

BEYOND THE AISLES

FALL 2022



Achieving More
TOGETHER.



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BY THE NUMBERS

We're one of America's fastest-growing retailers — check out our numbers as of **Aug. 31, 2022:**

46,985 total employees

more than **399,066,732** customers served so far this year

more than **2,196** stores in 38 states

26 divisions & warehouses

more than **6.8 BILLION** items sold so far this year

SERVICE STARS

Thank you for your **service!** Your efforts are what support our customers and drive our success. We're grateful because being a customer-focused company is its own reward but having you as team members is an even greater one. So, we thought it only fitting to spotlight some of our superstars in celebration of **National Customer Service Week: Oct. 3-7**. Join us in saluting your teammates!

★ STORE SUPERSTARS



CATHY METZ

Cashier | Haines City Division
Nominated by Mariya Markova

Cathy always goes **above and beyond** for our customers! There isn't a single instance because it's Cathy's daily life! Our customers know Cathy by name and ask for her when she isn't at work. She **remembers the most impactful details** about our customers. She goes above and beyond, and there isn't a customer that leaves her line without a giant smile.



BETHANY SURVANCE

Store Associate | Hinckley Division
Nominated by Maddy Fisher

Beth is an associate who has traveled around to **assist other stores** since the pandemic began in 2020. She is always working hard and brings **quickness and energy** to all the stores she helps out! Beth models the ALDI image.

★ WAREHOUSE SUPERSTARS



CALEB EVANS

Warehouse Associate | Webberville Division
Nominated by Cheryl Mason

Caleb has shown leadership attributes when taking on projects and assignments. The team that assists with sanitation looks up to Caleb with respect and admiration. He has used **problem-solving skills** to organize cleaning stations throughout the warehouse and improved storage locations of supplies. Not only is Caleb a hard worker and super efficient, but he is also an **excellent trainer** for new associates.



ANGIE MOREIRA

Shift Supervisor | Denton Division
Nominated by Farrah Jackson

When we were having long days, **Angie** was sending out **inspirational messages** through the headset to keep the team motivated. This inspired an Inspirational Shoutout email thread among all management. Angie has also gone out to **pick with the team** to help shorten the day. Angie is an ALDI all-star!

★ CUSTOMER SERVICE SUPERSTARS

Special shoutout to the Customer Service team! They're on the front lines **supporting our customers** every day. What they do makes a big impact.

QUICK FACTS:

- The CS team primarily supports customers via **phone and email**.
- **Product availability** is the No. 1 question the team receives.
- CS handled approximately **200,000 contacts** from January-July 2022 alone.

Thank you to the CS team for going above and beyond to serve our shoppers!

FUN FACT:

YTD, 2% of our customers are reaching the team by **fax**.



SEASON TO CELEBRATE

THIRTY PARTY

Lucky us! This season, we get to celebrate several employees who've cultivated hard work at ALDI for **30 years**. To commemorate the fruits of their labor, we asked them to take a stroll down memory lane.



KATHY HOWARD

Warehouse Associate 3 | Valparaiso Division

My career at ALDI began when my husband, his brother and a friend were going to apply, and I decided to ride along. I got hired, and they didn't. My most impactful time at ALDI has been the people I have met along the way, like my friend Jan who was diagnosed with cancer while working here and showed me incredible strength and determination while fighting her battle. Although Jan has since passed, she was an incredible inspiration, and I am grateful to have met her and others along this journey.



ELLEN KRUSER

Store Associate | Oak Creek Division

In the 30 years I've been with ALDI, I've seen and experienced a lot of significant changes. To name just a few, when they gave us more than one electric jack in the store. Another moment was when the scanners were introduced, so we didn't have to ring customer orders up by 9 key. The introduction of point of sale ordering of product for the store was awesome!

To save the best for last, I'd say all the great people that I have had the chance to meet and get to know (both customers and fellow employees) over the years is the most impactful experience of all.



JIM OPGENORTH

Warehouse Supervisor | Tully Division

My most memorable moments at ALDI are:

1. All the incredible relationships I've developed over the years and watching them spread around the country and continue to grow with ALDI.
2. It's been such an honor to work with so many incredible individuals that all have a common goal to work hard, have each other's back and do everything possible to provide value and quality to our customers.



CATHY SKJOLDAL

Assistant Store Manager | Center Valley Division

I was asked to think of a couple memorable moments that made an impact. I believe every day is just that. I have laughed with co-workers and customers as well as cried with them. I feel very blessed to have been able to be here for 30 years.



KAREN STOCKSLAGER

Store Manager | Springfield Division

The most important moment of my career with ALDI was when two weeks after the Greenville store opened, I was asked to become an assistant manager. I declined the offer at that time due to having four children, the youngest only being one. I did accept a position called a "fully responsible" to cover the managers' and assistant managers' days off. I then became assistant manager two years later and manager in October 1999.

Q3 ALDIVERSARY COUNTS



HERE'S TO FRE & GRE

Pop the apple cider! We've got two reasons to celebrate this harvest season: divisional ALDIversaries.

BACK TO THE FUTURE

Hop in the DeLorean because we need to make a correction! In our last edition of Beyond the Aisles, we informed you that the Valparaiso Division was founded in **1982**. We were mistaken! VAL first opened in **1992**.

Here's to thirty, VAL!



You're looking at the GRE warehouse pre-expansion! Or should we say expansions? The warehouse has grown four times since its start: 1989, 1991, 2007 and 2017.

FREDERICK IS 15!

The Frederick Division is toasting 15 years around the sun! To top it off, FRE recently completed a massive remodel of their office and warehouse (you don't do small, do you?).

FRE would like to give a special thank you to the employees who've been there from the very beginning:

Warehouse: Christine Bailey, Pauline Beard, Lisa Brining, Angela Crigger, Hannah Goodman, Kieron Johnson, Joan Kline, Jody Kolbjornsen, Laurina Penvose and Bill Seabolt.

Office: Kim Vogt Ferro and Elaine Troxell.



Employees gathered together to give back in the fall of 2021!

FRE FACTS

- Opened in **August 2007**.
- Has grown from 300 to 2,612 employees.
- Has grown from 25 to 97 stores.

GREENWOOD IS 35!

Let's go, Greenwood! GRE is turning the big 3-5 this year (mic drop).

GRE would like to recognize one original warehouse employee who, too, celebrated her 35th ALDIversary this year: **Ann Weeks**.



DID YOU KNOW?

- Dan Gavin (now the vice president of National Real Estate) was one of the first district manager trainees in the division the summer of '87.
- When GRE opened, the price of a gallon of gas in Indiana was 58 cents (simpler times).
- GRE might be the only division with a goat farm next door (we're jealous).

GRE FACTS

- Opened in **July 1987**.
- Has grown from 225 to 1,340 employees.
- Has grown from 22 to 69 stores.



Divisions Doing Good

They say you reap what you sow, and you're certainly sowing something good in your neighborhoods, communities and cities. Thank you for your commitment to others! We couldn't **do good** without you.

MT. JULIET

Grateful to give! Mt. Juliet harvested hope as a group of employees rallied together to volunteer at the Second Harvest Food Bank of Middle Tennessee. The team rolled up their sleeves and got to work sorting cans and packing boxes. The goods will form part of disaster relief kits that are distributed to people in times of need.

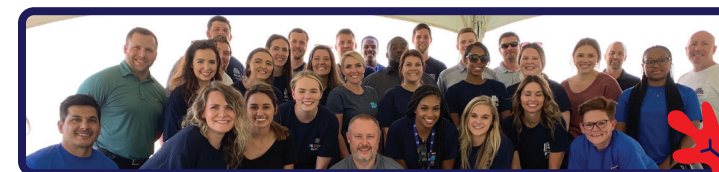


Kudos to MTJ for making a difference!

DIVISIONS

All packed and ready to go! Several teams participated in divisional packing events. **Great job giving back, divisions!**

DIVISION	BOXES PACKED
Haines City	1,698
Rosenberg	1,044
Royal Palm Beach	1,500
Salisbury	500



Salisbury

SAXONBURG

We've got heart! The Foster Love Project in Pittsburgh, Pennsylvania, recently got a helping hand from a group of Saxonburg district managers that spent the day volunteering at the organization's headquarters. The Foster Love Project is dedicated to supporting children in foster and kinship care with love, services and support. The SXB team donated items, assembled shelves and organized supplies.



Way to go, SXB! Your volunteer efforts don't go unnoticed.



Haines City



Rosenberg

Alex's
Lemonade
Stand
Foundation for
Childhood Cancer™

STAND TOGETHER

We're continuing our support of **Alex's Lemonade Stand Foundation** by commemorating **Childhood Cancer Awareness Month**. Throughout **September**, Childhood Cancer Awareness Month raises awareness of pediatric cancer and supports the children fighting it.

Honor those affected by learning about childhood cancer directly from ALSF:

- Nationally, **47** children are diagnosed with cancer each day.
- Nationally, **over 17,000** children are diagnosed with cancer each year.
- Globally, an **estimated 400,000+** new childhood cancer cases occur.
- Research in the United States is regularly **underfunded**.

Support the fight to end childhood cancer by educating yourself, informing others and donating to ALSF!



We're almost across the finish line, team!
Keep moving for Million Mile by...

- Walking, running and cycling through **Sept. 30**. Every mile equals a \$1 donation from ALDI!
- Donating to our Employee Giving website. ALDI matches employee donations up to \$500 per employee each year. Head to the **Employee Giving website page on MyALDI** to get started.
- Shopping co-branded **ALDI and ALSF merch**, including new **Million Mile** apparel.

SHOP



Sustainable steps

Our vision of sustainability includes every part of our environment: people and places. Read on for a glimpse of that!

GreenChill

We don't chill when it comes to our carbon footprint! So much so that one of our **2030 Vision** goals is to **reduce our greenhouse gas emissions by 26% by 2025**. We make this happen by taking sustainable strides, including converting to environmentally friendly refrigeration systems. This initiative is actually why we're here today. **GreenChill**, an Environmental Protection Agency partnership program, has once again given us the **Store Certification Excellence award** as the grocery retailer with the most GreenChill store certifications in 2021!

GreenChill is also recognizing us for our **500th GreenChill Certified Store** in Royal Palm Beach: **Store 40**. This milestone is extra special because the technology used in natural refrigerant systems isn't commonly found in warm climates.

This recognition is one exciting step forward in our climate quest!

Feeding America Disaster Relief Packing Event



We're in this together! In August, National Services and Batavia divisional employees participated in a **Feeding America Disaster Relief packing event**. Together, employees worked side by side to pack **4,000 disaster relief kits**. Each kit packed provides multiple meals for a family impacted by a natural disaster. Not only did our team get the opportunity to help others, but they also got to support one of our **national partners**.

Feeding America is on a mission to cultivate change in the United States by ensuring equitable access to healthy food. Continue to partner by donating! Go to the Employee Giving website page on MyALDI to get started.

Did you know?

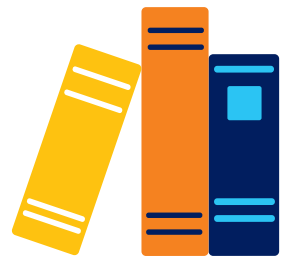
We're leading the industry with over **500** stores using refrigerants with a near-zero global warming potential. So far, we've saved **52.6%** of potential carbon emissions through our continued transition away from harmful refrigerants to natural ones.



Did you know?

We created the **Employee Relief Fund** to assist employees facing financial hardship. The best part? You can contribute! Simply search "Emergency Assistance Foundation Inc." on the Employee Giving website and donate.

FEEDING
AMERICA



Cultivating Learning

We're committed to supporting our community, which is why the **Batavia Division** partnered with the Children First Fund: The Chicago Public Schools Foundation. Together they created a scholarship for Chicago public high school seniors pursuing business: the **ALDI Lasting Change Scholarship!**

The mission

To provide equal access to post-secondary education by giving financial resources and career guidance to those that demonstrate a financial need.

The details

- The scholarship is awarded to two qualifying students for up to \$50,000 over four years.
- Scholarship funds cover costs like tuition, room and board, books and meal plans.
- Scholarship recipients are guaranteed a peer adviser for career guidance and an interview for both an internship and full-time role with ALDI should they apply.

We'd also like to take a moment to thank the BAT Division for championing this program!

Most importantly, we'd like to honor this year's recipients!

Congratulations to our first graduating class of scholarship recipients! We wish you all the best as you pursue your dreams.

Ayanna Hood

Kenwood Academy High School

Northern Illinois University

Business Management/Administration



Tyshan Willis

Prosser Career Academy

Illinois State University

Business/Accounting



It's only fitting that we celebrate Fan Favorites in the fall because we're just so **grateful** for the people and products that make our company special. To get your take, we even asked you to pick an employee fave: your "hidden gem" product. This year's un-Brie-lievable team choice is **cheese!**

CHEESE-OFF CONTEST

We promised. We delivered. Remember when we mentioned that **Cheese-off Contest** in our winners' announcement? Well, the moment is here! Submit your favorite recipe featuring at least one cheese from ALDI (or more!) to Communications@aldi.us by **Oct. 7**. The winner will not only receive a **\$50 Visa gift card*** but their recipe might also be featured in a future Beyond the Aisles (you'll Brie famous!).

Any way you slice it, you like our cheese selection, so we thought we'd offer you two pairings to go along with it. **Be sure to also check out the cheeses featured in our influencer recipes on pages 14 and 15!**



BAKED BRIE & HONEY

Add honey to Brie, bake at 350°F and you won't believe the sweet symphony!

Emporium Selection Brie Cheese Round

Berryhill Honey Bear

GOAT CHEESE & CRACKERS

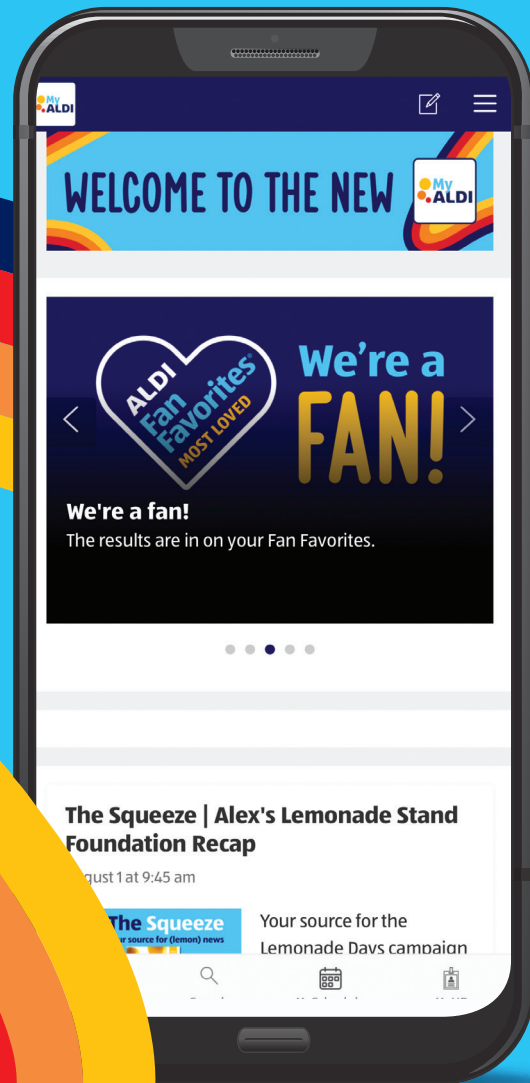
We're crackers about cheese, so we put them together!

**Emporium Selection
Garlic & Herb Goat Cheese Log**

Savoritz Sea Salt Pita Crackers

*The gift card will be mailed to the address listed in MyHR.

The new MyALDI app, easier access to what matters to you.



Watch out ALDI world, we're bringing the new MyALDI right to your mobile device. You'll have access to the things you want most — anytime, anywhere. It's our thing. It's your thing.

It's an  thing.



Username: Six-digit employee ID
Example: 123456

Password: ALDI@[six-digit employee ID][first two letters of your last name (first letter capitalized)]
Example: ALDI@123456Do



A Great Place To Work

The people have spoken! We're proud to announce that for the second year in a row, ALDI has been **Great Place to Work-Certified™**.

How do we know? For starters, we enlisted the help of a group of employees and collected their feedback on our company culture. The result? We were named a company committed to a positive employee experience.

This certification means our people feel **supported**, have a sense of **community** and take **joy** in their team and work.

Thank you for helping make ALDI great — it's our teams and their hard work that make the difference.



SURVEY SAYS ...

... Thank you! We're grateful for your participation in our Pay, Benefits & Recognition Survey and Your Voice – Your ALDI survey.

What happens with all our surveys, you might be asking. Think of surveys as supersized focus groups (fun!). They let us learn what you really think. Your responses? They'll shape the future!

We ask you to take them because they help us make our company better and keep us accountable. Not to mention: we really just love hearing from you. You're our favorite employees!

PAY, BENEFITS & RECOGNITION SURVEY

You answered hypothetical scenarios so we could gauge your personal preferences and determine what benefits and recognition programs you value most!

YOUR VOICE – YOUR ALDI SURVEY

You provided your workplace insights so we can make your employee experience even better!

STAY TUNED FOR UPDATES!

FALL FOOD FESTIVAL

Cozy up because 'tis the fall season! To warm you up to autumn, we've picked our favorite foods. You won't be-leaf these harvesttime eats!



CREAM CHEESE SWIRL PUMPKIN BREAD

You might light up like a jack-o'-lantern for this pumpkiny pick!

Prep Time: 15 minutes | Cook Time: 45 minutes | Total Time: 1 hour | Servings: 16
Recipe courtesy of Sarah Crawford of @bromabakery

Ingredients:

For the pumpkin bread:

- 1½ cups **Baker's Corner** All Purpose Flour
- ¾ cup **Baker's Corner** Granulated Sugar
- 1 teaspoon baking soda
- ¼ teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon **Stonemill** Ground Nutmeg
- 2 teaspoons **Stonemill** Ground Cinnamon
- ½ teaspoon cloves
- 1 teaspoon vanilla
- 2 eggs

- 1 cup **Baker's Corner** 100% Pure Canned Pumpkin
- ⅓ cup milk
- ½ cup canola (or vegetable) oil

For the cream cheese swirl:

- 8 ounces **Happy Farms** Cream Cheese, room temperature
- ¼ cup granulated sugar
- 1 egg, room temperature
- 2 tablespoons **Baker's Corner** All Purpose Flour
- 1 teaspoon vanilla extract

Directions:

1. Preheat the oven to 350°F. In a large bowl, mix together flour, sugar, baking soda, baking powder, salt, nutmeg, cinnamon and cloves until combined.
2. Make a well in the center of your dry ingredients. Pour in eggs, oil, milk, vanilla and pumpkin puree. Whisk together the wet ingredients for about 30 seconds, then fold them into the dry ingredients until just combined.
3. Line a 1-pound loaf pan with parchment paper on all sides. Pour half of the batter into the loaf pan. Set the remaining batter aside.
4. In a clean bowl, beat together the cream cheese, sugar, egg, flour and vanilla until creamy. Don't overmix.
5. Pour the cream cheese mixture over the pumpkin batter in the loaf pan. Pour the rest of the pumpkin bread batter over the cream cheese.
6. Use a butter knife to swirl the cream cheese and pumpkin together. Don't overswirl — you want thick ribbons of cream cheese.
7. Bake at 350°F for 45 minutes or until a knife inserted in the middle comes out mostly clean. Allow to cool completely before slicing and serving!



BAKED BRIE MAC AND CHEESE WITH ROASTED PEARS

Bake up this fall harvest of flavors!

Prep Time: 5 minutes | Cook Time: 45 minutes | Total Time: 50 minutes | Servings: 4 | Recipe courtesy of MacKenzie Smith of @grilledcheesesocial

Ingredients:

- 4 ripe Bartlett pears, cubed
- 1 cup **Simply Nature** Organic Omega-3 Whole Milk
- ¼ teaspoon **Stonemill** Ground Cinnamon
- 1 tablespoon **Simply Nature** Brown Sugar
- 2 rounds **Emporium Selection** Brie, cubed
- ½-pound **Priano** Conchiglie Pasta (shells)
- ½-cup **Emporium Selection** Parmesan Italian Cheese Wedge, divided
- ¼ cup **Simply Nature** Organic Wildflower Honey
- Kosher salt
- Freshly cracked pepper

Directions:

1. Preheat the oven to 400°F.
2. Add cubed pears, milk, cinnamon and brown sugar to a baking dish and stir. Sprinkle with ¼ teaspoon kosher salt and bake for 30 minutes.
3. Remove from heat and add the cubed Brie cheese, another hefty sprinkle of salt and some freshly cracked pepper.
4. Bake for another 15 minutes or until melted.
5. During the last 15 minutes, cook your pasta al dente and drain. Be sure to save 1 cup of pasta water for later.
6. Once the Brie is melted, remove the baking dish from the oven and immediately stir everything together until a creamy cheese sauce develops.
7. Add the cooked pasta and most of the grated Parmesan on top and stir. If the sauce seems dry, stir in ¼ cup of the reserved pasta water until the sauce loosens up and gets silky. Taste and season with salt and pepper.
8. Before serving, add the remaining Parmesan and drizzle the honey on top.
9. Serve immediately.



OUR CORE VALUES

Our core values are what we live by as a company and guide the way we act with our customers, suppliers and each other.

CONSISTENCY

Consistency leads to reliability. We mean what we say. We are consistent in our dealings with people, product, price and all other aspects of our day-to-day professional life.

SIMPLICITY

Simplicity creates efficiency, clarity and clear orientation within our organization as well as for our customers.

RESPONSIBILITY

Responsibility stands for our commitment towards our people, customers, partners and the environment. It also includes principles such as fairness, honesty, openness, service orientation and friendliness.



Achieving More
TOGETHER.

WE'RE HIRING

Do you have friends or family eager to work for ALDI? Encourage them to apply to our open store, warehouse and office positions today — and you could get rewarded!

Scan the QR code below to check out our Employee Referral Program and learn how you could earn some extra cash!



To view
available
jobs, visit
careers.aldi.us.