

deals

2X monthly!

February 25–March 10, 2026

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Barnana
Organic Plantain Chips
selected varieties

2/\$7
5 oz



Unreal
Chocolate Snacks
selected varieties

\$4.49
3.2–5 oz

Spring forward with fresh deals!

Jackson's
Sweet Potato Chips
selected varieties

\$2.79
5 oz



LesserEvil
Organic Popcorn
selected varieties

2/\$7
4.6–6.4 oz



Kettle
Potato Chips
selected varieties

2/\$6
5 oz



Bubbies
Kosher Dill Pickles

\$6.79
33 oz



Food for Life
Organic Ezekiel 4:9® Sesame Sprouted
Whole Grain Bread

\$4.99
24 oz



Muir Glen
Organic Tomatoes
selected varieties

2/\$3
14.5–15 oz



Kerrygold
Butter
selected varieties

\$4.99
8 oz



Once Again
Organic Peanut Butter
selected varieties

\$5.79
16 oz



Pamela's
Pancake & Baking Mix

\$7.49
24 oz



Look for new deals on **March 11!**

Maya Kaimal
Organic Everyday Dal
 selected varieties



\$3²⁹

10 oz

Muir Glen
Organic Pasta Sauce
 selected varieties



2/\$6

23.5 oz

Vegan Rob's
Plant Based Puffs
 selected varieties



2/\$6

3.5 oz

Larabar
Fruit & Nut Bar
 selected varieties



5/\$5

1.6-1.7 oz

Newman's Own
Newman O's Sandwich Cookies
 selected varieties



\$4⁴⁹

13 oz

Pumpkin Tree
Peter Rabbit Organics
Organic Baby Food Pouch
 selected varieties



\$1⁶⁹

4-4.4 oz

Eternal
Naturally Alkaline
Spring Water



2/\$3

1 lt

R.W. Knudsen
Organic Just Tart
Cherry Juice



\$8⁴⁹

32 oz

EPIC
 PROVISIONS™

EPIC delivers better-for-you pork rinds and meat snacks—made with clean ingredients and trusted, humane sourcing. High-protein, low-carb, Paleo, Keto, and Whole30 compliant, supporting animal welfare, human health, and regenerative land.



EPIC
Pork Rinds
 selected varieties

2/\$5

2.5 oz

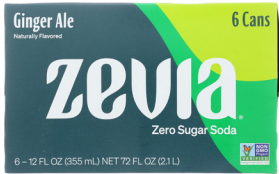


EPIC
Snack Strip
 selected varieties

4/\$5

0.8 oz

Zevia
Zero Sugar Soda
 selected varieties



\$5.79

6/12 oz

Yogi
Organic Tea
 selected varieties



\$3.49

16 ct

Laird Superfood
Superfood Creamer
 selected varieties



\$6.99

8 oz

Almond Breeze
Almondmilk
 selected varieties



\$3.49

64 oz

Three Trees
Organic Almondmilk
 selected varieties



\$5.99

28 oz

GT's
Synergy Kombucha
 selected varieties



\$7.49

48 oz

cocojune
Organic Coconut Yogurt
 selected varieties



\$1.79

4 oz

Forager Project
Organic Cashew & Coconut Yogurt



\$5.29

24 oz

Organic Valley
Organic String Cheese



\$4.99

8 oz

Red's
Organic Burrito



\$2.29

4.5 oz

JonnyPops
Organic Pops
 selected varieties



\$4.79

14.8 oz

Alexia
Sweet Potato Fries



\$4.79

15 oz

Canyon Bakehouse
Gluten Free Bread
 selected varieties



\$5.79

18 oz

Ancient Nutrition
Multi Collagen Protein Powder
selected varieties



\$39⁹⁹

16–16.7 oz

Yerba Prima
Psyllium Husks Powder



\$14⁹⁹

12 oz

Natural Vitality
Calm Gummies

selected varieties



\$20⁹⁹

120 ct

Flora
Super 8 Hi-Potency Probiotic



\$20⁹⁹

30 cap

Nordic Naturals
Omega-3



\$23⁹⁹

120 ct



**ANCIENT
NUTRITION**

Transforming our health & the health of the planet

through Regenerative
Agriculture, Nutrition &
Climate Health



Regenerative
Organic
Certified®



SCAN TO
LEARN MORE:



**USING BUSINESS AS A
FORCE FOR GOOD.**

Garden of Life
Collagen Peptides



\$30⁹⁹

560 g

derma e
Anti-Wrinkle Renewal Cream



\$15⁹⁹

4 oz

NOW
Toothpaste
selected varieties



\$4⁹⁹

6.4 oz

Celebrate
**WOMEN'S
HISTORY
MONTH**
MARCH 2026



Colcannon

35 MIN • SERVES 8 • VEGETARIAN

INGREDIENTS

- 2 ½ pounds new potatoes, chopped
- 3 teaspoons sea salt, divided
- 6 tablespoons unsalted butter
- ½ pound leeks, halved and thinly sliced
- ¾ pound green cabbage, cored and chopped into 1-inch pieces
- ½ bunch lacinato or dino kale, stemmed and chopped
- 1 tablespoon apple cider vinegar
- ¾ cup heavy cream
- ¾ teaspoon coarse-ground black pepper

DIRECTIONS

- 1 Place the potatoes in a stockpot and cover with cold water. Bring to a gentle simmer, add 1 teaspoon of sea salt, and cook until the potatoes are tender. Drain well.
- 2 While the potatoes cook, melt the butter in a saucepan over medium heat. Add the leeks and sauté until softened.
- 3 Add the cabbage and continue to sauté until tender, about 3–5 minutes. Stir in the kale, apple cider vinegar and sea salt, and cook for 2 minutes more. Remove from heat.
- 4 Add the cooked vegetables to the drained potatoes and mash. Fold in the heavy cream and black pepper until smooth and well combined.

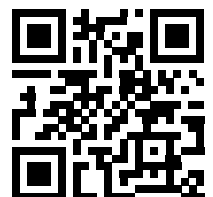


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