deals

2X monthly!

August 27-September 9, 2025





Cascadian Farm Organic Cereal

selected varieties

8.6-13.5 oz

O DALFOUR DALFOUR FRANCE) (FRANCE) Strawberry d Raspberry

St. Dalfour French Fruit Spread selected varieties

10 oz

School's back, stock up!

Annie's **Organic Mac & Cheese**

\$259

selected varieties

6 oz



Organic Valley Organic String Cheese

8 oz



Alden's **Organic Ice Cream**

selected varieties

48 oz



Organic Tamari Soy Sauce

\$49

10 oz



Food For Life **Organic Ezekiel 4:9® Bread**

selected varieties

24 oz



Muir Glen Organic Tomatoes

selected varieties

14.5 oz



Forager Project Organic Cashewmilk Yogurt

selected varieties

24 oz



Rumiano **Organic Cheese**

selected varieties

8 oz



Cascadian Farm Organic Potatoes

selected varieties







Sustainability Never Tasted So Good

Wild Planet offers sustainably caught canned seafood bursting with clean, fresh flavors. Rich in protein and omega-3s, each serving provides a nutritious, convenient way to enjoy responsibly sourced ocean goodness.



Wild Planet Wild Albacore Tuna

selected varieties



Wild Planet Wild Skipjack Tuna

selected varieties



Wild Planet Wild Pink Salmon

selected varieties

\$399

5 oz

\$299

5 oz

\$549

6 oz

Maya Kaimal Organic Everyday Dal

selected varieties

\$**3**49

10 oz



Crown Prince Natural Smoked Oysters

selected varieties

\$299

3 oz



Muir Glen Organic Pasta Sauce

selected varieties

2/\$6



Tuna Pasta Salad

30 MIN • SERVES 8

INGREDIENTS

1 pound farfalle pasta

2 – 5 oz cans tuna, drained 6 ribs celery, sliced

1 medium red onion, diced

2 cups mayonnaise

¹⁄₃ cup red wine vinegar

- 1 tablespoon dried dill
- 1 teaspoon chia seeds
- 1 teaspoon sea salt
- 1 ½ teaspoon ground white pepper
- 1 15 oz can peas, drained

DIRECTIONS

- 1 Cook pasta according to package directions. Drain and set aside to cool.
- 2 Add the tuna to a medium mixing bowl. Using a fork, break apart the tuna. Stir in the celery and red onion.
- **3** Whisk together mayonnaise, vinegar, dill, chia seeds, sea salt, and pepper in a small bowl.
- **4** Add pasta and dressing to the veggie/tuna mixture then toss to combine.
- **5** Fold in peas and adjust seasonings to taste.



Late July Tortilla Chips

selected varieties



2/\$7

7.8 oz

CHOMPS Meat Snack Sticks

selected varieties

\$779

1.15 oz



selected varieties



5.25-6.5 oz



Angie's BoomChickaPop Popcorn

selected varieties

2/\$6

4.4-7 oz



Larabar Fruit & Nut Bar

selected varieties

5/\$5



Hippeas Chickpea Puffs

selected varieties



2/\$6

3.75-4 oz

YumEarth
Organic Licorice

selected varieties

\$479

5 oz



PRIMAL KITCHEN

Add bold, crave-worthy flavor to the real foods you love with Primal Kitchen Organic Unsweetened Ketchup, no-dairy Ranch Dressing, and Mayo with Avocado Oil. Our premium pantry staples are made with real ingredients like organic California-grown tomatoes and cage-free eggs for a classic taste that kids and parents love. No artificial sweeteners and no nonsense!



Primal Kitchen Organic Ketchup

selected varieties



Primal Kitchen Dressing

selected varieties



Primal Kitchen Mayo with Avocado Oil

selected varieties

\$479

11.3 oz

\$579

8 oz

\$799

12 oz

UNREAL **Chocolate Gems**

selected varieties

\$479



5 oz

24 oz

16 oz

Bob's Red Mill Gluten Free Pancake Mix



BOBOS

Bobo's crafts wholesome. delicious snacks made with high-quality ingredients, like 100% whole grain oats, to nourish and delight. From oat bars to bites to PB&Js, every product is gluten-free, non-GMO, and made with love in our bakery in Loveland, CO.



Bobo's **Oat Bar**

selected varieties



Bobo's PB&Js

selected varieties

3 oz

8.4 oz

Madhava **Organic Coconut Sugar**



Eternal Naturally Alkaline Spring Water



Just Ice Tea Organic Iced Tea

selected varieties



Lakewood **Organic Pure**

Pineapple Juice



32 oz



Nixie Organic Soda

selected varieties

12 oz

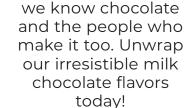


Tony's Chocolonely Chocolate Bar

selected varieties

\$479

6.35 oz



At Tony's Chocolonely.

Falafel Lunch Bowl

15 MIN · SERVES 2 · VEGETARIAN

INGREDIENTS

2 handfuls mixed greens

½ cup hummus

4 cooked falafel balls

½ cup cucumber, chopped

5 cherry tomatoes, halved

1/4 cup kalamata olives, pitted

1/4 cup red onion, julienned

1/4 cup feta crumbles

1/3 cup tzatziki sauce

DIRECTIONS

- 1 Divide mixed greens between two bowls and place hummus and two falafel balls in the center of each bowl.
- 2 Arrange cucumber, tomatoes, olives, onion, and feta as desired.
- **3** Serve with tzatziki to dip as desired.



Brew Dr Kombucha Organic Kombucha

selected varieties

14 oz



GT's Kombucha

selected varieties

Dairy Free Cheese

selected varieties

16 oz

Violife



Koia **Plant-Based Protein Shake**

selected varieties

12 oz



Almond Breeze Almondmilk

selected varieties



8 oz



Ithaca **Hummus**

selected varieties



64 oz



8 oz





ithaca

10 oz

Force of Nature Ground Elk



\$]]99

14 oz

Rudi's Organic Bread

selected varieties



22 oz

So Delicious Dairy-Free Frozen Dessert

selected varieties

\$_479

16 oz



JonnyPops
Organic Pops
selected varieties



\$479

6.72-14.8 oz





Shop Smart. Eat Clean. Choose Organic.

Shop organic this September and celebrate the power of clean, conscious food!

Whether you're shopping for produce, pantry staples, or personal care, going organic is a simple way to protect your health, nourish your family, and support a more sustainable food system.

Solaray Zinc 50 mg

100 vcap



Om **Organic Lion's Mane Mushroom Powder**

100 g



Natural Vitality Natural Calm

selected varieties

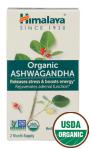


16 oz

Himalaya **Organic Ashwagandha**



60 ct



Nordic Naturals Algae Omega

selected varieties

60 ct



Jarrow Saccharomyces Boulardii + MOS



90 vcap



JĀSÖN Vitamin E Oil 5000 IU

4 oz

ĀSÖN

Wiley's Finest Wild Alaskan Fish Oil **Easy Swallow Minis**

60 ct



ChildLife **Liquid Multi Vitamin & Mineral**

8 oz



Weleda Skin Food



Garden of Life Organic Plant-Based Sport Protein

selected varieties



806-840 g



Pranarom Frankincense Essential Oil

2 ml



Mrs. Meyer's Clean Day **Liquid Dish Soap**

selected varieties



16 oz

2.5 oz

Egg Bites

45 MIN · MAKES 12 BITES

INGREDIENTS

8 large eggs

- 1 ½ cup shredded cheese, such as cheddar or pepper jack
- 2 cup cottage cheese
- ½ teaspoon sea salt
- ¼ teaspoon ground black pepper
- 2 cups ready to eat ingredients, such as cooked proteins, vegetables, and herbs

DIRECTIONS

- 1 Preheat oven to 350°F. In a mixing bowl, combine eggs, shredded cheese, cottage cheese, salt, and pepper.
- 2 Customize egg bites by stirring in approximately 2 cups of pre-cooked and cooled add-ins to the egg mixture.
- **3** Grease 12 cupcake wells with nonstick cooking spray or softened butter or use cupcake liners.
- **4** Divide egg mixture evenly into 12 pan wells and place in oven.
- **5** Bake for 35 minutes or until centers are set. Cool for a few minutes then carefully turn them out onto a cooling rack.





Proud member of INFRA.

As part of the Independent Natural Food Retailers Association, we're able to provide you with savings on the food you love as well as collaborate to achieve important goals of increasing sustainability and addressing climate change.

INFRA Deals are available at participating Independent Natural Food Retailers Association member store locations.

For more information and a complete listing, please visit **www.naturalfoodretailers.com** or scan this code.



CE-A