

2X monthly!



June 25-July 15, 2025



Boulder Canyon Kettle Potato Chips

selected varieties

5.25-6.5 oz



OLIPOP Prebiotic Soda selected varieties

Turn up the heat, not the price!

JonnyPops Organic Pops

selected varieties

14.8 oz



Nixie

Organic Sparkling Water

selected varieties

8/12 oz



Siete **Tortilla Chips**

selected varieties





LesserEvil **Organic Popcorn** selected varieties

4.6-6.4 oz



The Good Crisp Company Potato Crisps

selected varieties

5.6 oz



Primal Kitchen Organic Unsweetened Ketchup

11.3 oz

5 oz



Santa Cruz Organic **Organic Lemonade**

selected varieties

32 oz



Health-Ade Organic Kombucha

selected varieties

16 oz



Bubbies Kosher Dill Pickles





Annie's **Organic Mac & Cheese**

selected varieties



Napa Valley Naturals Organic Cold Pressed Extra Virgin Olive Oil



25.4 oz



8.8 oz





Follow Your Heart Vegenaise

selected varieties

\$449

14 oz



Stacy's **Pita Chips**

selected varieties



SAVE S'MORE on summer faves!



Tony's Chocolonely Chocolate Bar

selected varieties

6.35 oz



Annie's **Organic Graham Crackers**

selected varieties

14.4 oz



Dandies Vegan Marshmallows

selected varieties



Vegan Crispy Bars

20 MIN PREP + 1 HR CHILL · SERVES 6-8 · GLUTEN-FREE, VEGAN

INGREDIENTS

1 cup smooth peanut butter, unsalted

²⁄₃ cup brown rice syrup

½ cup maple syrup

- 1 ½ teaspoon vanilla extract
- 5 cups rice cereal
- 1 ½ cups vegan bittersweet chocolate chips
- 1 tablespoon neutral oil
- 3 tablespoons shredded coconut

DIRECTIONS

- 1 In a 6-quart pot, melt together peanut butter, syrups, and vanilla on medium low heat. Stir in cereal.
- 2 Spread mixture in a parchment-lined 9" by 9" pan and press down flat.
- **3** Melt chocolate with oil and spread over bars. Sprinkle with coconut and chill until set, about 1 hour.



Late July Tortilla Chips

selected varieties

2/\$7



Barnana Organic Plantain Chips

selected varieties

2/\$7



From The Ground Up Cauliflower Crackers

selected varieties

\$379

4 oz





So Delicious Organic Coconut Milk

selected varieties

\$279

32 oz



So Delicious Organic Coconut Milk

selected varieties

\$479

64 oz



So Delicious Frozen Dessert

selected varieties

\$479

16 oz



Smooth, creamy, and always dairy-free.
Try our artfully crafted beverages, creamers and desserts. They are all dairy-free, Certified Vegan and Non-GMO Project Verified. That's the art of dairy-free.

Larabar Fruit & Nut Bar

selected varieties



1.6-1.7 oz

Pamela's Pancake & Baking Mix

24 oz







BRINGING YOU THE TRUTH **BEHIND ORGANIC**

The Cornucopia Institute is your watchdog, helping you support independent organic farms and brands. Join us because what's on your plate matters. Shape the future of organic food at cornucopia.org.

Serenity Kids Organic Baby Food Pouch

selected varieties

3.5 oz



Essentia Ionized Alkaline Water

1 lt



KeVita Organic Kombucha

selected varieties



Zevia **Zero Sugar Soda**

selected varieties

6/12 oz







Reed's **Ginger Beer**

selected varieties



Virgil's

4/12 oz

4/12 oz



REBBL **Organic Functional Beverage**

selected varieties

12 oz



selected varieties



32 oz



REVIVE 200m



Waterloo **Sparkling Water**

selected varieties

12/12 oz



Find your favorite Waterloo flavor at your local independent retailer, now available in select sizes!

Forager Project Organic Cashewmilk Yogurt

selected varieties

24 oz



Vital Farms Butter

selected varieties

8 oz



Ithaca **Hummus**

selected varieties



10 oz



Organic Valley Organic Cheese

selected varieties

8 oz



Organic Valley Organic String Cheese

8 oz



Organic Valley Organic Shredded Cheese

selected varieties

6 oz



Cheese You'll Melt Over.

Whatever cheese you are craving, there's a delicious, flavorful Organic Valley cheese for nearly every occasion. And they're all made with organic milk from pasture-raised cows. Enjoy!



BEYOND MEAT®

At Beyond Meat, we believe there is a better way to feed our future and that the positive choices we all make, no matter how small, can have a great impact on our personal health and the health of our planet. By shifting from animal to plantbased meat, we can positively impact four growing global issues: human health, climate change, constraints on natural resources, and animal welfare.



Beyond Meat Beyond Burger

8 oz

BEYOND SAUSAGI

Beyond Meat Beyond Sausage

selected varieties

14 oz

Rudi's **Organic Bread**

selected varieties

\$479

22 oz

Udi's **Hamburger Buns**

selected varieties

10.4 oz



Field Roast Plant-Based Sausages

selected varieties

12.95 oz



Hot Honey Crispy Chicken Sandwiches

45 MIN · SERVES 4 · TRADITIONAL

INGREDIENTS

- 4 breaded chicken breasts
- 4 hamburger buns
- 4 tablespoons mayonnaise
- 1 1/2 cups kale slaw
- 1 red onion, thinly sliced
- 4 tablespoons unsalted butter, softened
- ½ cup honey
- 1 teaspoon crushed red chilies
- 1 teaspoon smoked paprika
- ½ teaspoon cayenne pepper

DIRECTIONS

- 1 In a small saucepan, combine hot honey ingredients and warm over low heat for a few minutes to infuse honey with spices. Turn off heat and set aside.
- 2 Prepare chicken breast based on package instructions.
- Spread butter on buns and toast in a large skillet on
- 4 Spread mayonnaise on the top bun and assemble sandwich with slaw, chicken, onions, and hot honey. Serve promptly.



Alexia **Sweet Potato Fries**

11 oz



Alden's **Organic Ice Cream**

selected varieties



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SHOP SMALL. CELEBRATE BIG.

MegaFood Relax + Calm **Magnesium Soft Chews**



30 ct

Bulletproof Brain Octane C8 MCT Oil



14 oz

Rainbow Light High Potency Women's One Multivitamin



60 ct







Lily of the Desert **Organic Aloe Vera Juice**



Summer Zucchini Chips

1 HR · MAKES ABOUT 40 PIECES · GLUTEN-FREE, VEGETARIAN

INGREDIENTS

2 medium zucchinis, cut into ¼-inch slices 1 ½ cup gluten-free panko breadcrumbs ¾ cup grated parmesan cheese ¼ cup salt-free everything bagel seasoning ½ teaspoon sea salt 2 large eggs, whisked

DIRECTIONS

- 1 Preheat your air fryer to 400°F. On a baking tray or shallow dish, combine panko breadcrumbs, parmesan cheese, and everything seasoning. In a separate bowl, whisk the eggs.
- **2** In batches, coat each zucchini slice with the egg mixture. Transfer to the breadcrumb mixture, pressing to make a nice crust on each side.
- 3 Air fry zucchini slices in batches. Place slices directly in fryer basket, leaving room for the air to circulate—do not crowd the basket. Cook for 8 minutes, flipping halfway through. Promptly remove zucchini chips from fryer basket and place on a cooling rack. Sprinkle with salt while hot. Repeat with remaining zucchini slices.
- **4** Serve with your favorite dipping sauce.

Can't find everything bagel seasoning? Substitute with ½ teaspoon onion powder, ½ teaspoon garlic powder, ½ teaspoon poppyseeds, and 2 teaspoons sesame seeds.





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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.



SE-A