



**NATURE'S PICK  
MARKET**  
The Elements Of Good Health

**Now 2x monthly!**

# deals

June 11–June 24, 2025



**Kettle  
Potato Chips**  
selected varieties

**2/\$6**  
5 oz



**Bob's Red Mill  
Muesli**

**\$3.99**  
18 oz

## Hello, summer! Hello, savings!

**Nixie  
Organic Soda**  
selected varieties

**\$1.69**

12 oz



**KIND Snacks  
Nut Bar**  
selected varieties

**2/\$3**

1.4 oz



**C2O  
Coconut Water**  
selected varieties

**2/\$4**

17.5 oz



**Lily's  
Chocolate Bar**  
selected varieties

**\$3.29**

2.8–3 oz



**cocojune  
Organic Coconut Yogurt**  
selected varieties

**2/\$4**

4 oz



**Organic Valley  
Organic Sliced Cheese**  
selected varieties

**\$4.99**

6 oz



**Manitoba Harvest  
Organic Hemp Hearts**

**\$9.99**

12 oz



**Lightlife  
Organic Tempeh**  
selected varieties

**\$3.29**

8 oz



**Gardein  
Plant-Based Meat**  
selected varieties

**\$3.99**

8.1–13.7 oz



Look for new deals on **June 25!**

**Odyssey**  
Energy Drink  
selected varieties



**2/\$5**

12 oz

**Eternal**  
Naturally Alkaline  
Spring Water



**\$1.69**

1 lt

**Green Valley**  
Organic Lactose Free  
Cream Cheese



**\$3.79**

8 oz

**GT's**  
CocoYo  
selected varieties

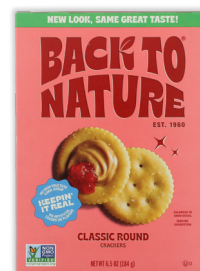


**\$5.29**

8 oz

**BACK TO NATURE**  
EST. 1960

Back to Nature—bringing sunshine to snack time since 1960. Remaking America's favorite snacks with honest-to-goodness ingredients. Simple joys, no regrets, happy days.



**Back to Nature**  
Crackers  
selected varieties

**2/\$6**

5-7 oz

**Roasted Salmon and White Bean Spread**

15 MIN • SERVES 4 • GLUTEN-FREE

**INGREDIENTS**

- 1 15-ounce can white beans, drained and rinsed
- 4 tablespoons olive oil, divided
- 2 tablespoons lemon juice
- 2 large garlic cloves, minced
- ½ teaspoon sea salt
- ¼ teaspoon coarse ground black pepper
- 4-6 ounces smoked trout or smoked salmon, flaked
- 2 tablespoons chopped chives
- 2 tablespoons fresh oregano leaves or ¼ teaspoon dried oregano
- 1 tablespoon capers, drained
- Crackers or bread to serve

**DIRECTIONS**

- 1 In a food processor combine beans, olive oil, lemon juice, garlic, salt, and pepper. Run processor until mixture is smooth.
- 2 Spread bean mixture onto a service plate creating swirls. Drizzle on remaining olive oil and top with flaked smoked fish, fresh herbs, and capers.
- 3 Serve with crackers or sliced artisan bread.







Spreading integrity since 1976, Once Again is a 100% employee-owned company that produces clean ingredient nut & seed butters and snacks. Our passionate employee owners take pride in fueling healthy lifestyles with small-batch, high-quality products crafted as close to homemade as possible.



**Once Again  
Organic Peanut Butter**  
selected varieties

**\$5<sup>99</sup>**

16 oz



**Once Again  
Organic Tahini**

**\$7<sup>99</sup>**

16 oz

**Solgar  
Gentle Iron**



**\$8<sup>49</sup>**

90 vcap

**Ancient Nutrition  
Multi Collagen Protein Powder**

selected varieties

**\$38<sup>99</sup>**

454-472 g



**Natural Factors  
Stress-Relax Tranquil  
Sleep Chewable**

**\$22<sup>99</sup>**

60 tab



**Every Man Jack  
Deodorant**

selected varieties

**\$5<sup>79</sup>**

3 oz



## No-Bake Energy Bites

20 MIN • MAKES 12 BITES • VEGETARIAN

### INGREDIENTS

- |                                     |                                 |
|-------------------------------------|---------------------------------|
| 1 cup dates, halved                 | 3 tablespoons sunflower oil     |
| 1/3 cup peanuts, roasted and salted | 1/2 cup puffed rice cereal      |
| 1/3 cup quick rolled oats           | 3/4 cup shredded dried coconut  |
| 1/2 cup granola                     | 2-4 tablespoons chocolate chips |
| 1/2 cup creamy peanut butter        | (optional)                      |

### DIRECTIONS

- Place dates, peanuts, oats, and granola in a food processor. Pulse until mixture resembles a coarse meal.
- In a medium size mixing bowl, whisk together peanut butter and oil.
- Fold in date mixture and puffed rice, then scoop mixture into tablespoon size portions and form into balls.
- Roll in shredded coconut and chill for at least an hour before serving.





# Mango Relish Dogs

15 MIN • MAKES 6 • VEGAN

## INGREDIENTS

- 1 cup sweet pickle relish
- ½ cup mango chutney
- 1 teaspoon rice vinegar
- 1 teaspoon dry mustard powder
- 1 teaspoon chili flakes
- ½ teaspoon curry powder
- 6 plant-based classic smoked hot dogs
- 6 hot dog buns
- ½ small red onion, julienned
- ½ cup plant-based mayo

## DIRECTIONS

- 1 Combine all relish ingredients in a bowl and adjust seasoning to taste.
- 2 Butterfly hot dogs and sear each side in a hot skillet with olive oil until golden crisp, approximately three minutes per side. Alternatively, grill hot dogs.
- 3 To assemble, place hot dogs in buns then fill with relish. Drizzle on mayo and garnish with red onion.

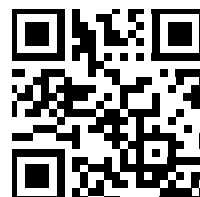


## Proud member of INFRA.

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](http://www.naturalfoodretailers.com) or scan this code.



SE-B