



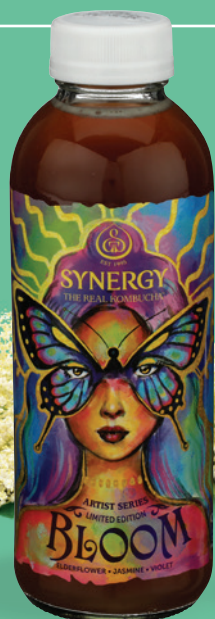
**NATURE'S PICK
MARKET**
The Elements Of Good Health

deals

2X monthly!

July 29–August 11, 2026

Scan to
download!



GT's
Synergy Kombucha
selected varieties

2/\$5
16 oz



Perfect Bar
Protein Bar
selected varieties

2/\$5
1.94-2.5 oz

Make this School Year Deliciously Easy!

Orgain
Organic Vegan
Nutritional Shake
selected varieties

\$2.99

11 oz



Nordic Naturals
Kids Probiotic Gummies

\$14.99

60 ct



Everyone
3-in-1 Soap
selected varieties

\$7.99

32 oz



HU
Organic Chocolate Bar
selected varieties

\$3.79

2.1 oz



Ice Cream for Bears
French Ice Cream
selected varieties

\$5.99

14 oz



Purely Elizabeth
Granola
selected varieties

\$6.29

8-12 oz



Primal Kitchen
Organic Ketchup
selected varieties

\$4.49

11.3 oz



Graza
Sizzle Extra Virgin
Olive Oil

\$11.99

750 ml



Jackson's
Sweet Potato Chips
selected varieties

2/\$6

5 oz



Look for new deals on **August 12!**



*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

\$5⁷⁹
16 oz



**Once Again
Organic Tahini**

\$7⁹⁹
16 oz

**Crunchmaster
Crackers**
selected varieties



2/\$6
3.54-4 oz

**Bonne Maman
Preserves**
selected varieties



\$5²⁹
13 oz

**Quinn Snacks
Pretzel Snacks**
selected varieties



\$2⁹⁹
5.6 oz

**Three Wishes
Grain Free Cereal**
selected varieties



\$4⁷⁹
8.6 oz



Good ingredients and great taste shouldn't have to negotiate. Justin's uses simple, high-quality ingredients to create naturally delicious nut butters and organic treats to satisfy every eating occasion. We think your taste buds will agree!



**Justin's
Organic
Nut Butter Cups**
selected varieties

\$1⁷⁹
1.32-1.4 oz



**Justin's
Organic
Peanut Butter Cups**
selected varieties

\$4⁹⁹
4.7 oz



**Clif Bar
Energy Bar**
selected varieties

\$1.79

1.76-2.4 oz



**Simple Mills
Stuffed
Sandwich Cookies**
selected varieties

\$4.29

6.7 oz



**Aloha
Organic Protein Bar**
selected varieties

2/\$4

1.98 oz



**EPIC
Meat Bar**
selected varieties

\$1.79

1.3 oz



**R.W. Knudsen
Organic Just Tart
Cherry Juice**



\$8.99

32 oz



Simple ingredients. Big kid energy.

From the lunchbox to after-school snacking, Simple Mills delivers real, wholesome snacks kids love - and simple ingredients parents can feel good about.

At Simple Mills, we believe food has the power to transform how you feel - delicious and nourishing, never complicated. Because back to school should be about big moments, not ingredient lists.

Our snacks are made with recognizable, nutrient-dense ingredients like nuts and seeds. No artificial flavors, no hard-to-pronounce ingredients. Just real food made simply.

Good ingredients shouldn't be the exception - at Simple Mills, they're the rule.





nutpods
Dairy-Free
Coffee Creamer
selected varieties

\$2⁴⁹
11.2 oz

West Life
Organic Soymilk
selected varieties

\$3⁴⁹

32 oz



Organic Valley
Organic Grassmilk
Half & Half

\$3²⁹

16 oz



Three Trees
Organic Almondmilk
selected varieties

\$5²⁹

28 oz



Lightlife
Organic Tempeh
selected varieties

\$3²⁹

7-8 oz



Amy's
Pizza
selected varieties

\$8²⁹

10.2-14 oz



Red's
Organic Burrito
selected varieties

\$2¹⁹

4.5 oz



Maya Kaimal
Organic Everyday Dal
selected varieties

2/\$7

10 oz



Strawberry White Peach Smoothie Bowl

5 MIN • SERVES 2 • VEGETARIAN

INGREDIENTS

2 ripe bananas, peeled and frozen for one hour
8 strawberries, hulled and frozen for one hour
4 medium ripe white peaches, stoned and frozen for one hour
12 ounces plain Greek yogurt
Sweetener such as agave or honey, optional
1 serving protein powder, optional
Garnishes such as kiwi, dragon fruit, edible flowers, etc., optional

DIRECTIONS

- 1 Place bananas, strawberries, peaches, and Greek yogurt into a blender. Blend until completely smooth. Taste and add sweetener or your favorite protein powder if desired.
- 2 Pour smoothie into bowls and decorate with kiwi, dragon fruit, and edible flowers if desired. Serve immediately.



CADIA

organic, non-GMO
berries are frozen
at peak ripeness.

**Bluebonnet
Liquid Calcium
Magnesium Citrate**
selected varieties

\$15⁹⁹

16 oz



**Flora
Super 8 Hi-Potency
Probiotic**

\$20⁹⁹

30 cap



**Host Defense Mushrooms
Lion's Mane**

\$25⁹⁹

60 ct



**ChildLife
Liquid Vitamin C**

\$7⁹⁹

4 oz



**Solaray
Zinc 50mg**

\$7⁹⁹

100 vcap



**Boiron
Calendula Cream**

\$9⁹⁹

2.5 oz



caboo®

Caboo makes traditional paper unnecessary. We make tree-free household and personal care products from renewable bamboo. Soft, strong, and tree-free.



**Caboo
Bamboo Flushable
Wipes**

\$4²⁹

60 ct



**Caboo
Bamboo Baby Wipes**

\$4⁹⁹

72 ct



**Caboo
Tree-Free Toilet Paper**

\$3⁷⁹

4 ct

**Aura Cacia
Eucalyptus
Essential Oil**

\$4²⁹

.5 oz



**Dr. Bronner's
Organic Castile
Liquid Soap**
selected varieties

\$9⁹⁹

16 oz



Roasted Cauliflower Hummus Bowl

30 MIN • SERVES 4 • VEGETARIAN

INGREDIENTS

- | | |
|--|--|
| 1 teaspoon paprika | 2 avocados, peeled, pitted, and sliced |
| 1 teaspoon ground cumin | $\frac{2}{3}$ cup pickled red onion |
| $\frac{1}{2}$ teaspoon garlic powder | $\frac{1}{2}$ cup crumbled feta cheese |
| $\frac{1}{2}$ teaspoon turmeric | 2 large handfuls microgreens |
| $\frac{1}{2}$ teaspoon sea salt | 4 poached eggs |
| 4 tablespoons olive oil | |
| 2 pounds bite-size cauliflower florets | |
| 16 ounces roasted red pepper hummus | |

DIRECTIONS

- 1 Preheat oven to 375°F. Line two baking sheets with parchment paper.
- 2 In a large mixing bowl, combine paprika, cumin, garlic powder, turmeric, sea salt, and olive oil. Toss with cauliflower until evenly coated.
- 3 Spread cauliflower evenly on the baking sheets and roast for 15–20 minutes, until tender and lightly browned. Rotate pans halfway through for even roasting.
- 4 To assemble each bowl, spread hummus onto the bottom of a shallow bowl or plate, creating a slightly thicker rim around the edges.
- 5 Arrange roasted cauliflower in the center. Top with avocado slices, poached egg, pickled red onion, feta cheese, and microgreens.
- 6 Drizzle with additional olive oil if desired and serve immediately.

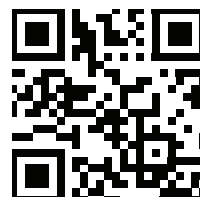


Proud member of INFRA.

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.



SE-A