

deals

Now 2x monthly!

May 14–May 27, 2025

Scan to download!



Nixie
Organic Sparkling Water
selected varieties

\$4.79
8/12 oz



Primal Kitchen
Organic Ketchup
selected varieties

\$4.79
11.3 oz

Savor the savings on delicious treats

Boulder Canyon
Kettle Potato Chips
selected varieties

2/\$6
5.25–6.5 oz



Newman's Own
Sandwich Cremes
selected varieties

\$4.79
13 oz



Alden's
Organic Ice Cream
selected varieties

\$8.49
48 oz



Bionaturae
Organic Tomato Paste

\$7.99
7 oz



San-J
Organic Tamari
Soy Sauce

\$3.99
10 oz



Food For Life
Organic Ezekiel 4:9® Bread
selected varieties

\$4.79
24 oz



Lakewood
Organic Pure
Pineapple Juice

\$6.99
32 oz



Essentia Water
Alkaline Water

4/\$5
1 lt



C2O
Coconut Water
selected varieties

2/\$4
17.5 oz



Look for new deals on **May 28!**

Chickpea Pasta
Organic Chickpea Pasta
 selected varieties

\$3²⁹

8 oz



Sir Kensington's
Mayonnaise
 selected varieties

\$5⁹⁹

12 oz



Santa Cruz Organic
Organic Lemon Juice

\$3⁷⁹

16 oz



Santa Cruz Organic
Organic Lime Juice

\$3⁷⁹

16 oz



Family favorite organic products! Great for cooking, baking, and adding the perfect amount of pucker to beverages, Santa Cruz Organic Pure Citrus Juices are versatile staples no kitchen should be without. Always organic.

Kettle
Potato Chips
 selected varieties

2/\$6

5 oz



Good Health
Kettle Olive Oil Potato Chips
 selected varieties

\$2⁷⁹

5 oz



Unique Pretzels
Organic Pretzels
 selected varieties

2/\$7

8 oz



DIY Floral Food

5 MIN • MAKES 1 QUART

INGREDIENTS

- 1 quart warm water
- 2 tablespoons cane sugar
- 2 tablespoons lemon juice or 1 tablespoon citric acid
- 1 tablespoon white vinegar

DIRECTIONS

- 1 Combine all ingredients in a pitcher and stir until dissolved.
- 2 Fill a clean vase with mixture.
- 3 Cut flower stems and arrange in vase.
- 4 For the longest lasting blooms, refresh every three days. Clean vase and rinse flower stems. Add fresh DIY Floral Food. Recut stems and rearrange. Keep bouquet out of direct sunlight.



Woodstock
Organic Bread & Butter
Sweet Pickles

\$5²⁹

24 oz



A. Vogel
Organic Herbamare Sea Salt

\$6⁷⁹

8.8 oz



Mid-Day Squares
Functional Chocolate Bar

selected varieties

2/\$4

1.16 oz



Tate's Bake Shop
Cookies

selected varieties

\$4.29

7 oz



KeVita
Organic Kombucha
selected varieties

\$2.79

15.2 oz



KeVita
Organic Probiotic Refresher
selected varieties

\$2.29

12 oz

KEVITA®

Peter Rabbit Organics
Organic Baby Food Pouch

selected varieties

\$1.59

4-4.4 oz



Zevia
Zero Sugar Soda
selected varieties

\$5.79

6/12 oz



San Pellegrino
Sparkling Water

2/\$4

750 ml



Califia Farms
Organic Almondmilk

selected varieties

\$4.49

48 oz



nutpods
Dairy-Free Creamer
selected varieties

\$2.79

11.2 oz



Brown Cow
Cream Top Whole Milk Yogurt
selected varieties

\$1.09

5.3 oz



Green Valley
Organic Lactose Free Sour Cream

\$3.79

12 oz



Organic Valley
Organic Sliced Cheese
selected varieties

\$4.49

6 oz





BEYOND MEAT®

The positive choices we make every day—no matter how small—can have a great impact on ourselves and the planet. At Beyond, we've taken the animal-based meal off the table, while still delivering the meaty, plant-based, better-for-you meals you crave.



**Beyond Meat
Beyond Burger**

\$4.79

8 oz



**Beyond Meat
Beyond Sausage**
selected varieties

\$6.49

14 oz

**Daiya
Dairy-Free Slices**
selected varieties

\$3.49

7.8 oz



**Rumiano
Organic Sliced Cheese**
selected varieties

\$3.99

6 oz



**wildbrine
Kimchi**
selected varieties

\$6.79

18 oz



**Field Roast
Sausage**
selected varieties

\$5.29

9.3–12.95 oz



**Udi's
Gluten Free Hamburger Buns**
selected varieties

\$3.49

10.4–10.8 oz



Caramelized Onion & Aioli Beyond Burger

45 MIN • SERVES 4 • VEGAN

INGREDIENTS

- 4 Beyond Burger patties (2 packages)
- 4 slices Daiya smoked gouda cheese
- 4 ciabatta buns
- Caramelized onions
- 3 cups arugula
- Garlic aioli

DIRECTIONS

- 1 Cook Beyond Burger according to package instructions. 2–3 minutes before patty is finished cooking, add a slice of Daiya smoked gouda cheese and allow it to melt.
- 2 Toast ciabatta buns for 2–3 minutes. Top with Beyond Burger patty followed by caramelized onions and fresh arugula.
- 3 Spread garlic aioli on top ciabatta half and enjoy!



JonnyPops
Organic Pops
selected varieties



\$4²⁹

14.8 oz

Cosmic Bliss
Organic Dairy-Free Frozen Dessert
selected varieties



\$5²⁹

14 oz

Van's
Waffles
selected varieties



\$3²⁹

8-9 oz

Feel Good Foods
Gluten Free Egg Rolls
selected varieties



\$6⁴⁹

9 oz

Solaray
Higher Absorption
Magnesium Glycinate



\$18⁹⁹

120 ct

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



\$16⁹⁹

60 ct



MEMORIAL DAY



MAY 26, 2025

Halloumi and Veggie Skewers

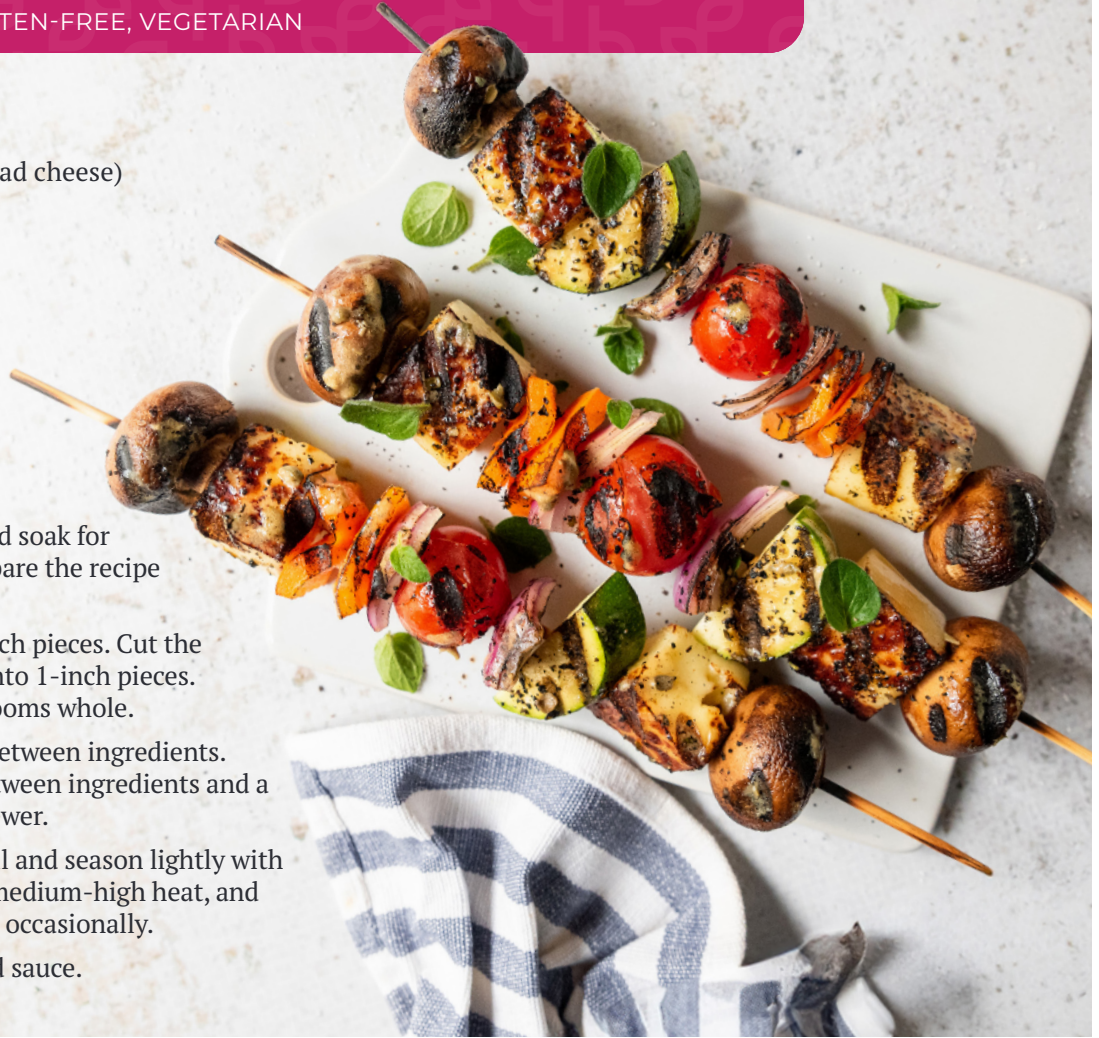
35 MIN • MAKES APPROX. 9 • GLUTEN-FREE, VEGETARIAN

INGREDIENTS

- 9 wooden skewers
- 12 ounces halloumi cheese (sub bread cheese)
- 1 medium zucchini
- 1 large orange bell pepper
- 1 large red onion
- 1 pint cherry tomatoes
- 1 pint button mushrooms
- Olive oil, for brushing
- Salt and pepper, to taste
- 1 cup honey mustard sauce

DIRECTIONS

- 1 Place wooden skewers in water and soak for at least 15 minutes while you prepare the recipe ingredients.
- 2 Cube the cheese into roughly 1-inch pieces. Cut the zucchini, bell pepper, and onion into 1-inch pieces. Keep cherry tomatoes and mushrooms whole.
- 3 Build the skewers by alternating between ingredients. Leave a small amount of space between ingredients and a bit of space on each end of the skewer.
- 4 Brush skewers lightly with olive oil and season lightly with salt and pepper. Grill skewers on medium-high heat, and cook to desired doneness, flipping occasionally.
- 5 Serve skewers with honey mustard sauce.

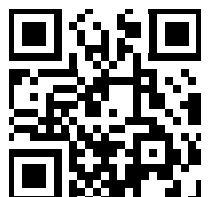


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