

deals

2X monthly!

August 26–September 8, 2026

Scan to
download!



Late July
Organic Tortilla
Chips
selected varieties

2/\$7

6–10.1 oz



St. Dalfour
French Fruit Spread
selected varieties

\$3.99

10 oz

Fill up your cart with organic goodness

Cascadian Farm
Organic Cereal

selected varieties

2/\$6

8.6–13.5 oz



Organic Valley
Organic String Cheese

\$4.99

8 oz



Lundberg Family Farms
Organic Rice Cakes

selected varieties

\$3.49

8.5–11 oz



UnReal
Chocolate Snacks

selected varieties

\$4.49

3.5–5 oz



RXBAR
Protein Bar

selected varieties

\$1.79

1.8–1.9 oz



CHOMPS
Beef Snack Sticks

selected varieties

\$1.89

1.15 oz



cocojune
Organic Coconut Yogurt

selected varieties

\$5.49

16 oz



Alden's
Organic Ice Cream

selected varieties

\$8.99

48 oz



Lakewood
Organic Pure
Cranberry

\$10.49

32 oz



Look for new deals on **September 9!**



Bob's Red Mill Oats— One Whole Ingredient, Endless Possibilities

All our delicious oatmeal varieties start with 100% whole grain oat groats that are then rolled, cut, or ground. Learn how one first-class ingredient leads to endless possibilities!



**Bob's Red Mill
Organic Rolled Oats**
selected varieties

\$4⁹⁹

32 oz



**Bob's Red Mill
Organic Gluten Free Oats**
selected varieties

\$6⁷⁹

28–32 oz

Angie's BoomChickaPop Popcorn

selected varieties

2/\$5

4.4–7 oz



Good Health Avocado Oil Potato Chips

selected varieties

\$3²⁹

5 oz



Larabar Fruit & Nut Bar

selected varieties



5/\$5

1.6–1.7 oz

Jennies Coconut Macaroons

selected varieties

2/\$6

5.25–8 oz



From The Ground UP Cauliflower Crackers

selected varieties

2/\$7

3.5–4.5 oz



Made in Nature Organic Dried Fruit

selected varieties

\$4⁹⁹

3–8 oz



Prince of Peace Ginger Chews

selected varieties

\$2²⁹

4 oz



Theo Organic Chocolate Bar

selected varieties

\$4²⁹

3 oz



Tate's Bake Shop Cookies

selected varieties

\$4²⁹

6.5–7 oz



YumEarth Organic Licorice

selected varieties

\$3⁹⁹

5 oz



PRIMAL KITCHEN®

Add bold, crave-worthy flavor to the real foods you love with Primal Kitchen Organic Unsweetened Ketchup 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

\$4⁷⁹

11.3 oz



Primal Kitchen Mayo
selected varieties

\$7⁹⁹

12 oz

Annie's Organic Mac & Cheese
selected varieties

2/\$6

6 oz



Lotus Foods Rice Ramen
selected varieties

\$1⁷⁹

2.8 oz



Muir Glen Organic Pasta Sauce
selected varieties

2/\$7

23.5 oz



Muir Glen Organic Tomatoes
selected varieties

2/\$3

14.5-15 oz



Crown Prince Natural Smoked Oysters
selected varieties

\$3²⁹

3 oz



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 Pink Salmon
selected varieties

2/\$11

6 oz



Wild Planet Organic Roasted Chicken
selected varieties

\$3⁹⁹

5 oz



Wild Planet Wild Albacore Tuna
selected varieties

2/\$8

5 oz

**Essentia
Alkaline Water**

2/\$4

1.5 lt



**Waterloo
Sparkling Water**

selected varieties

\$3.99

8/12 oz



**San Pellegrino
Sparkling Water**

\$2.29

750 ml



**ROAR
Organic Vitamin
Enhanced Beverage**

selected varieties

\$1.69

18 oz



**GT's
Synergy Kombucha**

selected varieties

2/\$6

16 oz



**HOPWTR
Sparkling Hop Water**

selected varieties

\$7.49

6/12 oz



**Café Altura
Organic Instant Coffee**

selected varieties

\$10.99

3.53 oz



**Nixie
Organic Soda**

selected varieties

2/\$3

12 oz



**Zevia
Zero Sugar Soda**

selected varieties

\$5.49

6/12 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.

Koia
Plant-Based Protein Shake
 selected varieties

2/\$6

12 oz



Oatly
Oatmilk
 selected varieties

\$4²⁹

64 oz



Almond Breeze
Almondmilk
 selected varieties

\$3⁷⁹

64 oz



Bitchin' Sauce
Almond Dip
 selected varieties

\$4⁴⁹

7-8 oz



Vital Farms
Organic Pasture-Raised Large Eggs

\$7⁹⁹

1 dz



Forager Project
Organic Cashewmilk Yogurt
 selected varieties

\$5²⁹

24 oz



JUST
Plant-Based Egg

\$4⁷⁹

8 oz



Violife
Dairy-Free Cheese
 selected varieties

\$4⁴⁹

5.29-8 oz



Daiya
Dairy-Free Slices
 selected varieties

\$3⁴⁹

7.8 oz



Kimchi Fried Rice With Shrimp

25 MIN • SERVES 4 • GLUTEN-FREE, PESCATARIAN

INGREDIENTS

- 2 tablespoons tamari
- 1 tablespoon sugar
- 1 tablespoon sesame oil
- ½ teaspoon ground black or white pepper
- ⅓ cup avocado oil, divided
- 1 pound shrimp, peeled and deveined
- 4 ounces white mushrooms, sliced
- 1 cup drained kimchi (reserve liquid)
- 4 cups cooked basmati rice, cold
- 3 large eggs, beaten
- ¾ cup frozen peas, thawed
- Cilantro or green onion for garnish

DIRECTIONS

- 1 In a small bowl, whisk tamari, sugar, sesame oil, and pepper to combine.
- 2 Heat a wok or large skillet over high heat with a little oil.
- 3 Separately sauté the shrimp until opaque and pink, the mushrooms until browned, and the kimchi until dry. Add oil as needed between batches.
- 4 Coat rice with 2 tablespoons of oil then add to the wok. Cook until the rice starts to crackle and brown, about 3-5 minutes.
- 5 Make a well in the rice and add the beaten egg and cook through. Stir in tamari, sugar, sesame oil, and black pepper.
- 6 Fold in cooked ingredients with peas and heat through. Season to taste with reserved kimchi liquid, and additional tamari. Garnish with chopped cilantro or sliced green onion and serve promptly.



wildbrine
Kimchi
 selected varieties

\$5⁷⁹

18 oz



Beyond
Plant-Based Burger Patties

\$4⁹⁹

8 oz



**Amy's
Pizza**
selected varieties

\$8⁴⁹

10.2–14 oz



**Dr. Praeger's
Veggie Burgers**
selected varieties

\$4²⁹

10–11 oz



**Cascadian Farm
Organic Potatoes**
selected varieties



**Rudi's
Organic Bread Loaf**
selected varieties



\$4⁴⁹

22 oz

**Feel Good Foods
Mozzarella Sticks**

\$5⁷⁹

8 oz



2/\$7

16 oz

**So Delicious Dairy Free
Non-Dairy Frozen Dessert**
selected varieties

\$4⁴⁹

16 oz



**GoodPop
Organic Dairy-Free Frozen Pops**
selected varieties

\$4²⁹

9 oz



Smothered Potato Puffs

30 MIN • SERVES 4 • VEGETARIAN

INGREDIENTS

- 16 ounces frozen tater tots
- ⅓ cup crumbled feta cheese
- ½ small red onion, julienned
- 1 handful cilantro leaves
- ½ teaspoon dried oregano
- ⅓ cup vegan mayonnaise
- 1 tablespoon sriracha hot sauce

DIRECTIONS

- 1 Bake tater tots following the package instructions or until extra crispy.
- 2 Meanwhile, stir together mayonnaise and sriracha to create the sauce. Set aside.
- 3 Place tater tots on a serving plate and drizzle with sauce.
- 4 Sprinkle on feta, red onion, oregano, and cilantro. Serve promptly.



Nordic Naturals
Algae Omega

\$22⁹⁹

60 ct



Om
Organic Master Blend
Mushroom Powder

\$16⁹⁹

90 g



Yerba Prima
Psyllium Whole Husks

\$14⁹⁹

12 oz



Himalaya
Toothpaste
selected varieties

\$5⁴⁹

4-5.29 oz



Tom's of Maine
Toothpaste
selected varieties

\$5⁹⁹

4.0 oz



NOW
Peppermint Essential Oil



Avalon Organics
Shampoo or Conditioner
selected varieties

\$7⁹⁹

11 oz



EO
Organic Deodorant Spray
selected varieties

\$4⁹⁹

4 oz



\$6⁹⁹

1 oz

Mrs. Meyer's Clean Day
Liquid Dish Soap
selected varieties



\$3⁷⁹

16 oz

All-Purpose Citrus Spray Cleaner

2 WEEKS INFUSION • MAKES 5 CUPS

INGREDIENTS

- 1 cup white vinegar
- Citrus peel from 4 oranges
- 4 cups water
- 1 teaspoon liquid castile soap
- 15 drops lemon essential oil

DIRECTIONS

- 1 Place citrus peel and vinegar in a glass jar, close and allow to infuse for two weeks.
- 2 Strain vinegar and discard citrus peel.
- 3 Combine infused vinegar with water, castile soap and essential oils.
- 4 Store finished cleaner in spray bottles.



Sweet Potato Burger Bowl

45 MIN • SERVES 2-4 • GLUTEN-FREE, TRADITIONAL

INGREDIENTS

- | | |
|---|---|
| 1 pound sweet potatoes, cut into 1-inch cubes | 1½ cups shredded sharp cheddar cheese |
| 3 tablespoons olive oil, divided | 2 medium beefsteak tomatoes, chopped |
| ½ teaspoon sea salt | 2 medium avocado, peeled, pitted, and chopped |
| 1 pound ground beef | 1 cup sliced dill pickles |
| 1 tablespoon olive oil | ½ small white onion, thinly julienned |
| ¾ teaspoon garlic powder | ½-1 cup prepared or homemade burger sauce |
| ¾ teaspoon paprika | |
| ½ teaspoon salt | |
| ½ teaspoon black pepper | |
| 1 romaine heart, shredded (about 4 cups) | |

DIRECTIONS

- 1 Preheat the oven to 375°F. Toss the sweet potatoes with 2 tablespoons of olive oil and sea salt. Spread them in a single layer on a baking sheet and roast for 35 minutes, or until tender and lightly browned.
- 2 While the sweet potatoes are roasting, heat the remaining 1 tablespoon of olive oil in a large skillet over medium heat. Add the ground beef and cook, breaking it up with a spoon, until no longer pink. Stir in the garlic powder, paprika, salt, and black pepper, and cook for 2–3 minutes more. Drain any excess fat if needed.
- 3 Divide the shredded romaine between bowls. Top with the seasoned beef, roasted sweet potatoes, cheddar cheese, tomatoes, avocado, pickles, and onion.
- 4 Drizzle each salad with a ¼ cup of the sauce, serving any extra on the side.

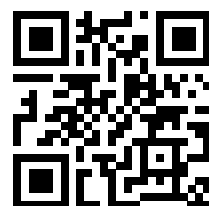


Proud member of INFRA.

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