

deals

2X monthly!

December 3–December 16, 2025

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**Wholesome
Sweeteners
Organic
Brown Sugar**
selected varieties

\$4.49

24 oz



**Simple Mills
Almond Flour
Baking Mix**
selected varieties

\$5.29

9-12.9 oz

'Tis the season for savings!

**Annie's
Organic
Mac & Cheese**

2/\$5

6 oz



**Lily's
Baking Chips**
selected varieties

\$6.49

9 oz



**Wildbrine
Kimchi**
selected varieties

\$5.79

18 oz



**Bionaturae
Organic
Tomato Paste**

2/\$5

7 oz



**KeVita
Organic Kombucha**
selected varieties

\$3.29

15.2 oz



**Lakewood
Organic Pure
Carrot Juice**

\$5.49

32 oz



**California Olive Ranch
Global Blend
Extra Virgin Olive Oil**

\$12.99

16.9 oz



**Amy's
Organic Soup**
selected varieties

\$3.79

14.5 oz



**Bob's Red Mill
Gluten Free
Cornbread Mix**

\$2.99

20 oz



Look for new deals on **December 17!**

Miss Jones Baking Co Organic Frosting

selected varieties

\$5⁴⁹

11.29 oz



Navitas Organic Cacao Powder

\$8⁴⁹

8 oz



TRUFF Black Truffle Infused Pasta Sauce

selected varieties

\$8⁹⁹

18 oz



St. Dalfour French Fruit Spread

selected varieties

\$3⁴⁹

10 oz



Eggs from farmers who care. Our farmers share our commitment to animal welfare. Whether they're scrambled, baked, or fried, they're delicious, responsible, and made to make a difference.



Vital Farms Pasture Raised Eggs

\$6⁷⁹

1 dz

Imagine Organic Broth

selected varieties

\$3²⁹

32 oz



Warming Vegetable Soup with Ginger

35 MIN • SERVES 8 • DAIRY-FREE, GLUTEN-FREE, GRAIN-FREE

INGREDIENTS

- | | |
|---|---------------------------------------|
| 2 tablespoons olive oil | 1 bunch kale, stemmed and chopped |
| 1 medium onion, chopped | 2 cups cooked basmati rice |
| 3-inch fresh ginger, peeled and minced | 2 ½ cups cooked wild rice |
| 2 quarts chicken stock | 2 teaspoons sea salt |
| 2 medium carrots, peeled and chopped | 1 teaspoon coarse ground black pepper |
| 2 large russet potatoes, peeled and cubed | 1 tablespoon sriracha hot sauce |

DIRECTIONS

- 1 In a large stockpot, heat oil over medium heat. Add onion and sauté until tender. Add ginger and cook for one minute.
- 2 Add stock and carrots. Bring to a gentle simmer and cook for five minutes. Add potatoes and kale and return to a simmer. Cook until potatoes are tender then stir in rice. Season soup to taste with salt, pepper, and sriracha.



**Stacy's
Pita Chips**
selected varieties

2/\$6

7.33 oz



**Honey Mama's
Cocoa Truffle Bar**
selected varieties

\$3.79

2.5 oz



**Earth Balance
Organic Vegan
Buttery Spread**

\$4.79

13 oz



**Natural Vitality
Calm Gummies**

\$20.99

120 ct



**Natural Factors
Stress Relax Tranquil
Sleep Chewable**

\$22.99

60 tab



**Nordic Naturals
Omega-3**

\$34.99

180 ct



**Garden of Life
Vitamin Code
Raw Zinc**

\$10.99

60 ct



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

\$16.99

60 ct



**Melt Organic
Organic Plant
Butter Sticks**

\$4.49

16 oz



**Koia
Plant-Based
Protein Shake**
selected varieties

2/\$6

12 oz



**derma e
Vitamin C
Concentrated Serum**

\$19.99

2 oz



**Aura Cacia
Lavender
Essential Oil**

\$7.99

.5 oz



**NOW
Essential Oil**
selected varieties

\$6.29

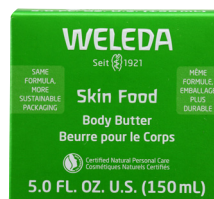
1 oz



**Weleda
Skin Food
Body Butter**

\$13.99

5 oz



**Celestial Seasonings
Tea**
selected varieties

2/\$6

20 ct



Slow Cooker Squash & Quinoa Stew

4 HR 20 MIN • SERVES 6 • GLUTEN-FREE, PLANT-BASED

INGREDIENTS

3 tablespoons olive oil
1 large yellow onion, diced
1 large garlic clove, minced
2 pounds butternut squash, peeled and cubed
1 medium carrot, peeled and diced
1 quart vegetable broth
1 - 15-oz can fire roasted diced tomatoes
⅓ cup uncooked quinoa
1 tablespoon sriracha
2 teaspoons ground cumin
1 teaspoon smoked paprika
½ teaspoon dried thyme
1 ½ teaspoons sea salt
½ teaspoon ground black pepper

DIRECTIONS

- 1 Turn slow cooker on high. When hot add olive oil, onions, and garlic. Cook for 3–5 minutes until onions soften.
- 2 Add remaining ingredients. Stir to combine.
- 3 Cover and cook for 4 hours on high or until the butternut squash is tender and cooked through.
- 4 Adjust seasonings to taste and serve.

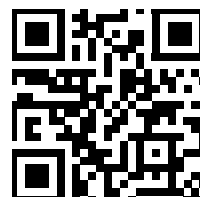


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