

deals

2X monthly!

August 26–September 8, 2026

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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

\$3.29
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

\$6.79
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

\$4⁴⁹

32 oz



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

\$6²⁹

28–32 oz

Angie's BoomChickaPop Popcorn

selected varieties



2/\$5

4.4–7 oz

Larabar Fruit & Nut Bar

selected varieties



Humble Potato Chips Organic Potato Chips

selected varieties

2/\$7

5 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



YumEarth Organic Licorice

selected varieties



Theo Organic Chocolate Bar

selected varieties

\$4²⁹

3 oz



TCHO Organic Chocolate Bar

selected varieties

\$3⁷⁹

2.1 oz



\$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

\$4.49

11.3 oz



Primal Kitchen Mayo
selected varieties

\$7.99

12 oz

Muir Glen Organic Tomatoes
selected varieties

2/\$3

14.5-15 oz



Muir Glen Organic Pasta Sauce
selected varieties

2/\$7

23.5 oz



Annie's Organic Mac & Cheese
selected varieties

2/\$6

6 oz



Koyo Ramen
selected varieties

4/\$5

2 oz



Lotus Foods Rice Ramen
selected varieties

\$1.69

2.8 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.



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
Wild Albacore Tuna**
selected varieties

2/\$8
5 oz



**Wild Planet
Organic Roasted Chicken**
selected varieties

2/\$8
5 oz

**Crown Prince Natural
Smoked Oysters**
selected varieties



\$3.29
3 oz

**Essentia
Alkaline Water**



\$2.79
1.5 lt

**ROAR
Organic Vitamin
Enhanced Beverage**
selected varieties



\$1.69
18 oz

**Nixie
Organic Soda**
selected varieties



2/\$3
12 oz

**Zevia
Zero Sugar Soda**
selected varieties



\$5.79
6/12 oz

**San Pellegrino
Sparkling Water**



\$2.69
750 ml

**GT's
Synergy Kombucha**
selected varieties



2/\$6
16 oz

**GoodBelly
Organic Probiotic Drink**
selected varieties



\$3.79
32 oz

**HOPWTR
Sparkling Hop Water**
selected varieties



\$7.49
6/12 oz

Koia
Plant-Based Protein Shake

selected varieties



2/\$6

12 oz

Oatly
Oatmilk

selected varieties



\$4.29

64 oz

Vital Farms
Organic Pasture-Raised Large Eggs



\$7.99

1 dz

Bitchin' Sauce
Almond Dip

selected varieties



\$4.49

7-8 oz

Forager Project
Organic Cashewmilk Yogurt

selected varieties



\$5.29

24 oz

JUST
Plant-Based Egg



\$4.79

8 oz

Daiya
Dairy-Free Slices

selected varieties



\$3.49

7.8 oz

Violife
Dairy-Free Cheese

selected varieties



\$4.49

5.29-8 oz

Treeline Cheesemakers
French-Style Cashew Cheese

selected varieties



\$6.99

6 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



\$5.79

18 oz

Beyond
Plant-Based Burger Patties



\$4.99

8 oz

**Amy's
Pizza**
selected varieties

\$8⁴⁹

10.2–14 oz



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

\$4⁴⁹

10–11 oz



**Cascadian Farm
Organic Potatoes**
selected varieties



**Feel Good Foods
Mozzarella Sticks**

\$5⁷⁹

8 oz



**O'Doughs
Bagel Thins**
selected varieties

\$4²⁹

10.58–10.6 oz



2/\$7

16 oz

**Pitaya
Passion Fruit Pieces**

\$4²⁹

12 oz



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

\$4²⁹

9 oz



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

\$4⁴⁹

16 oz



Smothered Potato Puffs

30 MIN • SERVES 4 • VEGETARIAN

INGREDIENTS

- 16 ounces frozen tater tots
- 1/3 cup crumbled feta cheese
- 1/2 small red onion, julienned
- 1 handful cilantro leaves
- 1/2 teaspoon dried oregano
- 1/3 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



**Yerba Prima
Psyllium Whole Husks**

\$14⁹⁹

12 oz



**NOW
Peppermint Essential Oil**

\$6⁹⁹

1 oz



**Om
Organic Master Blend
Mushroom Powder**

\$16⁹⁹

90 g



**Celestial Seasonings
Tea**

selected varieties

\$3²⁹

20 ct



**Happy Baby
Organic Teething Wafers**

selected varieties

\$4²⁹

12/0.14 oz



**Himalaya
Toothpaste**

selected varieties

\$5⁴⁹

4-5.29 oz



**Tom's of Maine
Toothpaste**

selected varieties

\$5⁹⁹

4.0 oz



**Uncle Harry's
Remin Liquid**

\$8⁹⁹

1 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.



**Sukin
Signature Face Care**

selected varieties

\$7⁹⁹

4.23 oz



**Mrs. Meyer's Clean Day
Liquid Dish Soap**

selected varieties

\$3⁷⁹

16 oz



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.

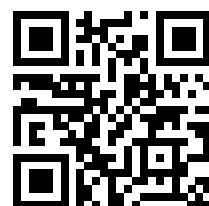


Proud member of INFRA.

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.



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