

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

\$3.79

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

\$5.99

16 oz



Alden's
Organic Ice Cream

selected varieties

\$8.99

48 oz



Lakewood
Organic Pure
Cranberry

\$10.99

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



5/\$5

1.6–1.7 oz

Good Health Avocado Oil Potato Chips

selected varieties



\$3²⁹

5 oz

Terra Vegetable Chips

selected varieties



2/\$6

5–6 oz

Made in Nature Organic Dried Fruit

selected varieties



\$4⁹⁹

3–8 oz

Lenny & Larry's The Complete Cookie

selected varieties



2/\$4

4 oz

Theo Organic Chocolate Bar

selected varieties



\$4²⁹

3 oz

Tate's Bake Shop Cookies

selected varieties



\$4²⁹

5.5–8 oz

TCHO Organic Chocolate Bar

selected varieties



\$3⁷⁹

2.1 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

Annie's Organic Mac & Cheese
selected varieties

2/\$6

6 oz



Lotus Foods Rice Ramen
selected varieties

\$1.69

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

\$3.29

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 Wild Albacore Tuna
selected varieties

2/\$8

5 oz



Wild Planet Organic Roasted Chicken
selected varieties

2/\$8

5 oz

**San Pellegrino
Sparkling Water**

\$2²⁹

750 ml



**Essentia
Alkaline Water**

2/\$4

1.5 lt



**ROAR
Organic Vitamin
Enhanced Beverage**

selected varieties

\$1⁶⁹

18 oz



**GoodBelly
Organic Probiotic Drink**

selected varieties

\$3⁷⁹

32 oz



**Health-Ade
Organic Kombucha**

selected varieties

\$6²⁹

48 oz



**GT's
Synergy Kombucha**

selected varieties

2/\$6

16 oz



**Culture Pop
Probiotic Soda**

selected varieties

2/\$3

12 oz



**Zevia
Zero Sugar Soda**

selected varieties

\$5⁴⁹

6/12 oz



**HOPWTR
Sparkling Hop Water**

selected varieties

\$7⁴⁹

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.

**Nixie
Organic Soda**

selected varieties



2/\$3

12 oz

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

\$4²⁹

7-8 oz



Vital Farms
Organic Pasture-Raised Large Eggs

\$7⁹⁹

1 dz



Forager Project
Organic Cashewmilk Yogurt
 selected varieties

\$5²⁹

24 oz



Daiya
Dairy-Free Slices
 selected varieties

\$3⁴⁹

7.8 oz



Violife
Dairy-Free Cheese
 selected varieties

\$4⁷⁹

5.29-8 oz



JUST
Plant-Based Egg



Beyond
Plant-Based Burger Patties

\$4⁹⁹

8 oz



wildbrine
Kimchi
 selected varieties

\$5⁴⁹

18 oz



\$4⁷⁹

8 oz

Independent and Proud.

When you shop local, you make your dollars count. Support your community today and every day by choosing your local independent grocer.

**Talenti
Frozen Desserts**

selected varieties



\$4.49

16 oz

**Amy's
Pizza**

selected varieties



\$8.49

10.2-14 oz

**GoodPop
Organic Dairy-Free Frozen Pops**

selected varieties



\$4.29

9 oz

**Dr. Praeger's
Veggie Burgers**

selected varieties



\$4.29

10-11 oz

**Feel Good Foods
Mozzarella Sticks**



\$5.79

8 oz

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

selected varieties



\$4.49

16 oz

**Cascadian Farm
Organic Potatoes**

selected varieties



2/\$7

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



**Tiger Balm
Extra Strength Pain
Relieving Ointment**

\$5⁷⁹

0.63 oz



**Happy Baby
Organic Yogis**

selected varieties

\$3⁷⁹

1 oz



**Himalaya
Toothpaste**

selected varieties

\$5⁴⁹

4-5.29 oz



**Tom's of Maine
Toothpaste**

selected varieties

\$5⁹⁹

4.0 oz



**Repurpose
Compostable 9" Plates**

\$3²⁹

20 ct



**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.

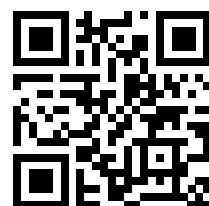


Proud member of INFRA.

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.



SW-A