deals

2X monthly!

June 25-July 15, 2025





Boulder Canyon Kettle Potato Chips

selected varieties

5.25-6.5 oz



OLIPOP Prebiotic Soda selected varieties

Turn up the heat, not the price!

JonnyPops Organic Pops

selected varieties

14.8 oz



Nixie

Organic Sparkling Water

selected varieties

8/12 oz



Siete **Tortilla Chips**

selected varieties



LesserEvil **Organic Popcorn**

selected varieties

4.6-6.4 oz



The Good Crisp Company Potato Crisps

selected varieties

5.6 oz



Primal Kitchen Organic Unsweetened Ketchup

11.3 oz



5 oz

Santa Cruz Organic **Organic Lemonade** selected varieties

32 oz



Health-Ade Organic Kombucha

selected varieties

16 oz



Bubbies Kosher Dill Pickles





Annie's Organic Mac & Cheese

selected varieties

\$279

6 oz

Napa Valley Naturals Organic Cold Pressed Extra Virgin Olive Oil

\$1799

25.4 oz



selected varieties

\$449

14 oz





Vegenaise

Uglies Kettle Chips Kettle Potato Chips

selected varieties

\$349

5.5-6 oz



Late July Tortilla Chips

selected varieties

2/\$7

JAL JULY
JALAPEÑO
LIMIE

SAVE S'MORE on summer faves!



Tony's Chocolonely Chocolate Bar

selected varieties

\$399

6.35 oz



Annie's Organic Graham Crackers

selected varieties

2/\$7

14.4 oz



Dandies Vegan Marshmallows

selected varieties

\$329



Vegan Crispy Bars

20 MIN PREP + 1 HR CHILL · SERVES 6-8 · GLUTEN-FREE, VEGAN

INGREDIENTS

1 cup smooth peanut butter, unsalted

²⁄₃ cup brown rice syrup

½ cup maple syrup

- 1 ½ teaspoon vanilla extract
- 5 cups rice cereal
- 1 ½ cups vegan bittersweet chocolate chips
- 1 tablespoon neutral oil
- 3 tablespoons shredded coconut

DIRECTIONS

- 1 In a 6-quart pot, melt together peanut butter, syrups, and vanilla on medium low heat. Stir in cereal.
- **2** Spread mixture in a parchment-lined 9" by 9" pan and press down flat.
- **3** Melt chocolate with oil and spread over bars. Sprinkle with coconut and chill until set, about 1 hour.



Barnana Organic Plantain Chips

selected varieties

2/\$7

5 oz



Larabar Fruit & Nut Bar

selected varieties

4/\$5

1.6-1.7 oz



Pamela's Pancake & Baking Mix

\$749

24 oz





So Delicious Organic Coconut Milk

selected varieties

\$259

32 oz



So Delicious Organic Coconut Milk

selected varieties

\$**4**49

64 oz



So Delicious Frozen Dessert

selected varieties

\$479

16 oz



Smooth, creamy, and always dairy-free.
Try our artfully crafted beverages, creamers and desserts. They are all dairy-free, Certified Vegan and Non-GMO Project Verified. That's the art of dairy-free.

From The Ground Up **Cauliflower Crackers**

selected varieties



4 oz

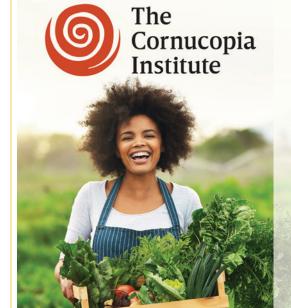
3.5 oz

Serenity Kids Organic Baby Food Pouch

selected varieties







Essentia Ionized Alkaline Water



KeVita

Organic Kombucha

cornucopia.org.

BRINGING YOU

BEHIND ORGANIC

The Cornucopia Institute is your watchdog, helping you support independent organic farms and brands. Join us because what's on your

plate matters. Shape the future of organic food at

THE TRUTH

selected varieties

15.2 oz



Guru **Organic Energy Drink**

selected varieties

12 oz



Zevia Zero Sugar Soda

selected varieties

6/12 oz







Reed's **Ginger Beer** selected varieties

4/12 oz



Virgil's

4/12 oz

REBBL Organic Functional Beverage

selected varieties

\$379

12 oz



selected varieties



\$/_29

32 oz

Maple Hill Creamery Organic Milk

selected varieties



64 oz





Waterloo Sparkling Water

selected varieties

\$529

12/12 oz



Find your favorite
Waterloo flavor at your
local independent
retailer, now available
in select sizes!

Vital Farms Butter

selected varieties

\$379

8 oz



Forager Project
Organic Cashewmilk Yogurt

selected varieties

\$479

24 oz





Organic Valley Organic Cheese

selected varieties

\$479

8 oz



Organic Valley Organic String Cheese

\$529

8 oz



Organic Valley
Organic Shredded
Cheese

selected varieties

\$399

6 oz



Cheese You'll Melt Over.

Whatever cheese you are craving, there's a delicious, flavorful Organic Valley cheese for nearly every occasion. And they're all made with organic milk from pasture-raised cows.

Enjoy!



BEYOND MEAT®

At Beyond Meat, we believe there is a better way to feed our future and that the positive choices we all make, no matter how small, can have a great impact on our personal health and the health of our planet. By shifting from animal to plantbased meat, we can positively impact four growing global issues: human health, climate change, constraints on natural resources, and animal welfare.

> ithaca hummus



Beyond Meat Beyond Burger

8 oz

14 oz



Beyond Meat Beyond Sausage

selected varieties

Ithaca **Hummus**

selected varieties

10 oz



Sweet Potato Fries

11 oz

Alexia



Rudi's **Organic Bread**

selected varieties



22 oz



Hot Honey Crispy Chicken Sandwiches

45 MIN · SERVES 4 · TRADITIONAL

INGREDIENTS

- 4 breaded chicken breasts
- 4 hamburger buns
- 4 tablespoons mayonnaise
- 1 1/2 cups kale slaw
- 1 red onion, thinly sliced
- 4 tablespoons unsalted butter, softened
- ½ cup honey
- 1 teaspoon crushed red chilies
- 1 teaspoon smoked paprika
- ½ teaspoon cayenne pepper

DIRECTIONS

- 1 In a small saucepan, combine hot honey ingredients and warm over low heat for a few minutes to infuse honey with spices. Turn off heat and set aside.
- 2 Prepare chicken breast based on package instructions.
- Spread butter on buns and toast in a large skillet on
- 4 Spread mayonnaise on the top bun and assemble sandwich with slaw, chicken, onions, and hot honey. Serve promptly.



Field Roast **Plant-Based Sausages**

selected varieties

12.95 oz



Alden's **Organic Ice Cream**

selected varieties



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SHOP SMALL. CELEBRATE BIG.

MegaFood Magnesium 300 mg



\$1299

60 ct

Rainbow Light High Potency Women's One Multivitamin



\$1499

60 ct

Lily of the Desert Organic Aloe Vera Juice



\$679

Summer Zucchini Chips

1 HR · MAKES ABOUT 40 PIECES · GLUTEN-FREE, VEGETARIAN

INGREDIENTS

2 medium zucchinis, cut into ¼-inch slices 1 ½ cup gluten-free panko breadcrumbs ¾ cup grated parmesan cheese ¼ cup salt-free everything bagel seasoning ½ teaspoon sea salt 2 large eggs, whisked

DIRECTIONS

- 1 Preheat your air fryer to 400°F. On a baking tray or shallow dish, combine panko breadcrumbs, parmesan cheese, and everything seasoning. In a separate bowl, whisk the eggs.
- 2 In batches, coat each zucchini slice with the egg mixture. Transfer to the breadcrumb mixture, pressing to make a nice crust on each side.
- 3 Air fry zucchini slices in batches. Place slices directly in fryer basket, leaving room for the air to circulate—do not crowd the basket. Cook for 8 minutes, flipping halfway through. Promptly remove zucchini chips from fryer basket and place on a cooling rack. Sprinkle with salt while hot. Repeat with remaining zucchini slices.
- **4** Serve with your favorite dipping sauce.

Can't find everything bagel seasoning? Substitute with ½ teaspoon onion powder, ½ teaspoon garlic powder, ½ teaspoon poppyseeds, and 2 teaspoons sesame seeds.





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