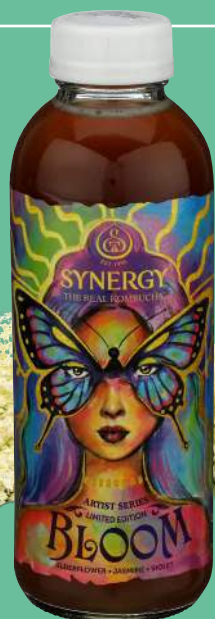


deals

2X monthly!

July 29–August 11, 2026

Scan to
download!



GT's
Synergy Kombucha
selected varieties

2/\$5

16 oz



Perfect Bar
Protein Bar
selected varieties

2/\$5

1.94-2.5 oz

Make this School Year Deliciously Easy!

Orgain
Organic Vegan
Nutritional Shake
selected varieties

\$2.99

11 oz



Nordic Naturals
Kids Probiotic Gummies

\$14.99

60 ct



Everyone
3-in-1 Soap
selected varieties

\$7.99

32 oz



HU
Organic Chocolate Bar
selected varieties

\$3.79

2.1 oz



Ice Cream for Bears
French Ice Cream
selected varieties

\$5.99

14 oz



Purely Elizabeth
Granola
selected varieties

\$6.29

8-12 oz



Primal Kitchen
Organic Ketchup
selected varieties

\$4.49

11.3 oz



Graza
Sizzle Extra Virgin
Olive Oil

\$11.99

750 ml



Jackson's
Sweet Potato Chips
selected varieties

2/\$6

5 oz



Look for new deals on August 12!



*Spreading integrity
since 1976*

Once Again is a 100% employee-owned company that produces clean ingredient nut & seed butters and snacks. Our passionate employee owners take pride in fueling healthy lifestyles with small-batch, high-quality products crafted as close to homemade as possible.



**Once Again
Organic Peanut Butter**
selected varieties

\$5⁷⁹
16 oz



**Once Again
Organic Tahini**

\$7⁹⁹
16 oz

**Crunchmaster
Crackers**
selected varieties



2/\$6
3.54-4 oz

**Bonne Maman
Preserves**
selected varieties



\$5²⁹
13 oz

**Quinn Snacks
Pretzel Snacks**
selected varieties



\$2⁹⁹
5.6 oz

**Three Wishes
Grain Free Cereal**
selected varieties



\$4⁷⁹
8.6 oz



Good ingredients and great taste shouldn't have to negotiate. Justin's uses simple, high-quality ingredients to create naturally delicious nut butters and organic treats to satisfy every eating occasion. We think your taste buds will agree!



**Justin's
Organic
Nut Butter Cups**
selected varieties

\$1⁷⁹
1.32-1.4 oz



**Justin's
Organic
Peanut Butter Cups**
selected varieties

\$4⁹⁹
4.7 oz



**National
Farmer's
Market
Week**

August 2 - 11

**Clif Bar
Energy Bar**
selected varieties

\$1.79

1.76-2.4 oz



**Simple Mills
Stuffed
Sandwich Cookies**
selected varieties

\$4.29

6.7 oz



**Aloha
Organic Protein Bar**
selected varieties

2/\$4

1.98 oz



**EPIC
Meat Bar**
selected varieties

\$1.79

1.3 oz



**R.W. Knudsen
Organic Just Tart
Cherry Juice**



\$8.99

32 oz



Simple ingredients. Big kid energy.

From the lunchbox to after-school snacking, Simple Mills delivers real, wholesome snacks kids love - and simple ingredients parents can feel good about.

At Simple Mills, we believe food has the power to transform how you feel - delicious and nourishing, never complicated. Because back to school should be about big moments, not ingredient lists.

Our snacks are made with recognizable, nutrient-dense ingredients like nuts and seeds. No artificial flavors, no hard-to-pronounce ingredients. Just real food made simply.

Good ingredients shouldn't be the exception - at Simple Mills, they're the rule.





nutpods
Dairy-Free
Coffee Creamer
selected varieties

\$2⁴⁹
11.2 oz

West Life
Organic Soymilk
selected varieties



\$3⁴⁹
32 oz

Organic Valley
Organic Grassmilk
Half & Half



\$3²⁹
16 oz

Three Trees
Organic Almondmilk
selected varieties



\$5²⁹
28 oz

Lightlife
Organic Tempeh
selected varieties



\$3²⁹
7-8 oz

Amy's
Pizza
selected varieties



\$8²⁹
10.2-14 oz

Red's
Organic Burrito
selected varieties



\$2¹⁹
4.5 oz

Maya Kaimal
Organic Everyday Dal
selected varieties



2/\$7
10 oz



CADIA.
organic, non-GMO
berries are frozen
at peak ripeness.

Strawberry White Peach Smoothie Bowl

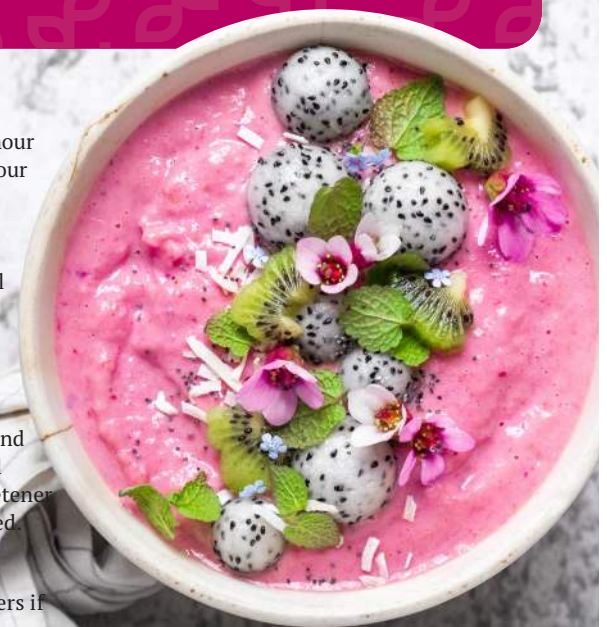
5 MIN • SERVES 2 • VEGETARIAN

INGREDIENTS

2 ripe bananas, peeled and frozen for one hour
8 strawberries, hulled and frozen for one hour
4 medium ripe white peaches, stoned and frozen for one hour
12 ounces plain Greek yogurt
Sweetener such as agave or honey, optional
1 serving protein powder, optional
Garnishes such as kiwi, dragon fruit, edible flowers, etc., optional

DIRECTIONS

- 1 Place bananas, strawberries, peaches, and Greek yogurt into a blender. Blend until completely smooth. Taste and add sweetener or your favorite protein powder if desired.
- 2 Pour smoothie into bowls and decorate with kiwi, dragon fruit, and edible flowers if desired. Serve immediately.



**Bluebonnet
Liquid Calcium
Magnesium Citrate**
selected varieties

\$15⁹⁹

16 oz



**Flora
Super 8 Hi-Potency
Probiotic**

\$20⁹⁹

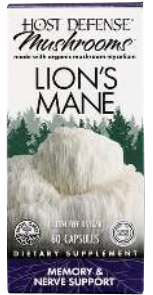
30 cap



**Host Defense Mushrooms
Lion's Mane**

\$25⁹⁹

60 ct



**ChildLife
Liquid Vitamin C**

\$7⁹⁹

4 oz



**Solaray
Zinc 50mg**

\$7⁹⁹

100 vcap



**Boiron
Calendula Cream**

\$9⁹⁹

2.5 oz



caboo®

Caboo makes traditional paper unnecessary. We make tree-free household and personal care products from renewable bamboo. Soft, strong, and tree-free.



**Caboo
Bamboo Flushable
Wipes**

\$4²⁹

60 ct



**Caboo
Bamboo Baby Wipes**

\$4⁹⁹

72 ct



**Caboo
Tree-Free Toilet Paper**

\$3⁷⁹

4 ct

**Aura Cacia
Eucalyptus
Essential Oil**

\$4²⁹

.5 oz



**Dr. Bronner's
Organic Castile
Liquid Soap**
selected varieties

\$9⁹⁹

16 oz



Roasted Cauliflower Hummus Bowl

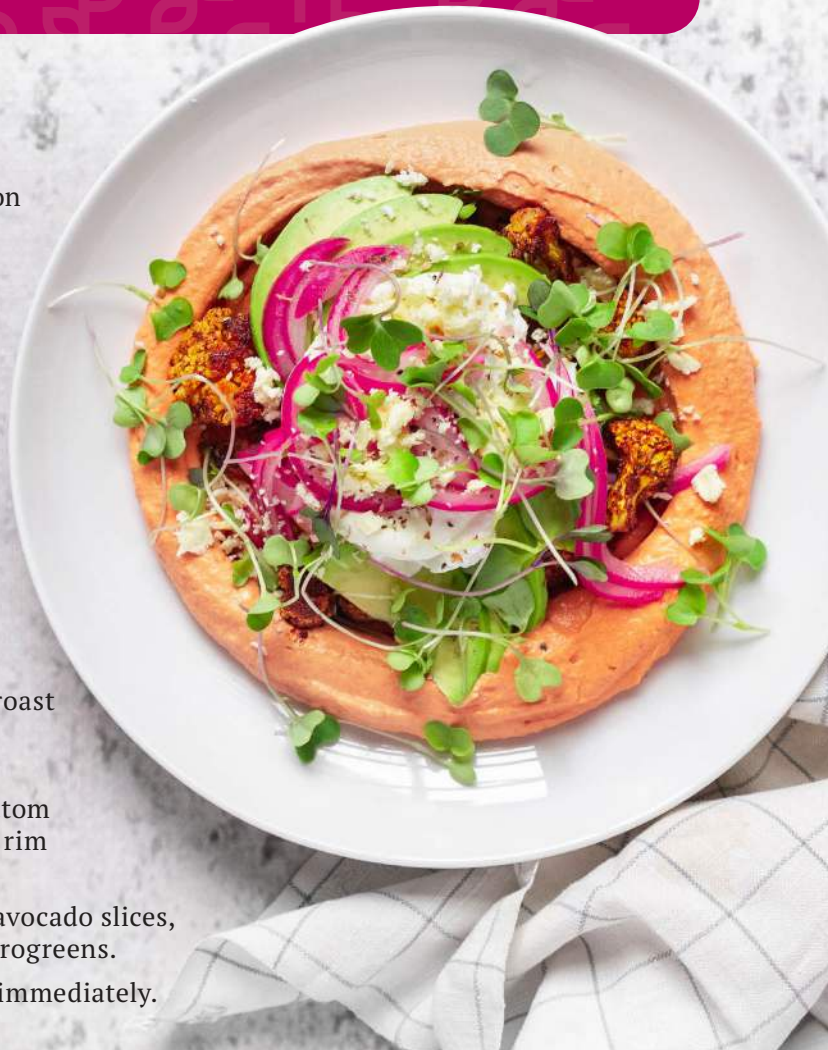
30 MIN • SERVES 4 • VEGETARIAN

INGREDIENTS

- | | |
|--|--|
| 1 teaspoon paprika | 2 avocados, peeled, pitted, and sliced |
| 1 teaspoon ground cumin | $\frac{2}{3}$ cup pickled red onion |
| $\frac{1}{2}$ teaspoon garlic powder | $\frac{1}{2}$ cup crumbled feta cheese |
| $\frac{1}{2}$ teaspoon turmeric | 2 large handfuls microgreens |
| $\frac{1}{2}$ teaspoon sea salt | 4 poached eggs |
| 4 tablespoons olive oil | |
| 2 pounds bite-size cauliflower florets | |
| 16 ounces roasted red pepper hummus | |

DIRECTIONS

- 1 Preheat oven to 375°F. Line two baking sheets with parchment paper.
- 2 In a large mixing bowl, combine paprika, cumin, garlic powder, turmeric, sea salt, and olive oil. Toss with cauliflower until evenly coated.
- 3 Spread cauliflower evenly on the baking sheets and roast for 15–20 minutes, until tender and lightly browned. Rotate pans halfway through for even roasting.
- 4 To assemble each bowl, spread hummus onto the bottom of a shallow bowl or plate, creating a slightly thicker rim around the edges.
- 5 Arrange roasted cauliflower in the center. Top with avocado slices, poached egg, pickled red onion, feta cheese, and microgreens.
- 6 Drizzle with additional olive oil if desired and serve immediately.

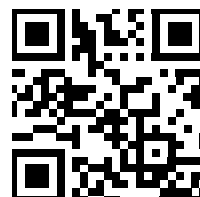


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For more information and a complete listing, please visit www.naturalfoodretailers.com or scan this code.



SE-A