deals

Now 2x monthly!

June 11-June 24, 2025







Kettle **Potato Chips** selected varieties



Bob's Red Mill Muesli

Hello, summer! Hello, savings!

Nixie Organic Soda selected varieties

12 oz



KIND Snacks Nut Bar

selected varieties



C20 Coconut Water

selected varieties



Lilv's **Chocolate Bar**

selected varieties

2.8-3 oz



cocojune **Organic Coconut Yogurt**

selected varieties



Organic Valley Organic Sliced Cheese selected varieties

17.5 oz

6 oz



Manitoba Harvest Organic Hemp Hearts

12 oz



Lightlife **Organic Tempeh**

selected varieties

8 oz



Gardein **Plant-Based Meat**

selected varieties

8.1-13.7 oz





Terra Chips Vegetable Chips

selected varieties



\$329

5-6 oz

Chameleon Organic Cold Brew Coffee

selected varieties

\$279

10 oz





Back to Nature—bringing sunshine to snack time since 1960. Remaking America's favorite snacks with honest-togoodness ingredients. Simple joys, no regrets, happy days.





Back to Nature Crackers

selected varieties

2/\$6

5-7 oz

Treeline French-Style Cashew Cheese

selected varieties

\$379

Green Valley

Cream Cheese

Organic Lactose Free



\$549



6 oz

Roasted Salmon and White Bean Spread

8 oz

15 MIN · SERVES 4 · GLUTEN-FREE

INGREDIENTS

- 1 15-ounce can white beans, drained and rinsed
- 4 tablespoons olive oil, divided
- 2 tablespoons lemon juice
- 2 large garlic cloves, minced ½ teaspoon sea salt
- 1/4 teaspoon coarse ground black pepper
- 4-6 ounces smoked trout or smoked salmon, flaked
- 2 tablespoons chopped chives 2 tablespoons fresh oregano
- leaves or ¼ teaspoon dried oregano
- 1 tablespoon capers, drained Crackers or bread to serve

DIRECTIONS

- 1 In a food processor combine beans, olive oil, lemon juice, garlic, salt, and pepper. Run processor until mixture is smooth.
- 2 Spread bean mixture onto a service plate creating swirls. Drizzle on remaining olive oil and top with flaked smoked fish, fresh herbs, and capers.
- 3 Serve with crackers or sliced artisan bread.





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



Once Again Organic Tahini

16 oz

16 oz

siggi's **Icelandic Style Yogurt**

selected varieties

4.4-5.3 oz



GT's CocoYo selected varieties

8 oz



Splashinto SUMMER SAVINGS

Ancient Nutrition Multi Collagen Protein Powder

selected varieties

454-472 g



Country Life Coenzyme B-Complex

120 vcap



Natural Factors Stress-Relax Tranquil **Sleep Chewable**

60 tab



Solgar **Gentle Iron**

90 vcap



Quantum Health Buzz Away Extreme Spray

4 oz



Every Man Jack Deodorant

selected varieties

3 oz



Mango Relish Dogs

15 MIN • MAKES 6 • VEGAN

INGREDIENTS

1 cup sweet pickle relish

½ cup mango chutney

1 teaspoon rice vinegar

1 teaspoon dry mustard powder

1 teaspoon chili flakes

½ teaspoon curry powder

6 plant-based classic smoked hot dogs

6 hot dog buns

½ small red onion, julienned

½ cup plant-based mayo

DIRECTIONS

- 1 Combine all relish ingredients in a bowl and adjust seasoning to taste.
- 2 Butterfly hot dogs and sear each side in a hot skillet with olive oil until golden crisp, approximately three minutes per side. Alternatively, grill hot dogs.
- **3** To assemble, place hot dogs in buns then fill with relish. Drizzle on mayo and garnish with red onion.





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NE-B