

# deals

**Now 2x monthly!**

June 11–June 24, 2025

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**Kettle  
Potato Chips**  
selected varieties

**2/\$6**  
5 oz



**Bob's Red Mill  
Muesli**

**\$3.79**  
18 oz

**Hello, summer! Hello, savings!**

**Nixie  
Organic Soda**  
selected varieties

**\$1.69**  
12 oz



**KIND Snacks  
Nut Bar**  
selected varieties

**2/\$3**  
1.4 oz



**C2O  
Coconut Water**  
selected varieties

**2/\$4**  
17.5 oz



**Lily's  
Chocolate Bar**  
selected varieties

**\$3.29**  
2.8–3 oz



**cocojune  
Organic Coconut Yogurt**  
selected varieties

**2/\$4**  
4 oz



**Organic Valley  
Organic Sliced Cheese**  
selected varieties

**\$4.99**  
6 oz



**Manitoba Harvest  
Organic Hemp Hearts**

**\$9.99**  
12 oz



**Lightlife  
Organic Tempeh**  
selected varieties

**\$3.29**  
8 oz



**Gardein  
Plant-Based Meat**  
selected varieties

**\$3.99**  
8.1–13.7 oz



Look for new deals on **June 25!**

## Harvest Snaps Green Pea Snacks

selected varieties



# 2/\$4

3-3.3 oz

## Milton's Organic Crackers

selected varieties

# \$2.99

6 oz



## Mela Watermelon Water

selected varieties

# 2/\$5

16.9 oz



## Chameleon Organic Coffee Concentrate

selected varieties

# \$6.29

32 oz



# BACK TO NATURE

EST. 1960

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



## Back to Nature Crackers

selected varieties

# 2/\$6

5-7 oz

## Roasted Salmon and White Bean Spread

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
- ¼ 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

**\$5<sup>99</sup>**

16 oz



**Once Again  
Organic Tahini**

**\$7<sup>99</sup>**

16 oz

**Evolution Fresh  
Organic Orange Juice**



**\$8<sup>99</sup>**

59 oz

**siggis  
Icelandic Style Yogurt**  
selected varieties



**\$1<sup>39</sup>**

4.4–5.3 oz

**GT's  
CocoYo**  
selected varieties

**\$5<sup>49</sup>**

8 oz



**Green Valley  
Organic Lactose Free  
Cream Cheese**

**\$3<sup>79</sup>**

8 oz



**Melt Organic  
Organic Buttery Spread**

**\$4<sup>79</sup>**

13 oz



**Ancient Nutrition  
Multi Collagen Protein Powder**  
selected varieties

**\$38<sup>99</sup>**

454–472 g



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

**\$22<sup>99</sup>**

60 tab



**Every Man Jack  
Deodorant**  
selected varieties



**Country Life  
Coenzyme B-Complex**

**\$13<sup>99</sup>**

60 vcap



**Solgar  
Gentle Iron**

**\$8<sup>49</sup>**

90 vcap



**\$5<sup>49</sup>**

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.

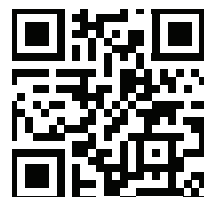


## Proud member of INFRA.

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](http://www.naturalfoodretailers.com) or scan this code.



SW-B