

AUG 16 - AUG 29, 2017



5/\$5

ANNIE'S HOMEGROWN

Pasta & Cheese Dinner 6 oz., selected varieties



5/\$5

SIGGI'S

Icelandic Yogurt
5.3 oz., selected varieties



\$3.99

CROFTER'S

Organic Premium
Fruit Spread
16.5 oz., selected varieties
10-11 oz. Fruit Spread
also on sale



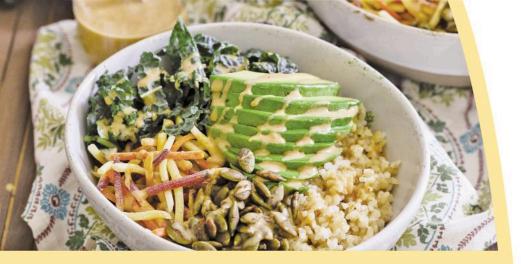
\$5.99

NATURE'S PATH

Organic Cereal 26.4-32 oz., selected varieties

Featured Inside:

- On-the-go food ideas for even the busiest families
- Recipes with only five main ingredients?
 High five!
- Raise money for your local school with Box Tops for Education
- Seize the nectarine! The sweet stone fruit is in season



Goddess Bowl

Serves 4. Prep time: 15 minutes active; 25 minutes total.

- 1 cup dry quinoa or bulgur
- 1 ½ cups water plus 1 tablespoon, divided
- 1/4 cup tahini
- 1 tablespoon cider vinegar
- 1 tablespoon Sriracha sauce
- 1 tablespoon tamari plus 1 teaspoon, divided

- 1 tablespoon honey
- ½ cup raw, unsalted pumpkin seeds
- 1 bunch Tuscan kale, thinly sliced
- 2 large carrots, shredded
- 2 medium avocados, halved and pitted

Cook the quinoa or bulgur. In a small pot, bring 1 ½ cups water to a boil, then add the grain. Return to a boil, and if using quinoa, reduce the heat to low and cook for 14 minutes, covered. For bulgur, bring to a boil for 1 minute, then remove from heat, cover and let stand for 15 minutes. Fluff the finished grain with a fork.

While the grain cooks, place the tahini, cider vinegar, one tablespoon each tamari, honey, Sriracha sauce and water in a small bowl and stir with a fork until smooth. Add a bit more water if the dressing is too thick.

Place the pumpkin seeds in a small sauté pan and swirl over medium-high heat. When they begin to pop and become fragrant, stir in the teaspoon of tamari. The tamari will coat the seeds and the pan will be dry. Transfer to a bowl to cool.

Place a quarter of the cooked grains in each of four low, wide bowls. Arrange the raw kale and carrots on top of the grains, then slice the avocado halves in the skin and carefully scoop them out with a spoon. Fan half an avocado over each bowl. Top with sauce and pumpkin seeds.



5/\$4

KOYO

Ramen

2-2.1 oz., selected varieties



\$5.39 ALTER ECO

Organic Quinoa
12 oz., selected varieties



\$2.79

NATIVE FOREST

Quartered Artichoke Hearts

14 oz.

other Native Forest products also on sale



\$11.99

NUTIVA

Organic Virgin Coconut Oil

23 oz., selected varieties other Nutiva products also on sale



\$6.69

THRIVE

Culinary Algae Oil 16.9 oz.



\$9.99

BULK

Organic Dried Mango per pound in bulk



\$6.99

BULK

Organic Medjool Dates per pound in bulk



\$2.99

BULK

Organic Pumpkin Seeds per pound in bulk



\$10.99 WOODSTOCK Organic Dark

Chocolate Almonds
per pound in bulk
other Bulk Snacks also on sale



3/\$4

GOMACRO

Organic Thrive Bar 1.4 oz., selected varieties



\$3.99

MADE IN NATURE

Organic Figgy Pops 4.2 oz., selected varieties



\$1.79

RXBAR

Protein Bar 1.83 oz., selected varieties



2/\$4

PERFECT BAR

Organic Protein Bar 1.6-2.5 oz., selected varieties





2/\$5

FARMHOUSE CULTURE

Organic Kraut Krisps
5 oz., selected varieties



On-The-Go Options

With summer winding down and school schedules picking up, sometimes mealtime means enjoying a quick bite in the car between destinations. Luckily, there are tons of options to feed yourself and your family delicious, healthy food on the go. Salads in a jar are easily prepared and consumed when looking to cook at home. Fresh fruit, vegetables and trail mix are all convenient snacks or sides to your quick meals. Rather than pulling up to a drive-thru restaurant, stop by your local co-op's grab-and-go cooler or hot bar full of delicious prepared foods. Pasta salads, paninis or snack packs from the co-op are quick, properly portioned and most of all, tasty options to fuel your family.



Nectarine Steak Salad

Serves 4. Prep time: 20 minutes.

- 12 ounces rib-eye steak
- 2 ½ tablespoons olive oil, divided
- 34 teaspoon coarse salt, divided
- ½ teaspoon coarsely ground black pepper
- 1 tablespoon freshly squeezed lemon juice

- 1 teaspoon honey
- 4 cups mixed greens
- 2 medium nectarines, pitted and sliced
- 2 large scallions, slivered
- 2 ounces blue cheese, crumbled

Preheat a grill or grill pan over medium-high heat.

Coat the steak with ½ tablespoon of the olive oil, then sprinkle with ½ teaspoon salt and pepper. Place the steak on the grill or hot pan and don't move it for at least 2 minutes. Grill steak 3 minutes total on each side or until desired degree of doneness. Remove from heat; let stand 8 minutes. Cut steak diagonally across the grain into thin slices.

While steak rests, combine lemon juice, honey, remaining ¼ teaspoon salt and remaining 2 tablespoons oil in a large bowl, stirring with a whisk. Add mixed greens and toss to coat. Add nectarines and scallions. Arrange the sliced steak on top of the dressed greens and sprinkle with blue cheese. Serve immediately.



2/\$5

DREW'S

Dressing & Quick Marinade

12 oz., selected varieties



\$2.39

FIELD DAY

Organic Ketchup 24 oz.

4 oz.

other Condiments also on sale



\$3.99 ORGANIC VALLEY

Organic Shredded Cheese 6 oz., selected varieties



\$3.99 QUORN
Meat-Free Chik'n Nuggets
10.6 oz.



2/\$7

RISING MOON

Organic Frozen Pasta 8 oz., selected varieties 16 oz. Pasta 2/\$10

Other Meatless items also on sale

Some items may not be available at all stores or on the same days.



\$8.99

EQUAL EXCHANGE

Organic Bulk Coffee per pound in bulk Bulk Decaf Coffee not on sale



\$5.99

GRANDY OATS

Organic Granola 9 oz., selected varieties



\$3.99

BAKERY ON MAIN

Oats

24 oz., selected varieties



2/\$5

DREAM

Organic Rice Drink 32 oz., selected varieties



\$3.99

SWEET EARTH

Breakfast Sandwiches 9.9.6-9.9 oz., selected varieties



2/\$5 Waffles

8-9 oz., selected varieties



\$4.99 VA

VITAL FARMS

Alfresco Eggs



\$3.99

GREEN VALLEY ORGANICS

Lactose Free Yogurt 24 oz., selected varieties



\$5.69

WALLABY ORGANIC

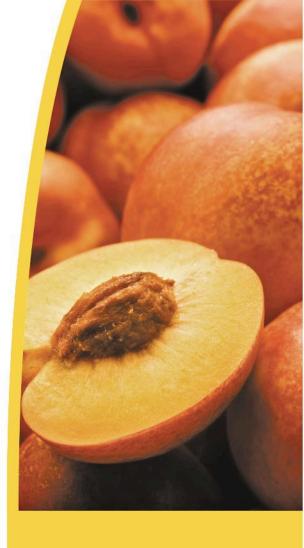
Greek Yogurt
32 oz., selected varieties



\$4.69

CALIFIA FARMS

Organic Homestyle Nutmilk 24.5-25.4 oz., selected varieties



Nectarines

Sweet and juicy with smooth skin, nectarines are a favorite summer stone fruit. While never a bad idea to stick to classics like nectarine cobbler to delight picnic guests, there are many ways to cook with nectarines. Add nectarine chunks to a kebab with chicken and red onion for a sweet and savory combo. Mix diced nectarine, tomato, jalapeño and cilantro for a fruity salsa to spice up a summer night. Get the great taste of nectarines all year round by canning or whipping up a batch of jam. Spreading that on some cinnamon toast in the cooler months brings back warm summer days.



Provolone

A crowd-pleasing cheese from southern Italy, Provolone brings authentic delicious flavor to the table. Mild like mozzarella but with a little more zing, it actually makes a great companion to other Italian cheeses. Provolone is ideal for lasagna, casseroles, burgers and hot sandwiches with its gooey melting capability. Try making an "Italian Grilled Cheese" by layering provolone atop toasted baguette with prosciutto and a fig jam spread. Cue: mouthwatering. Adding Provolone to a traditional macaroni and cheese recipe will leave the whole family happy. Melted or not, provolone should be on the top of your grocery list when looking for an alternative to your everyday cheese.



\$3.69

EVOLUTION FRESH

Juice Smoothie 15.2 oz., selected varieties



3/\$5

SANTA CRUZ ORGANIC

Lemonade
32 oz., selected varieties



\$3.69

NATURAL BREW

Natural Soda 4 pack, selected varieties



2/\$5

BLUE SKY

Natural Soda 6 pack, selected varieties



2/\$5

LATE JULY SNACKS

Organic Thin & Crispy Cantina Dippers Tortilla Chips 8 oz., selected varieties



\$3.69 BLUE SKY
Zero Calorie Soda

6 pack, selected varieties



\$3.99

JULIE'S ORGANIC

Ice Cream

16 oz., selected varieties



\$4.39

SO DELICIOUS

Frozen Dairy Free Desserts

16 oz., selected varieties



2/\$6

HAIL MERRY

Tart

3 oz., selected varieties



2/\$3

SO DELICIOUS

Coconut Milk Yogurt 5.3 oz., selected varieties



\$4.39

UDI'S GLUTEN

Bread

12 oz., selected varieties



\$7.99

MARANATHA

Almond Butter

12 oz., selected varieties



\$2.39

GOOD HEALTH

Avocado Oil Potato Chips

5 oz., selected varieties



2/\$5

JACKSON'S HONEST

Potato Chips

4.5-5 oz., selected varieties 5 oz. Tortilla Chips also on sale



2/\$4

PEELED SNACKS

Organic Peas Please
3.3 oz., selected varieties



2/\$3

GIMME

Organic Seaweed Snacks
.35 oz., selected varieties



2/\$4

LATE JULY SNACKS

Clasicos Tortilla Chips 5.5 oz., selected varieties



\$4.39

BACK TO NATURE

Cookies

6.4-8.5 oz., selected varieties



\$3.39

SANTA CRUZ ORGANIC

Applesauce Pouches 4 ct., selected varieties



\$2.99

ORGANIC VALLEY

Organic Reduced Fat Chocolate Milk 32 oz.



High Five for High Five!

For those fall nights when time is at a premium, give yourself a "high five!" That's a recipe that uses just five main ingredients, plus some pantry staples. Wow your family by whipping up a tasty broccoli and cheddar rice casserole, with only six ingredients. Duck into the co-op, grab some broccoli (plus rice, milk and cheese if you don't already have them) and you're less than an hour away from an easy, cheesy main dish. Don't have an hour? Try a 20-minute egg curry; eggs, peas, onion and canned diced tomatoes are all you need. Visit www.strongertogether.coop to explore our High Five recipes, and stock up on the ingredients for your family's favorite.





\$5.99

ORGANIC PRAIRIE

Organic Deli Slices 6 oz., selected varieties



\$4.39 JUST MAYO

Premium Mayo 16 oz.



\$4.39
LITTLE NORTHERN BAKEHOUSE

Bread

16-17 oz., selected varieties

A Winning Lunch Formula

The start of the school year is the perfect time to experiment with new lunch ideas for your family. Try whipping up some fun, healthy meals that will keep everybody's taste buds interested and their brains engaged. A good equation to follow is 1+1+1=1: one fruit or vegetable, one protein and one carbohydrate = one lunch. This formula allows for endless mealtime match-ups for your family, and might even teach them a little bit about balanced nutrition. For a Greek-inspired lunch box, try cucumber, diced chicken and pita bread (a little hummus could also be added). Spinach, cheese and tortillas offer an easy and delicious wrap your kiddos can assemble themselves at the lunch table. An apple, almonds and bagel will provide energy for the recess rendezvous they're about to have. Giving kids the power of choice can help minimize lunchtime trading, and bite-sized finger foods make it easy for your family to get the nutrition they need during the typically too-short lunch "hour."



\$3.99

Peanut Butter

EARTH BALANCE

16 oz., selected varieties



4/\$5

VERMONT
SMOKE & CURE

Meat Stick

1 oz., selected varieties



2/\$5

CASCADIAN FARM

Organic Cereal 8.6-14.6 oz., selected varieties



2/\$6

CASCADIAN FARM

Organic Granola Bars 6.2-7.4 oz., selected varieties



2/\$6

ANNIE'S HOMEGROWN

Organic Cereal 10-10.8 oz., selected varieties



\$2.69

ANNIE'S HOMEGROWN

Organic Fruit Snacks 4.5 oz., selected varieties



2/\$6

ANNIE'S HOMEGROWN

Cookies

8.4 oz., selected varieties



2/\$5

ANNIE'S HOMEGROWN

Snack Crackers 7.5 oz., selected varieties



2/\$4

ANNIE'S HOMEGROWN

Pizza Poppers

5 oz., selected varieties Mini Pizza Bagels also on sale



4/\$5

LARABAR

Fruits + Greens Bar 1.24 oz., selected varieties





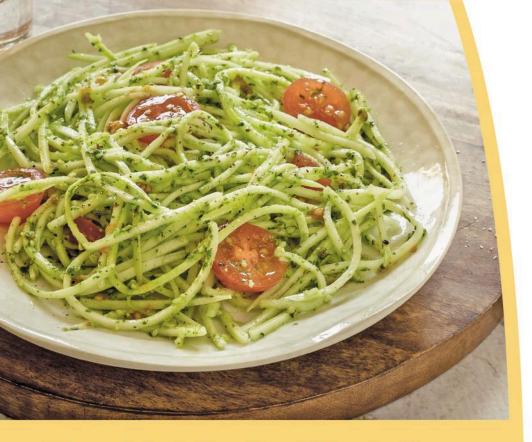
\$12.99

ORGANIC VALLEY

Organic Aseptic Milk

12 ct., selected varieties Organic Balance Protein Shakes also on sale





Zucchini Pesto "Pasta"

Serves 4. Prep time: 20 minutes.

- 1/₃ cup unsalted almonds
- 1/2 cup olive oil
- 6 to 8 cloves of garlic, peeled
- 3 packed cups fresh basil leaves, stems removed
- 1/2 cup grated Parmesan cheese (optional)

- 1 tablespoon lemon juice
- 3 pounds zucchini
- 1 cup halved cherry tomatoes
- Salt and black pepper to taste

Using a blender or food processor, process the almonds, olive oil and garlic until they form a slightly-chunky paste. Blend the basil leaves into the almonds, olive oil and garlic, adding in small batches, until it forms a thick smooth paste. Blend in the grated Parmesan cheese and lemon juice until desired consistency and add salt to taste.

Peel the zucchini and cut each in half lengthwise. Hold one half with one hand and use the tip of a spoon to scoop out the seeds. Repeat the process for all the zucchini.

Using a julienne peeler or spiralizer, slice the zucchini into long, thin strips or spirals. Place zucchini "noodles" into a large bowl. Toss the zucchini noodles with the basil pesto, adding the cherry tomatoes before serving.

Some items may not be available at all stores or on the same days.



3/\$5

NUMI

Organic Bottled Tea



5/\$5
TAZO
Ready-to-Drink Tea
13.8 oz., selected varieties



4/\$3

HARVEST BAY
Coconut Water
8.45 oz., selected varieties



\$2.39

KEVITA

Organic Kombucha 15.2 oz., selected varieties



\$2.69

REBBL

Organic Elixir 12 oz., selected varieties



\$5.99

ACURE

Shampoo or Conditioner 8 oz., selected varieties



\$15.99

ANDALOU NATURALS

Face Cream

1.7 oz., selected varieties other Facial Care products also on sale



\$3.99

JASON

Toothpaste
4.2 oz., selected varieties



\$5.99

KISS MY FACE

4 in I Moisture Shave 11 oz., selected varieties



C C OO MY MAGIC MUD

Activated Charcoal Toothpaste

4 oz., selected varieties



\$7.99

SIMILASAN

Homeopathic Eye Relief

.33 oz., selected varieties



\$4.99

XLEAR

Cough Drops
30 ct., selected varieties



\$4.99

SPECTRUM

Organic Ground Flaxseed

12-14 oz., selected varieties





\$34.99

GARDEN OF LIFE

Organic RAW Fit 420-451 gr., selected varieties



Food Preservation

Food preservation can be much more than just practical methods to keep an abundance of fresh food from going bad. A bumper crop of raspberries or a CSA box full of cabbage can lead to new recipes and fun, creative ways to enjoy your favorite foods. If you think fresh basil is delicious during the summer, imagine how delicious that bright spark of flavor would be on some creamy pasta in the middle of winter! Preserving food also translates into saving money and reducing waste.

Visit www.strongertogether.coop to learn about pickling, canning, freezing, fermenting and more.

FIND MORE AT THE FOLLOWING NATURAL FOOD CO-OPS:

CONNECTICUT

Willimantic Food Co-op 91 Valley Street, Willimantic

DELAWARE

Newark Natural Foods Co-op 230 East Main Street, Newark

FLORIDA

Ever'man Cooperative **Grocery & Cafe** 315 W. Garden Street, Pensacola

New Leaf Market Co-op 1235 Apalachee Parkway, Tallahassee 6668 Thomasville Road, Tallahassee

GEORGIA

Life Grocery & Cafe 1453 Roswell Road, Marietta

Sevananda Natural Foods Market 467 Moreland Avenue N.E., Atlanta

MAINE

Belfast Co-op 123 High Street, Belfast

Blue Hill Co-op Community Market 4 Ellsworth Road, Blue Hill

Rising Tide Community Market 323 Main Street, Damariscotta MARYLAND

Common Market Co-op

5728 Buckeystown Pike, Frederick TPSS Co-op

201 Ethan Allen Avenue, Takoma Park

MASSACHUSETTS

Berkshire Co-op Market 42 Bridge Street, Great Barrington

Green Fields Market 144 Main Street, Greenfield

Harvest Co-op Market - Arboretum 3815 Washington Street, Jamaica Plain

Harvest Co-op Market - Cambridge 580 Mass Avenue, Cambridge

McCusker's Market 3 State Street, Shelburne Falls

River Valley Co-op

330 North King Street, Northampton

Wild Oats Market 320 Main Street, Williamstown

NEW HAMPSHIRE Concord Food Co-op

24 South Main Street, Concord

Concord Food Co-op of New London 52 Newport Road, New London

Hanover Co-op Food Stores

43 Lyme Road, Hanover

45 South Park Street, Hanover 12 Centerra Parkway, Lebanon

Littleton Food Co-op 43 Bethlehem Road, Littleton

Monadnock Food Co-op 34 Cypress Street, Keene

NEW YORK

Abundance Food Co-op 571 South Avenue, Rochester

Flatbush Food Cooperative 1415 Cortelyou Road, Brooklyn

GreenStar Cooperative Market

307 College Avenue, Ithaca 701 West Buffalo Street, Ithaca 215 North Cayuga Street, Ithaca

Honest Weight Food Co-op 100 Watervliet Avenue, Albany

Hungry Hollow Co-op 841 Chestnut Ridge Road, Chestnut Ridge

Lexington Cooperative Market 807 Elmwood Avenue, Buffalo 1678 Hertel Avenue, Buffalo

Syracuse Real Food Co-op 6 8 Kensington Road, Syracuse

NORTH CAROLINA

Chatham Marketplace 480 Hillsboro Street, Pittsboro

Company Shops Market 268 E. Front Street, Burlington

Deep Roots Market 600 North Eugene Street, Greensboro

Durham Co-op Market
IIII W. Chapel Hill Street, Durham

French Broad Food Co-op 90 Biltmore Avenue, Asheville

Hendersonville Community Co-op 60 S. Charleston Lane, Hendersonvil

Tidal Creek Cooperative Food

5329 Oleander Drive, Wilmington

Weaver Street Market 101 E. Weaver Street, Carrboro 716 Market Street, Chapel Hill 228 South Churton Street, Hillsborough

PENNSYLVANIA East End Food Co-op 7516 Meade Street, Pittsburgh Mariposa Food Co-op 4824 Baltimore Avenue, Philadelphia

Weavers Way Co-op Chestnut Hill

8424 Germantown Avenue, Philadelphia Weavers Way Co-op Mt. Airy

559 Carpenter Lane, Philadelphia Whole Foods Cooperative

1341 West 26th Street, Erie

TENNESSEE

Three Rivers Market 1100 N. Central Street, Knoxville

VERMONT

Brattleboro Food Co-op 2 Main Street, Brattleboro

City Market/Onion River Co-op 82 S. Winooski Avenue, Burlington

Co-op Food Store 209 Maple Street, White River Ict.

Hunger Mountain Co-op

623 Stone Cutters Way, Montpelier

Middlebury Natural Foods Co-op

9 Washington Street, Middlebury **Putney Food Co-op**

8 Carol Brown Way, Putney

Springfield Food Co-op 335 River Street, Springfield

Upper Valley Food Co-op 193 N. Main Street, White River Jct.

Friendly City Food Co-op 150 East Wolfe Street, Harrisonburg

Roanoke Co+op 1319 Grandin Road S.W., Roanoke I Market Square S.E., Roanoke



\$5.99

HYLAND'S 4KIDS

4Kids Homeopathic

Remedy 125 ct., selected varieties



\$17.99

NATURE'S PLUS ANIMAL PARADE

Children's Chewable Multi-Vitamin 180 ct., selected varieties



\$2.99 SEVENTH **GENERATION**

> **Baby Wipes** Baby Diapers also on sale



local

Fresh ingredients make the most delicious dishes.





\$9.99

SEVENTH **GENERATION**

Liquid Laundry Detergent 100 oz., selected varieties

Head to the co-op for back to school savings!

