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Now 2x monthly!

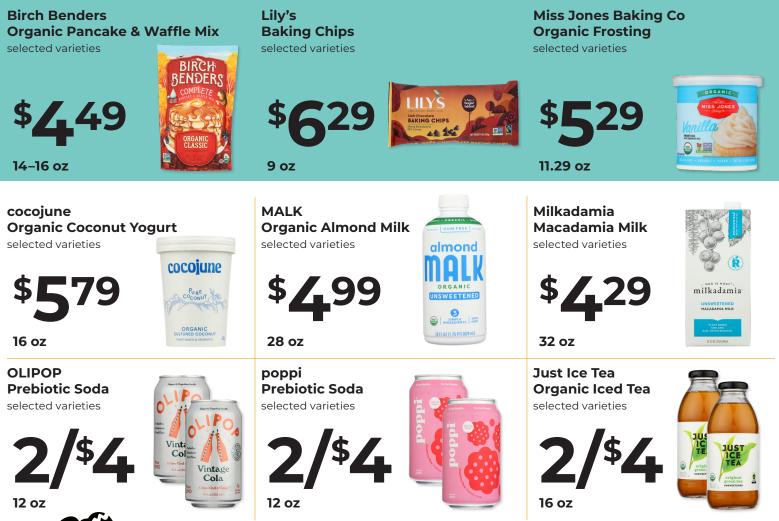
March 26–April 8, 2025







Get baking with these delicious deals



Look for new deals on April 9!



Stock your pantry with Pacific Foods to satisfy your craving for nourishment and fresh flavors any time. No GMOs, no fillers—just premium quality and taste to please every crowd.



Pacific Foods Organic Soup selected varieties



Pacific Foods Organic Broth selected varieties



10.5 oz

32 oz

mar

Simply Organic **Organic Southwest Taco Seasoning Mix**



1.13 oz

CHOMPS **Meat Snack Sticks** selected varieties



1.15 oz

Cocomels **Organic Coconut Milk Caramels** selected varieties





CHOMPS

. Will

Barnana **Organic Plantain Chips** selected varieties



5 oz

Clif Bar Energy Bar selected varieties



Spectrum **Organic Shortening**

24 oz





2-2.3 oz

3.75-4 oz

GoMacro

selected varieties

Organic MacroBar

Jovial **Organic Einkorn Flour** selected varieties



jovial einkorn 🎮 👥 🗛 🖅

Dr. McDougall's Ramen selected varieties





1.8-1.9 oz

Napa Valley Naturals Organic Extra Virgin Olive Oil



Hippeas Chickpea Puffs selected varieties



Manitoba Harvest **Organic Hemp Hearts**



12 oz

Steaz **Organic Iced Green Tea**

selected varieties

2/\$3



16 oz

32 oz

Lakewood **Organic Pure Carrot Juice**

549



Celebrate

Earth

Month

Coconut Hemp Protein Bites

1 tablespoon chia seeds ¹/₂ cup almond butter

1/2 cup shredded coconut

10 MIN • MAKES 14 • GLUTEN-FREE, GRAIN-FREE, VEGAN

INGREDIENTS

- ¹/₂ cup raisins 1/3 cup roasted sunflower seeds ¹/₄ cup sliced almonds
- ¹/₄ cup walnuts
- ¹/₄ cup protein powder
- 2 tablespoons maple syrup
- 2 tablespoons hemp hearts

DIRECTIONS

R.W. Knudsen

32 oz

- 1 In a food processor, place raisins, nuts, sunflower seeds, protein powder, maple syrup, hemp hearts, and chia seeds. Run machine until mixture is finely minced.
- 2 Place nut/seed mixture in a mixing bowl and work in almond butter until dough forms.
- 3 Scoop mixture into tablespoon amounts and roll into balls then coat in shredded coconut. Store in an airtight container in the refrigerator.

Organic Just Tart Cherry Juice

SweetLeaf **Liquid Stevia**

selected varieties





Califia Farms Better Half Creamer



16.9 oz

Koia **Plant-Based Protein Shake** selected varieties







Proud member of infra





by the belief in the power of plants to nurture your health and the planet's health.

60 ct

30 ct



Nature's Way Activated Charcoal	Solgar Gentle Iron		Boiron AllergyCalm
\$999 100 ct	\$ 849 90 vcap	CENTILE IRON (IRON DISCUPINATIO 25 MG NOV CONSTITUTION CONTROL ON YOUR STORMAR NOV CONSTITUTION CONTROL ON YOUR STORMAR MARKED	\$10099 60 tab
Enzymedica Digest Gold		new.	Rainbow Light High Potency Women's One Multivitamin
\$1999 45 cap	\$ 1799 120 vcap	Anter State	\$14.999 \$14.999 \$160 ct
Garden of Life Organic B-12 Spray	Jarrow Saccharomyces Boulardii + MOS	Victor Socchoromyces	American Health Ester-C 1000 mg with Citrus Bioflavonoids
\$ 1399 2 oz	\$2599 90 vcap	Boulardii + Mos Estudiati Honge Product Resoluti + Honge Product Product - Product - Product Product - Product - Product Product - Product - Produc	\$21999 90 cap
Nordic Naturals Ultimate Omega	E		Everyone Hand Soap selected varieties
\$2199 60 ct	\$ 7 99	BRIGHTENING TACATA SCRUb Bring Tamba para ing Bring Tamba para para ing Bring Tamba para para para Manana para para para para para Manana para para para para para para Manana para para para para para para para	\$ 379 12.75 oz
Mrs. Meyer's Clean Day Liquid Hand Soap selected varieties	ECOS Laundry Detergent selected varieties		Caboo Tree-Free Bath Tissue
\$44779 12.5 оz	\$7199 100 oz		4 ct

Chocolate Chip Banana Bread

1 HR • MAKES 2 LOAVES • VEGETARIAN

INGREDIENTS

- stick unsalted butter, room temperature
 cup cane sugar
 teaspoon vanilla extract
 ripe bananas, mashed
 large eggs
 ½ cups all-purpose flour
- ½ cup cocoa powder, sifted
 1 teaspoon baking soda
 ¼ teaspoon sea salt
 ½ cup sour cream
 ¾ cup semisweet chocolate chips

DIRECTIONS

- 1 Cream butter, sugar, and vanilla together until pale in color. In a separate bowl, whisk together bananas, and eggs. Add the banana mixture to the creamed butter and mix until just combined. Preheat oven to 350°F.
- **2** Whisk together flour, cocoa powder, baking soda, and sea salt. Fold into wet ingredients.
- **3** Add sour cream and fold the batter again until just combined then fold in chocolate chips.
- **4** Grease loaf pans with butter or baking spray, optionally, line them with parchment paper. Divide batter evenly between the two prepared pans.
- **5** Bake for 35–45 minutes or until a toothpick inserted in the center comes out clean. Allow banana bread to rest for 10 minutes before removing from pan.



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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.



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