

deals

2X monthly!

December 3–December 16, 2025

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Wholesome Sweeteners Organic Brown Sugar selected varieties

\$4.49

24 oz



Simple Mills Almond Flour Baking Mix selected varieties

\$5.29

9-12.9 oz

'Tis the season for savings!

Annie's Organic Mac & Cheese



2/\$5

6 oz

Lily's Baking Chips selected varieties



\$6.49

9 oz

Wildbrine Kimchi selected varieties



\$5.79

18 oz

Bionaturae Organic Tomato Paste



\$2.29

7 oz

KeVita Organic Kombucha selected varieties



\$3.29

15.2 oz

Lakewood Organic Pure Carrot Juice



\$5.49

32 oz

California Olive Ranch Global Blend Extra Virgin Olive Oil



\$12.99

16.9 oz

Amy's Organic Soup selected varieties



\$3.79

14.5 oz

Bob's Red Mill Gluten Free Cornbread Mix



\$3.29

20 oz



Look for new deals on **December 17!**

**Dr. McDougall's
Ramen**

selected varieties



2/\$4

1.8-1.9 oz

**Navitas
Organic
Cacao Powder**



\$8.49

8 oz

**Miss Jones Baking Co
Organic Frosting**

selected varieties



\$4.79

11.29 oz



Eggs from farmers who care.

Our farmers share our commitment to animal welfare. Whether they're scrambled, baked, or fried, they're delicious, responsible, and made to make a difference.



**Vital Farms
Pasture Raised Eggs**

\$6.79

1 dz

**St. Dalfour
French Fruit Spread**

selected varieties



\$3.49

10 oz

**Koia
Plant-Based
Protein Shake**

selected varieties



2/\$6

12 oz

Salted Nut Tart

2 HR 30 MIN · SERVES 6-8 · VEGAN

INGREDIENTS

- 4 ounces pretzel twists
- 1 ½ cups chopped semisweet chocolate
- 1 ½ tablespoons cane sugar
- ¾ cup regular coconut milk
- 4 tablespoons plant-based butter, melted
- ¾ cup salted mixed nuts

DIRECTIONS

- 1 Preheat oven to 350°F. Place pretzels in a food processor and run until crumbs form.
- 2 Place crumbs in a mixing bowl and mix in sugar and melted butter until thoroughly incorporated. Put crumbs mixture in a 7-inch tart pan, forming the edges of the crust first by pressing into place then press remaining mixture evenly over the bottom of the pan.
- 3 Bake tart crust for 12 minutes. Remove and set aside to cool.
- 4 Heat coconut milk in a small saucepan just to the boiling point and pour over chopped chocolate, cover. After a few minutes, stir until smooth. Reserve ¼ cup for garnishing and pour remaining into tart shell. Chill filled tart for at least 2 hours before proceeding.
- 5 Sprinkle nuts over the top of the chocolate layer and drizzle with reserved chocolate. Chill for an additional hour before serving.



Earth Balance
Organic Vegan
Buttery Spread



\$4.79

13 oz

Natural Vitality
Calm Gummies



\$20.99

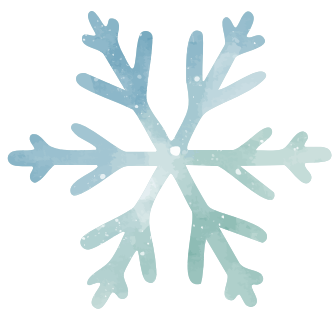
120 ct

Natural Factors
Stress Relax Tranquil
Sleep Chewable



\$22.99

60 tab



Garden of Life
Vitamin Code
Raw Zinc



\$10.99

60 ct

Nordic Naturals
Omega-3



\$34.99

180 ct

Wiley's Finest
Wild Alaskan Fish Oil
Easy Swallow Minis



\$16.99

60 ct

derma e
Vitamin C
Concentrated Serum



\$19.99

2 oz

Renew Life
3-Day Cleanse



\$6.79

12 ct

JASÖN
Vitamin E Skin Oil
5000 IU



\$6.99

4 oz

Aura Cacia
Lavender
Essential Oil



\$7.99

.5 oz

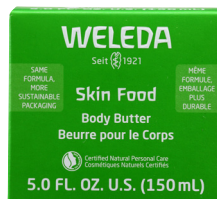
NOW
Essential Oil
selected varieties



\$6.29

1 oz

Weleda
Skin Food
Body Butter



\$13.99

5 oz



Slow Cooker Squash & Quinoa Stew

4 HR 20 MIN · SERVES 6 · GLUTEN-FREE, PLANT-BASED

INGREDIENTS

3 tablespoons olive oil
1 large yellow onion, diced
1 large garlic clove, minced
2 pounds butternut squash, peeled and cubed
1 medium carrot, peeled and diced
1 quart vegetable broth
1 - 15-oz can fire roasted diced tomatoes
1/3 cup uncooked quinoa
1 tablespoon sriracha
2 teaspoons ground cumin
1 teaspoon smoked paprika
1/2 teaspoon dried thyme
1 1/2 teaspoons sea salt
1/2 teaspoon ground black pepper

DIRECTIONS

- 1 Turn slow cooker on high. When hot add olive oil, onions, and garlic. Cook for 3–5 minutes until onions soften.
- 2 Add remaining ingredients. Stir to combine.
- 3 Cover and cook for 4 hours on high or until the butternut squash is tender and cooked through.
- 4 Adjust seasonings to taste and serve.

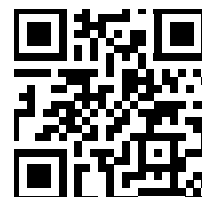


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