

deals

2X monthly!

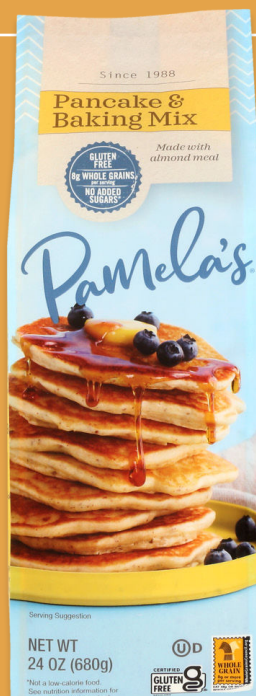
October 28–November 10, 2026

Scan to
download!



Farmer's Market
Organic Pumpkin Puree

\$2⁷⁹
15 oz



Pamela's
Pancake & Baking Mix

\$7⁴⁹
24 oz



Seasonal Flavors for Every Table

Nancy's
Organic Cream Cheese
selected varieties

\$3²⁹

8 oz



Rumiano
Organic Cheese
selected varieties

\$4⁷⁹

8 oz



Primal Kitchen
Avocado Oil

\$11⁹⁹

16.9 oz



Panda
Licorice Chews
selected varieties

2/\$6

7 oz



Jovial
Organic Einkorn
Crackers

\$3⁴⁹

4.5 oz



ECOS
Dish Soap
selected varieties

\$3⁴⁹

25 oz



Look for new deals on **November 11!**

**Better Than Bouillon
Organic Base**

selected varieties

\$5²⁹

8 oz



**Manitoba Harvest
Hemp Hearts**

\$5²⁹

8 oz



**Jovial
Organic Einkorn Flour**

selected varieties

\$7⁴⁹

32 oz



**Wild Planet
Wild Albacore Tuna**

selected varieties

2/\$8

5 oz



**Follow Your Heart
Original Vegenaise**

\$4²⁹

14 oz



**Marukan
Organic Rice Vinegar**

selected varieties

\$3²⁹

12 oz



**Seeds of Change
Organic Spanish Style Rice**

\$2⁷⁹

8.5 oz



**Santa Cruz Organic
Apple Sauce Cups**

\$4²⁹

6/4 oz



**Made in Nature
Organic Dried Cranberries**

\$4⁴⁹

5 oz



**RXBAR
Protein Bar**

selected varieties

2/\$4

1.8-1.9 oz



**Theo
Salted Almond Dark Chocolate**

\$4²⁹

3 oz



GT's
Alive Mood + Mind
selected varieties

2/\$6

16 oz



Odyssey
Sparkling Energy Drink
selected varieties

2/\$5

12 oz



Harmless Harvest
Organic Smoothie
selected varieties

\$3²⁹

10 oz



Lovebird
Honey Grain Free Cereal

\$5⁴⁹

7 oz



Goodles
Cheddy Mac Mac & Cheese

\$3²⁹

6 oz



Violife
Dairy Free Cheese
selected varieties

\$4⁴⁹

5.29-8 oz



Smash Foods
Blueberry Toasties

\$3⁷⁹

5.7 oz



FALL
FAVORITES

SEASONAL FLAVORS.
LOCAL GOODNESS.
JUST IN TIME.

Jacksons
Sea Salt Sweet Potato Chips

\$2⁷⁹

5 oz



Food for Life
Organic Sprouted
Corn Tortillas

\$3²⁹

10 oz



Rudi's
Organic Bread
selected varieties

\$4⁴⁹

18-22 oz



Blake's
Pot Pie
selected varieties



2/\$6

8 oz

CADIA.

Organic margherita
pizza and crispy
chicken nuggets,
ready quickly for
effortless family
meals or snacks.



**Kal
Magnesium Glycinate 350**

\$19⁹⁹

160 ct



**Natural Stacks
Magtech Magnesium**

\$29⁹⁹

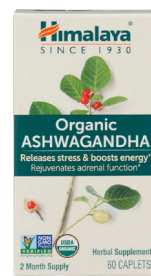
90 ct



**Himalaya
Organic Ashwagandha**

\$17⁹⁹

60 ct



**Jarrow
Saccharomyces Boulardii + MOS**

\$22⁹⁹

90 ct



**Bluebonnet
Liquid Calcium Magnesium
Citrate & Vitamin D3**

\$15⁹⁹

16 oz



**ChildLife
Liquid Vitamin C**

\$7⁹⁹

4 oz



**Nordic Naturals
Vitamin D3 + K2 Gummies**

\$18⁹⁹

60 ct



**RidgeCrest Herbals
ClearLungs Extra Strength**

\$17⁹⁹

60 ct



**Boiron
Chestal Honey Cough Syrup**

\$9⁹⁹

6.7 oz



**Caboo
Tree Free Toilet Paper**

\$3⁹⁹

4 ct



**Wedderspoon
Organic Manuka Honey Drops**
selected varieties

\$8⁹⁹

4 oz



**Xlear
Nasal Spray**
selected varieties

\$9⁹⁹

1.5 oz



**Andalou Naturals
Age Defying Resveratrol
Q10 Night Repair Cream**

\$17⁹⁹

1.7 oz



**Mrs. Meyer's Clean Day
Dish Soap**
selected varieties

\$3⁹⁹

16 oz



Beef And Bean Chili

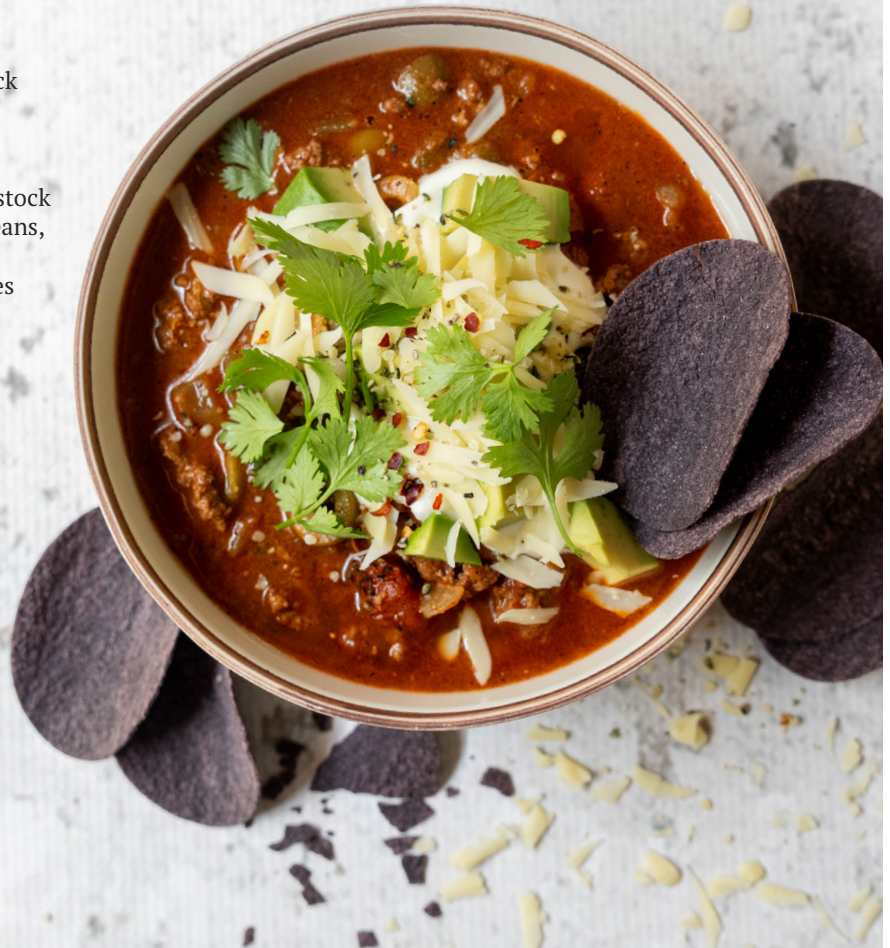
40 MIN • SERVES 4-6 • TRADITIONAL

INGREDIENTS

3 tablespoons olive oil	½ teaspoon sea salt
1 medium yellow onion, chopped	½ teaspoon ground black pepper
1 large green bell pepper, chopped	1-15 ounce can crushed tomatoes
1 pound ground beef	1 quart chicken or beef stock
1 ½ tablespoon mild chili powder	2-15 ounce cans chili beans, undrained
1 tablespoon paprika	½ cup sliced green olives
1 tablespoon ground cumin	
2 teaspoons granulated garlic or garlic powder	

DIRECTIONS

- 1 Heat the olive oil in a large pot or Dutch oven over medium heat. Add the onion and green bell pepper and sauté until tender, about 5-7 minutes.
- 2 Add the ground beef and cook until no longer pink, breaking it into crumbles as it cooks. Drain any excess fat if needed.
- 3 Stir in the chili powder, paprika, cumin, garlic, salt, and black pepper. Cook for about 1 minute, until fragrant.
- 4 Add the crushed tomatoes and stock. Stir well and bring to a gentle simmer. Cook for 15-20 minutes.
- 5 Stir in the chili beans with their liquid and continue cooking for 5 minutes, until heated through.
- 6 Remove from the heat and stir in the sliced green olives.
- 7 Taste and adjust the seasonings as needed before serving.

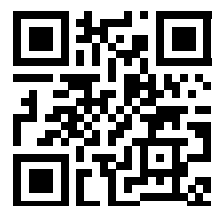


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