

everyday

low prices!

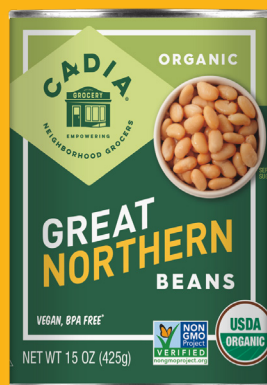
Featured Favorites | October-December 2025

Stock Your Pantry with the Essentials

Organic
Canned Beans
selected varieties

\$1.29

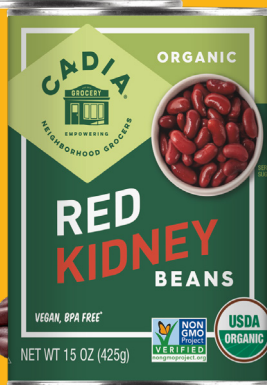
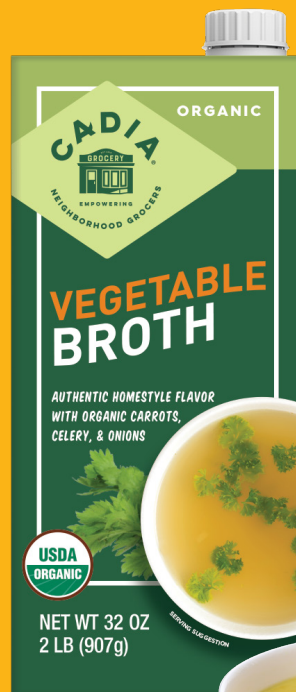
15 oz



Organic
Broth
selected varieties

\$2.29

32 oz



Organic
Canned Beans
selected varieties

\$1.29

15 oz



Organic
Tri Color Quinoa

\$4.79

16 oz



Organic
Broth
Low Sodium
selected varieties

\$2.29

32 oz



Organic
Jasmine Rice

\$3.49

16 oz



Organic
Brown Long Grain
Rice

\$3.49

16 oz



Organic
White Long Grain
Rice

\$3.49

16 oz



**Organic
Frozen Vegetables**
selected varieties

\$3.99

16 oz



**Organic
Soup**
selected varieties

\$2.99

14.1 oz



**Organic
Coffee**
selected varieties

\$8.49

10 oz



**Organic
Apple Cider
Vinegar**

\$5.69

32 oz



**Organic
Wildflower
Honey**

\$6.99

16 oz



Fire Cider

10 MIN + 1 MONTH TO STEEP • 16 OZ • VEGETARIAN

INGREDIENTS

- | | |
|---|--------------------------------|
| 4 inch fresh ginger cluster,
thinly sliced | 1 teaspoon black peppercorns |
| 2 large garlic cloves, sliced | 2 cinnamon sticks |
| 1 small lemon, sliced | 1 teaspoon cayenne pepper |
| ½ small onion, sliced | ~16 ounces apple cider vinegar |
| | ½ cup honey, or to taste |

DIRECTIONS

- 1 Place ginger, garlic, lemon, onion, and spices in a clean glass jar.
- 2 Pour the apple cider vinegar into the jar until ingredients are completely covered.
- 3 Seal the jar with a tight-fitting lid. Label and date the jar.
- 4 Let the mixture sit in a cool, dark place for 4-6 weeks, giving it a shake daily.
- 5 After 4-6 weeks, strain the mixture with a cheesecloth into a clean glass jar.
- 6 Stir in honey to taste.
- 7 Store in the refrigerator.

