

deals

2X monthly!

February 25–March 10, 2026

Scan to download!



Barnana
Organic Plantain Chips
selected varieties

2/\$7
5 oz



Unreal
Chocolate Snacks
selected varieties

\$4.49
3.2–5 oz

Spring forward with fresh deals!

Jackson's
Sweet Potato Chips
selected varieties

\$2.79

5 oz



LesserEvil
Organic Popcorn
selected varieties

2/\$7

4.6–6.4 oz



Kettle
Potato Chips
selected varieties

2/\$6

5 oz



Bubbies
Kosher Dill Pickles

\$6.79

33 oz



Food for Life
Organic Ezekiel 4:9® Sesame Sprouted
Whole Grain Bread

\$4.99

24 oz



Muir Glen
Organic Tomatoes
selected varieties

2/\$3

14.5–15 oz



Kerrygold
Butter
selected varieties

\$4.99

8 oz



Once Again
Organic Peanut Butter
selected varieties

\$5.79

16 oz



Pamela's
Pancake & Baking Mix

\$7.49

24 oz



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

**Maya Kaimal
Organic Everyday Dal**
selected varieties



\$3.29

10 oz

**Pumpkin Tree
Peter Rabbit Organics
Organic Baby Food Pouch**
selected varieties



\$1.69

4-4.4 oz

**Muir Glen
Organic Pasta Sauce**
selected varieties



2/\$6

23.5 oz

**Larabar
Fruit & Nut Bar**
selected varieties



5/\$5

1.6-1.7 oz

**Vegan Rob's
Plant Based Puffs**
selected varieties



2/\$6

3.5 oz

**Newman's Own
Newman O's Sandwich Cookies**
selected varieties



\$4.49

13 oz

**Eternal
Naturally Alkaline
Spring Water**



2/\$3

1 lt

**R.W. Knudsen
Organic Just Tart
Cherry Juice**



\$8.49

32 oz



EPIC delivers better-for-you pork rinds and meat snacks—made with clean ingredients and trusted, humane sourcing. High-protein, low-carb, Paleo, Keto, and Whole30 compliant, supporting animal welfare, human health, and regenerative land.



**EPIC
Pork Rinds**
selected varieties

2/\$5

2.5 oz



**EPIC
Snack Strip**
selected varieties

4/\$5

0.8 oz

Zevia
Zero Sugar Soda
selected varieties



\$5.79

6/12 oz

Yogi
Organic Tea
selected varieties



\$3.49

16 ct

Laird Superfood
Superfood Creamer
selected varieties



\$6.99

8 oz

Almond Breeze
Almondmilk
selected varieties



\$3.49

64 oz

Three Trees
Organic Almondmilk
selected varieties



\$5.99

28 oz

GT's
Synergy Kombucha
selected varieties



\$7.49

48 oz

cocojune
Organic Coconut Yogurt
selected varieties



\$1.79

4 oz

Forager Project
Organic Cashew & Coconut Yogurt



\$5.29

24 oz

Organic Valley
Organic String Cheese



\$4.99

8 oz

Red's
Organic Burrito



\$2.29

4.5 oz

JonnyPops
Organic Pops
selected varieties



Alexia
Sweet Potato Fries



\$4.79

15 oz

Canyon Bakehouse
Gluten Free Bread
selected varieties



\$5.79

18 oz

\$4.79

14.8 oz

Ancient Nutrition
Multi Collagen Protein Powder
 selected varieties



\$39⁹⁹

16-16.7 oz

Yerba Prima
Psyllium Husks Powder



\$14⁹⁹

12 oz

Natural Vitality
Calm Gummies

selected varieties



\$20⁹⁹

120 ct

Flora
Super 8 Hi-Potency Probiotic



\$20⁹⁹

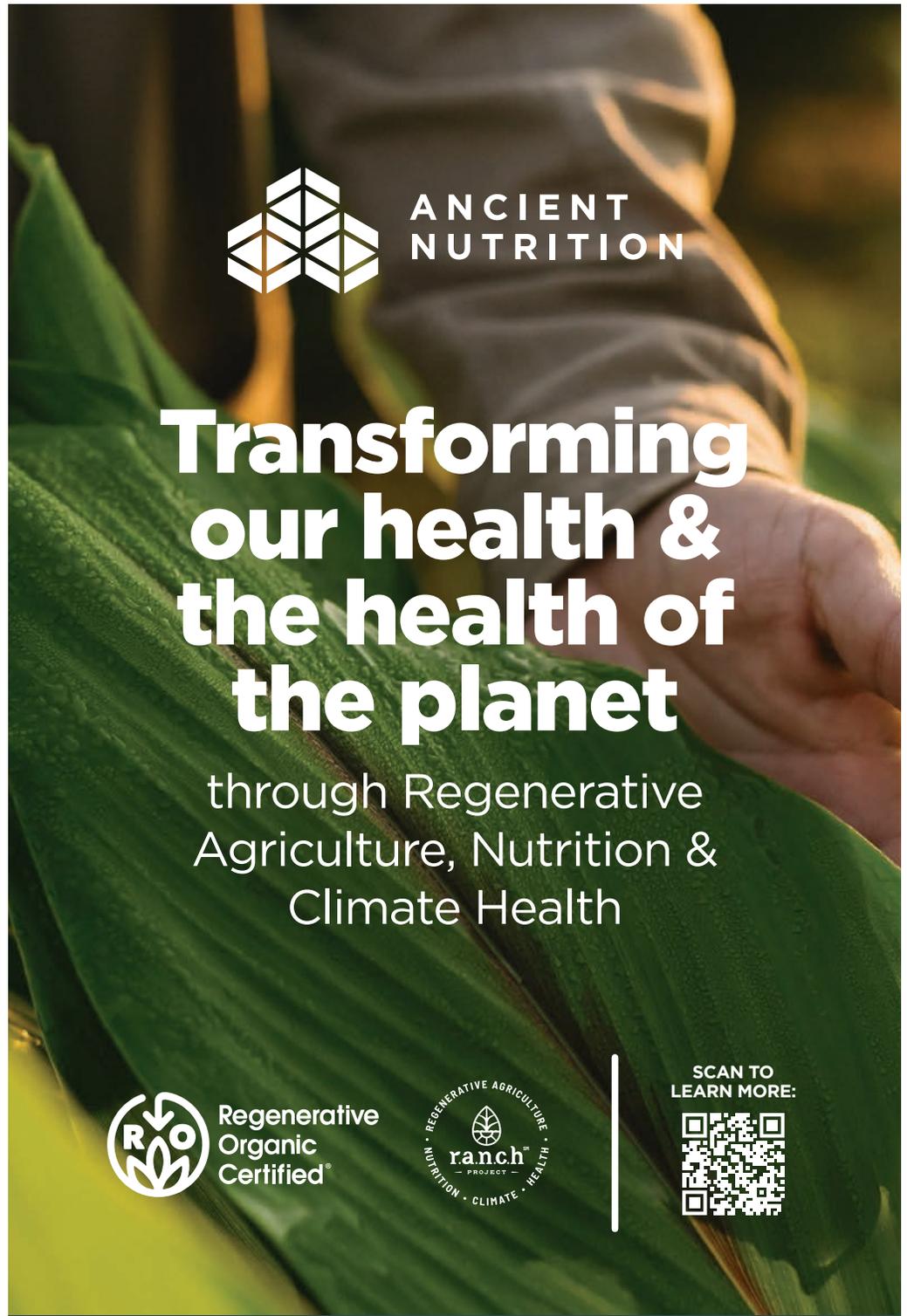
30 cap

Nordic Naturals
Omega-3



\$23⁹⁹

120 ct



**ANCIENT
 NUTRITION**

**Transforming
 our health &
 the health of
 the planet**

through Regenerative
 Agriculture, Nutrition &
 Climate Health



Regenerative
 Organic
 Certified®



SCAN TO
 LEARN MORE:



**USING BUSINESS AS A
 FORCE FOR GOOD.**

Garden of Life
Collagen Peptides



\$30⁹⁹

560 g

derma e
Anti-Wrinkle Renewal Cream



\$15⁹⁹

4 oz

NOW
Toothpaste
selected varieties



\$4⁹⁹

6.4 oz

Celebrate
**WOMEN'S
HISTORY
MONTH**
MARCH 2026



Colcannon

35 MIN • SERVES 8 • VEGETARIAN

INGREDIENTS

- 2 ½ pounds new potatoes, chopped
- 3 teaspoons sea salt, divided
- 6 tablespoons unsalted butter
- ½ pound leeks, halved and thinly sliced
- ¾ pound green cabbage, cored and chopped into 1-inch pieces
- ½ bunch lacinato or dino kale, stemmed and chopped
- 1 tablespoon apple cider vinegar
- ¾ cup heavy cream
- ¾ teaspoon coarse-ground black pepper

DIRECTIONS

- 1 Place the potatoes in a stockpot and cover with cold water. Bring to a gentle simmer, add 1 teaspoon of sea salt, and cook until the potatoes are tender. Drain well.
- 2 While the potatoes cook, melt the butter in a saucepan over medium heat. Add the leeks and sauté until softened.
- 3 Add the cabbage and continue to sauté until tender, about 3–5 minutes. Stir in the kale, apple cider vinegar and sea salt, and cook for 2 minutes more. Remove from heat.
- 4 Add the cooked vegetables to the drained potatoes and mash. Fold in the heavy cream and black pepper until smooth and well combined.

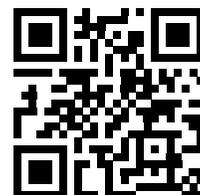


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