



**EAT WELL
BE HAPPY**

**ORGANIC
JONAGOLD APPLES**

\$1.99/lb



**ORGANIC
SWEET POTATOES**

Garnet · Jewel

\$1.99/lb



*Recipe
INSIDE*

**ORGANIC
BABY CARROTS**

\$1.99



**16 OZ
PKG**



**ORGANIC
SWEET CORN**

\$1.29/ea



**30TH FOOD
FAIR!**

ANNIVERSARY

SATURDAY

OCT 5

Organic Produce · On Sale 9/26 - 10/2

SWEET POTATO PIE

Makes 8 Servings

- 2-3 sweet potatoes or yams, about 2 lbs or 2 cups
 - 1/3 cup butter, softened
 - 1/2 cup sugar
 - 2 large eggs, lightly beaten
 - 3/4 cup evaporated milk
 - 1 tsp vanilla paste
 - 1 tsp cinnamon
 - 1/2 tsp nutmeg
 - 1/2 tsp ground ginger
 - 1/4 tsp salt
 - 1 unbaked pie crust
1. Bake sweet potatoes at 375°F for about an hour, or until soft. Scoop out flesh when they are cool enough to handle. Mash until smooth.
 2. Beat together butter and sugar until creamy. Stir in eggs, vanilla, cinnamon, nutmeg, ginger and salt. Mix in sweet potatoes. Add evaporated milk and blend until smooth. Pour into pie crust.
 3. Bake in a preheated 425°F oven for 15 minutes. Reduce heat to 350°F, bake for an additional 40 minutes, or until knife inserted into center comes out moist but clean. Allow to cool four hours before serving.



ORGANIC
20TH CENTURY
ASIAN PEARS

\$2.49/lb



LOCAL ORGANIC
KIWI BERRIES

\$3.49

Close to Home!



6 OZ
PKG



ORGANIC BLACK
MISSION FIGS

\$5.99/lb



COAST FORK

LOCAL ORGANIC
SEEDLESS GRAPES

Red · Green · Black

\$5.99/lb



1.5 LB
TOTE

Organic Produce · On Sale 9/26 - 10/2

VEGETABLE BEEF & BONE BROTH SOUP

Makes 4-6 Servings

- 1 ½-2 lbs grass fed stew meat
- 2 Tbsp olive oil, divided
- 1 large yellow onion
- 3 carrots, chopped
- 3 stalks celery, chopped
- 5 cloves garlic, minced
- 1 (28 oz) can diced tomatoes
- 8 cups beef bone broth
- 2 sprigs rosemary, minced
- 3 sprigs thyme, minced
- 3 sprigs oregano, minced
- 1 lb red potatoes, chopped
- 2 cups green beans, chopped
- 1 cup fresh or frozen corn
- 1 cup fresh or frozen peas
- Salt and pepper, to taste
- 1/4 cup fresh parsley, chopped

1. Heat 1 Tbsp olive oil over medium-high heat. Cook the beef in batches, browning on all sides. Remove from pot.
2. Add remaining oil to pot, add onions, celery and carrots. Sauté about 3 minutes, add garlic and sauté an additional minute.
3. Add broth, tomatoes, beef, rosemary, thyme, and oregano. Bring to a boil, reduce heat and simmer, stirring occasionally, for 30 minutes.
4. Add potatoes, continue simmering for 20 minutes.
5. Add green beans, continue simmering for 20 minutes.
6. Add corn and peas, simmer for about 5 minutes, or until heated through.
7. Add salt and pepper, if desired. Stir in fresh parsley just before serving.



FIND OUT WHAT'S FRESH! A-PEEL-LING PAIRINGS FOR APPLES AND CHEESE



JONAGOLD

Crisp, juicy, and creamy-sweet. Notes of honey, and a little tart too.

Use it in sweet baked goods, such as pies, tarts, muffins, applesauce, jams, and apple butter. Also goes well with pork.

Pair with Mascarpone, Fontina, or Labne



GRAVENSTEIN

Tangy and sweet with a honey-like fragrance.

One of the best baking apples around. Enjoy them in tarts, pies, cobblers and sauces, or roast alongside chicken and pork. Also goes well with mushrooms and onions.

Pair with Parmesan, Manchego, and Aged Gouda.



COSMIC CRISP

Very crisp, sweet, and acidic.

Best for eating raw out of hand. Also try it in a green or chicken salad, on a club sandwich, or juiced.

Pair with Caveman Blue, Welsh Cheddar, and Chèvre



MCINTOSH

Crisp and very juicy with a sweet-tangy flavor and a hint of wine that is often lost in storage. Keep refrigerated to prevent mealiness and loss of flavor. Excellent for juicing and sweet cider, baking, and applesauce.

Pair with Feta, Sharp Cheddar, or Roquefort



GALA

Sweet and floral flavor with a thin skin and almost creamy flesh. Choose an apple with more red for a sweeter flavor.

Best enjoyed raw in a salad or salsa. Slice thin and serve on a sandwich, burger, or panini.

Pair with Cheddar, Swiss, or Chèvre

ROASTED SAUSAGE & SQUASH

Makes 4 Servings

- 1 medium acorn or carnival squash
- 1 Granny Smith apple (or other tart baking apple)
- 1 d'Anjou pear
- 2 cups purple cabbage, chopped into 1-inch pieces
- 1 package Niman Ranch Apple Gouda Sausage, or your favorite pre-cooked sausage or plant based sausage.
- 1 cup pecans, roughly chopped
- ½ cup dried cranberries
- 1 tsp ground cinnamon
- 1 tsp crushed red chili flakes
- ½ tsp sea salt
- ½ tsp ground black pepper
- ¼ cup olive oil
- ½ cup white wine or apple cider

1. Preheat the oven to 350°F
2. Slice the squash into small bite sized pieces. Leave the skin on, discard the seeds
3. Core and slice the pear and apple into 1 inch pieces, leaving the skin on.
4. Slice the sausage into bite sized pieces.
5. Add the pecans, cranberries, and spices
6. Toss all of the ingredients with the white wine or apple cider and olive oil. The mixture should be slightly saucy. Add more liquid if needed. Place all of the ingredients into a large glass casserole dish or sheet pan.
7. Cook in a preheated oven for 15 minutes. Using a spatula, toss all of the ingredients, then cook for another 15 minutes, or until the squash is soft.



ANNIE'S
NATURALS
**ORGANIC DRESSING
AND MARINADE**

2 for \$7

8 oz | Save \$2.99/ea



SMART CHICKEN
**ORGANIC
CHICKEN WINGS**

Air Chilled!

\$4.99/lb

Save \$1.50/lb



NIMAN RANCH
DINNER SAUSAGES

Your Choice

\$7.99

12 oz | Save \$1.50



TAMARIND CHICKEN WINGS

Makes 4 Servings

- 1 lb chicken wings
 - ½ Tbsp aluminum free baking powder
 - ½ tsp black pepper
 - ½ tsp garlic powder
 - ½ tsp onion powder
 - ½ tsp cayenne (optional)
 - ½ tsp red pepper flakes (optional)
 - ¼ tsp sea salt
 - 3 Tbsp tamarind paste
 - 3 Tbsp honey
 - 2 tsp hot sauce (We used sriracha), or to taste
1. Preheat the oven to 450°F. Line a large rimmed baking sheet with parchment. Place a heat proof rack on the baking sheet.
 2. Cut chicken wings into drumettes and flats. Pat dry with paper towels.
 3. In a small bowl, whisk together baking powder, black pepper, garlic powder, onion powder, cayenne, red pepper flakes, and sea salt. Sprinkle over chicken, toss until evenly coated.
 4. Place chicken on a rack in a single layer. Bake for 25 minutes. Turn with tongs, and bake an additional 20-25 minutes, or until golden and crispy.
 5. While chicken is baking, warm tamarind paste, honey, and hot sauce in a small saucepan. Stir until smooth and heated through.
 6. Toss crispy chicken with tamarind sauce until evenly coated. Return to the oven and bake for an additional 5 minutes. Serve with a wedge of lime. Enjoy!

LIFESOURCE KITCHEN HOURS

8 AM - 5 PM

GRAB AND GO ANYTIME

BREAKFAST • LUNCH

SERVED UP
FRESH
EVERY DAY!



Over 1000 items on Sale! • 9/26 - 10/15

NO-BAKE BLUEBERRY CHEESECAKE

Makes 8 Servings

Crust

- 9 whole graham crackers, crushed to fine crumbs (about a cup of crumbs)
- 1/3 cup butter, melted
- 3 Tbsp granulated cane sugar
- 1/2 cup cultured sour cream
- zest of 1 lemon
- 1 Tbsp lemon juice
- 1 tsp vanilla extract

Cream Cheese Filling

- 3/4 cup whipping cream
- 2 blocks cream cheese, softened
- 1/2 cup granulated cane sugar
- 2 Tbsp granulated cane sugar
- 1 Tbsp lemon juice
- 1 Tbsp cornstarch
- 1 Tbsp water

Graham Cracker Crust

1. Grease a 10-inch tart or springform pan with butter, a neutral oil, or cooking spray. In a medium bowl, stir together graham cracker crumbs, butter, and sugar until fully combined. It will be the texture of wet sand. Press evenly into the bottom of the prepared pan with the bottom of a measuring cup.
2. For a no-bake crust, refrigerate for at least 30 minutes before filling. For a baked crust, preheat the oven to 350°F, and bake for 8 minutes. Cool.

Cream Cheese Filling

3. With an electric mixer on high, whip cream into stiff peaks, about 4 minutes. Set aside.
4. In a large bowl, beat cream cheese and granulated sugar until smooth and no lumps remain. Beat in sour cream, lemon zest, lemon juice, and vanilla until blended.
5. Fold in whipped cream.
6. Scrape into the prepared crumb crust. Cover and refrigerate 12 hours to overnight.

Blueberry Topping

7. In a small saucepan, heat blueberries, cane sugar, and lemon juice over medium high heat. Reduce heat and simmer for 10 minutes, or until blueberries are soft, pressing some with the back of a spoon.
8. Whisk together cornstarch and water. Pour into the berry mixture. Turn up heat to medium high, cooking and stirring until thickened and bubbly. Remove from heat. Stir in the remaining cup of fresh berries. Allow to cool slightly and top cheesecake.



RUBY JEWEL ICE CREAM SANDWICHES

Dark Chocolate Mint
Chocolate Chip Vanilla
Lemon Honey Lavender

\$3.29

5.25 oz | Save \$1.50



NANCY'S ORGANIC CREAM CHEESE

\$2.99

8 oz | Save \$2



DEEP INDIAN KITCHEN ENTRÉES

Coconut Chicken Korma
Butter Chicken · Curry Chicken
Tikka Masala Chicken

\$4.49

9 oz | Save \$3



KETTLE & FIRE BONE BROTH

Your Choice

\$4.99

16.9 fl oz | Save \$3

CADIA



Sustainably Farmed Ingredients at Sustainable Prices

Our Everyday Value program is designed to help you save money every time you shop with us. From frozen favorites to pantry staples, we're committed to offering you the lowest possible prices on all of your favorite natural foods without sacrificing quality.

We know that eating healthy foods can sometimes feel like a luxury—especially if you're on a budget. But with Everyday Value, you can shop with confidence, knowing that you're getting the best value for your money. We believe that healthy eating should be accessible to everyone, and we're committed to making that a reality.

At LifeSource Natural Foods, we're passionate about natural and organic food, and we're excited to help you make healthy eating a part of your everyday routine.



LOOK FOR THE SIGNS!

CADIA

ORGANIC BROTH

Chicken · Low Sodium Chicken
Veggie · Low Sodium Veggie

\$2.29

32 oz



CADIA

ORGANIC PASTA

Farfalle · Fusilli · Penne
Linguine · Spaghetti

\$1.99

16 oz



CADIA ORGANIC TOMATO PASTE

\$1.29

6 oz



CADIA ORGANIC DICED TOMATOES

Salt · No Salt

\$1.79

14.5 oz



Over 1000 items on Sale! · 9/26 - 10/15



HAPPY EGG
HERITAGE
FREE RANGE EGGS

\$6.49

1 doz | Save \$3



BELLWETHER FARMS
SHEEP MILK
YOGURT

Plain · Blackberry
Strawberry · Vanilla

\$2.29

6 oz | Save \$1.20



BOB'S RED MILL
HOMESTYLE
GRANOLA

Your Choice

\$3.49

11 oz | Save \$3.50



ELMHURST
PLANT BASED MILK

Walnut · Oat
Cashew · Almond

\$4.49

32 oz | Save \$3.50



ENJOY LIFE
ALLERGY FRIENDLY
CHOCOLATE CHIPS

Chunks · Morsels
Mini Chips

\$4.99

9-10 oz | Save \$2.80

On Sale! · 9/26 - 10/15



**SILVER HILLS
SPROUTED BAGELS**

Sesame Sunflower
Plain · Everything
Cinnamon Raisin

\$3.99

14 oz | Save \$3



**MUSH
OVERNIGHT OATS**

Strawberry · Blueberry
Coffee Coconut
Cinnamon Apple

\$1.99

5 oz | Save 80¢



**YACHAK
YERBA MATE
ENERGY TEA**

Blackberry
Mint · Guava Passion

2 for \$3

16 fl oz | Save \$1.49/ea

EASY VEGAN BANANA PANCAKES

Makes 10 Pancakes

- 1 cup brown rice flour
 - 2 tsp baking powder
 - ¼ tsp salt
 - 2 ripe bananas, mashed smooth
 - 1 cup vanilla plant based milk
 - 2 Tbsp coconut oil, melted
 - 1 Tbsp apple cider vinegar
1. In a medium bowl, whisk together rice flour, baking powder, and salt.
 2. Stir in bananas, plant based milk, coconut oil, and cider vinegar until just combined. Some lumps are ok!
 3. Measure out batter with a ¼ cup measuring cup onto a skillet preheated to medium heat. Cook 2-4 minutes each side, or until pancakes are golden and cooked through.
 4. Serve with fresh fruit, jam, or maple syrup.



**CABOO
BAMBOO
BATH TISSUE**

\$7.49

9 ct | Save \$4.50



**CABOO
BAMBOO
PET WIPES**

\$6.99

70 ct | Save \$6

BEER & WINE DEALS

ATHLETIC BREWING



NON ALCOHOLIC BEERS

11.99

6 PK / YOUR CHOICE



CLAIM 52
**DANKER THINGS
DIPA**

\$4.99

x oz | Save \$1



GUINIGI
PROSECCO

\$9.99

750ml | Save \$5



FAMILLE LANCON
COTES DU RHONE

\$13.99

750ml | Save \$4



BARNARD GRIFFIN
COTES DU ROB

\$12.99

750ml | Save \$2



LAPIS LUNA
**CALIFORNIA
WINES**

Zinfandel · Cabernet Sauvignon
Sauvignon Blanc · Red Blend

\$12.99

750ml | Save \$2



DEEP VALLEY CELLARS
**SLICES CABERNET
SAUVIGNON**

\$17.99

750ml | Save \$4



TE PA FAMILY VINEYARDS
**KOHA
SAUVIGNON BLANC**

\$11.99

750ml | Save \$2



CHOCOLATE CHERRY ZUCCHINI MUFFINS

Makes 15 Muffins

- 1½ cups unbleached wheat flour
 - ½ cup unsweetened baking cocoa
 - 2 tsp cinnamon
 - 1 tsp baking soda
 - 1 tsp baking powder
 - ½ tsp salt
 - ½ tsp ground nutmeg
 - ⅛ tsp ground cloves
 - ¾ cup brown sugar
 - ½ cup butter, softened
 - 2 eggs
 - ½ cup buttermilk
 - 2 tsp vanilla
 - ½ lb zucchini, grated (about 1 or 2 whole zucchini)
 - 1 cup frozen cherries, chopped
 - ½ cup chocolate chips
1. Preheat the oven to 350°F. Line a muffin pan with baking cups.
 2. In a medium bowl, whisk together flour, baking cocoa, cinnamon, baking soda, baking powder, salt, nutmeg, and cloves.
 3. In a second bowl, cream together butter and brown sugar until fluffy, about 2 minutes.
 4. Beat eggs into the butter-sugar mixture, one at a time. Then add buttermilk and vanilla until well blended.
 5. Stir in flour mixture until just combined. Fold in zucchini, cherries, and chocolate chips. Do not over-mix. Batter will be thick.
 6. Fill each baking cup to the top. Bake for about 30 minutes, or until a toothpick inserted into the center comes out clean (a few crumbs are okay).
 7. Allow muffins to cool in the pan 2-5 minutes before removing to a rack.

Muffins may be frozen for up to 3 months in an airtight container.

BULK DEPARTMENT DEALS

CAFÉ MAM
FAIR TRADE
ORGANIC BULK COFFEE

\$9.99/lb

Save \$2.50/lb

YOUR
CHOICE



FAIR TRADE ORGANIC
DECAF BULK COFFEE

\$10.99/lb

Save \$3/lb



CAFÉ
Mam

ORGANIC RAW
WHOLE CASHEWS

\$12.99/lb

Save \$2/lb



LOCAL DRIED
CRANBERRIES

\$10.49/lb

Save \$1.50/lb



Close to
Home!

HUMMINGBIRD
CHOCOLATE
CHERRIES

\$27.99/lb

Save \$4/lb



Close to
Home!

ORGANIC FAIR TRADE
BITTERSWEET
CHOCOLATE CHIPS

\$13.99/lb

Save \$2.50/lb



QUEEN BEE
PECAN HONEYMOONS

Dark · Ivory · Milk

\$3.49/ea

Save 50¢/ea



QUEEN BEE
HONEY CARAMELS

\$26.99/lb

Save \$3/lb



Over 1000 items on Sale! · 9/26 - 10/15



ORGANIC INDIA was established as a holistic, sustainable business modality to inspire, promote, and support well-being and respect for all beings and Mother Nature. For over 20 years, those founding principles still stand as the company partners with thousands of family-owned farms to provide genuine, organic products for healthy, conscious living.

ORGANIC INDIA prides itself in supporting and honoring farmer partners by providing

- Farmer Well Being and a Life of Dignity
- Fair trade practices & Equitable wages
- Market premium paid for 100% of crop yield

- Farmers maintain ownership of their land and receive organic agricultural training

- Health care for farmers and families

At the foundation of ORGANIC INDIA's products, company, and sourcing is regenerative agriculture that not only sustains, but replenishes the earth. Every herb, plant, and fruit in ORGANIC INDIA products is grown or harvested using organic, bio-regenerative methods and sustainable wild-crafting practices.

- Zero Synthetic Inputs
- Rotational Grazing, Crop Rotation, Cover Crops & Carbon Sequestration
- Building soil's fertility, nutrients, and ability to retain water
- Operating as a self-sufficient ecosystem

This all culminates in the creation of Organic, Non-GMO herbal teas and supplements that support the health of the population, vibrancy of the planet, and livelihood of communities in India.



ASHWAGANDHA
400 mg

Healthy Stress Support

\$16.99

90 vcap | Save \$9



ORGANIC
TULSI TEAS

Mix and Match!

2 for \$8

18 ct | Save \$5

Nature's Wisdom, Encapsulated

NEW CHAPTER



**PERFECT PRENATAL
MULTIVITAMIN**

\$19.99

48 tabs | Save \$6



**BONE STRENGTH
TAKE CARE**

\$24.49

60 tabs | Save \$8

**MAGNESIUM +
ASHWAGANDHA**

\$13.99

30 caps | Save \$4



**BOIRON
OSCILLO**

Flu-Like
Symptom Support

\$11.99

6 dose | Save \$3



OREGON'S WILD
HARVEST

**MILK THISTLE
DANDELION**

Liver Support

\$22.99

90 caps | Save \$10



QUANTUM
SUPER LYSINE+

Seasonal Support

\$16.99

180 tabs | Save \$7



NATURE'S WAY

**UMCKA
COLD CARE**

\$13.99

1 fl oz | Save \$8



SMARTY PANTS
**KIDS MULTI
& OMEGAS**

\$18.99

120 ct | Save \$11



HIMALAYA
MIND CARE

\$20.99

60 caps | Save \$11

Wellness · On Sale 9/26 - 10/15



BRAND SUPPLEMENTS

WE VALUE YOUR TRUST

We take a close look at every product we carry and especially at the companies we choose to partner with for our 'house brand'. After extensive vetting of these products, we are confident to proudly feature our own name on the labels. They are superior in quality, tested for purity and potency and most come in sustainable and fully recyclable glass bottles.

AFFORDABLE

All LifeSource branded supplements will be available at Every Day Low Prices each and every day.

KNOWLEDGEABLE SUPPORT

Our team in the Wellness Department is always here and happy to help with guidance and information to aid your supplement and beauty care selections.

WE'RE
CELEBRATING
30 YEARS IN
SALEM!



KID'S MELLOW PLUS

Alcohol Free Drops

\$8.99

1 oz | Save \$2.50



MAGNESIUM GLYCINATE

\$15.99

90 vcaps | Save \$4



L-THEANINE 200 mg

\$22.99

60 caps | Save \$6



FULL SPECTRUM HEMP EXTRACT

20 mg CBD per Serving

\$18.99

1 fl oz | Save \$8



FULL SPECTRUM HEMP EXTRACT

50 mg CBD per Serving

\$36.99

1 fl oz | Save \$13



CBD HAPPY PLACE

\$29.99

30 vcaps | Save \$9



LifeSourceNaturalFoods.com



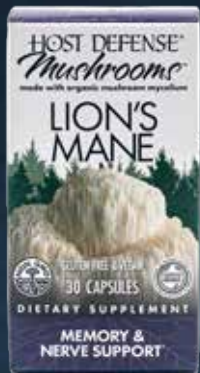
VITANICA
CRANSTAT EXTRA
OR GABA EASE
\$17.49
60 vcap | Save \$4.50



RENEW LIFE
CleanseSMART
T14 Day Supply
\$25.99
1 kit | Save \$8



GAIA HERBS
POSTBIOTICS
Ginger Beet · Sauerkraut
Kimchi · Ginger Turmeric
\$18.99
60 caps | Save \$6



HOST DEFENSE
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FORMULAS
Lion's Mane · Reishi
Stamets 7 · Cordyceps
MyCommunity · Breathe
\$14.99
30 vcaps | Save \$5



JARROW
FORMULAS
JARRODOPHILUS
+EPS
Daily Gut Balance
\$21.49
60 vcap | Save \$5.50



SALUS
FLORADIX
IRON TABLETS
Vegetarian
\$21.99
80 tabs | Save \$6



FLORA
LIQUID
IRON+HERBS
with B-Vitamin Complex
\$16.99
7.7 fl oz | Save \$7

Wellness · On Sale 9/26 - 10/15

NATURAL FACTORS

NATURAL FACTORS is a family-owned, fully integrated company, controlling every aspect of the product line to ensure that each and every product is safe and effective. For more than 55 years, Natural Factors has been an industry leader in organic farming, sourcing and development of raw materials, research and development, and quality assurance.

Each product is third-party certified by ISURA. ISURA is an independent, not-for-profit natural health supplement and food product verification and certification organization. ISURA tests supplements for over 700 contaminants, including pesticides, heavy metals, solvents, plus genetic testing to prove there are no GMOs, and more.

"We stand behind every product we produce. Each one of us at Natural Factors feels responsible for the supplements and herbal remedies we sell. We don't make placebos. We produce products that work to support wellness and create better health."

—Roland Gahler, Executive Chairman and Owner



LUNG, BRONCHIAL, & SINUS HEALTH

Respiratory Support

\$9.99

45 tab | Save \$3



OIL OF OREGANO

Antioxidant

\$12.99

1 oz | Save \$5



QUERCETIN

LIPOMICEL MATRIX

10x Higher Absorption

\$27.49

60 sg | Save \$10

NORDIC NATURALS



NORDIC BERRIES
Cherry • Citrus

\$19.99

120 ct | Save \$6



OMEGA-3
FISH OIL

\$23.99

120 sg | Save \$6



ULTIMATE
OMEGA

\$55.99

180 sg | Save \$14



WISHGARDEN SEASONAL REMEDIES

Pocket Sized Support!

\$7.99

.66 fl oz | Save \$2



TRADITIONAL MEDICINALS HERBAL LOZENGES

Eucalyptus Mint
Lemon Ginger
Orange Fennel

\$4.29

16 ct | Save \$2.70

MEGAFOOD



MEN'S OVER 55
ONE DAILY MULTI

\$23.99

60 tab | Save \$16



WOMEN'S OVER 55
ONE DAILY MULTI

\$23.99

60 tab | Save \$16

Wellness · On Sale 9/26 - 10/15



ALAFFIA

BODY WASH

Coconut · Passionfruit
Unscented · Vanilla Mint

\$10.49

32 oz | Save \$5



COUNTRY LIFE MAXI-HAIR, SKIN, & NAILS

\$17.99

90 tabs | Save \$10



KAI MAGNESIUM GLYCINATE

350 mg per Serving

\$16.99

160 vcap | Save \$6



HUMBLE DEODORANT

Black Spruce
Lemongrass & Sage
Rosemary & Mint
Simply Unscented

\$8.79

2.5 oz | Save \$2.20



EARTH SCIENCE DEODORANT

Rosemary Mint · Unscented
Lavender Tea Tree

\$6.29

2.45-2.5 oz | Save \$3.70



DEODORANT Plastic Free Packaging

Moroccan Rose
Bergamot & Ginger
Palo Santo & Frankincense
Mountain Lavender
Patchouli & Copal

\$9.99

2.65 oz | Save \$3



INESSCENTS CASTOR OIL

\$7.29

4 fl oz | Save \$2.70



INESSCENTS ROLL-ON PERFUME

Precious Botanicals in a
base of organic jojoba oil

\$15.99

.3 fl oz | Save \$4

Wellness · On Sale 9/26 - 10/15



DR. BRONNER'S COCONUT CASTILE SOAP

Your Choice!

\$14.99

32 fl oz | Save \$4



ACURE SHAMPOO & CONDITIONER

Balancing · Clarifying
Smoothing · Ultra
Hydrating · Volumizing

\$7.49

8 fl oz | Save \$3.50

NEW!



HIMALAYA WHITENING + HYDROXYAPATITE TOOTHPASTE

Hydroxyapatite is a naturally
nano size calcium used to
support enamel re-mineralization

\$16.49

4 oz | Save \$4.70



GIOVANNI LA HOLD HAIRSPRAY

\$5.79

5.1 fl oz | Save \$5.20



SUKIN ORGANICS FACIAL CARE

Foaming Cleanser · Moisturizer
Revitalizing Scrub · Mist Toner

\$6.29

4.23 oz | Save \$3.70



ANDALOU SHAMPOO & CONDITIONER

Age Defying · Color Care
Moisture Rich

\$6.29

11.5 fl oz | Save \$3.20



EVANHEALY ROSE TRINITY BEAUTY ELIXIR

\$33.99

.5 oz | Save \$9

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LifeSource
natural foods

30TH
ANNIVERSARY

FOOD
FAiR!

SATURDAY

OCT
5



BBQ,
FREE SAMPLES
& LIVE MUSIC
11AM-3PM

FUN FOR
EVERYONE!

20% OFF
REGULAR PRICE ITEMS
ALL DAY!

**ENTER
TO WIN
PRIZES**