





FOOD

ORGANIC RED BARTLETT PEARS
\$1.49/LB



& PLANT SALE



ORGANIC MINI SWEET PEPPERS \$4.99/EA





STUFFED ZUCCHINI WITH GREMOLATA

Makes 2 Servings

Zucchini

- 1 large zucchini (about 1 lb)
- ½ cup shredded parmesan
- ½ cup panko breadcrumbs
- 1 egg, lightly beaten
- 2 large cloves garlic, minced
- 1 Tbsp olive oil
- 1 tsp Italian seasoning
- Salt and pepper, to taste

Gremolata

- ½ cup basil, finely chopped
- ½ cup Italian parsley, finely chopped
- 1 lemon, zested and cut into wedges
- 2 Tbsp toasted almonds, chopped
- · 2 Tbsp oil
- 1 large clove garlic, minced
- Salt and pepper, to taste
- 1. Preheat the oven to 400°F. Oil a baking sheet or line with parchment paper.
- Cut off the ends of zucchini, and slice in half lengthwise. Scrape out the insides into a medium bowl, creating a ¼-inch thick zucchini boat.
- Squeeze the excess water out of the zucchini flesh with a square of cheesecloth. Mix together zucchini flesh, parmesan, panko, egg, garlic, 1 Tbsp olive oil, Italian seasoning, salt, and pepper. Divide the filling into the zucchini boats.
- Place stuffed zucchini onto the prepared baking sheet and bake for 30-35 minutes, or until the zucchini is tender and top is golden brown and crispy.
- In a small bowl mix together basil, parsley, lemon zest, almonds, 2 Tbsp olive oil, and garlic. Squeeze in juice from 2 of the lemon wedges, and season with salt and pepper to taste. Pile gremolata on top of the stuffed zucchini and serve.















Mary's

ORGANIC BONELESS SKINLESS CHICKEN BREAST

\$9.99/LB

Save \$2/lb



CHICKEN MARSALA

- 2 boneless skinless chicken breasts, pounded to 1/4 inch thick
- · 2 Tbsp flour
- · Salt & pepper, to taste
- 2 Tbsp olive oil
- 2 Tbsp butter
- 3 cloves garlic, minced
- 1 medium shallot, finely chopped
- 3 cups sliced crimini or white button mushrooms
- 1/2 cup chicken broth
- 2/3 cup Marsala wine
- 1/2 cup heavy cream
- · 2 tsp fresh thyme
- 1/4 cup Parmesan
- Coat chicken evenly in flour seasoned with salt and pepper. Set aside.
- 2. Heat olive oil and 1 Tbsp butter in a large skillet over medium high heat. Brown chicken, about 4-5 minutes each side. Remove from the skillet and set aside.
- 3. Stirring frequently, cook mushrooms in remaining 1 Tbsp butter for about 4 minutes, or until browned.
- 4. Add shallots and garlic, cooking until shallots are fragrant and translucent, about 2 minutes.
- 5. Add chicken broth, Marsala, heavy cream, and thyme, stir and scrape up any bits from the pan.
- 6. Bring to a boil, and then reduce heat to medium and simmer, stirring occasionally, until sauce thickens and reduces by half. About 10-12 minutes.
- Return chicken to the pan and heat through, about 2 minutes. Serve with cooked linguine and sprinkle with shredded Parmesan.



Bachan's
JAPANESE
BBQ SAUCES

Your Choice

\$5.99

17 oz | **Save \$4.50**



Rao's Homemade PASTA SAUCES

Tomato Basil Marinara • Vodka Arrabbiata

\$7.49

24 oz | **Save \$3.50/ea**



Ancient Harvest GLUTEN FREE PASTA

Shells • Linguine Penne • Spaghetti Rotini • Elbow

\$2.79

8-9.6 oz | **Save \$2**



California Olive Ranch

EXTRA VIRGIN
OLIVE OIL

\$16.99

25.4 fl oz | **Save \$11**



Mulay's

GROUND SAUSAGE

Breakfast · Chorizo Nana's Original Mild Italian

\$7.99

15-16 oz | **Save \$2.50**



Against the Grain **FROZEN PIZZA**

> Three Cheese Pepperoni

24 oz | Save \$5



Siete **TACO SEASONING**

1.31 oz | **Save \$1.29/ea**





The Good Crisp Company **POTATO CRISPS**

Your Choice

5.6 oz | **Save \$1.99/ea**



Siete

REFRIED BEANS

Pinto · Black

16 oz | **Save \$1.50**



Late July **TORTILLA CHIPS**

Your Choice

7.8 oz | **Save \$1.99**

BEER & WINE DEALS





LOBETTA

2 Towns Ciderhouse THE BAD APPLE

Imperial Hard Cider Fermented on Local Meadowfoam Honey Aged on Oregon White Oak

4/12 fl oz | Save \$2

Lobetia **TEMPRANILLO** 750 ml | Save \$2

ROSADO

750 ml | Save \$2.50



Go Brewing **NON ALCOHOLIC** BEER

The Story Double IPA Sunbeam Pilsner Sunshine State Tropical IPA Freedom Cali Pale Ale Freedom Amber

6/12 fl oz | Save \$2.50



Siete

CORN CHIPS

Sea Salt · Lime Blue Corn

7.5 oz | **Save \$3**





Poppi PREBIOTIC SODA

Your Choice

\$1.79 12 fl oz | **Save \$1.20**



R.W. Knudsen RECHARGE THIRST QUENCHER

Your Choice!

\$2.29

32 fl oz | **Save \$1.70**



Vita Coco COCONUT WATER

Original • Pressed
Pineapple

\$1.99

16.9 fl oz | **Save \$2**



VanLeeuwen ICE CREAM

Your Choice

\$4.99

14 fl oz | **Save \$3**



Rishi Tea

SPARKLING BOTANICAL TEA

Your Choice

\$2.49

12 fl oz | **Save \$1.50/ea**



Vegan Rob's

SNACK PUFFS

Dairy Free Cheddar Cauliflower • Dragon

\$2.99

3.5 oz | Save \$2



GoodPop

FROZEN TREATS

Your Choice

\$3.99

10-14 fl oz | Save \$2/ea



Kerrygold IRISH CHEESE

Dubliner • Cheddar Reserve Chedar

\$4.49

7 oz | Save \$3



Organic Valley SHREDDED CHEESE

Mexican Blend Mozzarella Italian Blend

\$3.99

6 oz | Save \$2.50



Ancient Harvest

ORGANIC QUINOA

\$5.49

14.4 oz | **Save \$3.50**



Bubbie's **KOSHER PICKLES**

Dill · Spicy Dill

\$6.99

33-33.8 oz | Save \$3



Bubbie's SAUERKRAUT

Original · Spicy

\$6.99 25 oz | Save \$3



Serves 4

- 1 boneless skinless chicken breast, pounded to 1-inch thick
- · 2 limes, juiced
- 3 Tbsp olive oil
- Taco seasoning blend, divided
- · Salt & pepper, to taste
- 4 bell peppers, sliced lengthwise, seeded
- 1 small yellow onion, chopped
- 5 cloves garlic, chopped

- 1 cup tomatoes, chopped
- 1 cup cooked rice
- 1 cup cooked black beans
- ¼ cup cilantro, chopped
- 1 cup shredded mozzarella cheese

Taco Seasoning Blend

- · 2 tsp chili powder
- 1 tsp smoked paprika
- · 1 tsp chipotle powder
- 1 tsp onion powder
- ½ tsp cumin
- 1. Marinate the chicken in the juice of 1 lime, 1 Tbsp olive oil, 2 tsp of the taco seasoning blend, and a pinch of salt and pepper for at least 1 hour, or up to overnight.
- 2. Preheat the oven to 425°F, and line a rimmed baking sheet with parchment or foil.
- 3. Brush the bell peppers with olive oil and sprinkle with salt and pepper. Roast in the oven for 15 minutes. Remove and set aside.
- 4. In a large skillet, heat a drizzle of olive oil over medium high. Cook chicken until done, about 5-6 minutes per side. Shred with a fork when cool enough to handle.
- Wipe out the skillet, add the remaining oil, and cook onion until translucent and beginning to become tender, about 3-4 minutes. Add garlic, and cook until fragrant, another minute.
- Stir tomatoes, rice, beans, shredded chicken, cilantro, and remaining taco seasoning into the onion mixture. Season to taste with salt and pepper. Cook until heated through, about 3 more minutes.
- 7. Stuff peppers with chicken and rice mixture. Sprinkle with cheese. Roast in the preheated oven for 12 minutes, or until the cheese is melted and bubbly.





Noosa **YOGHURT**

Lemon · Raspberry Strawberry Rhubarb Blueberry

8 fl oz | **Save 99¢/ea**



Nature's Path **BREAKFAST CEREAL**

Panda Puffs · Corn Flakes Honey'd Corn Flakes Mesa Sunrise

25-26.4 oz | **Save \$4.50**

STRAWBERRY BANANA SMOOTHIE BOWL

Serves 4

- 1 cup frozen strawberries
- ½ cup frozen banana
- 1/4-1/2 cup oat milk, or more if desired
- 1 scoop protein powder (optional)
- Toppings: Hemp seeds, chia seeds, pumpkin seeds, shredded coconut, fresh raspberries
- 1. Place frozen strawberries and bananas in a blender. Pulse until fruit is broken up into pieces the size of rice grains.
- 2. Add ¼ cup oat milk and protein powder. Blend until smooth, adding a little more oat milk if needed to get the blender going.
- 3. Serve immediately with your favorite toppings.





Original · Maple Nut Apple Cinnamon Variety Pack

14.08 oz | **Save \$2.20**



Perfect Bar **PROTEIN BARS**

Your Choice

1.94-2.5 oz | **Save \$1.50**



I and Love and You

PÂTÉ-STYLE CAT FOOD

Whascally Wabbit Oh My Cod! Chicken Me Out

3 oz | **Save 74¢/ea**



ECOS FRUIT & VEGGIE WASH

22 fl oz | Save \$2.50



ECOS

ALL PURPOSE CLEANER

22 fl oz | Save \$2



Made in Nature **DRIED FRUIT**

Cranberries · Plums Figs · Apricots Figgy Pops

4.2-7 oz | **Save \$3**



Bobo's **OAT BARS** Your Choice

3 oz | **Save \$1**



Carbonaut **LOW CARB BREAD**

Gluten Free

19 oz | **Save \$3**



Solely **FRUIT JERKY**

Your Choice

0.8 oz | **Save 74¢/ea**



Once Upon a Farm **REFRIGERATED POUCHES**

Your Choice

3.2-4 oz | **Save \$1**





Panda LICORICE CHEWS

Raspberry · Black

7 oz | **Save \$1.20**



Chocolove CHOCOLATE

BARS

3-3.2 oz | **Save \$1.99/ea**

BULK DEPARTMENT DEALS































NEW CHAPTER

GOOD FOR PEOPLE. GOOD FOR PLANET

Since 1982, New Chapter has been fiercely committed to making sustainable choices: every ingredient, every product, every time. We named ourselves New Chapter because we seek to revolutionize natural wellness, find better ways to improve the lives of people and take care of our precious planet.

OUR SUSTAINABLE ROOTS GO DEEP

As a Certified B Corporation, it's our business to make the world a better place. Our sustainable mission has four strong foundations. From these deep roots, New Chapter works to rejuvenate our planet and reconnect people to Nature's healing wisdom.

BETTER LEADERSHIP

We're piloting a program with leading sustainability consultants that onboards suppliers to our sustainability goals and code of conduct. This helps deepen supplier engagement in ethical and sustainable sourcing.

BETTER CLIMATE ACTION

The world is in a climate emergency—and the status quo is a no-go. New Chapter is on the path to being a Climate

Positive business. Our next goals include reducing emissions, innovating packaging, and improving soil health by supporting regenerative farming.

BETTER PRODUCTS

We're raising the bar on product quality from nature to bottle through unparalleled formulations and ingredients backed by meticulous third-party testing. We pack our supplements with the best quality, sustainably sourced ingredients we can find on Earth—real and true and tested.

BETTER COMMUNITIES

MULTIVITAMIN

We prioritize the dignity and well-being of people—our employees, our supplier partners, our vendors, and the communities that we serve. We are working to increase diversity, equity, and inclusion and advocate for social justice throughout our entire value chain.

New Chapter LIQUID **MULTIVITAMIN** Berry · Orange Mango

30 fl oz | **Save \$12**



LIFE EXTENSION



CREATINE

Provides Energy & Healthy Muscle Support*

\$11.49 120 cap | **Save \$3**

*These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure or prevent any disease.



Natural Factors THERACURMIN

Double Strength

\$35.99

60 vcap | **Save \$10**



Vibrant Health
GREEN VIBRANCE

Powder

\$45.99 11.92 oz | **Save \$13**

VITANICA



CRANSTAT
EXTRA
\$16.99
60 vcap | Save \$5

BACH



RESCUE PASTILLES

Black Currant Orange Elderflower Mixed Berry Sleep

\$8.99

35 chews | **Save \$3**





Garden of Life STRESS RELIEF GUMMIES

\$19.99

60 chew | Save \$10



Garden of Life
PROBIOTICS
GAS & BLOATING

\$26.99

30 vcap | Save \$15



Organic India
LIVER KIDNEY
\$16.99
90 ycap | Save \$9



Solgar One per Day

#7 JOINT SUPPORT

\$16.99

30 cap | **Save \$5**



Nuun Hydration
HYDRATION
TABLETS

\$4.79

10 tab | **Save \$4.20**



Nordic Naturals
PRENATAL DHA

Strawberry

\$22.99

90 ct | **Save \$6**



SunWarrior
ACTIVE
PREWORKOUT
\$35.99

11.1 oz | **Save \$10**













Oregon's Wild Harvest **ALLER-AID**

with Quercetin & NAC

90 cap | Save \$11

Youtheory **SHILAJIT** 60 vcap | Save \$10

> Solaray **BERBERINE** 500 mg

60 vcap | Save \$5

Tom's of Maine **TOOTHPASTE**

Mint · Cinnamon Clove Peppermint · Fennel Sensitive

4-4.5 oz | Save \$3.20

Weleda **SKINFOOD**

Original Ultra-Rich Moisturizer Cream

2.5 fl oz | Save \$7



Peepers ALL READERS & SUNGLASSES Save \$5/ea





Acure **SHAMPOO** & CONDITIONER 8 fl oz | **Save \$4.50**



Andalou **SHOWER GEL**

Rose · Lavender Citrus Sunflower

8.5-11 oz | Save \$4



DermaE **ANTI WRINKLE** RENEWAL CREAM

4 oz | Save \$4



Badger **FACE SUNSCREEN**

SPF 30

1.7 oz | **Save \$7**



Heritage Store **CASTOR OIL** 4 fl oz | Save \$1.50





WE HONOR THE WELL-BEING OF ALL PEOPLE AND THE PLANET WE SHARE

Since 1995, EO has stood for connection—with ourselves, each other, and the planet. Our products are formulated with intention, respecting the plants and people who bring our vision to life. From blending essential oils in a San Francisco garage to manufacturing in our 56,000-square-foot facility in Marin County today, each EO product undergoes a thorough process of ideation, testing, formulation, and production.

We carefully source our ingredients from around the world, considering factors like agriculture and weather conditions, and never compromise on quality or ethical standards. We are proud to be B Corp certified, vegan, cruelty-free, and synthetic fragrance-free. Thirty years later, we are still a family-owned business that prioritizes people over profits because genuine connection starts from within.





EO HAND CREAM

French Lavender Orange Vanilla Jasmine Verbena Unscented

\$6.29 2.5 fl oz | Save \$3.70



EO HAND SOAP

French Lavender Lemon Eucalyptus

\$6.29

12 fl oz | **Save \$3.70**