

AUG 19 - SEPT 1, 2015



2/\$6
THE GREEK GODS

HE GREEK G

Greek Yogurt 24 oz., selected varieties



\$3.69

CROFTER'S

Organic Premium Fruit Spread

16.5 oz., selected varieties 11-12 oz. Crofter's Spreads also on sale



4/\$5

ANNIE'S HOMEGROWN

Pasta & Cheese Dinner

6 oz., selected varieties



5/\$5

LARABAR

Fruit & Nut Bar

1.6-1.8 oz., selected varieties

Featured Inside:

- Try our quick and tasty orzo pasta lunch salad recipe
- Pack your lunch salad in a reusable jar handy hints and tips inside!
- Check out the co-op savings on back-toschool snacks, treats and staples
- String cheese (everybody's favorite highprotein snack) is the featured cheese



Orzo Pasta Lunch Salad

Serves 4. Prep time: 30 minutes.

Equipment:

4 wide-mouth pint canning jars with lids

Dressing:

- 1 garlic clove, peeled
- ⅓ cup fresh basil
- 4 to 5 sun-dried tomato halves, roughly chopped
- 3 tablespoons red wine vinegar
- 3 tablespoons olive oil
- 1 tablespoon water
- Pinch each of salt and black pepper

Salad:

- ½ cup dry orzo pasta
- ½ cup quartered canned artichoke hearts
- 1 cup finely-diced red bell peppers
- 2 cups roughly-chopped fresh spinach
- 34 pound ham, cut into bitesized pieces
- 4 tablespoons shredded Parmesan cheese (optional)

Cook the orzo according to package directions. Drain, chill and set aside. In a blender or food processor, puree the dressing ingredients until smooth. Set aside.

To assemble the salads in the jars, pour 2 to 3 tablespoons of dressing and then layer a quarter of each of the ingredients into each of the four jars as follows: artichoke hearts, red peppers, spinach, ham, cooked orzo and top with Parmesan cheese. Place lids tightly onto the jars and refrigerate. Gently stir or shake together the ingredients just before eating.

Serving suggestion: Make this salad your own by adding olives, feta cheese, salami or cooked garbanzo beans. The salad will last a few days in the refrigerator.



2/\$5

NATURAL SEA

Yellowfin Tuna

5 oz., selected varieties other Natural Sea Tuna also on sale





\$3.69

RUDI'S ORGANIC BAKERY

Organic Bread
22 oz., selected varieties



\$2.69

DREW'S

All Natural Dressing
12 oz., selected varieties



5/\$5

KOYO

Ramen

2-2.1 oz., selected varieties



3/\$7

TERRA

Exotic Vegetable Chips 5-6 oz., selected varieties



\$1.99

WOODSTOCK

Frozen Vegetables
10 oz., selected varieties



\$2.99

BULK

Organic Dark Red Kidney Beans per pound in bulk



\$2.39

WESTBRAE

Organic Beans
25 oz., selected varieties



\$3.69

RHYTHM SUPERFOODS

Organic Kale Chips 2 oz., selected varieties



3/\$10

BEARITOS

Tortilla Chips
16 oz., selected varieties



4/\$5

THINKTHIN

High Protein Bar 2.1 oz., selected varieties



\$6.39

BULK

Organic Medjool Dates per pound in bulk



4/\$5

HUBERT'S

Lemonade 16 oz., selected varieties



\$2.99

HAIL MERRY

Miracle Tart 2.5-3.5 oz., selected varieties



2/\$6

BLUE SKY

Natural Soda 6 pack, selected varieties



Know Your Stone Fruit

The family of deliciousness known as stone fruits includes sweet and sour cherries, plums, peaches, nectarines and apricots, as well as an array of other fruits that are produced by crossbreeding (typically through hand-pollination) of two varieties.

Pluots are a cross between plums and apricots, with the plum characteristics a bit more dominant in their smooth skin and variety of colors. An aprium, while also a plum/apricot cross, has fuzzy skin and more of an apricot flavor too. Plumcots have been around for more than a century, and are just about half plum and half apricot. Eat them ripe, and enjoy them often!



Heirloom Tomato Gazpacho

Serves 6. Prep time: 20 minutes active; 1 to 3 hours total.

- 2 pounds ripe heirloom tomatoes, roughly chopped
- 1 cucumber, seeds removed, roughly chopped
- 1 small red onion, chopped
- 1 green bell pepper, chopped
- 2 tablespoons minced garlic
- 1 jalapeño pepper, chopped

- 1 cup cubed bread (French or rustic bread)
- 2 tablespoons red wine vinegar
- 2 tablespoons lime juice
- 4 tablespoons olive oil
- 2 tablespoons chopped fresh cilantro
- Salt and black pepper to taste

Combine all ingredients in a blender (in 2 to 3 batches, as everything will not fit into the blender at once). Blend until very smooth. Place in a bowl, stir the blended batches together and refrigerate for a few hours to allow the flavors to meld. Taste for salt and black pepper and serve chilled.

Serving suggestion: A summer favorite, this Spanish soup makes a refreshing and simple lunch with a green salad and crusty bread or alongside a meze platter. You can sweeten the dish by adding some cubed fresh melon or strawberries. Gazpacho is best served slightly chilled, not ice cold.



\$4.39

SO DELICIOUS

Coconut Milk Frozen Dessert

16 oz., selected varieties



\$1.69

BULK

Organic Brown Flaxseeds per pound in bulk



\$8.99

EQUAL EXCHANGE

Organic French Roast Coffee

per pound in bulk Decaf French Roast Coffee \$11.99



\$3.69

CASCADIAN FARM

Organic Cereal
15-16 oz., selected varieties



\$1.19

SILK

Dairy-Free Yogurt 5.3 oz., selected varieties



3/\$7

WESTSOY

Organic Soy Beverage 32 oz., selected varieties



2/\$4

SO DELICIOUS

Coconut Milk
32 oz., selected varieties



\$3.39

NATURE'S PATH

Organic Cereal 10.6-14 oz., selected varieties



\$3.99

GREEN VALLEY ORGANICS

Organic Kefir
32 oz., selected varieties



\$4.99

ORGANIC VALLEY

Organic Omega 3 Milk 64 oz., selected varieties



\$2.99

BARBARA'S

Puffins Cereal 9-11 oz., selected varieties



2/\$7

BLUE DIAMOND

Almond Breeze
64 oz., selected varieties



\$2.99

SYNERGY

Organic Kombucha with Chia

16 oz., selected varieties



2/\$4

AMY & BRIAN

Coconut Juice
17.5 oz., selected varieties



\$2.69

YVES

Meatless Canadian Bacon 6 oz.

other Yves products also on sale



Heirloom Tomatoes

Bursting with flavor and available in a veritable rainbow of colors, heirloom tomatoes are a beautiful part of a seasonal meal. Add thick slices of heirlooms, basil leaves and a smear of herbed chevre to a fried or basted egg on a toasted English muffin for a tasty breakfast. A tomato-bread salad is a delicious alternative to a classic caprese salad. Bake garlic cloves and torn day-old bread, tossed in olive oil, and then combine with diced tomatoes, chopped fresh basil, salt, black pepper, balsamic and olive oil. A juicy heirloom slice may take your BLT to bold new levels.





3/\$10

NEWMAN'S

Newman-O's Cookies 13 oz., selected varieties



\$3.69

ANNIE'S HOMEGROWN

Organic Graham Crackers

14.4 oz., selected varieties



\$4.99

ORGANIC VALLEY

Organic Stringles 6 oz., selected varieties



ANNIE'S **HOMEGROWN**

Organic Fruit Snacks 4 oz., selected varieties



\$3.69

CASCADIAN FARM

Organic Granola Bars 7.4 oz., selected varieties



\$3.99

EARTH BALANCE

Peanut Butter Spread 16 oz., selected varieties



3/\$5

GIMME

Organic Seaweed Snacks

.35 oz., selected varieties



2/\$6

R.W. KNUDSEN

Organic Juice 32 oz., selected varieties



2/\$7

HONEST KIDS Organic Juice Drink

8 ct., selected varieties



\$3.69

NATURAL BREW

Soda

4 pack, selected varieties

It's made by heating cheese (most often mozzarella) until it becomes stretchy and forms into strands. The perfect ready-to-eat snack for anyone, ages 8 to 80, string cheese offers a mild and milky flavor in a convenient, single serving. Slice string cheese into rounds and

blockbuster snack.

drizzle with olive oil and sprinkle with herbs for a Mediterranean antipasto platter. Or coat with a mixture of bread crumbs, milk and dried herbs and bake in a hot oven; serve the homemade mozzarella sticks with warmed marinara sauce for a

add to toothpick kebabs with

cherry tomatoes and olives, then

String Cheese

So, what makes string cheese stringy?



\$3.99

TOM'S OF MAINE

Toothpaste

4-4.7 oz., selected varieties



\$14.99

NATURAL VITALITY

Natural Calm 8 oz., selected varieties



\$5.99

NATURAL FACTORS

Vitamin D3 2000 IU 120 ct. other Natural Factors Supplements also on sale



\$18.99

RENEW LIFE

Ultimate Flora Adult Formula 15 Billion 30 ct. other Probiotic products



\$7.99

HYLAND'S 4 KIDS

Cold 'n Cough

4 oz., selected varieties other Hyland's 4 Kids products also on sale



\$14.99

RAINBOW LIGHT

Kid's One Multivitamin 90 ct. other Children's Supplements

other Childre also on sale

also on sale



\$11.99

AVALON ORGANICS

Vitamin C Moisturizer 4 oz. other Facial Care products also on sale



\$5.99

DESERT ESSENCE

Thoroughly Clean Face Wash

8.5 oz., selected varieties other Facial Care products also on sale





3/\$10 1

ALAFFIA

Bar Soap 5 oz., selected varieties



Salad in a Jar

Besides pickles, jam and lemonade, what else can you put in a canning jar? Well, how about a homemade, healthy lunch salad? All you need is a clean, dry mason jar (about a pint is the perfect size). Add 1 to 2 tablespoons of your favorite dressing, followed by some harder chopped veggies like carrots, celery and onion - these will absorb some of the flavor from the dressing while retaining their crunch. Add some cooked beans or grains, like leftover rice or wheat berries from last night's pilaf, followed by some cubed tofu, shredded cooked chicken or tuna. Top with cheese or some chopped fresh or dried fruit, pop on the lid and you're ready to go!

Visit www.strongertogether.coop for more great DIY ideas.

FIND MORE AT THE FOLLOWING NATURAL FOODS CO-OPS:

ILLINOIS

Common Ground Food Co-op 300 S Broadway Ave., Urbana

Neighborhood Co-op Grocery 1815 W. Main St., Carbondale

3 Rivers Natural Grocery 1612 Sherman Blvd., Fort Wayne

Bloomingfoods Market and Deli 614 E. 2nd St., Bloomington 3220 E. 3rd St., Bloomington

316 W. 6th St., Bloomington Ivy Tech, 200 Daniels Way, Bloomington

Maple City Market 314 S. Main St., Goshen

New Pioneer Co-op 22 S.Van Buren St., Iowa City 3338 Center Point Rd N.E., Cedar Rapids 1101 2nd St., Coralville

Oneota Community Co-op 312 W. Water St., Decorah

Wheatsfield Cooperative 413 Northwestern Ave., Ames

KANSAS

The Merc 901 Iowa St., Lawrence

KENTUCKY

Good Foods Co-op 455-D Southland Dr., Lexington

MICHIGAN

East Lansing Food Co-op 4960 Northwind, East Lansing

Grain Train Natural Foods Market 220 E. Mitchell, Petoskey

Grain Train Neighborhood Market 104 S. Park St., Boyne City

GreenTree Cooperative Grocery 214 N. Franklin, Mt. Pleasant

Keweenaw Co-op Natural Foods Market & Deli

1035 Ethel Ave., Hancock

Marquette Food Co-op 502 W. Washington, Marquette

Oryana Natural Foods Market 260 E. 10th St., Traverse City

People's Food Co-op 216 N. 4th Ave., Ann Arbor

People's Food Co-op 507 Harrison St., Kalamazoo

Ypsilanti Food Co-op 3 2 N. River St., Ypsilanti

MINNESOTA

Bluff Country Co-op 121 W. 2nd St., Winona

City Center Market 122 N. Buchanan St., Cambridge Cook County Whole Foods Co-op NEBRASKA 20 E. First St., Grand Marais Open Harvest

Eastside Food Cooperative 2551 Central Ave. N.E., Minneapolis

Harmony Natural Foods Co-op

302 Irvine Ave. N.W., Bemidji **Harvest Moon Natural Foods**

2380 W. Wayzata Blvd., Long Lake

Just Food Co-op 516 S.Water St., Northfield

Lakewinds Food Co-op

435 Pond Promenade, Chanhassen 17501 Minnetonka Blvd., Minnetonka 6420 Lyndale Ave. S., Richfield

Linden Hills Co-op 3815 Sunnyside Ave., Minneapolis

Mississippi Market 1500 West 7th St., Saint Paul 622 Selby Ave., Saint Paul

Natural Harvest Food Co-op 505 3rd St. N., Virginia

People's Food Co-op - Rochester 519 Ist Avenue S.W., Rochester

River Market Community Co-op 221 N. Main St., Stillwater **Seward Community Cooperative**

2823 E. Franklin Ave., Minneapolis

St. Peter Food Co-op & Deli 228 W. Mulberry St., St. Peter

The Wedge Co-op 2105 Lyndale Ave. S., Minneapolis

Valley Natural Foods 13750 County Road 11, Burnsville

Whole Foods Co-op 610 E. 4th St., Duluth

Open Harvest Cooperative Grocery 1618 South St., Lincoln

Phoenix Earth Food Co-op 1447 W. Sylvania Ave., Toledo

SOUTH DAKOTA

The Co-op Natural Foods 410 W. 18th St., Sioux Falls

Basics Cooperative 1711 Lodge Dr., Janesville

Chequamegon Food Co-op 700 Main St.W., Ashland

Menomonie Market Food Co-op

521 2nd St. E., Menomonie

Outpost Natural Foods Cooperative

2826 S. Kinnickinnic Ave., Bayview 7590 Mequon Rd., Mequon 100 E. Capitol Dr., Milwaukee 7000 W. State St., Wauwatosa

People's Food Co-op - La Crosse 315 5th Ave. S., La Crosse

Viroqua Food Co-op

609 N. Main St., Viroqua Willy Street Co-op

1221 Williamson St., Madison 6825 University Ave., Middleton



\$6.99

FIELD DAY

Bath Tissue

12 ct.

other Field Day Paper products also on sale



2/\$5

SEVENTH GENERATION

Dish Liquid 25 oz., selected varieties



\$2.99

EO

Organic Hand Sanitizer Spray



See what's cooking at www.strongertogether.coop/coop-kitchen





SEVENTH GENERATION

> **Baby Wipes** Baby Diapers also on sale

Everyone welcome, every day!

