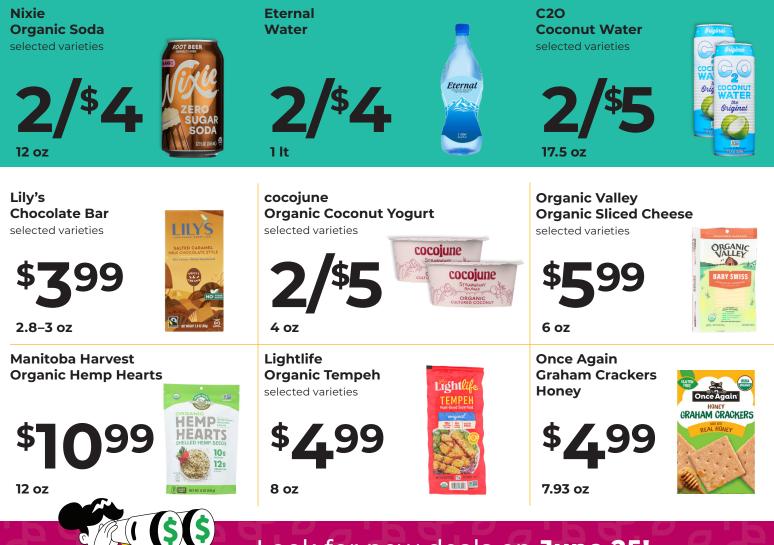




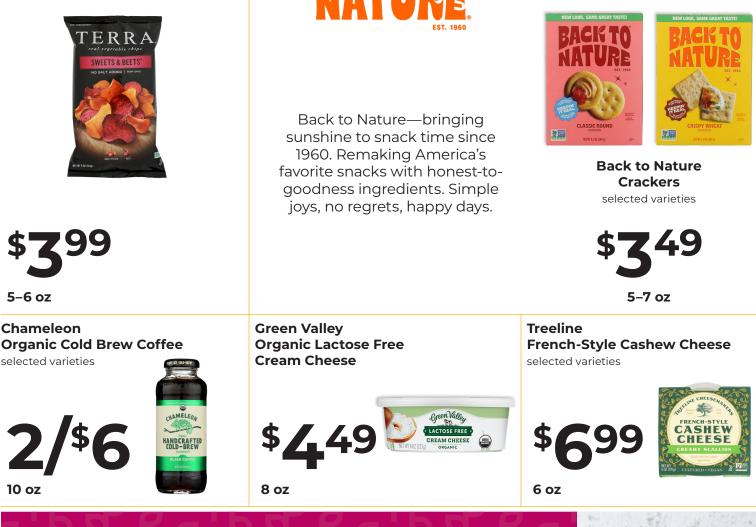


Hello, summer! Hello, savings!



Look for new deals on June 25!

Terra Chips Vegetable Chips selected varieties



Roasted Salmon and White Bean Spread

15 MIN · SERVES 4 · GLUTEN-FREE

INGREDIENTS

- 1 15-ounce can white beans, drained and rinsed
- 4 tablespoons olive oil, divided
- 2 tablespoons lemon juice
- 2 large garlic cloves, minced ½ teaspoon sea salt
- ¹/₄ teaspoon coarse ground
- black pepper 4-6 ounces smoked trout or
- smoked salmon, flaked

DIRECTIONS

- 1 In a food processor combine beans, olive oil, lemon juice, garlic, salt, and pepper. Run processor until mixture is smooth.
- **2** Spread bean mixture onto a service plate creating swirls. Drizzle on remaining olive oil and top with flaked smoked fish, fresh herbs, and capers.
- **3** Serve with crackers or sliced artisan bread.

- 2 tablespoons chopped chives 2 tablespoons fresh oregano leaves or ¼ teaspoon dried
- oregano 1 tablespoon capers, drained
- Crackers or bread to serve



Spreading integrity since 1976, Once Again is a 100% employee-owned company that produces clean ingredient nut & seed butters and snacks. Our passionate employee owners take pride in fueling healthy lifestyles with small-batch, high-quality products crafted as close to homemade as possible.



Once Again Organic Peanut Butter selected varieties

16 oz



Once Again **Organic Tahini**

16 oz



Icelandic Style Yogurt

GT's CocoYo selected varieties

8 oz

siggi's

selected varieties



Splashinto SUMMER SAVINGS

GT's **Kombucha** selected varieties





Natural Factors Stress-Relax Tranquil Sleep Chewable

Every Man Jack Deodorant selected varieties





60 tab





3 oz

Mango Relish Dogs

15 MIN • MAKES 6 • VEGAN

INGREDIENTS

1 cup sweet pickle relish
½ cup mango chutney
1 teaspoon rice vinegar
1 teaspoon dry mustard powder
1 teaspoon chili flakes
½ teaspoon curry powder
6 plant-based classic smoked hot dogs
6 hot dog buns
½ small red onion, julienned
½ cup plant-based mayo

DIRECTIONS

- 1 Combine all relish ingredients in a bowl and adjust seasoning to taste.
- **2** Butterfly hot dogs and sear each side in a hot skillet with olive oil until golden crisp, approximately three minutes per side. Alternatively, grill hot dogs.
- **3** To assemble, place hot dogs in buns then fill with relish. Drizzle on mayo and garnish with red onion.



Proud member of INFRA.

As part of the Independent Natural Food Retailers Association, we're able to provide you with savings on the food you love as well as collaborate to achieve important goals of increasing sustainability and addressing climate change.

Charity Of The Month: Wildlife Center of Long Island

What first began as a wildlife rescue and rehab operating in a garage in 1982, became the first professional wildlife hospital and education center on Long Island. These days, this Huntington-based nonprofit provides over 200 outreach and education programs, rehabilitates and alleviates suffering of over 2,200 orphaned and injured wild patients, and handles around 10,000 calls to their wildlife hotline each year. It's a tremendous service to our community that Rising Tide is honored to contribute to.