

2X monthly!

September 10-September 23, 2025



Kettle **Potato Chips**

selected varieties



Bragg Organic Apple Cider Vinegar

16 oz

Stock up and stay hydrated!

GT's

Alive Ancient Mushroom Elixir

selected varieties

16 oz



Zevia **Zero Sugar Soda** selected varieties

6/12 oz



Alexia Crispy Waffle Cut Potatoes With Sea Salt

15 oz



Green Valley Organic Lactose Free Cream Cheese





Nuts for Cheese Organic Dairy-Free Cheese

selected varieties

4.2 oz



Bionaturae Organic Sourdough Fusilli Pasta

12 oz



Chocolove **Chocolate Bar** selected varieties

3.2 oz



GoodPop **Organic Dairy-Free Frozen Pops**

selected varieties

10 oz



Cosmic Bliss Organic Dairy-Free Frozen Dessert

selected varieties



14 oz







Siete is a Mexican-American food brand, rooted in family, that creates delicious, heritage-inspired foods for more people to enjoy—like Grain Free Mexican Wedding Cookies! Bite-sized, crunchy, and sweet, they're just the thing for lunch box packing and midday snacking.



Siete Seasoning

selected varieties

2/\$5

1-1.31 oz



Siete Tortilla Chips

selected varieties

\$499

5 oz



Siete Grain Free Cookies

selected varieties

\$399

4.5 oz

Mike's Mighty Good Craft Ramen

selected varieties



Good Health Kettle Style Potato Chips

selected varieties

2/\$6

5 oz



RW Garcia Organic Corn Chips

selected varieties

2/\$5

7.5-8.25 oz



Chicken Nachos

20 MIN · SERVES 4

INGREDIENTS

- 1 pound ground chicken
- 1 packet **Siete** taco seasoning
- 2 large Roma tomatoes, seeded
- 2 large Roma tomatoes, seeded and chopped
- 1 15 oz can pinto beans, rinsed and drained
- ½ cup thinly sliced red onion 1 small jalapeno, thinly sliced
- 1 5-7.5 oz bag **Siete** tortilla chips 8-12 ounces shredded Mexican
 - blend cheese
 - ½ cup cilantro leaves
 - ½ cup sour cream
 - ½ cup salsa

DIRECTIONS

- 1 Cook ground chicken by following the spice packet instructions.
- 2 To assemble nachos, place tortillas chips on a baking sheet then evenly distribute cooked chicken, tomatoes, beans, red onion, jalapeno, and cheese.
- **3** Bake for 15 minutes at 375°F or until heated through and cheese has melted.
- 4 Garnish nachos with cilantro and serve with sour cream and salsa.



Capello's Five Cheese Ravioli



\$799

9.9 oz

Alter Eco Organic Chocolate Bar

selected varieties

\$399

2.65-2.82 oz

Coombs Family Farms
Organic Grade A Amber Maple Syrup



Earthbound Farm Organic Kale

\$299

8 oz



Fruit Bliss Organic Tart Cherries

\$499

5 oz



PUR Gum

selected varieties



2/\$3

Ice Cream for Bears Vanilla Bean Ice Cream

\$699

14 fl oz





Shop Smart. Eat Clean. Choose Organic.

Shop organic this September and celebrate the power of clean, conscious food!

Whether you're shopping for produce, pantry staples, or personal care, going organic is a simple way to protect your health, nourish your family, and support a more sustainable food system.

Miso Corn Chowder

40 MIN · SERVES 4 · PLANT-BASED

INGREDIENTS

2 tablespoons olive oil

½ small yellow onion or 1 large shallot, minced

12 ounces red potatoes, ½" cubes

3–4 ears corn on the cob or 10 ounces frozen corn

3 cups miso broth*

½ cup canned coconut milk*

½ teaspoon sea salt

1/4 teaspoon coarse ground black pepper

Salt and pepper to taste

Sliced chives or green onions, optional

Toasted sesame oil, optional

DIRECTIONS

- 1 Remove corn kernels from cobs and set aside.
- 2 In a stock pot, heat oil over medium heat. Add onion and sauté for 3-5 minutes or until translucent.
- **3** Add potatoes, corn kernels, cobs, and miso broth. Cover and bring to a gentle simmer. Cook until potatoes are tender. Remove cobs and discard.
- 4 Stir in cream, salt, and black pepper. Carefully blend the soup to the desired texture in the pot with an immersion blender.
- **5** Serve garnished with chives and a light drizzle of toasted sesame oil.

*If you cannot find miso broth, use vegetable broth or water with 2-3 tablespoons of miso. You can also use heavy cream in equal amounts for a vegetarian version.



Rishi Tea **Black Lemon Sparkling Botanicals**





Tate's Bake Shop Chocolate Chip Cookies

7 oz



White Leaf Provisions Organic Baby Food Apple, Sweet Potato, & Red Beet



12 oz

Native Forest Organic Coconut Milk

selected varieties



Oatly **Oatmilk**

selected varieties



64 oz



Yogi **Organic Purely Peppermint** Tea

16 ct



Organic Valley Organic Sliced Cheese

selected varieties

3.17 oz



6 oz

13.5 oz

South of France **Lemon Verbena Hand Wash**



Vibrant Health **Green Vibrance 30 Day Supply**

GREEN VIBRANCE

permanent haircolor gel



330 g

Herbatint **5n Light Chestnut**

4.56 oz

Yerba Prima **Psyllium Husks Vegetarian Capsules**



180 cap



ACURE Ultra Hydrating Shampoo

8 oz

PlusCBD Reserve Collection Peach Gummies 25mg CBD 2.5mg THC

30 ct

Bluebonnet **Magnesium Citrate**

60 ct

derma e Vitamin C **Concentrated Serum**

2 oz

ACURE°



ACURE Brightening Facial Scrub

4 oz

DERMA-E

Acure products are created with purpose. Each and every formula is developed to target specific concerns or goals. Our products go through rigorous clinical testing to ensure they make a difference.

Bluebonnet Glucosamine Chondroitin Sulfate

120 ct

Glucosamine Chondroitin Sulfate Dietary Supplement 120 (control

The Grandpa Soap Co **Pine Tar Bar Soap**



3.25 oz



- 1 Peel, core, and cut apples into quarters then place in a saucepan and add water. Bring to a boil, then reduce heat to low and cover. Gently simmer for approximately 30 minutes or until apples are soft. Stir occasionally with a wooden spoon to help the apples break down.
- **2** Carefully place cooked apples in a blender and blend until very smooth, about 1 minute. Return apples to a clean saucepan and add sugar and pumpkin pie spice.
- **3** Bring blended apples to a simmer and cook for 40–50 minutes, stirring frequently to prevent sticking.
- 4 Cool and test the consistency. It should be spreadable and stay on the end of a knife. If it doesn't, heat again and cook for 10 more minutes. Store in a clean jar in the refrigerator.





Charity Of The Month: The Glen Cove Youth Bureau

Founded in 1981, the City of Glen Cove's Youth Bureau has provided programming for the community's children. From dynamic opportunities like internships and summer employment, to afterschool programs and summer camps, this organization understands that every child deserves a safe environment outside of school.



RT VALUES

WHERE OUR VALUES MEET YOURS

Change the way you shop at Rising Tide with our RT Values program. Sensational prices on essential high-quality, organic and certified non-GMO products you use every day!



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\$599 ORGANIC CHIA SEEDS 12 oz



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\$1299 ORGANIC ALMOND BUTTER 16 oz



\$599 ORGANIC PEANUT BUTTER 16 oz



\$699 ORGANIC WILDFLOWER HONEY 16 oz



\$399
ORGANIC
JELLY &
PRESERVES



\$369
ORGANIC
FROZEN
FRUIT
10 oz



\$399 ORGANIC FROZEN VEGETABLES



\$529
ORGANIC
RICE
32 oz



\$729
ORGANIC
UNREFINED
COCONUT OIL
14 oz



\$249
ORGANIC
CONDIMENTS
8-24 oz



\$579
ORGANIC
RAISINS
16 oz



\$349 ORGANIC PASTA SAUCES 25 oz



\$279 ORGANIC CANNED TOMATOES 28 oz



\$179 ORGANIC CANNED TOMATOES 14.5 oz



\$129 ORGANIC TOMATO PASTE 6 oz



\$179 ORGANIC TOMATO SAUCE



\$899

ORGANIC

MEDITERRANEAN

EXTRA VIRGIN

OLIVE OIL

500 ml



\$199 ORGANIC PASTAS 16 oz



\$349 ORGANIC DRY BEANS 16 oz



\$399 LIQUID DISH SOAP 25 oz



\$729

FABRIC
SOFTENER
50 oz



\$1199 LAUNDRY DETERGENT 100 oz



\$219
PAPER TOWEL
1 roll



\$159
FACIAL TISSUE
1 box



\$899 BATH TISSUE