

MAY 18 - MAY 31, 2016



\$6.99

ALBA BOTANICA

Sunscreen

4 oz., selected varieties



2/\$5

VITA COCO

Pure Coconut Water 33.8 oz., selected varieties



\$9.99

SPECTRUM

Organic Unrefined Extra Virgin Olive Oil 25.4 oz.



2/\$4

TERRA

Vegetable Chips 5-6 oz., selected varieties



Your Community-Owned Grocery Store

82 S. Winooski Ave., Burlington VT 05401

Open 7 a.m. - 11 p.m. every day - 802-861-9700 - www.citymarket.coop We welcome EBT, CAT\$cratch, Knight & CCCash Cards and manufacturers' coupons



No-Bake Apricot Cashew Energy Bars

Makes 14 bars. Prep time: 15 minutes active; 1 hour, 15 minutes total.

- 1½ cups chopped dried apricots
- 1/2 cup Navitas cashews
- 1/2 cup almonds
- 1/2 cup cashew butter
- ½ cup peanut butter
- 1 cup flaked coconut

- √₃ cup Navitas shelled hemp seeds
- 1/₃ cup Navitas chia seeds
- 3 tablespoons Navitas cacao powder
- 1 tablespoon Navitas maca powder

Place the apricots, cashews, almonds and cashew butter in a food processor and mix until the apricots are finely chopped and the ingredients have come together. The mixture will still be coarse.

Transfer to a mixing bowl and add the remaining ingredients. Stir until the mixture takes on the consistency of a very thick dough. Line a loaf pan with parchment paper and press mixture firmly into the bottom of the pan. Chill in the refrigerator for at least one hour, then check to make sure it has set. When set, turn the mixture out onto a cutting board and slice into 14 pieces. Keeps refrigerated up to 5 days.



\$6.99

NAVITAS

Organic Raw Cacao Powder

other Navitas products also on sale



2/\$4

NICK'S STICKS

Grass-Fed Beef Snack Sticks

1.7 oz., selected varieties



\$7.99

MARANATHA

No Stir Almond Butter

12 oz., selected varieties



\$5.69

BULK

Organic Sweetened **Dried Cranberries** per pound in bulk



\$2.39

ORGANIC PRAIRIE

Organic Mighty Bar 1 oz., selected varieties



\$2.99

KIND

Healthy Grains Bars 5 ct., selected varieties



4/\$5

THINKTHIN

High Protein Bar 2.1 oz., selected varieties



\$3.69

ALIVE & RADIANT

Kale Krunch 2.2 oz., selected varieties



2/\$5

TAZA

Organic Chocolate Bar 2.5 oz., selected varieties



4/\$5

HAPPY FAMILY

Organic Baby Food Pouches

3.5-4.22 oz., selected varieties



2/\$5

ANNIE'S HOMEGROWN

Bunny Grahams or Crackers

7.5 oz., selected varieties



2/\$4

LATE JULY ORGANIC

Organic Multigrain Chips

5.5-6 oz., selected varieties



\$4.39

LITTLE NORTHERN BAKEHOUSE

Sandwich Loaves 16-17 oz., selected varieties



2/\$3

ANNIE'S HOMEGROWN

Organic Pasta & Cheese Dinner 6 oz., selected varieties



2/\$6

HAIL MERRY

Miracle Tart
3 oz., selected varieties



2/\$6

GREEN & BLACK'S

Organic Chocolate 3.5 oz., selected varieties



2/\$6

ANNIE'S HOMEGROWN

Organic Fruit Snacks
4 oz., selected varieties



\$4.99

SMART FLOUR

Pizza

10-10.3 oz.

* Available by special order only



\$3.69

NATURAL BREW

Soda

4 pack, selected varieties



\$1.99

TANDOOR CHEF

Naan Pizza

7.4-8.5 oz., selected varieties



Grilled Veggies with Smoked Paprika Vinaigrette

Serves 4. Prep time: 30 minutes.

Vinaigrette:

- 1/2 cup white wine vinegar
- ½ cup olive oil
- ⅓ cup honey
- ½ cup green olives
- 1 tablespoon Dijon
- 1 tablespoon smoked paprika
- 3 cloves garlic, minced
- 1/4 cup packed fresh basil leaves
- 1 teaspoon sea salt

Vegetables:

- 2 tablespoons vegetable oil
- 1/2 cup baby carrots, cut in half lengthwise
- 1½ cups halved button mushrooms
- 1 cup cherry tomatoes, halved
- 1 large red onion sliced into 1/2-inch thick slices
- 2 zucchini, ends trimmed, halved lengthwise
- 1-pound bag washed mixed salad greens

Place all ingredients for the vinaigrette in a blender or food processor. Blend until emulsified and set aside.

Heat the grill to medium-high. Drizzle all the vegetables with the oil. Place the carrots on the grill, turning every 4 to 5 minutes, until you can pierce them with a fork (15 to 20 minutes total). Make a foil packet for the mushrooms and tomatoes and place on the grill, or use a grilling basket to cook for 6 to 8 minutes, until cooked through. Next, grill the onion and zucchini until tender, approximately 3 to 5 minutes per side. Arrange salad greens on a serving platter, place grilled vegetables atop the greens and drizzle with the vinaigrette to taste. Leftover dressing will keep refrigerated for a week or more.



\$1.99

BIONATURAE

Organic Pasta

16 oz., selected varieties



3/\$5

BIONATURAE

Organic Tomato Paste
7 oz.

Organic Tomatoes 2/\$5



\$2.39

FOOD MERCHANT

Organic Polenta

18 oz., selected varieties other Polenta also on sale



\$4.39

UDI'S GLUTEN-FREE

Frozen Entrees

3 oz

*Available by special order only



\$3.69

AMY'S

Frozen Dinners 9-11 oz., selected varieties



2/\$5

KETTLE BRAND

Potato Chips 5 oz., selected varieties



2/\$4

WOODSTOCK

Organic Ketchup 20 oz. other Organic Condiments also on sale



2/\$6

MARY'S GONE CRACKERS

Organic Thins Crackers 4.5 oz., selected varieties



5/\$5

HONEST TEA

Organic Ready-to-Drink

16 oz., selected varieties



\$2.69

HOPE HUMMUS

Organic Hummus 8 oz., selected varieties



2/\$6

FOOD SHOULD TASTE GOOD

Tortilla Chips 11 oz., selected varieties



\$1.99

SAN-J

also on sale

Black Label Tamari 10.07 other Tamari and Sauces



3/\$5

SANTA CRUZ **ORGANIC**

Organic Lemonade 32 oz., selected varieties



\$2.39

BULK

Organic Pinto Beans per pound in bulk



\$6.99

SPECTRUM

Organic Unrefined Coconut Oil 14 oz.

Refined Coconut Oil \$4.99 ©2016 Woodstock

EAT BECAUSE WOODSTOCK* * /1'S GOOD! *



Enter FOR A CHANCE TO WIN A WOODSTOCK



Join us and together

we can learn, share, grow team Non-GMO!



No purchase necessary to win. Void where prohibited.

Entry forms available at participating food co-ops. One prize will be awarded at each participating location at the end of the promotion. Woodstock is dedicated to educating about the importance of organic and Non-GMO foods. Visit us online at teamnongmo.com to learn more.













Creamy, rich and gently sweet, Gouda is a top-notch melting cheese. Up your grilled cheese game by melting

thick slices of Gouda on tangy rye bread with roasted mushrooms and caramelized onion. Or used smoked

Gouda with roasted red peppers,

mustard on whole wheat bread. Melted with butter, flour, cream cheese and fresh herbs, smoked Gouda makes a memorable macaroni and cheese. Herbed

Gouda varieties are an easy way to add flavor to sandwiches: try

a dill Gouda with sliced turkey,

cucumber, shallot and mayo.

fresh arugula and a smear of grainy





3/\$4

Total Greek Yogurt 5.3-7 oz., selected varieties



2/\$4

SO DELICIOUS

Organic Coconut Milk 32 oz., selected varieties



\$2.69

SO DELICIOUS

Organic Coconut Milk 64 oz., selected varieties



\$2.99

LOVE GROWN **FOODS**

Cereal

8-12 oz., selected varieties



3/\$4

ALMOND DREAM

Almond Non-Dairy Yogurt

6 oz., selected varieties



\$3.39

EREWHON

Organic Cereal 10-15 oz., selected varieties



2/\$6

BARBARA'S

Cereal

8-14 oz., selected varieties



\$4.99

GLUTINO

English Muffins

16.9 oz., selected varieties



CHOBANI

Greek Yogurt 5.3 oz., selected varieties



\$8.99

EQUAL **EXCHANGE**

Organic French Roast Coffee per pound in bulk



\$4.39

GREEN VALLEY ORGANICS

Organic Kefir
32 oz., selected varieties



5/\$5

WALLABY

Organic Yogurt
6 oz., selected varieties



\$19.99

GARDEN OF LIFE

Organic Plant Protein 240-280 oz., selected varieties



2/\$6

STAHLBUSH ISLAND FARMS

Frozen Fruit
10 oz., selected varieties



\$1.19

BULK

Organic Steel Cut
Oats
per pound in bulk



\$2.39

R.W. KNUDSEN

Juice

32 oz., selected varieties



\$7.99

YERBA PRIMA

Psyllium Husks Powder 12 oz., selected varieties



\$13.99

TERA'S WHEY

Simply Pure Whey Protein 12 oz.,

*Available by special order





\$19.99

RAINBOW LIGHT

Women's One Multivitamin 90 ct. other Women's Multivitamins also on sale



Making Vinaigrettes

Vinaigrette is an ideal medium for improvisation. The basic proportions are three parts oil to one part vinegar — the rest is up to you! Whisk in red or white wine vinegar, balsamic vinegar or citrus juice. Beyond salt and pepper, season a vinaigrette with fresh herbs like tarragon, thyme or dill. Lemon and orange zest add lively flavor, as do minced garlic and shallots or grainy mustard. Sweeten with a drizzle of honey or maple syrup. For a creamy dressing, blend in a dollop of plain yogurt or sour cream; avocado or silken tofu offer a dairy-free alternative.

Convenient Location and Great Selection

- Thousands of Vermont products
- Extensive beer & wine department
- Large variety of wellness products
- Hot and cold food bar
- Deli sandwiches
 - Fresh local produce
 - Artisan cheese
 - Fresh cut meat
 - Friendly staff



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\$14.99

ANDALOU NATURALS

Beautiful Day Cream

other Andalou Naturals Facial Care also on sale



2/\$10

NATURE'S GATE

Shampoo or Conditioner

18 oz., selected varieties



\$7.99

GENERATION

Unbleached Bath

Tissue

12 ct.

other Paper Products also on



\$16.99

IARROW FORMULAS

Fem-Dophilus

*Available by special order only



\$4.99

BOIRON

Arnicare

1-1.5 oz., selected varieties



\$3.99

DESERT ESSENCE

Toothpaste

6.25 oz., selected varieties

Stock up on snacks for your hikes!

