



Good Thymes

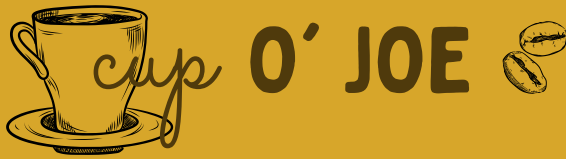
JUNE
2026

DNF CO-OP'S MONTHLY NEWSLETTER

It's Market Season!



June is M.A.D. Month! | Local Produce Update



We are sad. I am sad. Yet I can bet that 99% of our Members and Shoppers do not know this. After all, the Co-op is vibrant, is growing and is a joyful place. Mostly because that is our underlying nature.

The sadness is real though and it has to do with the loss of some of our people. Of course, there are always those who desire to move on and while it's sad to see them go, we are also happy that they are exploring the world and new opportunities.

This current sadness is deeper though. We told everyone in our April newsletter of the loss of Ron Margolis who was a long time Member, served on our Board in the past and actually was a GM here years ago. He was dedicated to our Co-op and was here weekly learning about everyone who worked here and supported all of us. He immediately reached out to me when I arrived here in 2019 and we enjoyed a consistent and constant friendship. Ron struggled with injuries he sustained in an auto accident around 3 years ago and eventually succumbed.

Losing friends is always difficult but none of us were prepared for the sudden tragic event that took one of our current Staff Members. We are a team of 45 to 50 individuals and the closeness of one to each other depends on departments and schedules. Certainly those closer to her were hit harder than others. None-the-

less, the entire team feels this loss. Time will help of course but there are scars that stay with you.

I know this from personal experience. In my 20's, I lost one of my best friends to a motorcycle accident (he was a passenger). Soon after that, I lost my partner to an auto accident (she was not moving and was run into). Then came a close friend who fell off a cliff while hiking. Finally, there was a co-worker who was quickly taken by cancer. All within less than a year. Well these things happen, right? No, actually they don't. I was beset at the fact that I was the only one who knew all four people. And in all the years since, while there have been others here and there, I've never seen so much loss in such a brief period of time. They create deep scars. Feelings aren't buried but they are put aside, tucked into corners of the mind. If they aren't, how do any of us move forward?

Back here in Durango, we are also experiencing the slow demise of one of our founders. Not only a founder but someone who had repeatedly loaned our Co-op money when we were against the ropes. The last time was 2019 right before I arrived here. Without that loan, our Co-op would have been gone. We've grown over the past 6 years and are in a very healthy position now so the amount of thanks we owe her is unimaginable.

Finally, so troubling is that the founder of one of our most dearest longtime

JUNE IS M.A.D. MONTH!



Members get
10% OFF
one purchase
THIS MONTH!

A MONTHLY LETTER FROM YOUR DNF BOARD:



Some say life moves in circles, others think in lines. The journey certainly includes many returns. Often, like the planets, we find ourselves returning to a position in space that occupies a different place in time.

I returned to another Board Meeting for Durango Natural Foods after some time away. Some of the voices were new, others were familiar. The structure of the Agenda was recognizably consistent: a reading of our Mission Statement, time for addressing ongoing Board tasks, a General Managers report (from a familiar manager), a compliance review of our governance structures, assignment of officer roles and committee chairs for a new chapter of board leadership, as well as time to discuss new business, including assessing emerging opportunities and challenges, before committee chairs shared their collective progress. But so much was refreshingly different.

The Board culture at Durango Natural Foods is defined by both by its elected representatives and the overall health of the cooperative at any particular moment. The DNF Board has long been led by dedicated Member-Owners whose concern for the well-being of our shared local Grocery has navigated it through many challenges over its 50+ year history. The Directors' role in the cooperative mission has interacted with many different managers who have guided staffing and operations through the demographic change that has defined our Durango home. The Co-op has retained many Member-Owners for decades, while constantly attracting new membership (and leadership) each year.

The current moment we find ourselves in is so different than where we stood years ago. I remember well my first experience with our collective ownership when, after years as a shopper, I sat in a large conference room with perhaps a hundred other members expressing their voice relative to a proposed merger with a regional cooperative in the face of dire financial stress. I remember the dedicated Board leadership at that time that was sincerely considering DNF's health and future. I remember speeches from community members, including prior board members, farmers, founders, and concerned shoppers on how such a decision might affect our food co-op. That too, in a different way, was refreshing.

Since that time I have watched the Co-op find its feet after meaningful support from the membership. The Board navigated that transition by hiring new management and then assessing Joe, who with his feet barely wet, faced perhaps the biggest managerial challenge of our recent collective history during the Covid pandemic shutdowns. Grocery store workers were on the front-lines and uncertainty was everywhere. And yet just a short six years later the Co-op is thriving and bursting at the seams, having to staff heavily to restock our little grocery each day.

What defines the Co-op more than anything for me is the sense of belonging it engenders from those who willingly make an equity contribution to both support and participate in its culture and operations by becoming Member-Owners. New membership and leadership continues to invigorate our shared community. Currently, the Board culture at DNF is benefitting from clear, vibrant, optimistic, and active leadership at a time when the Co-op is experiencing strong sales, an amazing and dedicated staff, and an experienced and successful management team. Today's board leadership is seeking to understand the challenges and opportunities ahead as our small cooperative grocery addresses the only constant: change.

I feel honored to return to be a part of DNF's Board of Directors at this time. I want to acknowledge the healthy board culture guided by Co-Presidents Sheryl McGourty and Wes Medlock over these last years. I appreciate the administrative talents of Ryan Lazo, our board Secretary, and the enthusiasm and financial acuity of Danny Kurzendoerfer, our recent Treasurer who is now serving alongside Sheryl as Co-President. And I am looking forward to working together with Lauren Czaplicki, Tomas German-Palacios, and Jackson Hart to fulfill our mission as a Board. And last, but definitely not least, I want to give a big shout out to Joe and Mads, our store managers, who continue to be the glue that holds daily operations together through its ups and downs. I am very much looking forward to "ensuring the present health of the Co-op, while honoring its past and envisioning its future as a food and community hub."



NEW PRODUCTS

in store now!

Otherly Chocolate

There's the normal way of doing things, and see, most of those guys use cows' milk, we use oat. We might be a little different, but we think that it's actually those little differences and oddities that make us special. We all have our quirks. Every one of us. Our own ways of doing things, our own ways of thinking. And this is the chocolate for those who embrace those little things that make them unique. Otherly is where you're celebrated. So, unwrap, take a bite, and discover your Otherly side.



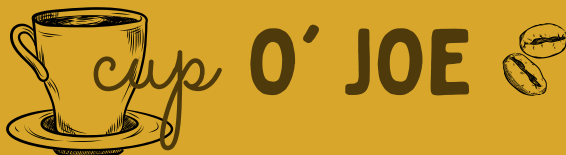
PUEBLO SEED & FOOD CO.

Established in 1996, Pueblo Seed & Food Co. is a family farm operation in McElmo Canyon in Montezuma County near Cortez. Growing a diversity of certified organic crops on 30 irrigated acres, Pueblo is dedicated to on-going learning and improvement, with growing systems designed with principles and practices from rotational, conservation, regenerative and biodynamic agricultural farming traditions. Their work with seeds is rooted in conservation, stewardship and respect towards farmers that came before them.

BECK & BULOW PORK SAUSAGES

Made from premium, responsibly raised pork with no nitrites or nitrates (except those naturally occurring in celery powder), Heritage Pork Bratwurst and Sweet Italian Sausages use only clean, simple seasonings to let the natural flavor shine through. This results in classic brats with mild, savory undertones and well balanced, sweetly noted Italian sausage, both juicy and well-balanced. Find other B&B Heritage Pork products (including bacon!) in our meat freezer in Aisle 1!





CONTINUED FROM PAGE 2...

vendors is fighting a battle with cancer. Often, some of our Staff comes from them and some go to work for them. We are hoping for a turnaround but bracing for the worst.

Or maybe I'm being a wimp about all this and should just "suck it up"? One of our Staff Members said that in a former place she worked, a longtime employee died and no-one said anything. We've been going around talking to Staff to make sure they are "okay" (or not). A GM from another Co-op recently told me that he worked for Walmart for 20 years and had a two month hospital stay. Not one person from work contacted him and when he went back, no one asked how he was. He left.

But isn't that the way of the world? Death and destruction hasn't just followed us through history, it *IS* our history. And currently we see devastating images from the Middle East and Ukraine. People are sad but that doesn't stop the destruction. Our "entertainment" consists of wildly popular "slasher" movies and all kinds of murder mysteries. Prices are going up but life remains cheap.

Co-ops are small communities where people come first. As a matter of fact, many, if not most, of the Co-ops that formed in the early 70s were peace activists against the Vietnam War. It was a horrible time when young men, boys actually, were snatched from their homes and sent to the other side of the world to kill people for reasons that few really understood. As the war died down, the activists wanted to do positive things for their communities and formed food Co-ops. Most of those Co-ops were run as

collectives where everyone was equal. Also, in order to join them, there was a requirement that you work there a few hours a month. It is generally accepted that at their peak in the mid '80s, there were around 3,000 Community Food Co-ops.

Most of them eventually failed for various reasons with only a few hundred left today. I know of only one left that has the work requirement, Park Slope in Brooklyn. And other than a handful, most have given up the collective systems and gone to hierarchies. Mostly because hierarchies are more efficient but the real fact is that it is difficult to get people to work together as equals. Too much yelling and screaming.

But the concern for people, the Members, the Staffs and the Communities have remained. There is something special about Co-ops that you do not see elsewhere. Maybe we cannot put it into direct definitions but it can certainly be felt when you visit most Cooperatives. Sometimes events make us sad but it usually is not an isolated alone sad. All the world needs to evolve more to allow respect and love to become our most motivating force. I believe that our Co-ops are leading that way.



**JOE Z. -
GENERAL MANAGER,
DNF**



MEET MICHAEL!

HE'S A
SHINING LIGHT
IN DNF'S
FRONT END
AND A FUN
GUY AS WELL

CHECK BACK EVERY
MONTH FOR A SPECIAL
FEATURE CELEBRATING THE
HEART OF DNF--
OUR STAFF!



Q: So, where are you from?

A: I started this life in Modesto, CA. I spent my early childhood in Spokane, WA, grew up in Safety Harbor, FL and have been in Durango since 2011.

Q: What's your favorite part about living in Durango?

A: Being so close to so many different types of adventures. I have the mountains on one side and the desert on the other. I can easily go lose myself on an epic adventure.

Q: When you're not at DNF, what else are you getting up to?

A: If it's the right time of year, I'm out mushroom hunting and going to festivals. I love being in quiet desert canyons and green mountain meadows. I also love performing as a clown in my circus group or playing the piano.

Q: What is your message to the world?

A: Put your phone down, join a circus, wander the woods, learn to forage and laugh more.

Q: Favorite things about working at the co-op?

A: Getting to see all of my friends and getting to know the customers.

Q: What is something you are excited to bring to the store?

A: I'm excited to bring any knowledge of wild foods I have to the co-op.

Q: In preparation for any adventure, which three DNF products would you bring?

A: On a good adventure I would bring Tri-color quinoa, Liquid I.V. and many gallons of our filtered water.

Q: In ten words or less, how would you describe our Co-op to an out of town visitor?

A: Fun place to meet some fun people and buy good food.



CO-OP QUIZ



How much do you know about your local Co-op?

- 1** What is the date of this years Harvest Fest?
 - a) Sepetmber 31st
 - b) October 5th
 - c) July 4th
 - d) August 22nd
- 2** How many parking spots are there in the DNF Parking Lot?
 - a) 15
 - b) 31
 - c) 50
 - d) 23
- 3** Who of the following does not sit on the DNF Board of Directors?
 - a) Jackson Hart
 - b) Sheryl McGourty
 - c) Rasta Stevie
 - d) Lauren Czaplicki
- 4** Regarding Durango Natural Foods Membership, what does the acronym M.A.D. mean?
 - a) Mindful Active Durangotangs
 - b) Member Appreciation Days
 - c) Mutually Assured Doughnuts
 - d) Mushrooms, Avocados & Daikons
- 5** How much did DNF customers Round-up for Good Food Collective in the first quarter of 2026?
 - a) \$670.67
 - b) \$3,180,08
 - c) \$4,710.69
 - d) \$6,679.51
- 6** DNF is Durango's only community owned grocery store.
 - a) True
 - b) False
- 7** Which of the following is NOT a perk of membership at DNF?
 - a) Discounts on bulk orders
 - b) 15% OFF Member Deals
 - c) Discounts on Hot Air Baloon rides
 - d) Quarterly 10% OFF M.A.D. discount
- 8** How long has the DNF Deli been serving up Breakfast Burritos at the Durango Farmers Market?
 - a) Twelve
 - b) Twenty-two
 - c) Fifty-two
 - d) This is the first year!
- 9** Which of the following local bakery's products is not sold at DNF?
 - a) Odd Bird Baking Co.
 - b) Bread
 - c) Pueblo Seed & Food Co.
 - d) DNF carries all of them!
- 10** What major change happened in the last few weeks at DNF?
 - a) Aisle 2 & 3 were reorganized
 - b) Produce case replaced with candy
 - c) Deli discontinued slushies
 - d) New parking ramp



2026-2027 BOARD OF DIRECTORS



Sheryl McGourty
Co- President



Daniel Kurzendoerfer
Co- President



Ryan Lazo
Secretary



Don Lewis
Treasurer



Jackson Hart
Board Member



Lauren Czaplicki
Board Member

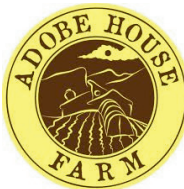


Tomás Germán-Palacios
Board Member

THANK YOU FOR VOTING!



Nova Market Garden



WHAT'S UP WITH

It's that time of year, when the gardens are mostly planted, the first big deliveries of local produce start coming in to DNF, and the Produce department writes a couple pages about the importance of prioritizing well-grown local over nationally sourced Organic. The local farm scene is always morphing by the season as people start-up, drop out, consolidate, or disperse. Water troubles from the dry winter have yet to manifest in lacking availability as ditches remain full to get things started.



This summer we expect to receive more vegetable variety from newcomers Ryan Marble (River Otter Farm) and Henry Broeren (Soylent Greens Produce) both growing up on Florida Mesa. The Old Fort's Farmer-in-Training program will continue to provide a solid selection of main-season and storage crops, and DNF Deli's own Jay Schneider is planning to use his incubator plot there to grow warty gourds and romanesco per special request. Nova Market Garden in Aztec, NM is expected to again surpass their own record in quality greens, root bunches and baby ginger for a 4th season with DNF. Tierra Vida Farm, once a CSA operation, is now keyed into producing high-demand crops for specific windows of time, helping bridge the seasonal lulls and gluts of our 14 frost-free weeks, while also leaning into their flower bouquets that became a mainstay at the Co-op for much of 2025.

1: Happy, healthy grape vines at Michael Schwebach's Cedar Hill Farm

2: Lush Dino Kale growing at Nova Market Gardens

3: Freshly picked carrots are washed and checked for quality before being sent out for delivery at Fields to Plate Produce.



Storage crop and salad greens powerhouse, Fields to Plate Produce, decided not to renew their USDA organic certification this year, citing the added cost and headache is not necessary to grow quality vegetables, and they intend to keep doing things exactly the same. Farmer Max Fields has been increasing his area planted to strawberries, so there's a chance we may be graced with some pints soon! All Seasons Farm is bringing in cucumbers already, with tomatoes and eggplant on the way, and a steady supply of herbs that are upping our fragrance game.

While the garlic growing Grasshopper



4: Farmer **Jeff Bragg** showing off his freshly harvested potatoes; 5: **Mark Gable**, owner of **Stoned Fruit Orchard**, with his delicious peaches; 6: 800 pounds of storage crops delivered from **The Old Fort**.

LOCAL PRODUCE?

Collective has officially folded, former members Mike and Mindy are carrying on the mission at their own farm, Mountain Roots, so expect to see some girthy hard-neck heads come September.

The solar-heated year-round greenhouse at Adobe House farm has begun providing cherry tomatoes, and once they work out some pollination kinks the bounty should continue into November. Jeff Bragg and the River-Runs-Through-It Collective in northern New Mexico have planted their seed potatoes and are looking forward to an even more robust harvest of Huckleberry Golds and German Butterballs.

They say don't count your chiles 'til they're roasted, but we're making plans with an organic grower in Aztec to get us enough bushels to justify roasting on premises, keep a nose out in August.

We never know if grapes will be a thing until we get that call from Michael Schwebach at Cedar Hill Farm, and then we're off to the races, with tart concords giving way to sweet green seedless, and a couple flats of heirloom tomatoes mixed in. There will be a collective release of breath if he has white peaches to share this year. That said, the entire fruit crop in the Hotchkiss/Paonia region was lost to a hard freeze following the false start of 80 degree weather in March. The same area provided the Co-op with more than half of the stonefruit and all Colorado apples sold in 2025. As luck would have it we made friends with organic orchardist Mark Gable last fall, his Stoned Fruit Orchard in Palisade is flush with sweet cherries and is set to have a full peach harvest this year too, so as long as gas isn't \$10/gallon by then we'll be keeping case stacks high all around the store!

Anyone not mentioned is still doing their thing with more or less the same amount of hiccups and surprises that any farm in SW Colorado is accustomed to. Show these farms it's worth doing it again by supporting them either at DNF, at a farmers market, or directly online. Without them this would be a much more lifeless place.





Save the Date! Harvest Fest

Saturday
August 22nd
from 2-7pm
at Rotary Park

Durango Natural Foods Co-op's annual gathering, celebration and Member-Owner meeting.

We'll see you there!



100+ for the
EARTH
Southwest CO



GIVING TOGETHER FOR THE EARTH



JOIN US!
Next Meeting
JULY 15th
6-7pm



Scan for more info at our website

100forTheEarth.org



Scan to become a member



Thank you to our administrative partner

Summer Meeting: July 15
6pm at 11th Street Station
Come learn about our giving circle and 3 local nonprofits caring for the Earth!

How It Works:

- We meet quarterly (Jan., April, July, Oct.). For each meeting:
- ☀ Members donate \$100+\$2.50 admin fee; students donate \$10
- ☀ 3 nominated nonprofits are presented
- ☀ Attending members vote on which nonprofit receives the collective donation

We have awarded a total of \$11,910 to 4 local nonprofits so far!

Quarterly 1-hour meetings to learn about environmental nonprofits in Southwest Colorado & to make a collective donation.



In case you missed it...

we've been hard at work in the **center 2 aisles** of the store making some

BIG CHANGES

Check out the next two pages for a **guide** that shows all of the *changes* in detail!

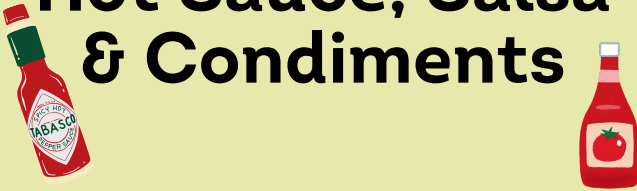
Below are two examples of how our shelves and aisles are represented on the guide.

This is a shelf that is **unchanged** from how it was previously.

Grains & Canned Food

This is a shelf that has been **reconfigured**.

Hot Sauce, Salsa & Condiments



If you are ever having trouble finding something, always remember you can ask a **staff member** to help you locate whatever it is you're having trouble locating!

THE NEW AISLE TWO

Household
Products

Body
Care

Body
Care

Body
Care

Supplements

Supplements

Supplements

Household
Products

Pet
Products

**Juices & Plant
Based Milks**



**Drink Mixers &
Bitters**



**Beverages &
Water**



**Beverages &
Soda**



Snack Bars

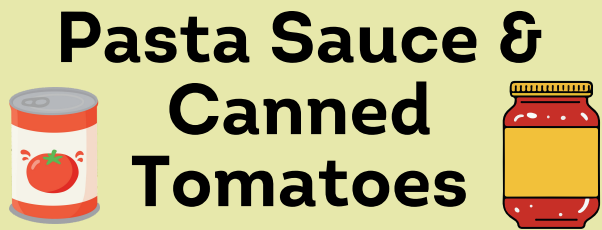
CHECKOUT

THE NEW AISLE THREE

Grains & Canned Food



Pasta



Pasta Sauce & Canned Tomatoes

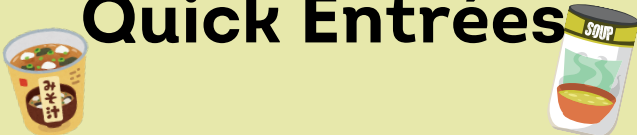


Asian Ingredients



Asian Noodles

Soup, Broth & Quick Entrées



Mac+Cheese & Quick Meals



Sweeteners



Jams, Nut Butters & Baking Mixes



Baking Essentials



Salad Dressings/ Toppings, Oils & Vinegars



Spices & Cooking Sauces



Hot Sauce, Salsa & Condiments



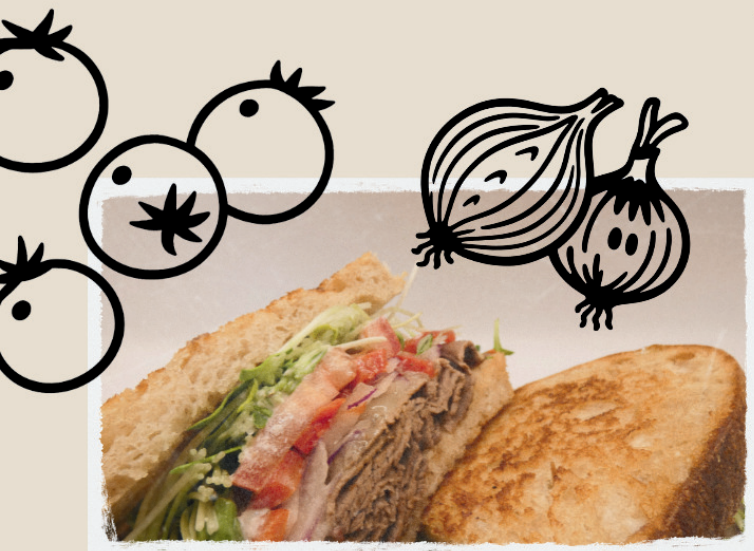
Tinned Fish & Preserves

CHECKOUT

What's happenin'?

At the DNF Deli

When our Deli staff aren't at the co-op, we're still spending plenty of time baking, cooking, fermenting, and working with food. A handful of the Deli folks are local farmers and grow some of the food and flowers you see at the Co-op!



Needless to say, we love when farmer's market season rolls around. We've been having a blast at the DNF booth at the market, cooking up burritos for our market shoppers. This year, we started bringing some of our Grab-N-Go wraps to market - they've been a hit! We suspect that people love wraps, and that they know the quality of the local ingredients in them.





Did you know?

Durango Natural Foods has been at the Durango Farmer's Market for *22 years!*

(That's longer than some of our staff members have been alive)



When the DNF Deli applies for the farmer's market every year, we select items from our broader deli menu that specifically highlight local producers. One of the market's big concerns for us is that we have a emphasis on local food at our booth. Prepared food vendors and restaurants have a cool opportunity to support resilient regional food systems by focusing our products and purchasing on local vendors. We can reduce the miles that our ingredients travel to us, keep dollars local, and use products from people we know, with the added bonus of fresher and higher quality items. That's why you'll see items, like our tortilla wraps, tempeh sandwiches, and cold coffees at the market. We take pride in of all of our deli items, but



nothing compares to local. At the end of the day, as a co-op deli, we're always looking for ways to celebrate our community and be part of a healthy, strong local food system.



Nigerian-Style Veggie Salad

TOTAL TIME: 45 MINUTES

SERVINGS: 6

Ingredients

2 MEDIUM YUKON GOLD OR RED POTATOES, BOILED & CUBED
1 LARGE CARROT, GRATED
2 CUPS SHREDDED CABBAGE
1 MEDIUM CUCUMBER, PEELED, SEEDED AND SLICED
3 LARGE TOMATOES, CHOPPED
1/2 CUP FROZEN PEAS, DEFROSTED
1 15-OUNCE CAN CANNELLINI BEANS, DRAINED
1/2 CUP MAYONNAISE
1 TABLESPOON TOMATO PASTE
1 TEASPOON MOLASSES
3 LARGE EGGS, HARDBOILED, PEELED AND SLICED

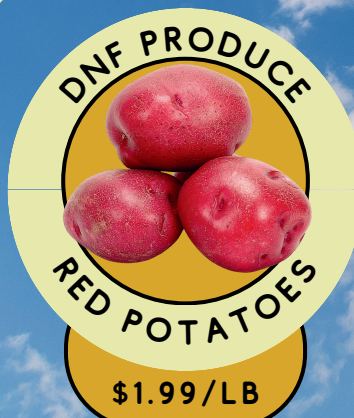


Preparation

PLACE POTATOES IN A LARGE BOWL. ADD THE CARROT, CABBAGE, CUCUMBER, TOMATOES, PEAS AND CANNELLINI BEANS.

IN A CUP, STIR THE MAYONNAISE, TOMATO PASTE AND MOLASSES. POUR OVER THE CONTENTS OF THE BOWL AND GENTLY TOSS TO MIX WELL.

MOUND THE SALAD ON A PLATTER AND ARRANGE SLICED EGGS ON TOP.



Shrimp Summer Rolls

TOTAL TIME: 30 MINUTES

SERVINGS: 6

Ingredients



- 1 SMALL CARROT, SHREDDED
- 2 LARGE SCALLIONS, SLICED DIAGONALLY
- 1 TABLESPOON LEMON JUICE
- 2 TEASPOONS SUGAR
- 1 TABLESPOON SOY SAUCE
- 1 TABLESPOON FRESH GINGER, MINCED
- 1/4 CUP CILANTRO, STEMS REMOVED
- 1/4 POUND THIN RICE NOODLES
- 12 LARGE RICE PAPER WRAPPERS
- 24 LARGE COOKED SHRIMP
- 1 JAR PEANUT SAUCE

Preparation

PUT ON A POT OF WATER TO BOIL FOR THE NOODLES. PLACE THE CARROTS AND SCALLIONS IN A LARGE BOWL. ADD THE LEMON JUICE, SUGAR, SOY SAUCE, GINGER AND CILANTRO. COOK THE NOODLES AND DRAIN WELL.

WRAP IN A THICK SMOOTH-TEXTURED KITCHEN TOWEL AND PRESS TO REMOVE EXCESS WATER, THEN ADD TO THE BOWL. REMOVE ANY TAILS OR VEINS FROM THE SHRIMP; PAT THE SHRIMP DRY AND RESERVE.

TO ASSEMBLE, ON A TABLE OR COUNTER SET A LARGE ROASTING PAN WITH AN INCH OF WARM WATER IN IT, A CLEAN TOWEL, A CUTTING BOARD, AND A PLATTER AND PLASTIC WRAP FOR THE FINISHED ROLLS.

FOR EACH ROLL, PLACE A RICE PAPER SHEET IN THE PAN OF WARM WATER AND GENTLY SUBMERGE WITH YOUR FINGERTIPS. ONCE PARTS ARE SOFTENING BUT NOT COMPLETELY LIMP (30 - 60 SECONDS), CAREFULLY PLACE THE SHEET ON THE TOWEL FOR A FEW SECONDS TO BLOT EXCESS MOISTURE, THEN TRANSFER TO THE CUTTING BOARD.

ARRANGE 2 SHRIMP ACROSS THE CENTER OF THE RICE PAPER SKIN. PUT ABOUT A HALF CUP OF THE VEGGIE FILLING ON TOP OF THE SHRIMP. FOLD IN THE RICE PAPER FROM THE SIDES, THEN UP FROM BOTTOM, THEN ROLL UP. PLACE FINISHED ROLLS ON THE PLATTER AND COVER WITH PLASTIC WRAP TO KEEP THEM MOIST WHILE YOU COMPLETE THE REST. IF YOU PREPARE THE ROLLS MORE THAN AN HOUR BEFORE YOU PLAN TO SERVE THEM, COVER WITH WET PAPER TOWELS AND WRAP TIGHTLY IN PLASTIC. SERVE WITH DIPPING SAUCE.

DNF PRODUCE



GINGER

\$4.99/LB

BLUE DRAGON
SPRING ROLL WRAPPERS



\$3.99/4.7OZ

WATCHAREES
THAI PEANUT SAUCE



\$10.99/10OZ

SEAJOY
EZ PEEL SHRIMP



\$15.99/16OZ

coop deals

JUN 3 - JUN 16, 2026



4.99

Kettle Brand
Potato Chips
13 oz., selected varieties



4.49

Oatly
Oatmilk
64 fl. oz., selected
varieties



2.69

Westbrae
Organic Beans
15 oz., selected varieties



3.79

Dr. Bronner's
Pure Castile Magic
Soap Bar
5 oz., selected varieties

COOPERATIVELY OWNED



5.79

Organic Valley
Large Free-range
Brown Eggs
1 doz.



3.69

Little Sesame
Organic Hummus
8 oz., selected varieties



5.29

Foodies
Pumfu
8 oz., selected varieties



3.39

Woodstock
Organic Ketchup
19.5-20 oz., selected
varieties



2/\$6

Vive Organic
Wellness Shots
2 fl. oz., selected
varieties



5.99

LaCroix
Sparkling Water
12 pk.-12 fl. oz., selected
varieties



12.99

Thousand Hills
90/10 Ground
Beef
16 oz.