

Santa Rosa 1899 Mendocino Ave. (707) 546-1806 Sebastopol 6762 Sebastopol Ave. (707) 407-4020



## Being part of the solution!

**Community Market** is as much driven by a desire to run an equitable, democratic business, as it is driven by our ethics and views around food. From day one in 1975 we've held some sort of collective,

alternative business model.

We continually search for sustainable, organic products and information to promote our community's health and wellness. In order to protect our planet's well-being, now and in the future, we strive to provide alternative choices.

Community Market is currently working on a plan to provide compostable bags in the Produce and Bulk Departments as an alternative to plastic. We are also looking into more earth friendly utensils for our Deli and Cafe area. We know that our plans Cut the ends off the stems there is glasses of water in glasses of water in findge or on your counter!

FEED TOUR JARS!

Was used to be freezing.

FOOD WITHOUT

FOOD WITHOUT

FOOD WITHOUT

Freezer... stone freezer...

can not be accomplished without the support of our community. We ask you to join us in being part of the solution. Watch for our programs as we work to put them in place.

It takes a community to make a difference.

## Community Market supports Non-Profits

#### What can you find at the Sebastopol Grange?

Opportunities for community-building and social action, music, food, fun and friendship! Everyone is welcome to attend, participate in activities, or become a member. *It's not just for farmers!* 

Since 1898, the Sebastopol Grange has served as a gathering place for our rural community. As relevant now as it was then, our hall is today a bustling hub for local resilience, grassroots activism, homegrown

http://sebastopolgrange.org/ music, public education and good times for all.

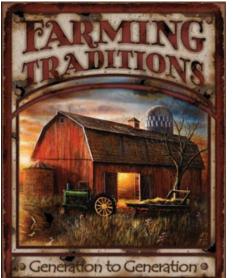
At our general meetings, we enjoy a potluck dinner and some music, and typically have a presentation about a community program or a discussion about a topic of community interest.

Everyone is welcome to apply for membership in the Grange. Each member contributes at their own pace and level.

#### The benefits of membership are many:

- Personal fulfillment from making a difference in your community.
- Fun, family-friendly experiences where young and old alike share.
- Discounts on products and services.
- The comfort of knowing that as a Grange member, you are never alone.

The Grange is a community organization. It's a place to meet your neighbors and to have community events. It is also a place to discuss issues that affect our community. It's a place to grow & develop.



#### We support the right to make our own choices.

Bluegrass

Jam

Monday

October 14

7pm – 9pm

We stand behind GMO labeling, the "right to farm", the "right to choose what we eat", and we stand firmly against fracking! We endeavor to support the small farmer and the challenges they face.

#### We welcome all of our neighbors and friends.

We have had a Grange Renaissance, in Sebastopol & the surrounding areas, in the last 4 years. We've grow from just a handful of active members to almost 200 members today! People drawn to re-connecting and rebuilding community resilience.

# Community Market supports Non-GMO Month

# The Non-GMO Project

https://www.nongmoproject.org



A **GMO**, or **genetically modified organism**, is a plant, animal, microorganism or other organism whose genetic makeup has been modified in a laboratory using genetic engineering or transgenic technology. This creates combinations of plant, animal, bacterial and virus genes that do not occur in nature or through traditional crossbreeding methods.

Genetic modification affects many of the products we consume on a daily basis. As the number of GMOs available for commercial use grows every year, the Non-GMO Project works diligently to provide the most accurate, up-to-date standards for non-GMO verification.

In order for a product to be **Non-GMO Project Verified**, its inputs must be evaluated for compliance with their standard, which categorizes inputs into three risk levels:

#### **High Risk**

Alfalfa, Canola, Corn (except popcorn), Cotton,
Papaya, Soy, Sugar beet,
Yellow summer squash/zucchini,
Animal products, Potato,
Microbes & enzymes (e.g. Yeast)
Meat, Eggs, Milk, Products of
Apiculture (e.g., Honey), Products of Aquaculture (e.g., Fish),
Gelatin, Hides and Skin

The input is derived from, contains derivatives of, or is produced through a process involving organisms that are known to be genetically modified and commercially available.

#### Low Risk

Lentils, Spinach, Tomatoes, Sesame Seeds, Avocados

The input is not derived from, does not contain derivatives of, or is not produced through a process involving organisms that are presently known to

be genetically modified and commercially available.

#### **MonitoredRisk**

Flax, Mustard, Rice, Wheat, Apple, Mushroom, Orange, Pineapple, Camelina (false flax), Salmon, Sugarcane, Tomato

The Non-GMO Project is currently tracking close to 100 products. Of those, they are monitoring the above, either because they will likely soon be widespread or because of known instances of contamination from GMOs.

Shop Organic • Vote Non-GMO

## Community Market supports Local Vendors

# proudlyhealthy



# PROUDBLEND is made through combining the TOP 10 MOST POWERFUL SUPERFOODS!

ProudBlend mixes 10 natural, organic and non-gmo Superfood ingredients to help build a stronger immune system.

The ingredients are: Organic Raw Cacao, Organic Chia seeds, Organic Chlorella, Organic Spirulina, Organic Kelp, Organic Hemp Protein, Organic Bee Pollen, Organic Noni fruit, Organic Yacon Root, and Organic Maca.

The proportions of these ingredients are proprietary. All flavors are natural and organic.



We believe that a healthier life starts with the food we eat. We are committed to bringing pure, organic, healthy and delicious food in a practical simple way that will nourish our bodies, contributing to a higher quality of life and preserving our nature.

As a ballet teacher and a mother of a 6 year old child I always try to eat healthy. I started the business because I couldn't find any Superfood blend in the market with the perfect formula, without sugar, grains or preservatives.

For one year I was making ProudBlend formula at home for my family and friends. One day I decided I could make it for everybody, not just us. People who live busy lifestyles but are looking for a practical and healthy way of eating .

10 amazing organic superfoods in the right amount with no fillers, sugar or preservatives.

"I enjoy working with Community Market because they are supportive to local businesses, have friendly staff and are a truly good food source for the community."

~ Aline Jalfim, Owner



https://www.proudlyhealthy.com/proudblend

# COMMUNITY MARKET

# Monthly Sales

All Sales Valid Oct 1 to Oct 31

Straus Family Creamery Organic Ice Cream



Three Trees Organic Almondmilk

\$5<sup>99</sup>



Wildbrine Organic Kimchi

\$5<sup>49</sup>



18 oz

Beyond Meat Plant Based Ground

\$899



16 oz

R.W. Garcia Organic Corn Chips

**\$2**<sup>99</sup>



8.25 oz

Third Street Chai Organic Chai

\$5<sup>99</sup>

28 oz



32 oz

Alter Eco Organic Fair Trade Chocolate

**\$2**99



2.65 oz

Farmer's Market Organic Pumpkin Puree

**\$1**<sup>99</sup>



15 oz

Booda Organics
Booda Butter
Coconut
Cream
Deodorant

4.49

2.4 OZ Packaged in Glass



Floradix Iron

Flora

**\$22**<sup>49</sup>



Gaia Herbs Black Elderberry Syrup

**\$13**<sup>99</sup>

3 oz

# Grocery & Chill Deals





8 oz





























## Healthy Discounts in Wellness



































## BULK SAVINGS

Autumn Savings







Organic Whole Cashews

R O

Organic Rolled Oats



Hummingbird Organic Garbonzo Beans

\$2.19/lb



Organic TriColor **Quinoa** 

\$10.99/lb

Quinoa \$6.29/lb

Organic Medjool Dates

\$7.49/lb

\$0.99/lb



Hummingbird Organic Emmer Farro

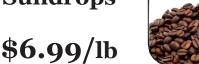




\$6.99/lb



Sunridge Farms Chocolate Sundrops





Thanksgiving Coffee Entire Line

\$3.29/lb

10% off



Wild Carrot Herbals Mickelberry Gardens



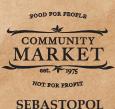


## At Our Market



featuring a full espresso bar, fresh organic juices and smoothies, premium teas and an expanded tap selection including cold brew coffee, Biotic Beverages and other local ferments.

We will also be featuring locally made pastries with vegan and gluten-free options available.









From our very own Geoffrey in our Produce Department! At our 100% Organic Produce Department

#### Avocado "Mexicola"

An Avocado you can eat like an apple including the peel. Let it get soft first. It has a long skinny seed inside that you don't eat.



## **Shishito Peppers**

The shishito has a distinctive flavor and appearance all its own. The slender finger-sized peppers are bright in color (turning red when mature), with long creases in the body of the fruit. Their flavor is lively and sweet (not hot) with a hint of smokiness.



Sautéed shishitos are absolutely the best thing to nibble on with drinks. They can be eaten raw like any pepper, but they are more fun fire roasted on a grill or panfried.

## Community Market supports Local Farms



Nana Mae's is a local Sonoma County organic dry farm apple grower and producer of the highest quality organic ingredients. They offer us their organic apple juice, applesauce, apple cider vinegar, pear juice, wild blackberry applesauce, and Gravenstein

hard apple cider.

Nana Mae's Organics is a family owned farm that grows more than 25 varieties of Heirloom apples on 400 acres in Sonoma County. Paul Kolling is Nana Mae's Grandson and a 4th generation Northern Californian.

Paul has been farming orchards for over thirty years in Sonoma County and has transitioned many from conventionally farmed properties to organically farmed properties.

www.nanamaes.com



"Our family and crew work in harmony with the seasons and cultivate orchards while preserving habitat. We volunteer to reforest areas of the county each winter and are active sponsors in the preservation of heritage foods. All 450+ acres are certified organic and our products kosher. Watershed concerns, global warming awareness and carbon footprints are all areas of interest for us at Nana Mae's"

Gravenstein Apple Juice & Sauce, Heirloom Apple Juice & Sauce, Bartlett Pear Juice, Blackberry Apple Sauce, Apple Cider Vinegars and Local Sonoma County Honey from the hives on our orchards!



# Visit our **100% Organic** Produce Department!

# The Time is Ripe





Every part of the squash plant can be eaten, including the leaves and tender shoots, which can be cooked in omelets or made into soup.

Winter squash come in many shapes and colors. No two look exactly alike. The different varieties of winter squash may be substituted for each other in your many squash recipes. Winter squash are also packed with antioxidants and vitamins and can be prepared sweet or savory.

Be creative and try different types of winter squash!

### TO MAKE SQUASH PUREE:

Cut winter squash (any type) in half lengthwise and remove seeds. Place squash, cut side down, in a shallow pan on aluminum foil or Silpat-lined baking sheet.

- **Bake** at 350 degrees F. until squash is soft, approximately 45 to 60 minutes (depending on the size of your squash).
  - **Remove** from oven and let cool. When cool, scoop out the cooked flesh/pulp (discarding the shell), place the pulp in a food processor and process until smooth.
    - **Measure** out the amount you need for your recipe, and reserve any remaining pulp (either in the refrigerator or freeze) for other uses.

NOTE: This Squash Puree may be substituted in any recipe that calls for pumpkin puree.

## Community Market supports Local Events





THE SEBASTOPOL FARMERS' MARKET presents the

## ZERO WASTE EVENT

at

Sebastopol Plaza on 6908 Weeks Way

## Knightlizard Music



#### Saturdays • 2PM • Sebastopol Community Market

Grab some local groceries, watch a rotating crew of

KnightLizard Music's Uncaged Musicians students perform a variety of musical acts, and help border detainees all in one fell swoop!

Cash donations welcomed as well as online donations to Legal Aid of Sonoma County (https://legalaidsc. org/donate/) and RAICES (https://www.raicestexas. org/donate/). If you donate online and want to send us a note with your donation amount we would love to add it to our students' running total!

#### **Guests include:**

Straus Family Creamery
Master Gardeners
Pacific BioChar
FiberShed
ToyWorks
Sebastopol Library
CAFF/Farmers Guild
Sonoma Bicycle Coalition
and many more

Activities for Kids and Adults

Plastic River Installation



#### OCTOBER ZERO WASTE EAT LOCAL CHALLENGE

For One Month Shop Local businesses, farmers' markets and farm stands for produce and locally produced foods. Don't forget to bring reusable bags and containers.



our planet & our community!

Schastopol
Farm
Market

We owe it to

ourselves,



COMMUNITY MARKET

Cet. 1975

NOT FOR PROFIT