

NOT FOR PROFIT



Wildwood Savory & Teriyaki Baked Tofu

\$349 WILDWOOD. Baked Tofu

**GTs Kombuchas** \$2<sup>79</sup> +CRV



16 oz

Cascadian Farms Frozen Blueberries \$12<sup>99</sup>



28 oz

Tasty Bite Bombay Potatoes

**\$2**<sup>79</sup>

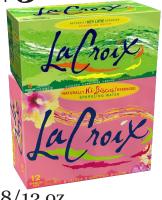


10 oz

La Croix Sparkling Water 8-Packs

\$3<sup>49</sup> +CRV

6 oz



8/12 oz

Numi Drinking Chocolates



6.3 oz

ECOS Free & Clear Dish Soap

\$3<sup>29</sup>



25 oz



### Wild Carrot Herbals Line Drive 20% OFF ALL PRODUCTS!!

Learn more about Wild Carrot: https://www.wildcarrotherbals.com/





































### HEALTHY DISCOUNTS IN WELLNESS

































## BULK SAVINGS



Reduce your carbon foot print - Shop Bulk!



Peanut Rainbow **Drops** 

\$8<sup>49</sup>/lb



Organic Pine Nuts

\$31<sup>99</sup>/lb



Organic Barley Flakes

\$1<sup>49</sup>/lb



**Organic Brown** Sugar

\$199/lb



Milk Chocolate Rainbow **Drops** \$7<sup>99</sup>/lb



**Organic Apple Juice** Sweetened Cranberries

\$10<sup>49</sup>/lb



**Organic** Red Lentils

\$2<sup>79</sup>/lb



**Organic Sprouted** Salted Almonds \$17<sup>99</sup>/lb



**Organic Short Grain Brown Rice** 

\$1<sup>79</sup>/lb

more.

#### Only at our Sebastopol location



Proudly offering custom and signature sandwiches & pizzas (whole or by the slice), daily hot Grab & Go specials, burritos and

PLEASE VISIT OUR WEBSITE CMNATURALFOODS.COM/THE DELI TO SEE OUR FULL MENUS. Check out the Deli case for other delicious grab & go items!







Biotic Brands are available on tap! Try lime, ginger, beet, turmeric or pineapple! With refreshing and nourishing organic

ingredients! Unlike kombucha or water kefir, these organic plantpowered probiotics are fed by sliced carrots or beets, not refined sugar.

Cold-pressed juices impart refreshingly real flavors just before bottling.

Light, bright and deliciously tart, we've made feeding your microbiome
a thirst-quenching pleasure. For best results, enjoy as many as you want.





Put that Spring in your set! Come try Healthy High.

This mindfully sourced mix of herbs and other botanicals made in Sebastopol, great hot or cold with oat milk and honey or sugar free monk fruit sweetener.

# Soup & Sandwich Combo \$699\* Combo \$699\* \*add \$1 for Gluten Free Bread

Happy Hour pricing on beverages with purchase of combo.



Local brews! Check out our selection of 4pks and more! Available to go and can be found in the beer section of the store! Featuring Henhouse, 3 Disciples, Cooperage, Fogbelt, Barrel Brothers and other rotating local breweries.

Try our nitro coffee on tap! Featuring rotating coffee companies, and always organic!



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

## The Time is Ripe





Only young asparagus shoots are commonly eaten: once the buds start to open ("ferning out"), the shoots quickly turn woody. Water makes up 93% of asparagus's composition.

Asparagus is low in food energy and very low in sodium. It is a good source of vitamin B6, calcium, magnesium, and zinc, and a very good source of dietary fibre, protein, beta-carotene, vitamin C, vitamin E, vitamin K, thiamin, riboflavin, rutin, niacin, folic acid, iron, phosphorus, potassium, copper, manganese, and selenium, as well as chromium, a trace mineral that regulates the ability of insulin to transport glucose from the bloodstream into cells. The amino acid asparagine gets its name from asparagus, as the asparagus plant is relatively rich in this compound.

### ROASTED ASPARAGUS

- 1 bunch thin asparagus spears, trimmed
- 3 tablespoons olive oil
- 1½ tablespoons grated Parmesan cheese (Optional)
- 1 clove garlic, minced (Optional)
- 1 teaspoon sea salt
- ½ teaspoon ground black pepper
- 1 tablespoon lemon juice (Optional)

Preheat an oven to 425 degrees F (220 degrees C)



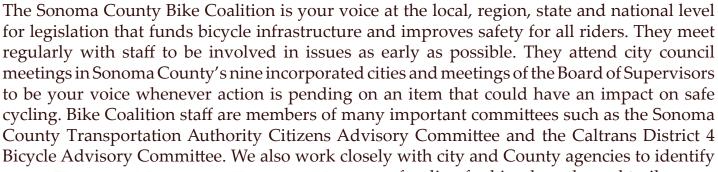
Place the asparagus into a mixing bowl, and drizzle with the olive oil. Toss to coat the spears, then sprinkle with Parmesan cheese, garlic, salt, and pepper. Arrange the asparagus onto a baking sheet in a single layer.

Bake in the preheated oven until just tender, 12 to 15 minutes depending on thickness. Sprinkle with lemon juice just before serving.



The Sonoma County Bicycle Coalition is a non-profit that works to make Sonoma County a

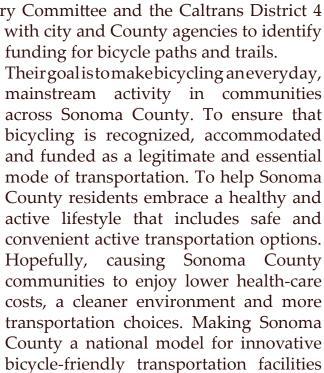






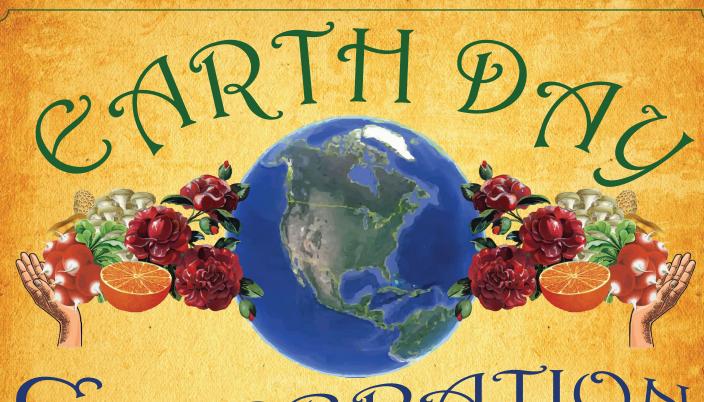
Friday, May 21, 2021 6:00 AM – 8:00 PM

Be sure to check out the recharge station at out Sebastopol store while your out biking!



Help us support Sonoma County Bicycle Coalition by donating at the register at either Community Market location.

and programs.



# Celebration Sunday, April 18th 11 AM - 1 DM

Join us at our Santa Rosa Store 1899 Mendocino Ave. for Worm Compost demonstration with Ken

Upcycling Demonstration with Myranda from Trash Panda Treashures

COMMUNITY MARKET

To celebrate the Earth and sustainability, we are taking a day to clean the block, offer sustainability education and join together in a safely distanced outdoor environment

SANTA ROSA 899 Mendocino Av Celebrating Earth Day, Every Day, since 1975

SEBASTOPOL 6762 Sebastopol Ave (707) 407-4020

www.cmnaturalfoods.com