MAY 16 - MAY 29, 2012





\$3.49

YVES

Veggie Hot Dogs 12-13.4 oz., selected varieties



\$2.39

MUIR GLEN

Organic Ketchup 24 oz.



2/\$5

RUDI'S ORGANIC BAKERY

Organic Hot Dog Buns

12 oz., selected varieties Hamburger Buns also on sale



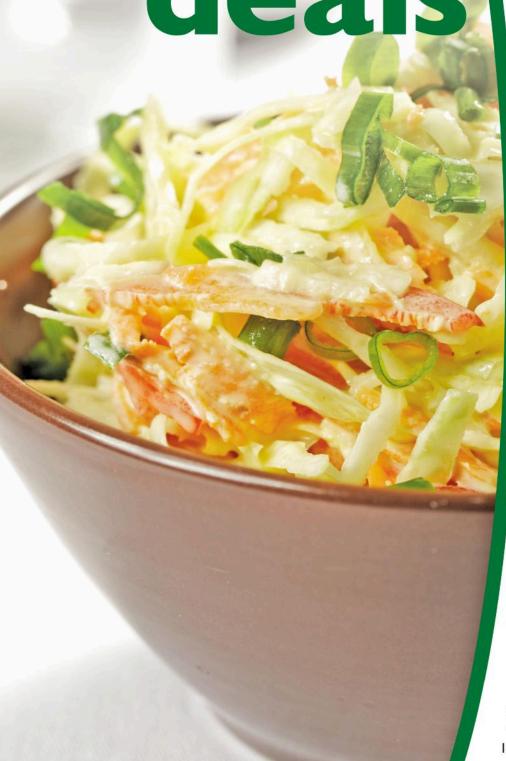
\$3.49

GARDEN OF EATIN'

Tortilla Chips 16 oz., selected varieties

Featured Inside:

- A quick and tasty Jamaican bean burger recipe
- Chef Kevin Gillespie visits New Mexico co-ops in our video series
- · How to build a better burger (veggie or not!)
- Goat cheese: a seasonal food lover's delight





Jamaican Bean Burgers

Makes 6 burgers. Prep time: 30 minutes.

- 2 tablespoons vegetable oil
- 2 teaspoons minced garlic
- 1 ½ cups diced yellow onions
- 1 cup chopped button mushrooms
- 2 tablespoons minced jalapeño pepper
- 1 teaspoon ground allspice
- ½ teaspoon ground nutmeg

- 1/4 teaspoon ground ginger
- 1/4 teaspoon chili powder
- 1 15-ounce can black-eyed peas, rinsed and drained
- 2 tablespoons freshly minced peeled ginger
- 1 cup cooked brown rice
- 1 ½ cups panko bread crumbs

Heat 1 tablespoon of oil in a skillet over medium-high heat; add the diced onions and sauté for 2 minutes. Add the garlic and the chopped mushrooms and sauté 3-4 minutes, until onions begin to lightly brown. Add the jalapeño pepper, allspice, nutmeg, ground ginger and chili powder and sauté one minute more.

Remove the mixture to a large bowl, and add the beans, fresh ginger, bread crumbs and rice. Using your hands, squish, mash and mix all the ingredients together; the mixture should be slightly chunky and somewhat sticky. Form the mixture into 6 equal balls, then flatten them into patties. Heat a tablespoon of oil in a wide skillet and gently pan-fry each burger over medium heat, approximately 3-4 minutes on each side until browned and crispy.



\$9.99

EQUAL EXCHANGE

Organic Breakfast Blend Coffee per pound in bulk



\$4.79

BULK Almonds per pound in bulk



\$4.99

SPECTRUM NATURALS

Organic Refined Canola Oil 16 oz.



89¢

BULK

Organic Pearled Barley per pound in bulk



\$1.69

BULK Organic Kidney Beans per pound in bulk



\$2.29

AMY'S

Chili

14.7 oz., selected varieties



\$4.99 APPLEGATE FARMS

Organic Hot Dogs 16 oz., selected varieties



1.99

KETTLE

Potato Chips 5 oz., selected varieties



\$3.49

WOODSTOCK

Organic Pickles 24 oz., selected varieties



WESTBRAE

Organic Beans 25 oz., selected varieties



\$2.29

NEWMAN'S OWN ORGANICS

Pretzels

7-8 oz., selected varieties



\$3.49

GREEN MOUNTAIN GRINGO

Salsa

16 oz., selected varieties



3/\$5

GREEN MOUNTAIN GRINGO

Tortilla Strips 8 oz., selected varieties



2/\$5

BLUE SKY

Soda

6 pack, selected varieties



\$2.79

PAMELA'S PRODUCTS

Wheat-Free, Gluten-Free Cookies 7.25 oz., selected varieties



Beyond Ketchup: Build a Better Burger

Gone are the days when burgers and veggie burgers only came in three styles: plain, cheese or California (with lettuce, tomato and maybe some mayo). Add some variety to your warm-weather grilling with an array of condiments, like spicy North African harissa, garlicky aioli or pesto. Top your patty with grilled mushrooms, onions or pineapple and crumbled blue or goat cheese.

And it's not just what's on your burgers; blend in some sundried tomatoes, garlic and black olives for a Mediterranean flavor, or add black beans, corn and pickled jalapeños to your southwestern style sandwich. Served open-faced on grilled bread or in a Kaiser roll, these burgers bring the flavor!

For more ideas for summer entertaining, visit www.strongertogether.coop.







Goat cheeses are a seasonal food lover's delight; they brighten up soups, salads, pasta, poultry, and even desserts year-round. While originally from the Mediterranean, goat cheese is now made worldwide. White in color, with flavors ranging from mild and delicate to tart and earthy, goat cheeses are often enhanced with a variety of regional ingredients like honey, fresh or dried herbs, peppers, and wild mushrooms. Also known as chevre, goat cheeses are best stored in wax paper and in separate containers for up to two weeks in the refrigerator.



The Real Deal

There's a goat cheese for all seasons and all meals! Try a springtime rhubarb salad with goat cheese. Pair honeyed goat cheese with summer berries and Prosecco. Enjoy a fall breakfast of scrambled eggs, herbed goat cheese and toast, or warm up winter with goat cheese ravioli.



\$1.99

SESMARK Crackers

3.5 oz., selected varieties



\$2.19

DREW'S

Dressing

12 oz., selected varieties



\$11.99

BIONATURAE

Organic Extra Virgin Olive Oil

25.4 oz.

other Olive Oil and Balsamic Vinegar products also on sale



\$1.99

LUNDBERG FAMILY FARMS

Organic Risotto 5.5-5.9 oz., selected varieties



\$2.79

Organic Brown
Rice Pasta
12 oz., selected varieties



\$3.29

KASHI

Heart to Heart Cereal 12.4-13.4 oz., selected varieties



4/\$5

OIKOS

Organic Greek Yogurt 5.3 oz., selected varieties



\$1.99

SO DELICIOUS

Organic Coconut Milk Beverage 32 oz., selected varieties



5/\$4

WALLABY

Organic Lowfat Yogurt 6 oz., selected varieties



99¢

HONEST TEA

Organic Ready to Drink Tea

16 oz., selected varieties



2/\$5

NATURE'S PATH

Organic Toaster Pastries

11 oz., selected varieties



\$4.79

WHOLESOME SWEETENERS

Organic Stevia Packets 75 ct.



\$1.79

R.W. KNUDSEN

Recharge

32 oz., selected varieties Organic Lemon Recharge \$1.99



\$3.49

KASHI

Chewy Granola Bars 6 ct., selected varieties



2/\$3

SO DELICIOUS

Non-Dairy Cultured Coconut Milk 6 oz., selected varieties



Lights, Cameras, Co-ops!

The United Nations declared 2012 the International Year of Cooperatives and we're celebrating food co-ops, fresh food and the stories of the people they bring together through an online video series hosted by celebrity chef Kevin Gillespie. This month, Kevin travels to New Mexico to visit La Montañita and Los Alamos co-ops and learn about the innovative ways these two co-ops are building a healthy local food economy in their region.

View the videos online at www.strongertogether.coop, or scan the OR code.







Curried Coleslaw

Serves 6. Prep time: 20 minutes.

Salad:

- 5 cups thinly-sliced green cabbage (about 1 pound)
- 1 cup shredded carrots
- 4 green onions or scallions, thinly sliced
- 2 cups red apples, cored and diced
- 1/4 cup raisins
- 1/4 cup shelled peanuts, roasted (optional)

Dressing:

- ½ cup light mayonnaise
- 1/4 cup lime juice
- 1 tablespoon curry powder
- 1/4 teaspoon ground turmeric
- 1 pinch cayenne pepper

In a large mixing bowl, blend together the mayonnaise, lime juice, turmeric, cayenne and curry powder.

Remove any tough outer leaves from the cabbage, then remove the core and shred or slice the cabbage into thin strips. Add the cabbage and all remaining ingredients to the curried mayonnaise and mix well.

Serving suggestion: Not your average coleslaw, this golden-hued, slightly sweet recipe complements Indian-spiced dishes like lamb or chicken satay. Make the salad up to a day ahead of time to allow the flavors to meld.



\$3.79

ANNIE'S

Organic Snack Mix
19 oz., selected varieties



\$4.29

IAN'S

Wheat-Free, Gluten-Free Chicken

7-8 oz., selected varieties



\$3.99 ORGANIC BISTRO

Frozen Entrée

10-11 oz., selected varieties



\$2.29

THAI KITCHEN

Red Curry Paste

oz.

other Thai Kitchen products also on sale



2/\$5

FAMILY FARMS

Organic Rice Cakes 8-9.6 oz., selected varieties



\$8.99

WELEDA

Calendula Diaper Care 2.8 oz. other baby products also on sale



\$10.99

SEVENTH GENERATION

Baby Diapers 20-40 ct., selected varieties



\$12.99

BIOKLEEN

Laundry Powder 10 lb., selected varieties



\$2.79

COOL FRUITS

Fruit Juice Freeze Pops 14 oz., selected varieties



\$12.99

AUBREY

Sunscreen 4 oz., selected varieties



\$3.49 SOUTH OF FRANCE

French Milled Bar Soap 8 oz., selected varieties



\$5.49

DESERT ESSENCE ORGANICS

Hand & Body Lotion 8 oz., selected varieties



\$5.99

SHIKAI

Shower Gel 12 oz., selected varieties



99¢

CLIF BAR

Energy Bar 2.4 oz., selected varieties



\$4.99

SPECTRUM ESSENTIALS

Organic Ground Flaxseed 14 oz.



\$16.99

NEW CHAPTER

Every Woman's One Daily

other Women's Supplements also on sale



\$16.99

JARROW FORMULAS

Fem-Dophilus 30 ct., special order only



\$3.49

TRADITIONAL MEDICINALS

Organic Herbal Tea 16 ct., selected varieties



\$7.49

HYLAND'S

Calms Forte 100 ct.

other Hyland's products also on sale



\$13.99

PETER GILLHAM'S NATURAL VITALITY

Natural Calm 8 oz., selected varieties



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\$2.19

TRUWHIP
Natural Whipped

Topping 10 oz.



1.79 NEWMAN'S OWN ORGANICS

Licorice Twists
5 oz., selected varieties



2/\$5

GREEN & BLACK'S

Organic Chocolate Bar 3.5 oz., selected varieties



Celebrating 2012 United Nations International Year of Cooperatives

Scan this QR code to learn more!





\$3.29

CIAO BELLA

Sorbet or Gelato
16 oz., selected varieties

Celebrating 2012 International Year of Cooperatives

