

Recipe of the Month
KETO STUFFED
PEPPERS

4 SELF-CARE STRATEGIES TO TURN HOLIDAY STRESS INTO HOLIDAY BLISS

NUTRITION REPORTER™ SENSATIONAL SAVINGSSM

28



This time of year is comfortably predictable, so you probably already know what we're going to say, but we'll say it anyway. We are SO grateful for the piles of dishes we're about to encounter on November 22nd, because it means we've done Thanksgiving right once again. We've gained five pounds each—of delicious memories—and spent quality family time bantering through the cleanup, which is everything we're hoping for this time of year...

In all seriousness, we do have a lot to be grateful for as the holiday season approaches, starting with each of you—our friends and neighbors. Thank you!

We're grateful that Natural Grocers is grounded in the founding principles established by our parents and grandparents 63 years ago, empowering us to carry on our family's mission of providing nutrition education and affordable healthy food to our neighbors. We have so much gratitude for our extended family of good4u Crew, who make this mission possible every single day, and for our wonderful communities who make it worth pursuing. We're also thankful for our partnerships with farmers and producers who supply the highest quality, most delicious choices that we can pass along to all of your holiday tables.

We're mouthwateringly grateful that we have Mary's turkeys again this year, and we can almost smell them roasting now. Mary's turkeys represent how we believe food should be produced: animals raised the way nature intended, with care for the animals and the planet and strong family values as guidance. Every turkey that we carry is Non-GMO Project Verified, free-range and deep chilled—never frozen. We're grateful that ranchers,

like Mary's family, the Pitman's, are helping to preserve heritage breeds that are in danger of vanishing.

We're thankful that we carry only organic potatoes, considering that conventionally grown potatoes have landed a spot on the EWG's 2018 Dirty Dozen list of pesticide-heavy produce. Dreaming of mashed potatoes, we're reminded how happy we are that the only kind of butter we have is pasture based, so our holiday indulgences come with respect to animals, the planet and an extra helping of CLA—a healthy fat. We're stoked that we stock every ingredient we need to deliver our favorite non-GMO, organic, artificial-free holiday dishes; from vegan roasts to grandma's pumpkin cheesecake, we've got the party covered.

At the end of the day, we're excited for the holidays because they give us the chance to share time with the people we love. We can't think of anything better than gathering around a table surrounded by the faces who give our lives meaning. We also read that gratefulness may help with willpower, so in the interest of gaining only five pounds instead of 10, we're going to be proactive about gratitude as we countdown toward the holidays. We hope that every single one of you enjoys a table filled with love and a season filled with laughter, winning football teams and plenty of pie.

The Isely Family

P.S. It is important to us that all families and friends get to spend the holidays together; this is why we give all of our good4u Crew a paid day off on Thanksgiving.

OUR 5 FOUNDING PRINCIPLES

NUTRITION EDUCATION

HIGHEST QUALITY PRODUCTS ALWAYS AFFORDABLE PRICING COMMITMENT TO OUR COMMUNITY

COMMITMENT TO OUR EMPLOYEES



RECIPE OF THE MONTH
RICH & CREAMY KETO
STUFFED PEPPERS



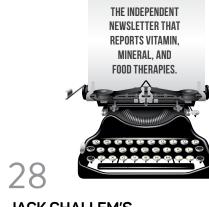
HEALTHY ALTERNATIVES
TO ACID BLOCKING DRUGS



SELF-CARE STRATEGIES



PREMIUM QUALITY TURKEYS



JACK CHALLEM'S
NUTRITION
REPORTER
TM



ALMOND FLOUR SHORTBREAD COOKIES

This periodical is intended to present information we feel is valuable to our customers. Articles are in no way to be used as a prescription for any specific person or condition; consult a qualified health practitioner for advice. These articles are either original articles written for our use by doctors and experts in the field of nutrition, or are reprinted by permission from reputable sources. Articles may be excerpted due to this newsletter's editorial space limitations. Pricing and availability may vary by store location. All prices and offers are subject to change. Not responsible for typographic or photographic errors.

INGREDIENTS

- 4 large bell peppers (green, yellow, orange, or red)
- 2 tablespoons olive oil, butter, or coconut oil
- 1 small yellow onion, diced
- 3 cloves garlic, minced
- 4 small-medium carrots, grated
- pound ground grass-fed beef, bison, or elk (or chicken or turkey)
- jar Natural Grocers Pasta Sauce (flavor of your choice)
- 1 teaspoon Natural Grocers Salt (Real Salt or pink Himalayan), or Herbamare
- √₂ teaspoon black pepper
- 1/₂ teaspoon garlic powder
- ½ teaspoon oregano
- 8 ounces sour cream (optional)

RICH & CREAMY KETO STUFFED PEPPERS

Peppers stuffed with ground beef and heirloom tomato sauce - perfect comfort food for the soul. The whole family will enjoy these hearty, flavorful, melt-in-your mouth, keto-friendly, low-carb stuffed peppers.

Prep: 30 min. | Cook: 25-30 min. | Total: 55-60 min.

INSTRUCTIONS

- 1. Preheat oven to 350° F.
- 2. Cut the tops off the peppers and remove the seeds. Place the peppers in a large saucepan and cover with water. Bring to a simmer and cook for 3 minutes, just until the peppers are slightly soft. Drain, rinse with cool water, and set aside on paper towels.
- 3. Add the oil to a skillet set over medium heat. Once the oil is hot, add the onion and sauté until it turns translucent, about 5 minutes. Add the garlic and sauté for another 1-2 minutes, until the garlic is fragrant. Add the carrots and ground meat and cook, using a spoon to gently break up the meat. Stir and gently toss the ingredients together until well combined and the meat is nicely browned, about 7-10 minutes.

Serves 4

- 4. Add half the pasta sauce, the seasonings, and ½ cup sour cream (if using).
- 5. Stir well to combine and spoon into the peppers.
- 6. Mix together the remaining pasta sauce and sour cream (if using).
- 7. Place the stuffed peppers into a deep skillet or casserole dish and top with the remaining sauce.
- 8. Cover with foil, place in the oven and bake for 25-30 minutes, until the peppers are soft and completely cooked.





FOR THE LOVE OF ORGANICS:

SWEET BELL **PEPPERS**

FESTIVE VEGGIES, VIBRANT SKIN

Roasting the turkey, stuffing the stockings, crunching through the snow... 'tis the season of holidays with all of our favorite traditions and flavors, and it reminds us of the most festive veggie in the produce basket. We're thinking of the one that can be stuffed to the max, roasted to perfection, and crunched on whenever you need a healthy snack. It comes in red, yellow, orange, and green, and it's shaped for all sorts of fun. Ring a **BELL** anyone?

Sweet bell peppers will add a festive touch to any spread, whether you stuff them for a colorful Thanksgiving side, or use their crinkly shapes to build a holiday veggie platter. They also happen to be one of the best dietary sources of vitamin C, with one medium red bell pepper packing 152 mg of vitamin C-double the amount of a medium orange! When it comes to keeping our skin holiday party ready, we can all benefit from extra vitamin C. It's necessary for making collagen, and collagen is key to healthy, smooth and glowing skin. Vitamin C is also a potent antioxidant that our bodies cannot make, which means consuming whole food sources of it on the daily should be on everyone's holiday to-do list.



USDA Organic

RING A BELL - PEPPER FOR ORGANIC

Organic is the kind of bell pepper that we feature on our party menus. These beauties aren't just grown without synthetic pesticides, they are also a richer source of antioxidants than conventionally grown ones. A Polish study discovered that organic sweet bell peppers had "significantly" more vitamin C and carotenoids than conventional, and this isn't the first time that organic produce has scored higher in antioxidants than conventional. Do we smell organic, roasted sweet peppers in your future?





THERE'S NOTHING **FESTIVE ABOUT** PESTICIDES

FOUR SELF-CARE STRATEGIES TO **TURN HOLIDAY** STRESS INTO HOLIDAY BLISS By Dr. Josh Axe

The holiday season is a time of gathering, celebrating, and eating delicious food. That's the plus side. On the downside, it's also a time of hectic schedules, unhealthy eating, and overeating (cue the weight gain), digestive troubles, and generally feeling stressed out. The good news is, you don't have to let the holidays wreak havoc on your health. A little self-care goes a long way—and doesn't have to involve fancy spa getaways or expensive massages. Gifting yourself with nourishing meals, planned downtime, and supportive supplements can turn holiday stress into holiday bliss.

GIVE YOURSELF (AND YOUR ADRENALS) A "TIME OUT" FROM STRESS

Nourish your adrenals with supportive supplements. Adaptogens such as

Feed your adrenal glands stressbusting foods. Some of the best stress-

Have a meal plan for the week. A meal

Keep blood sugar balanced to support adrenal function. This may seem like a

Carve out some "me time" to support physical and mental wellbeing. During

MAKE SLEEP NON-NEGOTIABLE HERE'S HOW:

off to sleep. If excitement and/or stress have you feeling like you just can't sleep, try diffusing relaxing essential oils like lavender, chamomile, jasmine, and/or vanilla in your bedroom or soak in an essential oil-laced Epsom salt bath just before bedtime.

Support healthy sleep with supplements like melatonin, magnesium, and valerian. Melatonin helps normalize a disrupted circadian

also help relieve stress and anxiousness). Magnesium can calm your mind, making it easier to fall asleep, and increase your sleep helps improve sleep quality by increasing gamma-aminobutyric acid (GABA), a calming neurotransmitter, in your brain

Practice good sleep hygiene. Practices such as limiting your caffeine and alcohol intake, especially just before bedtime,

Use essential oils to help relax and drift rhythm and improves quality of sleep (it can removing technology from your bedroom and limiting screen time before bed, and keeping your bedroom cool and dark promote healthy sleep. As part of a nightly unwinding ritual, try sipping on relaxing herbal tea, such as chamomile or tulsi.

TREAT YOURSELF... WITH THE RIGHT FOODS!

grain-free flours. It's not about denying

Indulge with healthier sweeteners and it and plan a healthy cookie exchange with a before you go so you won't be tempted to

Fill up before the party. If you know

SHOW YOUR DIGESTIVE SYSTEM SOME LOVE

Drink bone broth to boost gut health and improve digestive issues. One of bone broth's top beneficial components is gelatin and, according to a report published in the Journal of Clinical Gastroenterology, gelatin effectively supports intestinal health and integrity. You can make bone broth at home or you can purchase a high-quality pre-made bone broth or a powdered bone broth supplement. Bonus: Sitting quietly with a cup of warm bone broth is a great way to take a mental "time out" while also nourishing your adrenals.

Eat probiotic-rich foods daily to prevent and tackle digestive woes.

Probiotics are the beneficial bacteria our bodies require for optimal digestion and overall health. Foods rich in probiotics include raw dairy products, miso, kombucha, kefir, and fermented vegetables like sauerkraut and kimchi.

Create a digestion first aid kit. This can come in handy when you do overindulge, or just eat the wrong thing, and are struggling with common holiday-time

digestive issues like acid reflux, indigestion, or bloating. Stock your kit with digestive enzymes, papaya, and bromelain to support healthy digestion and avoid bloating and gas; deglycyrrhizinated licorice (DGL) for unexpected bouts of acid reflux and indigestion; peppermint capsules to ease gas; and digestive bitters to gently stimulate your body's own production of digestive enzymes so your body can effectively break down food and properly absorb nutrients.





HEALTHY ALTERNATIVES TO ACID BLOCKING DRUGS

'Tis the season! For overindulging, that is (one more serving of stuffing and gravy won't hurt, or will it?). If you have ever suffered from heartburn, you know the symptoms well, and you want to be rid of them ASAP. It's why so many people turn to over-the-counter (OTC) and prescription acid blockers like proton pump inhibitors (PPIs) and H2 blockers, because they know they work. They may work, but they are only meant for short-term use (as one package insert from a popular PPI says, "...indicated for the treatment of heartburn ... for up to 4 weeks.") Unfortunately, doctors are prescribing these short-term symptomfixers for long-term use, and most patients aren't aware of the serious damage that can ensue.

SHORT-TERM RELIEF = LONG-TERM DAMAGE

Stomach acid is required for healthy digestion and to effectively absorb vitamins and minerals, so longterm use of acid blockers, which work by reducing acid production in the stomach, can severely decrease nutrient absorption, leading to nutrient deficiencies. Studies have found PPI users to have significantly lower levels of vitamin B12, iron, calcium, and magnesium. One study found that 75 percent of long-term PPIs users were deficient in vitamin B12, compared to only 11 percent of non-users. And in 2011, the FDA issued a warning that long-term use (more than one year) of acid-blocking medications can result in low magnesium levels. Likely related to the decrease in absorption of

the important bone nutrients calcium and magnesium, long-term users of acid blockers also have a significantly higher risk of bone fractures, especially those of the hip and spine. Acid blockers can also lead to dangerous bacterial overgrowth in the gut, which can increase susceptibility to foodborne illnesses and infection. Finally, evidence has emerged showing that these drugs can also increase cardiovascular risk, in part by decreasing the body's natural production of nitric oxide, which is crucial for cardiovascular health.

HEALTHY ALTERNATIVES

Heartburn hurts. When you're suffering, you only want relief. The good news is that there are plenty of (effective!) alternatives to acid blockers—that don't come with harmful side effects, even with long-term

Herbs such as slippery elm, marshmallow root, aloe vera, and deglycyrrhizinated licorice (DGL) help soothe irritation and reduce inflammation in the esophagus and stomach caused by acid reflux by coating and protecting these sensitive tissues. These herbs soothe and encourage healing without reducing stomach acid

While melatonin is most known for its role in supporting a normal circadian rhythm, research is finding that it also does an excellent job at relieving symptoms of acid reflux; not surprising, considering there is up to 400 times more melatonin in the gut than in the brain! Studies have found that melatonin is as effective, or more effective, in reducing symptoms of acid reflux than omeprazole, a common PPI. Melatonin reduces stomach acid secretion while also improving lower esophageal sphincter function, helping to keep it closed, thus preventing acid reflux. Additionally, animal studies have shown that melatonin can protect the esophagus from the damage caused by stomach acid. Studies have used 3-6 mg of melatonin with efficacy.

D-limonene, extracted from the rinds of citrus fruit, has also been shown to significantly reduce heartburn symptoms. It is thought that it coats the lining of the esophagus and stomach, protecting them from stomach acid exposure, and promotes peristalsis, which helps keep the esophagus clear of stomach contents. Studies have used 1,000 mg of d-limonene daily, with significant results seen in two weeks.

Often acid reflux is a result of eating too much and/or poor digestion. Taking a quality digestive enzyme such as bromelain or papaya with meals support healthy digestion and can reduce digestive discomfort after meals. And while acid reflux is thought to be caused by too much stomach acid, sometimes the problem is that there is not enough stomach acid for proper digestion, especially as the natural production of stomach acid declines as we age. A bitters supplement (usually taken in liquid form) gently stimulates digestive secretions to promote good digestion.

For general support consider a probiotic supplement and L-glutamine. While these supplements won't help while you're in the throes of heartburn pain, they are vital for supporting digestion and overall gut health long term. Probiotics are critical to support a healthy balance of bacteria in the gut, especially if you've been taking PPIs or H2 blockers, since these drugs can encourage an overgrowth of unhealthy bacteria. L-glutamine is an amino acid that supports overall gastrointestinal healthy by acting as fuel for intestinal cells, maintaining a healthy mucosal lining in the gut, and reducing intestinal inflammation. And using these supplements long term only comes with healthy side effects!

So as you're enjoying that second helping of stuffing and gravy (or that third piece of pumpkin pie), remember to keep your natural heartburn remedies close at hand! It is possible to control the painful symptoms of acid reflux without the prescription or OTC meds, and without the negative side effects.

12

NATURALGROCERS.

Supports healthy

nd extremities.

circulation to the brain

EDAP \$29.65

Supplements

OFFERS VALID NOVEMBER 2 TO DECEMBER 1, 2018











SAMBUCUS

GUMMIES

PLDERBERRY









OFFERS VALID NOVEMBER 2 TO DECEMBER 1, 2018

Supplements















50



NOVEMBER |

EDAP \$21.99

^{\$}25.56

30 vcap

EDAP \$31.95

Solaray®

Mycrobiome

Neight Formula

25.59

30 vcap

EDAP \$31.99

probiotic

14

60 tab Red yeast rice is a natural product that has been used by Asian traditional herbalists since approximately 800 A.D.* EDAP \$17.49

NATURALGROCERS.

Red Yeast Rice

1200 mg

1 now

Supplements

OFFERS VALID NOVEMBER 2 TO DECEMBER 1, 2018













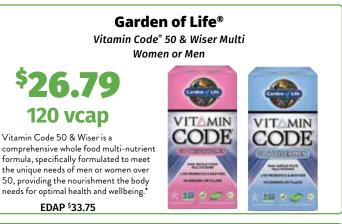


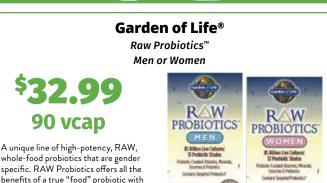


Supplements

OFFERS VALID NOVEMBER 2 TO DECEMBER 1, 2018







a record-setting 30+ probiotic strains.*

EDAP \$38.99











Tukar	Standards
furkey,	Standards Natter!
·/V	latier:

Matter!	Н	ERE (VS	HERE	
TURKEY STANDARDS		THE OTHER GUYS	₹	NATURAL GROCERS Only Sells	
sted in October & November), deep ch	illed	?		/	
(plenty of room to roam outside)		?		/	
Fed (non-GMO feed)		?		√	

, , , , , , , , , , , , , , , , , , , ,	•	V
Free-Range (plenty of room to roam outside)	?	√
Vegetarian Fed (non-GMO feed)	?	✓
Non-GMO Project Verified	?	√
No Antibiotics EVER	?	✓
No Additives EVER (such as: MSG, sodium phosphate, butylated hydroxyanisol and butylated hydroxytoluene)	?	✓
No Preservatives	?	1
Gluten Free	?	√

RESERVE FOR TURKEY

NATURALGROCERS.COM/TURKEYS





DEEP CHILLED







DEEP CHILLED



ORGANIC TURKEY



MARY'S HERITAGE TURKEYS

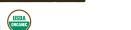






MARY'S ORGANIC **BONE-IN TURKEY BREASTS**













VEGETARIAN & VEGAN







PREMIUM QUALITY TURKEYS AT AN ALWAYS AFFORDABLE" PRICE

The savory scent curls itself around the kitchen, drawing the family together. The room is filled with hungry anticipation of that moment when the oven door opens and you pull your perfectly golden turkey out. It's Thanksgiving and food is king, but despite that aromatic heap of stuffing and the fluffiest mashed potatoes you've ever seen, you know this bird is the centerpiece, and you're so glad you chose Mary's!

We know that's how you'll feel when the big day rolls around when you get your Thanksgiving turkey from us. We're sure because we know Mary and her family, who are in their third generation of raising turkeys, and over the years we've built a relationship of certainty. We choose Mary's turkeys because we know they're the best quality we can offer families in our communities.

These days, there are plenty of organic and free-range turkeys available; but many of them are raised on large corporate farms and, unfortunately, when the emphasis is on mass production, it can be at the expense of other important qualities.

Mary's family cares about quality more than quantity and they prioritize animal welfare over everything else. All their turkeys are raised on their family farm, where the birds have loads of fresh air, space to roam and can turkey around all dav.

Mary's is also part of a small group of farmers helping to preserve descendants of the original American turkey. Their Heritage birds are able to wander, fly and breed naturally, just like their ancestors, resulting in an uncommonly delicious turkey, full of succulent, juicy dark meat.

Whether you're looking for free-range, organic or Heritage, all of the Mary's turkeys we sell are non-GMO. Additionally, they're fed vegetarian feed, without animal by-products, and they're never given antibiotics, arsenic-based growth promoters or pumped full of other sly additives after harvest. They are provided with plenty of space, both inside and out, to range, get some sun, dust bathe, hunt for bugs and get their turkey on.

When Thanksgiving Day is just around the corner, Mary's turkeys are harvested and deep chilled to 28°F at Mary's inhouse facility so that they arrive to you fresh, never frozen (only the outer part of the turkey will be hard). Who else can say that? The advantage of deep-chilling is that it preserves fresh turkeys long enough to make it safely to your shopping cart, but they are still easily thawed and ready to cook.

From Mary's family to our family to yours, a Mary's turkey is the centerpiece of your Thanksgiving feast that will make you feel good when you look at all the faces gathered around your table. It's the stuff masterpieces are made of, the quality is worth every single penny and, when you buy it from us, you're getting it at our always affordable price. We've been making the highest quality masterpieces as easy on the budget as possible since 1955.

P.S. When you choose to buy your Thanksgiving turkey from Natural Grocers you can rest assured you are feeding your family, friends and yourself the best in town!















DAYS OF Thanksgiving HOT DEALS

November 17th - 20th



WAYS to SAVE

OUR TRUSTED VENDORS

Limit six (6) items per customer. Quantity limited to stock on hand; Offer is valid only from November 17- 20, 2018. Offer void where prohibited by law. We reserve the right to correct errors.







SEAJOY®

ORGANIC RAW SHRIMP





HORIZON®

99

16 OZ.

EDAP \$6.29



Valid only 11/17-11/20



ORGANIC CHEESE BLOCKS



EDAP \$5.15-\$5.49



PACIFIC® ORGANIC VEGETABLE OR **MUSHROOM BROTHS**



EDAP \$3.65



PACIFIC® SELECT ORGANIC CHICKEN OR BEEF BROTHS

32 OZ. EDAP \$3.99





PACIFIC® ORGANIC TURKEY BROTH

EDAP \$5.19





Valid only 11/17-11/20

Valid only 11/17-11/20

NEW PRODUCTS OF THE MONTH

OFFERS VALID NOVEMBER 2 TO DECEMBER 1, 2018

Niman Ranch®

Select Sliced Deli Meats

\$3.55-\$5.19

3 oz. EDAP \$4.49-\$6.89

· Uncured (nitrite and nitrate-free) options available

- MSG and gluten free
- No artificial ingredients
 Only fed a 100% vegetarian diet
- Never given horm
 Raised with care es or antibiotics–EVER

Dolcezza®

Gelato

\$3.99 1 pint

EDAP \$5.59





Dolcezza gelato is crafted with local farmers and clean ingredients as they teach us about the beautiful bounty from their land

Boodywear® Active Wear

Jarrow Formulas®

Organic Pumpkin Seed Protein Powder

SEED

20% Off Our Always Affordables **Price on All**

Boodywear Items

\$17.49

16 oz.

EDAP \$26.99



Pumpkin Seed Protein is

and a vegetarian/vegan source of protein. It provi

gluten free, hypoallergenic

a complete amino acid profile,

including all of the essential

complete protein source

Olivina Men®

15% Off **Our Always Affordable** Price





Bluebonnet®

Beautiful Ally Collagen Type I + III

6.9 oz.





EDAP \$21.35 Bluebonnet's Beautiful Ally Collagen is specially formulated with collagen peptides types I + III, key structural components for lustrous hair, firm skin and durable nails.

Beautiful Ally Collagen Type I + III

90 tab

EDAP \$15.99

good4u[™]

CREW PICKS OF THE MONTH

OFFERS VALID NOVEMBER 2 TO DECEMBER 1, 2018

Canyon Bakehouse®

Gluten-Free Bagels

\$4.19 14 oz. EDAP \$5.65



"These gluten-free, savory bagels are so delicious! They hit the spot every time and taste amazing with butter or cream cheese. Scrumptious gluten-free goodness! -Hannah

good4u crew since 2011

.8 oz.

GF)



EPIC®

Snack Strips



"This is my go-to snack at work! Packed with protein and just a hint of sweetness, it really hits the spot." good4u crew since 2010

EVOLVh®

Ultimate Styling Lotion

Skinny Dipped®

Dark Chocolate Covered Almonds

\$3.49 3.5 oz.



15% Off

Our Always

Affordable™

Price



Host Defense®

MyCommunity Extract

2 oz.

EDAP \$29.99

These almonds are coated in dark chocolate and a dusting of cocoa powder. The chocolate doesn't take over the almond so they are nice and crunchy. Plus there are only 6g of sugar -Samantha good4u crew since 2016

"A unique combination of

ruitbodies, providing a diverse

range of constituents to help

balance the immune system.



"I love the way the styling lotion tames my hair and gives it body."
-Sharon

good4u crew since 2015

21



8.5 oz.

\$7.79

30 vcap

EDAP \$10.79



Country Life®

NAC

N-Acetyl Cysteine



"N-acetyl cysteine (NAC) is a potent free radical scavenger and -Beverly good4u crew since 2016

EDAP \$32.99

EDAP \$29.99

22

NATURALGROCERS.COM

EDAP \$19.99

Supplements

OFFERS VALID NOVEMBER 2 TO DECEMBER 1, 2018









25% Off
Our Always
Affordable**
Price on Select
Barlean's
Flax Oils
EDAP \$20.99-\$21.39

EDAP \$32.99











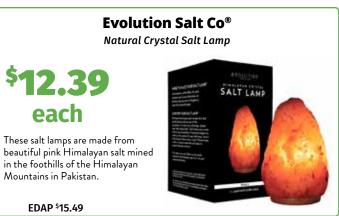


Body Care

OFFERS VALID NOVEMBER 2 TO DECEMBER 1, 2018

















EDAP \$5.39

NOVEMBER | 2018 | ISSUE 18

EDAP \$19.29

Grocery

OFFERS VALID NOVEMBER 2 TO DECEMBER 1, 2018

Garrett Valley®

Sugar-Free Dry-Rubbed Bacon



8 oz.



8 oz.

EDAP \$3.99

Sugar-Free

Teton Waters Ranch®

Uncured Beef Hot Dogs

Bratwurst or Sausages



8 oz.

EDAP \$5.29

100% grass-fed cattle live and eat the way nature meant them to-only on well-managed pastures and never on a

\$5,39 10 oz. EDAP \$6.15

Organic Valley®

Organic Ghee

\$10.99

13 oz.

Ghee has been a staple of many culinary traditions around the world for centuries, and today it's prized for its rich buttery taste, enticing aroma and its high smoke point, which makes it ideal for high-heat cooking.

EDAP \$12.89





GT's Living Foods® Enlightened Organic Raw Kombuchas ^{\$2.69} 16 oz. ach unique offering om GT's provides vitalizing nourishmer reinvigorate the min ody and soul.

Rumiano®



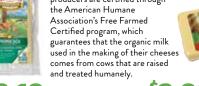


Stonyfield®

Organic Cheese Slices

EDAP \$3.19

All Rumiano organic milk producers are certified through the American Humane Association's Free Farmed Certified program, which



\$3.19 6 oz. EDAP \$3.95

NATURALGROCERS.COM



8 oz.

EDAP \$5.15-\$5.49

Organic Cheese Blocks



EDAP \$3.89



GF Gluten-Free USDA ORGANIC





REWARDS PROGRAM

SIGN UP NOW & RECEIVE

S2 OFF

YOUR NEXT PURCHASE

Enter your phone number every time you checkout and points are automatically added to your account.



EXCLUSIVE {N}POWER PRICING

WEEKLY OFFERS

CLUBS Earn Extra Rewards by Shopping in Select **Departments**

SIGN UP ONLINE NATURALGROCERS.COM/JOIN

QUESTIONS? VISIT NATURALGROCERS.COM/CONTACT

USDA ORGANIC

GF Gluten-Free

Grocery

OFFERS VALID NOVEMBER 2 TO DECEMBER 1, 2018

















In honor of Jack
Challem's legacy as
a beloved nutrition
writer and author,
we will continue to
publish the backlog
of The Nutrition
Reporter newsletters,
through his
final newsletter.





CUT BACK ON SUGARS AND REFINED CARBS TO HELP PREVENT CARDIOVASCULAR DISEASE

Had one dessert too many lately? Consider the following research as reasons to get serious about changing your eating habits. Several new studies have found that eating a lot of sugary foods, including refined high-glycemic carbohydrates, can increase the risk of heart attack, stroke, fatty liver, and inflammation. Other recent research has shown that eating three low-carb meals in a row can significantly improve blood sugar and insulin levels—in effect, reducing the risk of cardiovascular disease and other health problems triggered by sugars and other refined carbs.

Emily Sonestedt, PhD, and her colleagues at Lund University, Sweden, analyzed health and diet data obtained from 26,190 men and women who did not have diabetes or heart disease when the study began. After an average of 17 years of follow up, the researchers identified 2,493 cases of fatal or nonfatal heart attack or death from ischemic heart disease.

Sonestedt and her colleagues focused specifically on the consumption of sucrose, the most common added sugar used in Sweden. The researchers reported that people who consumed 15 percent or more of their carbohydrate calories from sucrose were 37 percent more likely to have serious or fatal heart problems, compared with those who consumed less than 5 percent as sucrose.

A similar study focused on the risk of stroke.

Researchers at Vanderbilt University in Nashville,
Tennessee, and Shanghai Jiaotong University, China,
analyzed data obtained from 64,328 Chinese
women. Over 12 years of follow up, 2,991 cases of
stroke were documented. Women eating the most
high-glycemic foods, which trigger a spike in blood

sugar levels, had a 19 percent higher risk of stroke. However, women consuming the highest glycemic load in their foods—a more accurate measure—had a 27 percent greater risk of stroke.

Another study, by Stephen Bawden, PhD, of Nottingham University in the United Kingdom, placed eight young, healthy men on either a high or low-glycemic diet for seven days. A month later, they were placed on the alternate diet.

As the researchers had expected, blood glucose and insulin levels were much higher after the high-glycemic diet, compared with the low-glycemic diet. However, they reported that just one week on the high-glycemic diet significantly raised levels of liver fat and liver storage of sugar.

"This may have important clinical relevance for dietary interventions in the prevention and management of non-alcoholic fatty liver disease," wrote Bawden.

Finally, in a study conducted at the University of Michigan, Ann Arbor, Katarina T. Borer, PhD, asked 32 healthy postmenopausal women to test the effects of a 30-percent carbohydrate and a 60-percent carbohydrate diet, with or without exercise added before the second and third meals.

It turned out that the third low-carb meal was the charm. After consuming the third low-carb meal on one day, and without exercise, evening insulin levels decreased by 39 percent and evening insulin resistance decreased by 37 percent. In addition, levels of "glucose-dependent insulinotropic peptide," a hormone involved in the post-meal release of insulin, decreased by 48 percent.

THE OMEGA-3S HELPFUL IN PTSD, AND MAY HELP MOOD IN VETERANS

Two new studies have found that the omega-3s, commonly referred to as fish oils, can help resolve, and can likely prevent, serious mood disorders.

In the first study, Yutaka J. Matsuoka, MD, of the National Cancer Center, Tokyo, and his colleagues studied 100 people who had experienced a severe physical injury and had subsequently developed post-traumatic stress disorder (PTSD). They were given either a combination of 1,470 mg of docosahexaenoic acid (DHA) and 147 mg of eicosapentaenoic acid (EPA) or placebos daily for 12 weeks.

By the end of the study, Matsuoka found that higher DHA and EPA levels, as well as EPA levels alone, were associated with less severe PTSD symptoms. In addition, a higher level of EPA relative to arachidonic acid (a promoter of inflammation), was inversely related to PTSD severity. Higher levels of arachidonic acid correlated with PTSD severity.

The findings suggest that inflammation may play a role in PTSD, and that natural anti-inflammatories can reduce the risk of PTSD.

In the other study, researchers from Texas A&M University and the US Army analyzed physical fitness, mood, resiliency, omega-3, and vitamin D levels in 100 active duty soldiers.

Richard B. Kreider, PhD, of Texas A&M reported that low levels of omega-3s and vitamin D correlated with a lack of physical activity. Based on these findings, he and his colleagues developed an equation to predict a depressed mood. That equation accurately predicted depression in 80 percent of subjects and, according to the researchers, "may be helpful in identifying soldiers at higher risk for mental health issues."





EATING NUTS MAY PROTECT AGAINST DISEASE

Eating just one ounce of nuts each day may reduce the risk of numerous diseases. Researchers from Norway and the United Kingdom analyzed 20 studies that reported relationships between disease risk and nut consumption. They reported that eating a small amount of nuts each day was associated with a reduced risk of cardiovascular diseases by 21 percent; coronary heart disease by 29 percent; cancers by 15 percent; respiratory disease by 52 percent; diabetes by 39 percent; infectious disease by 75 percent; neurodegenerative disease by 35 percent; and kidney disease by 73 percent.

References available upon request.

INGREDIENTS

1½ cups Natural Grocers **Bulk Almond Flour**

30

- 1/2 cup Bob's Red Mill arrowroot starch
- ½ cup coconut sugar
- 1 stick of butter, at room temperature (but not too soft), divided into 8 tablespoon pieces
- teaspoon vanilla extract
- 1 teaspoon almond extract (optional)

ALMOND FLOUR SHORTBREAD COOKIES

This almond flour shortbread is sinfully buttery, delectably tender, and oh so rich in flavor! It has a natural buttery and slightly nutty flavor with a high protein content, providing an ideal texture and taste that's just divine.

Prep: 20 min. | Cook: 20 min. | Total: 40 min.

INSTRUCTIONS

- 1. Preheat the oven to 300° F.
- 2. Lightly grease a cookie sheet and set aside.
- 3. In a mixing bowl, whisk together the dry ingredients (almond flour, arrowroot starch, sugar, and salt) until well combined.
- 4. Using a pastry cutter or a fork, cut the butter (a few pieces at a time) into the flour-sugar mixture. Repeat the process until all 8 tablespoons are incorporated. At this stage, it is fine to still have some small lumps of butter not fully mixed in.
- 5. Add the vanilla and almond extracts, stirring to incorporate, and then use your hands to knead the dough until all ingredients, including the butter, are well combined.

About 24 Cookies

- 6. With your hands, form dough into walnut-size balls, place on baking sheet, and bake for 15 minutes. Remove from the oven and use a fork to press down in the middle of the cookies (flatten the center and shape the cookie). Place back in the oven to bake for another 5 minutes, or until golden brown.
- 7. Let cookies cool completely before removing from the cookie sheet. As the cookies cool, the arrowroot starch acts as a binder preventing the cookies from crumbling. When the cookies have completely cooled, transfer to an airtight container and store in the refrigerator.



Grocery

OFFERS VALID NOVEMBER 2 TO DECEMBER 1, 2018



that's organic and fair trade. \$7.99 10 oz.

EDAP \$10.49

Select Organic

Bagged Coffee

Kicking Horse Coffee®

Kicking Horse Coffee makes exceptional tasting coffee

Organic

Coffee Canisters

\$9.99 12.3 oz. EDAP \$12.99

Bob's Red Mill®

Organic Flours

\$5.49 5 lb.

Bob's Red Mill carries a bountiful selection of organic flours to help you bake healthy.

EDAP \$7.49



USDA ORGANIC

Simply Organic® 20% Of **Our Always** Affordablest Price on Select Simply **Organic Items**

Wholesome® Organic Cane Sugar

\$4.69

32 oz.

Made from certified organic sugar cane grown in South America, the cane ninerals is squeezed fresh, evaporated nd cryastallized.

EDAP \$5.99





Gluten-Free Vanilla Cake Mix ^{\$}4.59 21 oz. GF Glutan Fran EDAP \$5.59

Enjoy Life®

Pamela's® Gluten-Free Chocolate **Brownie Mix** \$4.75 16 oz. Certified GF EDAP \$5.75

Wholesome®

Select Candy

2.75 oz.

Wholesome candies include an array of gummy candy and organic jelly beans, including vegan gummy bears, sour gumr worms and organic DelishFish.

EDAP \$2.15





EDAP \$5.39



NOVEMBER | 2018 | ISSUE 18

OFFERS VALID NOVEMBER 2 TO DECEMBER 1, 2018



10 oz.

EDAP \$3.89















OFFERS VALID NOVEMBER 2 TO DECEMBER 1, 2018

Grocery















EDAP \$2.89

32

10 oz.

EDAP \$3.39

34

NATURALGROCERS.COM

Bulk-Books

OFFERS VALID NOVEMBER 2 TO DECEMBER 1. 2018

Natural Grocers® Bulk Walnut Combo Halves & Pieces

EDAP \$5.99



minerals. Add a handful to your yogurt, trail mix or simply keep "on (or in) hand" for

Natural Grocers® Bulk

Organic Crystallized Ginger

10 oz.

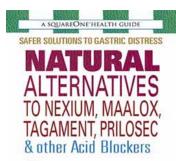


 ${\sf Crystallized}$ ginger is made of ginger root that has been cooked until softened, and then lightly coated in sugar.

FDAP \$3.95

Natural Alternatives to Nexium

Martie Whittekin, CCN



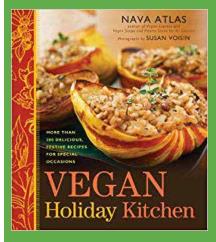
What to Use to Relieve Acid Reflux, Heartburn, and Gastric Ailments Martie Whittekin, CCN

Written by health professionals who are well recognized in their respective fields, these concise, easy-to-read books focus on a wide range of important health concerns. From migraine headaches to high cholesterol, each title looks at a specific problem: each provides a clear explanation of the disorder, its causes, and its symptoms; and each offers natural solutions that can either greatly reduce or completely

paperback

MSRP \$7.95

Vegan Holiday Kitchen Nava Atlas



paperback

MSRP \$19.95

Paleo Indulgences Tammy Credicott

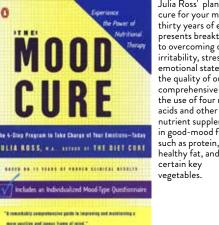


^{\$}21.99 paperback

MSRP \$29.95

The Mood Cure

Julia Ross



Julia Ross' plan provides a natural cure for your mood. Drawing on thirty years of experience, she presents breakthrough solutions to overcoming depression, anxiety, irritability, stress, and other negative emotional states that are diminishing the quality of our lives. Her comprehensive program is based on the use of four mood-building amino acids and other surprisingly potent nutrient supplements, plus a diet rich in good-mood foods

paperback

MSRP \$17.x00

Woducing NATURAL GRÉCERS BRAND PRODUCTS

PREMIUM QUALITY AT AN AFFORDABLE PRICE

When it comes to house brands, it seems like everybody has one these days. When it comes to our brand, it's a family legacy. It's a giant step to provide our neighborhood with the healthiest options at prices that every family can afford. We choose products that represent not simply value, but our values values that support small farmers, family businesses and environmental stewardship; values that have been defining our family's mission since 1955, never compromising quality for the easy way through. When you see "hormone and antibiotic free," "free range," "pasture based" and "non-GMO" on our labels they mean what you expect them to mean, no loopholes. We choose to keep it real by letting our family values define the products we offer to your family. We want the stuff bearing our name to be the best that money can buy, while still leaving room in your wallet for those indulgences you crave. Because when it comes to house brands, we believe every family deserves the best in the house at an always Everyday Affordable Price. SM



good4u SENSATIONAL SALITIVES OFFERS VALID NOV 2 TO DEC 1, 2018



Pacific®

Organic Vegetable or Mushroom Broths

Select Organic Chicken or Beef Broths



32 oz. EDAP \$3.65









EDAP \$3.99





R.W. Knudsen Family®

Select Just Juices

32 oz. EDAP \$7.69



Chocolove® Select Chocolate Bars

2.9-3.2 oz.

EDAP \$2.79





4 oz. EDAP \$5.15







Country Life® Maxi-Hair Plus

EDAP \$22.59







UST CRANBERE

Himalaya Herbal Healthcare®

Ashwagandha





Solaray®

B-Complex 100



KAL®

Magnesium Glycinate 400 Soy Free

