



FRESH FLYER!

Weekly Savings & Seasonal Specials • Prices good July 5th–July 19th

WEDGE COMMUNITY CO-OP
2105 Lyndale Ave. S., Mpls., MN 55405
wedge.coop

LINDEN HILLS CO-OP
3815 Sunnyside Ave., Mpls., MN 55410
lindenhills.coop



ORGANIC

Featherstone Farms, Seed to Seed, Wisconsin Growers

Zucchini

Sale \$1 OFF/lb.



Thousand Hills
Top Sirloin Steak

Sale \$4 OFF/lb.



Shepherd's Way Farms
Big Woods Blue

Sale \$4.70 OFF/lb.



Double Take Salsa Co.

Salsa

all varieties

Sale \$2 OFF ea.



12 oz.



ORGANIC

Whole Grain Milling
Yellow & Blue Tortilla Chips

Reg. \$3.99 ea.

14–16 oz.



Deane's
Kombucha

all varieties

Sale \$3.49 ea. Reg. \$3.99 ea.



16 oz.



Star Prairie Trout Farm
Fresh Rainbow Trout



Spoon Optional
Sippable Soup

all varieties

Sale \$1 OFF ea.



16 oz.



ORGANIC

Featherstone Farm
Red & Green Cabbage

Sale \$.99/lb. Reg. \$1.49/lb.



Product Supply May Be Limited. Items with the Co-op Farm Tour logo are part of the farm tour. See back for details.

SHARING GOOD FOOD & GOOD NEWS

CELEBRATE LOCAL!

The Co-op Farm Tour is soon so we're celebrating our local farmers and vendors—many of which you can visit on the tour! All of the products in the flyer are local and we're also sampling in store!

Friday, July 14th
Store Demos & Savings

LINDEN HILLS DEMOS:

Baker's Field Flour & Bread
(Made in Mpls., MN)

Bootlegger Brewing
(Made in Apple Valley, MN)

GRLK Handmade
Garlic Sauce
(Made in St. Paul, MN)

Salad Girl Organic Salad Dressing
(Made in Mpls., MN)

WEDGE LYNDALE DEMOS:

Double Take Salsa
(Made in Edina, MN)

Feral Beverage Co.
(Made in Mpls., MN)

Maddy & Maize
(Made in St. Paul, MN)

North Mallow
(Made in Mpls., MN)

Spoon Optional
(Made in St. Louis Park, MN)

Wisco Pop
(Made in Viroqua, WI)



Discover where
your food comes from
at the
**Co-op
Farm Tour**

SATURDAY, JULY 15

10 a.m. to 4 p.m.

FREE!

Explore the people and land behind your food as 25 urban and rural farms open their doors for self-guided farm visits filled with learning and discovery. Enjoy a fun summer day with new experiences, music, delicious samples and interactive kids' activities.

Pick up a helpful guide or visit
[facebook.com/CoopFarmTour.coop](https://www.facebook.com/CoopFarmTour.coop)

**BROUGHT TO YOU BY YOUR
LOCAL COMMUNITY
FOOD CO-OPS**

STAFF PICKS: Homemade Pizza

When you work at the co-op around delicious food every day, there are endless possibilities for meal time, especially homemade pizza time. So we asked our staff for their favorite pizza toppings.

"I make a great pizza with caramelized shallots and fresh jalapeños, it's really good—use red sauce and blend of Italian cheese." — Rebecca, Grocery

"That Joe's Garlic Sauce that we sell is an amazing pizza sauce." — Katrina, Front End

"Walnut and bleu cheese with pesto sauce." — Christopher, Front End

"Vegan pizza! We have our own very delicious vegan pesto, which would be great with artichokes and kalamata olives, perhaps some dried or fresh tomatoes as well! I am a fan of daiya personally." — Shannon, Commissary

"Thai pizza! With or without chicken! Mock Duck?! Peanut sauce, pickled veg, cilantro, plum/duck/hoisin sauce, bell peppers or snap/snow peas." — Autumn, Deli/Cheese

"I love Canadian bacon, pineapple, and lots of cheese!" — Michelle, Front End

"For meat, I like Olli Pepperoni (sliced at deli counter) or WedgeMade Italian Sausage, sliced thin. Use the WedgeMade pizza sauce with traditional basil pesto, local mushrooms and sautéed summer squash. Red or yellow onions caramelized in Hope Creamery Butter are also delicious, as well as sliced olives from our Grab & Go case. We've got fresh mozzarella, savory parmesan or feta." — Nick, Catering

"I love WedgeMade dough, Muir Glen San Marzano style tomatoes (for sauce), fresh basil from Produce, fresh mushrooms sautéed in garlic and butter, WedgeMade fresh mozzarella, and prosciutto from our deli counter (sliced very thin)." — Missy, Culinary Director