

PRODUCE

Little Leaf Salads, 4 oz	2/\$4
Peelz Clementines, 3 lb	\$3.99
Cantaloupe	2/\$4
Asparagus	\$1.79/lb
Sweet Potatoes	79¢/lb
Pero Green Beans, 12 oz	2/\$4
Mini Cucumbers, 12 oz	2/\$3
Mcintosh or Cortland Apples, 3 lb	2/\$5
Russet Potatoes, 5 lb	2/\$4

BAKERY

	Father's Table Sampler Cheesecake, 16 oz	\$5.99
CC Bi	p-op French Parisian Baguette, 18 oz	\$1.99
	Muffin Town Cornbread, 4 pk	\$2.49

BEER & WINE

Sam Adams Brewery, 12 pk	\$14.99
Bota Box Minis, 500ml	3/\$10
📟 Rek-Lis Brewing Company, 4 pk	\$2 OFF
Gnarly Head Wines, 750 ml	\$12.99

BULK FOODS

📾 Northwoods Apiaries Honey, Pour Your		
	Own	\$4.99/lb
ocal	Grandy Organics High Antioxidant Trail Mi	x \$8.99/lb
	Raw Almonds	\$9.99/lb
	Multi-Colored Popcorn	\$1.99/lb
	Old Mother Hubbard Dog Bones	\$3.99/lb
	Semi-Sweet Chocolate Chips	\$7.99/lb

WELLNESS

Natural Factors Whole Earth & Sea Multivitamins, 60 ct, Select Varieties	BOGO
Humble Co Toothpaste Tabs, 60 ct	BOGO
Orgain Protein Shakes, 14 oz, Chocolate	BOGO







MEAT

	SERVICE COUNTER: 7AM-7PM DAILY
🕌 Top Round Steak	\$5.59/lb
Lamb Leg, Bone in	\$8.99/lb
North Country Applewood S 16 oz	Smoked Bacon, \$8.99
Pork Tenderloin	\$2.99/lb
Lamb Loin Chops	\$9.99/lb
Boneless, Skinless Chicken	Thighs \$2.59/lb
Sugardale Shank Portion Ha	ms \$1.79/lb
Sugardale Butt Portion Ham	s \$1.89/lb



SEAFOOD

FISH FRIDAYS! MARCH 7 - APRIL 11

Fresh Faroe Island Salmon Fillets	\$14.99
SeaBest Cooked Shrimp, Tail On, 41-50ct	\$6.99
Yankee Trader Crab Cakes, 2 ct	\$2.99

DELI SERVICE COUNTER: SUN-THU: 7AM-6PM | FRI & SAT: 7AM-7PM

New England Traditions Virginia Baked Ham	\$4.49/lb
Cooper American with Pepper	\$4.99/lb
Baked Potato Salad	\$3.99/lb

SPECIALTY CHEESE

Maplebrook Fresh Mozzarella Balls, 8 oz	\$3.99
Castello Danablu Blue Cheese, 4.4 oz	\$4.99
🖬 Shelburne Farm 2 Year Cheddar, 8 oz	\$8.99

DISH»

THE WEEKLY

GROCERY

1			
	local	King Arthur Flour, 5 lb, Select Varieties	\$3.99
		French's French Fried Onions, 6 oz	2/\$7
		Heinz Homestyle Gravy, 12 oz	2/\$4
		Nabisco Wheat Thins & Triscuits, 7-8.5 oz, Select Varieties	2/\$5
		Folgers Classic & French Roast Coffee, 9.6 oz	\$5.99
		Rao's Pasta Sauce, 24 oz	\$5.99
		Barilla Pasta, 12-16 oz, Select Varieties	2/\$3
		Knorr Pasta & Rice Sides, 4-5.7 oz	4/\$5
		Dole Canned Pineapple, 20 oz	2/\$3
		Hidden Valley Dressing Ranch & Coleslaw, 16 oz	\$4.19
		Hellmans Mayonnaise, 15-30 oz, Select Varieties	\$5.49
		McCormick Gravy MIx, .87-1 oz	\$1.49
		Betty Crocker Cookie Mix, 17.5 oz	2/\$5
		Domino Sugar, 4 lb	\$3.49
		Hershey Chocolate Chips, 11.5-12 oz	\$2.99
		Jello Pudding & Gelatin, .3-4 oz	4/\$5
		Eagle Brand Sweetened Condensed Milk, 14 oz	\$2.79
		Jet Puffed Mini Marshmallows, 10 oz	2/\$3
	qcop	Ocean Spray Craisins, 6 oz	2/\$5
		Diamond Walnuts Shelled, 16 oz	\$5.99
	ccop	Blue Diamond Nut Thins, 4.25 oz	\$2.79
	_	Tostitos Tortilla Chips, 10-13 oz	\$3.99
(USDA	Imagine Broth, 32 oz, Select Varieties	2/\$7
	\sim	Amy's Soups, 13-14.7 oz	\$3.99
6	USDA	Woodstock Olives, 8.4-8.5 oz	\$3.69
		Lacroix Sparkling Water, 12 pk	\$5.49
ગ	AND	Equal Exchange Coffee, 10-12 oz, Select Varieties FAIR TRADE	\$9.99
		Seventh Generation Dish Soap, 19 oz	2/\$7
		Charmin Strong, 6 ct	\$8.99

FROZEN

Woodstock Frozen Vegetables, 10 oz, Select Varieties	2/\$4
Pepperidge Farm Pastry Sheets, 10-17.25 oz	2/\$9
Cool Whip, 8 oz	\$1.99
Brigham's Ice Cream, 32 oz	\$2.99
Ben & Jerry's Ice Cream, 16 oz, Select Varieties	\$3.99
Cascadian Farms Frozen Fruit, 28-32 oz	\$12.99



	Pillsbury Pie Crust, 14.1 oz	2/\$7
alcop	Cabot Cheese Bars & Shreds, 6-8 oz	2/\$4
al cop	Cabot Butter Quarters, 16 oz	2/\$7
	Tropicana Premium Orange Juice, 46 oz	2/\$6
	Pillsbury Grand Biscuits & Cinnamon Rolls, 12.4-16.3 oz, Select Varieties	\$2.99
	Fage Total Greek Yogurt, 16 oz	\$2.99
	Hood Half & Half Creamer, 32 oz	\$2.99
	Daisy Sour Cream, 16 oz	\$2.49
	Heluva Dip, 12 oz	\$1.99
	Philadelphia Cream Cheese, 8 oz	2/\$5
	Silk Plant-Based Milks, 64 oz, Select Varieties	2/\$9
USDA	Lightlife Tempeh, 8 oz, Select Varieties	\$3.39
	Rebel Organic Beverages, 12 oz	2/\$8

Cheese of the Week: Bayley Hazen Blue



Bayley Hazen Blue was named after the Bayley Hazen Military Road that winds its way through Vermont, and was initially a supply route commissioned by George Washington during the Revolutionary War. Developed from a recipe for a British natural rind blue, Bayley Hazen Blue is a modern take on a classic Stilton. Made with raw

cow milk, this signature blue cheese has a rich, creamy, fudgy paste and perfectly balances lightly sweet, mildly spicy flavors of cocoa and licorice with grassy, nutty notes. Bayley Hazen Blue pairs beautifully with stouts and porters, Merlots and sweet dessert wines and is excellent on a burger, in a salad or presented with cherries, pears and dark chocolate.

Save \$3/lb from April 4 - April 10 (Price as Marked on the Label - we did the math for you!)









EVENT CALENDAR

Fri Apr 11: Fish Friday Sat Apr 12: Member Appreciation Day! Sat Apr 12: Meet the Artist - Brenna Nicely @1-3PM Thu Apr 17: Spring into Cheese @4PM (RSVP Req) Sun Apr 20: Easter Sunday - Co-op Closed Fri Apr 18: Tasting w/Perlage Winery @4-6PM (21+) Sat Apr 19: Tasting w/Rossi Wines (21+) @10:30-1PM Sun Apr 20: Easter (Co-op Closed) Mon Apr 21: Board Meeting @5PM (RSVP) Tue Apr 22: Earth Day at the Co-op ↑ @11-2PM Sat Apr 26: Meet the Candidates @1-3PM Sat Apr 26 - Sat May 10: Board of Directors Election Thu May 1: Annual Meeting at The Rocks @5PM (RSVP Req)

To RSVP for an event: visit littletoncoop.com/events, or email info@littletoncoop.org

Member Appreciation Day



Saturday April 12 - All Day

Co-op Members Save 10% on eligible items all day on our Member Appreciation Days! Not a member yet? Right now is a great time to join our ever-growing food cooperative! Full Membership is a one time payment of \$100, good for a lifetime, and gets you deals on Member days as well as the right to vote in our upcoming election!

Meet the Artist: Brenna Nicely



Saturday April 12 - 1-3 PM

Brenna is a fiber artist inspired by natural environments and textures in New England. Working with tapestry and circular weaving techniques with natural fibers, fleece, and yarn, Brenna's work invites the viewer to look, touch, and experience closely, with a distinct hand and careful selection of materials.

Talk Cheesy to Me



Thursday April 17 @4PM (RSVP)

Join us for our first cheesy evening of 2025! Catherine will guide you through a selection of cheese and other accoutrements perfect for celebrating the upcoming holidays and the arrival of warmer weather. This class is FREE, but this space is limited to 30 participants. RSVP Required. Limit 2 tickets per guest.

More Info & RSVP Online: LittletonCoop.com/Events



MORE FROM YOUR STORE

Hopping into Spring & Easter!



Stop by the seasonal Spring display to find chocolates, gummies, sours, and other Easter candies. Basically, if there's something you can put in the shape of a bunny or egg, we've got it here for you. If you're already dreading the post-Easter sugar high, we also have low sugar and non-candy options. With the great basket you're sure to put together, it's a shame the credit has to go to the Easter Bunny...

Passover Begins April 12



Pesach Sameach! With the important Passover holiday approaching, let the Co-op help you prepare a great seder. While we can't really put lamb or celery on a grocery endcap, we did gather some other non-perishable items into one place for you. If you're observance is less traditional, consider trying our chocolate coated matzah options!

Two Wine Tastings, One Weekend



Let us help you find the perfect wine for Easter with our two upcoming samplings! First up: Perlage Winery on Fri Apr 18 from 4-6PM; this was the first winery in the world to produce organic Prosecco, and they'll be here to help you pick a wine for your spring table. Next we'll be hosting the inimitable Pamela & Simon Rossi and their wine collection on Sat Apr 18 from 10:30-1PM. Both of these events are free (you must be over 21) and there's no doubt you'll walk away with your new favorite wine for spring!

FRESH, NEW, & FUN

Local: Hermit Woods Wine & Cider



Since the beginning, Hermit Woods has created wine from over twodozen types of non-conventional fruit. These fruits are handprocessed with little to no chemical adjustments or additions before aging in oak barrels. Come pick up a bottle of wine or cans of cider in the Co-op's local wine section -they're on sale!

Maine Seafood Shored Up



Who doesn't love seafood directly from the coast of Maine! Grindstone Neck of Maine's smoked seafood is now in the packaged seafood case. This company out of Winter Harbor, ME is a family run operation dedicated to bringing the best of the icy Atlantic to your plate . What their products *don't* have is genetically modified seafood, liquid smoke, preservatives, or colorants.

Take Root Organic Tomatoes



You might not think twice about the canned tomatoes you're throwing into tonight's dinner. It's just a matter of crushed or diced ... right? Wrong! New to Aisle 3 is Take Root Organics, who has done all the work for you to ensure you're getting a product you can feel good about. Your next gazpacho or pasta sauce is about to get a major upgrade!

YOUR CO-OP COMMUNITY

Round Up for Bee Friends!



Round up at the register this April for the North Country Beekeepers Association!

The North Country Beekeepers Association is committed to advancing the latest studies in raising & caring for bee colonies. They also educate the public on the environmental and economic importance of bees, as well as training new beekeepers. They frequently travel across the states for programs at schools, libraries, and other organizations, often with their super cool observational hive! As a grocery store, we recognize the important connection between bees and many of the foods we carry- and it goes way beyond honey!

MEMBER UPDATES



26th Saturday, Apr 1-3PM, Co-op Caro

Come meet the four candidates Super SECRET in the Board of Directors **Election and enjoy Super** Secretice Creaminthe Cafe



2025 Ammal Mosting

This year's theme is "Building a Better World: The Year of Cooperatives," and the meeting will be held on Thursday, May 1 from 5-7 PM at The Forest Society North at the Rocks, in Bethlehem NH. Featuring a Board & GM presentation, speakers, Q&A session, and light refreshments. RSVP is required; please register online at LittletonCoop.com/events.

Important Member Dates

April 26: Meet the Candidates Event @1PM April 26: Board Election Begins - Voting Open May 1: Co-op Annual Meeting at The Rocks May 10: Board Election Ends - Voting Closes May 10: Anniversary Celebration & Member Day More: LittletonCoop.com/Board

Attention Members!



If you want to vote in the Spring Board Election (4/26-5/10) please make sure you own FOUR shares, ie you're a Full Member, and your name is the PRIMARY name on your account. We also need to make sure everyone's mailing and email addresses are accurate in our records, so please keep us updated! Email: info@littletoncoop.org.