



Weekly Specials: Fri Jun 6 - Thu Jun 12 2025

Everyone is Welcome at the Co-op!



8 oz
**Meadowstone
Farm Jester's
Lettuce Mix**

\$4.99

local



16 oz
Strawberries
or
1 Pint
Blueberries

2/\$6



16 oz
**Blue
Moon
Sorbet**

\$4.99

local

PRODUCE

local Meadowstone Jester's Lettuce, 8 oz	\$4.99
Strawberries or Blueberries, 16 oz / 1 pint	2/\$6
Zucchini or Summer Squash	99¢/lb
Peaches	\$1.49/lb
Red, Orange, or Yellow Peppers	\$1.99/lb
Red or Green Seedless Grapes	\$2.99/lb
Green Cabbage	69¢/lb
USDA Organic Vidalia Onions, Organic	\$1.29/lb

REFRIGERATED

Siggi's Skyr Yogurt, 4.4 oz	4/\$5
Rebbl Functional Beverages, 12 oz, Select Varieties	2/\$6
ccop Land O'Lakes Spreadable Butter, 7-8 oz	\$2.49
Buitoni Pasta Stuffed, 9 oz	\$3.99
Kozy Shack Rice & Tapioca Pudding, 22 oz	\$3.99
Oatly Oatmilk, 64 oz	\$4.49
USDA Organic Valley Raw Block Cheese, 8 oz, Select Varieties	\$4.99

BEER & WINE

local Schilling Beer Company, 4 pk	\$2 OFF
Lapis Luna Wines, 750 ml	\$11.99
Night Shift Brewing, 12 pk	\$17.99
Liquid Light Wines, 750 ml	\$14.99

BULK FOODS

Fair Trade Equal Exchange Whole Bean Coffee, Select Varieties	ccop \$9.99/lb
Milk Chocolate Rainbow Drops	\$9.99/lb
local Northwoods Apiaries Honey, Pour-Your-Own	\$5.99/lb
USDA BackRoads Granola, Select Varieties	local \$9.99/lb
USDA Lundberg Short Brown Rice	\$2.99/lb
Raw Almonds	\$6.99/lb

MEAT

SERVICE COUNTER: 7AM-7PM DAILY

USDA Bottom Round Rump Roast	\$4.99/lb
Whole Pork Loins	\$1.99/lb
Boneless Center Cut Pork Chops	\$2.99/lb
Chicken Tenders	\$3.59/lb
Niman Ranch Breakfast Sausage, 8 oz	\$4.99
Smithfield Sweet & Smoky BBQ Ribs, 20 oz	\$9.99

SEAFOOD

Fresh Steelhead Trout	\$11.99/lb
Schooner Breaded Haddock, 1 lb	\$6.99
SeaBest 26-30 Raw EZ Peel Shrimp, 1 lb	\$5.49

DELI

SERVICE COUNTER: 7AM-7PM DAILY

local Potato Fritters, each	\$3.99
New England Traditions Chicken Breast	\$5.99/lb
local Vegan Egg Rolls, each	\$4.99
Boar's Head Plain Havarti Cheese	\$6.99

BAKERY

Steve's Whoopie Pies, 6 oz, Select Varieties	2/\$5
Stonefire 8.5" Pizza Crust, 4 pk	\$3.49
St. Pierre Brioche Rolls, 8 pk	\$4.49



THE WEEKLY
RADISH >>>




GROCERY

Green Mt Gringo Yellow Corn Tortilla Strips, 8 oz	\$1.99
Kraft Mac & Cheese Dinner, 7.25 oz	5/\$5
San Pellegrino Sparkling Mineral Water, 25.3 oz	2/\$4
 Cascadian Farm Cereals & Granola, 6.2-14.6 oz	2/\$6
Poland Spring Sparkling Water, 33.8 oz	99¢
Arizona Tea, 128 oz	3/\$10
Kellogg Raisin Bran Cereal, 15.4-16.10 oz	\$3.49
Near East Couscous & Rice Pilaf, 5.25-6.75 oz	2/\$3
Motts Applesauce, 6 pk	2/\$5
Gulden Mustard Spicy Brown, 12 oz	\$1.99
Heinz Ketchup Squeeze, 38 oz	\$4.99
A-1 Steak Sauce, 10 oz	\$4.79
Ghirardelli Brownie Mix, 18-20 oz	\$3.79
Betty Crocker Cookie Mix, 17.5 oz	2/\$5
Tostitos Tortilla Chips, 11-13 oz	\$3.99
Back to Natures Cookies, 7.5-9 oz, Select Varieties	\$4.29
Terra Chips, 5 oz, Select Varieties	2/\$6
Woodstock Lump Hardwood Charcoal, 8.8 lbs	\$8.99

FROZEN

Blue Moon Sorbet, 16 oz	\$4.99
Wyman's Frozen Berries, 12-15 oz	2/\$6
Wyman's Frozen Strawberries & Mango Chunks, 15 oz	\$2.79
McCain Beer Onion Rings, 14 oz	\$3.49
My Mochi, 6 ct	\$4.49
 Cascadian Farm Frozen Vegetables, 10 oz, Select Varieties	2/\$5


BEAUTY & WELLNESS

Tom's of Maine Whole Care Toothpaste, 4 oz, Select Varieties	\$3.99
 Navitas Chia Seeds, 16oz	\$8.99
OM Relax Gummy, 56ct	\$19.99

Symbol Guide:



SPECIALTY CHEESES

Belgioioso Italian- Style Grated Cheese, 5.3 oz	2/\$7
Nuestro Cotija, Queso Fresco or Oaxaca, 8 oz	\$5.59
 Maplebrook Fresh Mozzarella Balls, 8 oz	\$4.99
Natural Valley Goat Cheese, 8 oz	\$7.99
Sartori MontAmore, Smoked or Old World Cheddar, 5-7 oz	\$1 OFF

Cheese of the Week: Brabander Goat Gouda



Typically, Goudas are made with cow's milk, but not this one. Brabander Goat Gouda is a pasteurized, Saanen goat milk cheese from the Brabant region of the Netherlands and a Gouda that everyone should experience, especially those who think that they don't like goat cheese. Renowned Dutch affineur Betty Koster of Fromagerie L'amuse,

considered one of Amsterdam's best cheese shops, describes Brabander Goat Gouda as "the vanilla milkshake of cheeses". Aged for 8-10 months, Brabander Goat Gouda has a creamy, smooth, fudge-like texture with crunchy tyrosine crystals and a flavor like no other; sweet and buttery, with hints of grass and toasted marshmallow and a lingering caramel finish. This truly exceptional cheese pairs nicely with fresh fruits and toasted nuts, Stouts and Porters and bubbly white wines.

Save \$2/lb from June 6 - June 8

(While Supplies Last - Price as Marked on the Label)

- CHEESE ALERT -

Fennel Blue and Withersbrook Blue are BACK - YAY!

Party Platters from the Co-op



Graduations and family parties can be stressful, so let us help! Our Deli, Produce, Bakery, and Specialty Cheese departments offer pre-made platters that can serve up to 15 people. Impress your guests (including the in-laws!) with great food from your cool cooperative, and make party planning look easy.

littletoncoop.com/custom

Get a handy dandy link to the latest ad & flyer in your email inbox every Thursday, along with all the new items, recipes, community updates, and events you know and love from the Co-op. Sign up online at littletoncoop.com!



OPEN DAILY:
7 AM TO 9 PM
DELI & MEAT SERVICE:
7 AM - 7 PM

Sales & Discounts:

*Discounts apply to eligible items only, and standard restrictions apply. Prices may be subject to change; we are not responsible for typographic errors. Have a question? Come see the friendly folks at our Service Desk for details.

43 Bethlehem Rd.
Littleton, N.H.

(603) 444-2800
LittletonCoop.com

EVENT CALENDAR

Thu Jun 5: Senior Member Discount Day
 Sat Jun 7: Free Tasting w/ Lapis Luna Wines @11AM 21+
 Sat Jun 7: Co-op Kitchen Cooking Demo @11:30AM
 Sat Jun 14: Member Appreciation Day
 Sat Jun 14: Meet the Poet - Doug Grella @1 - 3 PM
 Sun Jun 15: Father's Day
 Mon Jun 16: Board Meeting @5PM on Zoom (RSVP)

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

Yes, Chef Allison



Saturday June 7 @11:30AM

Our fearless Deli Manager is finally taking the stage for her very own Co-op Kitchen Cooking Demo! Not only is Allison always supporting our crew of cooks and deli employees, she is also continually whipping up her own creations. Fun fact: she has even operated her own food truck! Now, we're pulling her out from behind the counter so

she can share some of her skills and get the spotlight she deserves. Come support Allison and get yourself some homemade spring rolls!

Meet the Artist (and Poet)



Saturday June 14 @1 PM

Have you stopped to admire the poetry by Doug Grella displayed in the Co-op Cafe for May and June? Now is your chance! We will be hosting a casual artist reception for Doug on June 14th from 1-3PM in the Cafe. Come meet the featured artist, admire the work, and enjoy light refreshments. Open for all to stop by!

Not a Member Yet? Join Today!
 Learn more, buy shares, start a new account:
www.littletoncoop.com/membership

Win a Wagon From Woodstock



Our friends at Woodstock Foods are back with another summer raffle for our Co-op customers! Scope out our display of Woodstock cookout essentials, including mustard, relish, and ketchup. Then stop by the raffle station and enter to win a collapsible rolling wagon -- great for picnics, park trips, or good ol' visits to the Co-op!

EVERYONE IS WELCOME



Every June, internationally celebrated as Pride Month, our staff will hear comments about our Pride flag outside the store or rainbows in our decor, representing the various identities within the LGBTQIA+ community. Some are supportive or curious. A small but vocal few wonder why we're "suddenly" doing this; wondering why we're "getting political"; wondering why we can't "just be a grocery store."

This Pride Month, we would like to take this opportunity to remind you all that all co-ops, including the Littleton Food Co-op, are founded on the same inclusive principles. Everyone is welcome here, and we mean that.

As our Diversity, Equity, and Inclusion statement says:

"We, the Littleton Food Co-op, envision a thriving, inclusive culture that represents the growing variety of experiences and backgrounds within our community."

We stand to celebrate all identities as vital to our ecosystem. Along with our commitment to cooperative values, we invite you to use your voice and presence. Together, we will co-create a local marketplace that is accessible, democratic, and sustainable."

No matter whether the flag is up or down, this is the work we're doing. Our mission of supporting local extends beyond peas and carrots; it's about local people, the communities they create, and the care they foster.

And yes, we know that a blurb here, a Facebook post there, or even a truly welcoming food co-op isn't going to right all the wrongs in the world. But, we also know that it's cooperation, not hate, that creates a safe and reliable place to get food, find community, and grow together.

So we're going to do just that; we welcome each and every one of you to join us!

NEW PODCAST EPISODE

We've Got the Scoop on Gifford's



We're kicking off summer with a fresh podcast episode and big scoop of Gifford's Famous Ice Cream! CEO Lindsay Skilling sits down for an interview with Anastasia and talk about what it was like "growing up Gifford," what makes the Maine-based company and product so special, and why it has won the hearts of the Boston Red Sox, New England Patriots, Portland Sea Dogs, and New Englanders alike!

Listen Online: LittletonCoop.com/Podcast

Savory Seaweed Snacking



Nora Seaweed Snacks are vegan, low-carb, gluten free, and nutritious – packed with vitamins, minerals, and fiber. The seaweed is also sustainably grown and harvested! These umami-packed munchies will bring you on "a trip through Asia, no passport required." Mix and match regular crispy or tempura style with original or spicy seasoning. All available in Aisle 11.

Oh, My Darlin'



There's no denying that citrus provides top refreshment in the warmer weather. Clementine Kolsch from Allagash in Portland, ME combines the crispness of this German beer style with the refreshing tang of clementine peel. Every aspect, from the zesty flavor notes to the 4.2% ABV, makes this pretty-close-to-local brew "easy drinking."

Real Organic Cheesy Popcorn



School is coming to an end, and your family's eating habits are about to change. Kids out of school means more free-range snacking. Make sure they have good options to reach for -- like new Lesser Evil Real Organic Cheddar Popcorn. It's made with 100% real organic cheddar cheese, organic popcorn, and organic coconut oil. Find in Aisle 11.

YOUR CO-OP COMMUNITY

Round Up for Local Pets!



Round up at the register this June to support Second Chance Animal Rescue!

For 15 years, Second Chance has been living up to its motto "we care when there's no one there" for the North Country and beyond. This involves taking in hundreds of cats per year, financing necessary medical care, hosting public low cost pet care clinics, and connecting many families with their newest purr-tastic addition!

They primarily operate as a cat-only shelter, but also support the wellbeing of other animals in our community through their spay/neuter, vaccination, and nail trim clinics. To date, over 6131 cats, 889 dogs, and 44 rabbits have been spayed or neutered at one of their low-cost clinics.

Round up at the register this June to help Second Chance care for and find fur-ever homes for all our fuzzy friends!

Board of Directors Update



After a successful election, our new and returning Board Directors have begun to settle in, taking part in their "first" official meeting on May 19 and choosing this year's Board officers. Our new Directors also participated in a special orientation to get them up to speed, with help from our cooperative consulting partners at Columinate.

For the 2025-2026 Board Term, the Board Officers are as follows: Deborah Rossetti Sullivan as President; Sam Brown as Vice President; Tim Healey as Treasurer, and Charise Baker as Secretary. We appreciate the extra time and dedication they've taken on by filling these roles.

In other Board news, Vanessa Robbins has opted to step down from her role as Board Secretary. We've been so fortunate to have her on our Board, both because of her organizational skills, and her enthusiasm for local food and community. Since Vanessa's term would have expired in 2026, the Board voted to appoint Travis Brenchi, 2025 Board Candidate and Co-op Employee, to step in as a Board Director and fill the remainder of Vanessa's term. Welcome Travis!

As always, if you have questions, would like to learn more about our Board and how it operates, or if you'd like to attend a meeting, send us an email: board@littletoncoop.org.