

MARCH SALES 2021

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NUTRIENT POWERHOUSES: Dark Leafy Greens

We often read "eat more salad" – what exactly does that mean? It's just as important to focus on what goes into your salad as it is any other part of the meal. You can eat a wedge salad with iceberg lettuce and blue cheese and feel like you've done your part, but as we've talked about many times before, it's important to bring as many nutrient rich foods & more color into your meal. Building a superfood powerhouse salad or side entrée with dark green leafy vegetables is a great way to start. We are going to focus on a few more popular putrient rich greens and suggest multiple ways to enjoy beyond just a salad

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SPINACH:

An excellent source of Vitamin K, Vitamin A & Vitamin C & Folate, as well as Magnesium, Vitamin B2 & Iron. Spinach actually belongs to the amaranth family and is related to beets & quinoa. It is loaded with antioxidants & also has important plant compounds like Lutein for eye health & Quercetin as an anti-viral/anti-inflammatory nutrient.



KALE:

A recent "darling" amongst dark green leafy vegetable choices, a cup of raw kale has just 33 calories & only 7 grams of carbohydrates. Kale provides strong amounts of Vitamins A, K, B6, C, Calcium, Potassium & more. An important tip to better like eating kale – always remove the middle rib as it tends to be overly tough and provides a bitter taste when eaten.



SWISS CHARD:

Also recognized as a nutrient powerhouse, chard is an excellent source of Vitamins K, A & C, magnesium, Potassium & Iron. Chard comes from the latin word "cardus" meaning thistle – so it is also a great source of dietary fiber.



COLLARD GREENS:

Not to be left out, Collards are also a good source of Calcium, Vitamin A, Vitamin C & Folate, and is one of the best sources of Vitamin K. In fact, one cup of cooked collard greens packs 1000% of your daily requirement of Vit K – which is essential to helping you utilize Vitamin D.



MICRO GREENS:

The new kid on the block, despite their small size, micro greens are full of color, flavor & nutrients! In fact preliminary studies show microgreens contain up to 40X more nutrients compared to their mature counterparts, including Vitamins C, E & K. Microgreens can be grown in your own home all year round, and make a great garnish on salads or any part of your meal.

Additional dark green leafy vegetables that provide you significant nutrients are: Cabbage, beet greens, dandelion greens, arugula, romaine & turnip greens.

OPTIONS FOR PREPARATION:

Combined or singular as salad greens Sauteed with your favorite oil, onions, mushrooms or nuts Raw (tip: massage your Kale to break down the stiff fibers and to make it easier to eat) Juiced or in a smoothie

OUR MISSION

GreenAcres Market & Deli is your community Natural Foods Market committed to providing: Quality Education | Dedicated Customer Service | Fresh, Natural & Organic Products | A Unique Shopping Experience In order to improve the health of our community one person at a time.

ORGANIC PRODUCE SPECIALS ORGANIC SAVINGS ON NO. 1 GRADE PRODUCE! LOGANIC SAVINGS ON NO. 1 GRADE P



Avocado Toast!

AVOCADO TOAST HAS BECOME ONE OF THE TRENDIEST MEALS AROUND. PACKED WITH GOOD FAT, FIBER AND VITAMINS AND PAIRED WITH WHOLE-GRAIN BREAD, IT'S FILLING AND HEALTHY. RATHER THAN THE SAME COMBO EVERY DAY, TRY SOME FLAVORFUL TWISTS SUGGESTED BY OUR FRIENDS AT DELICIOUS LIVING.



Spinach, avocado and snap peas with Japanese Rice Seasoning (made with bonito flakes, sesame and soy): Layer spinach leaves on toast; then spread with half a mashed avocado. Sprinkle 1 teaspoon Japanese rice seasoning over the avocado. Top with ¼ cup blanched or raw sugar snap peas.



Asparagus, dill and sliced avocado: Slice ½ avocado onto toast; add blanched asparagus, chopped fresh dill, salt and pepper.



Fried egg, avocado and fresh herbs: Mash ½ avocado, and spread on whole-wheat toast. Add a fried egg, 1 tablespoon of your favorite fresh herbs (such as chopped parsley, chives or basil), salt and pepper.



Roasted cherry tomatoes with avocado and green onions: Preheat oven to 325°. Toss a pint of cherry tomatoes with ½ tablespoon olive oil. Place on a baking sheet; season and bake for 20 minutes. Slice ½ avocado onto toast, and cover with sliced green onion and about 6 roasted cherry tomatoes. Season with salt and pepper. (Save extra tomatoes for later.)







Online!

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How Alexible Are You? THE FLEXITARIAN DIET

Are you still confused on which diet to follow? Too many extreme requirements that cause you to lose interest or fall behind in meal prep? One diet that is gaining attention is "The Flexitarian Diet". Author & diet creator Dawn Jackson Blanter saw the need arise to find a balance for her clients to enjoy the benefits of multiple diets all rolled into one.

The basic principles follow a semi-vegetarian diet focused on fruits, vegetables, legumes & whole grains but being flexible and incorporating meat and animal products from time to time. There are numerous plant-based snack & entrée items available full of flavor, variety & satisfying portions. Another principle of a flexitarian diet is to focus on protein from plants instead of animals.

Here is an outline of Blanter's recommendations for participation in the diet:

Beginner: 6-8 meatless meals / 21 total meals each week

Advanced: 9-14 meatless meals / 21 total meals each week

Expert: 15+ meatless meals / 21 total meals each week

It's also worth mentioning you can follow the Flexitarian Diet regime at your own pace by slowly adding in meat-free meals, or even creating "Meatless Mondays" or "Tofu Tuesdays".

Health benefits include creating a diet rich in fiber & antioxidants that reduce blood pressure, increase good cholesterol, reduce cancer risks and also help your waistline. Flexitarians limit high-calorie, processed foods, control portion sizes & eat more plant foods that are naturally lower in calories.

As always, to maximize your health benefits with any diet, it's important to source clean meats & animal products without added hormones & antibiotics, as well as consume organic fruits & vegetables whenever possible!

SOME SUGGESTED PRODUCTS



Raw Organic

Protein Powder



Field Roast Vegan Fieldburgers



Sweet Earth Plant-Based Vegan Bacon



Think! High Protein Nutritional Bar



Light Life Plant-based Smart Dogs



Daiya Dairy-free Cheddar & Mozzarella Shreds









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Stress and Your Skin

We've all heard about cortisol – the hormone that is produced in excess when we are experiencing stress in our lives. Cortisol & stress can have a significant impact on your skin as well:

- Cortisol can increase the skin's oil production making you prone to acne
- Cortisol also attacks collagen, the main protein that keeps your skin looking fresh and taut
- Stress can also cause inflammatory responses such as psoriasis, acne, and atopic dermatitis
- Stress can also inhibit wound healing & cause dryness that accelerates skin aging

Remedies: In addition to reducing your stressful situations & incorporating deep breathing, meditation or yoga, take collagen supplements, use skin care products that contain vitamin C & peptides that promote collagen production & use items like thyme, manuka honey & homeopathic remedies to treat psoriasis & atopic dermatitis.



We carry only the highest quality products Knowledgable staff to answer your questions

Chishrooms ARE a Functional Food

Mushrooms are much more than something to add to stirfry. Mushroom compounds called polysaccharides have been studied for decades for improving immunity. According to numerous experts, beta-glucans in mushrooms have been proposed to act as "biological response modifiers" based on their effects on the immune system. This means that they don't just stimulate the immune system they simply make it work better. There are numerous parts to the mushroom that provide benefits & many mushroom-supplement makers believe the mycelium is the most beneficial part, in the way that broccoli sprouts have more health-promoting nutrients than do the broccoli flower and stalk. The mycelium from mushrooms include complex polysaccharides, polyphenols, vitamins, minerals, prebiotics and digestive enzymes, and are essential pieces of the way functional mushrooms interact with our own body systems beyond just our immune system.

Here are highlights of the main mushroom types & also a few of our favorite products:

Cordyceps supports respiration, oxygen delivery and ATP synthesis for energy creation.

Lion's Mane is considered the "brain mushroom" because studies show it stimulates the creation of nerve growth factor, which keeps neurons ticking away upstairs and may inhibit the Alzheimer's disease process.

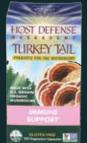
Reishi is known in Traditional Chinese Medicine as the "mushroom of immortality." Besides being a masterful tonic, reishi has been found to improve immune function among patients with late-stage cancer.

Turkey tail is another immune-enhancer, thanks to the presence of beta-glucans. The National Institutes of Health and the FDA have been funding clinical trials of turkey tail to help with conventional cancer treatments. Six grams per day improved various markers of immune function.

Maitake contains beta-glucans for immune health. In fact, it might be the king of immunity—and not just in the mushroom set. It has been examined in breast cancer lab studies and seems to kill cancer cells by inducing apoptosis, or programmed cell death.

HOST DEFENSE

MEMORY A NEW SUPPORT HOST DEFENSE LION'S MANE MEMORY & NERVE SUPPORT



HOST DEFENSE TURKEY TAIL IMMUNE SUPPORT



OM IMMUNE BROAD SPECTRUM SUPPORT DIETARY SUPPLEMENT SUPPORT

MARCH BONUS BUYS

BONUS BUYS are items that we have negotiated with vendors to offer at a 35% discount or more!





GIVE YOUR BABY THE BEST START FOR A HEALTHY LIFE!

Life-changing – the only word to describe having a baby! Parents realize that there is nothing more important than giving their baby the best organic food and supplements to begin their life. Vegan, Gluten-free, Non-GMO are dietary considerations for tender babies who are sensitive and growing.

Garden of Life is a leader in the field of probiotic supplements. Just like with the adult probiotics, the baby probiotic, for babies 6 months and older, is formulated with seven carefully selected strains that have been clinically studied for safety and effectiveness. So, what are the benefits of Garden of Life probiotics for babies?

- They help build a strong digestive and immune system
- Designed for baby's colic, gas and upset stomach
- Each serving has 4 billion CFU probiotics 7 strains
- No artificial flavors, sweeteners, dyes, or chemicals
- No gluten, dairy, soy, peanuts, or tree nuts

Probiotic Supplementation can boost immunity, repair the gut lining & lower incidence of atopic eczema in infants.

The special liquid formulation can be given as drops directly on the breast or mixed with breast milk or formula. Probiotic supplementation can improve GI discomfort, improve GI transit time, and improve numerous aspects of digestive discomfort – bloating, abdominal pain, constipation, and diarrhea.

Give your little one a terrific start to a healthy life with the top-quality Baby Probiotic from Garden of Life. Come into GreenAcres Market and pick them up while on sale! Our well-trained staff is here to help with your selection.

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Prices valid 03/01/2021 through 03/31/2021 at participating locations, while supplies last. All prices plus tax where applicable. Regular prices may vary from store to store. **Not all items are available at all stores.**

OUR RECOMMENDATIONS FOR IMMUNITY

VITAMIN C

ENHANCES A WEAKENED IMMUNE SYSTEM ESPECIALLY IN ELDERLY. SHORTENS DURATION OF PNEUMONIA, FLU AND COMMON COLD 1,000-2,000 MG. 1-2X DAILY

QUERCETIN

PLANT SOURCED ANTIOXIDANT THAT BOOSTS IMMUNITY & REDUCES INFLAMMATION **150-170MG DAILY**

ZINC

IMMUNE SUPPORT THAT SHORTENS DURATION & EASES SYMPTOMS 30 - 50 MG. DAILY

VITAMIN D3

ANTI-INFLAMMATORY IMMUNE SUPPORT 5,000-10,000 IU DAILY

MONOLAURIN W/OLIVE LEAF EXTRACT FIGHTS GERMS - BACTERIA, VIRUSES, AND FUNGI. 1000 MG. PER DAY FOR MAINTENANCE, HIGHER DOSAGES TO FIGHT ACTIVE INFECTION.

ELDERBERRY CONCENTRATE ANTIOXIDANT ACTIVITY THAT SLOWS VIRUS REPRODUCTION 1 TBSP. 1-2X DAILY

NAC

DERIVED FROM AN AMINO ACID, IT IS ESSENTIAL TO IMMUNE FUNCTION & LUNG HEALTH 600-1200 MG. DAILY VISIT YOUR LOCAL GREENACRES & ASK A TEAM MEMBER TO HELP FIND THE RIGHT PRODUCT FOR YOU!

- FIND YOUR LOCAL STORES

KANSAS CITY

-The Village at Briarcliff-4175 N. Mulberry Drive Kansas City, MO 64116 PH 816-746-0010

-Bradley Fair-8141 E. 21st St. PH 316-634-1088

-West – 21st & Maize-10555 W. 21st St. PH 316-729-4365

WICHITA ir- -Normandie-

6574 E. Central Ave. PH 316-685-4283

-Clear Lakes-2315 W. 21st St., Suite 115 PH 316-832-1227

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-Walnut Square Shopping Center-

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-Lawton-

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