

ReFresh

LET'S EAT OUTSIDE



SUMMER 2019

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SUMMER IS A FUN TIME AT LAKEWINDS. Our local produce is starting to arrive, our meat and seafood displays are grill-friendly, our delis have summer salads in stock, and our grocery aisles have seasonal products front and center!

This is also when we think about how to celebrate our co-op at Annual Meeting time. Elsewhere in this issue you'll read about board candidate applications and our annual board election. For our Annual Meeting we'll be back at Gale Woods on Sunday, September 22 from 1-4pm. We're adding features to our day at the farm to make it fun for families of all ages. Here are a few highlights:

- There will be cooking demonstrations with our friend Beth Dooley. Her latest cookbook is "Sweet Nature."
- Some of our partners from Maker to Market, Lakewinds' food business accelerator, will be on hand to share their stories.
- Likewise, some Lakewinds Organic Field Fund recipients will join us to explain how our grant program is making a difference in local farm communities.
- We'll have access to the barn at Gale Woods to see and hear how this unique farm provides education about the origins of our food.
- We'll have light appetizers and sweets available in the event space and an adjoining tent. We're moving to a format of strolling appetizers and small bites, replacing the long buffet lines and sit-down meal. This year's \$5 ticket is nonrefundable; kids 12 and under are free.
- When we avoid a sit-down meal, we remove a limit on how many tickets we can issue. We'll also move ticket sales online, eliminating the need to line up early in the morning to acquire tickets to the event.

You'll see more info on the event in our election mailer, in stores, and on our website this summer. We hope that many more of you will join the party in September! We're a leader in the local food system in Minnesota, and we're excited to share our success with our owners.

Thank you again, friends, for supporting Lakewinds!



DALE WOODBECK,
General Manager



GENERAL MANAGER
Dale Woodbeck

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PHOTOGRAPHY & DESIGN**
Quincy Street Kitchen



RICHFIELD
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612-814-8000

CHANHASSEN
435 Pond Promenade
Chanhasen, MN 55317
952-697-3366

MINNETONKA
17501 Minnetonka Blvd.
Minnetonka, MN 55345
952-473-0292

SUMMER CALENDAR

SEE YOU AT LAKEWINDS ALL SEASON LONG!

JULY

JULY 4

INDEPENDENCE DAY

Store hours are 7 am to 4 pm.

JULY 13

CO-OP FARM TOUR

Save the date! On Saturday, July 13 from 10 am to 4 pm, explore local farms as they open their doors for a day of fun, learning, and discovery brought to you by your local food co-ops. More than 25 urban and rural farms are offering exciting activities such as tractor rides, farming demonstrations, blueberry picking contests, farm animal feeding, and pick-your-own flower bouquets. It's a free, self-guided event, so no need to sign up. Pick up a farm tour brochure at the customer service desk!

Learn more at coopfarmtour.com



JULY 17

EMPLOYEE PARTY

All locations close early at 4 pm.



AUGUST

AUGUST 10

SUSTAINABLE FARMING ASSOCIATION'S ANNUAL GARLIC FEST

Details at sfa-mn.org/garlicfest

AUGUST 17

BULK SALE

Enjoy 20% off products in our bulk department.



SEPTEMBER

SEPTEMBER 2

LABOR DAY

Store hours are 7 am to 6 pm.

SEPTEMBER 14

LOCAL FOOD FEST

Visit any Lakewinds location from 10 am to 4 pm for our celebration of all things local. Meet the people who grow, make, and produce your food. Learn about their wonderful products, and enjoy samples and demos. It's a great chance to ask questions and get answers directly from the source.



25% off local cheeses!

SEPTEMBER 8 - 14

LOCAL CHEESE SALE

Cheese lovers, unite! Sample and celebrate with a 25% discount on local cheeses all week. With more than 50 local selections to choose from, you're sure to find old favorites, fun new flavors, and samples galore. Stop by our cheese counter to learn more.

SEPTEMBER 22

ANNUAL OWNER MEETING

All owners are welcome to join us for our Annual Meeting, 1 to 4 pm at Gale Woods Farm. Hear about the latest fiscal year and learn the results of our board election. Stay for educational programs on the farm that involve the whole family. Grab \$5 tickets from 9/1 to 9/7 online at lakewinds.coop/annualmeeting.



IT'S ELECTION SEASON AT THE CO-OP!

JULY 1 - 31:

Call for board candidates.

SEPTEMBER 7 - 22:

Voting for board candidates.

Learn more on page 14.

THIS MAP SHOWS THE LOCATIONS OF SOME OF OUR FAVORITE LOCAL FARMS AND PRODUCERS.

HELLO, LOCAL

Meet the farmers behind our favorite summer flavors

Juicy, fresh produce. Creamy, flavorful custard. Pasture-raised meat for the grill. Whatever's on your menu this season, local farmers make it possible. Our trusted producers grow vegetables and raise meat on healthy soil using organic, sustainable practices—and we can taste the difference. Get to know the passionate people behind all this summer bounty.

1

PASTURES A PLENTY

KERKHOVEN, MN

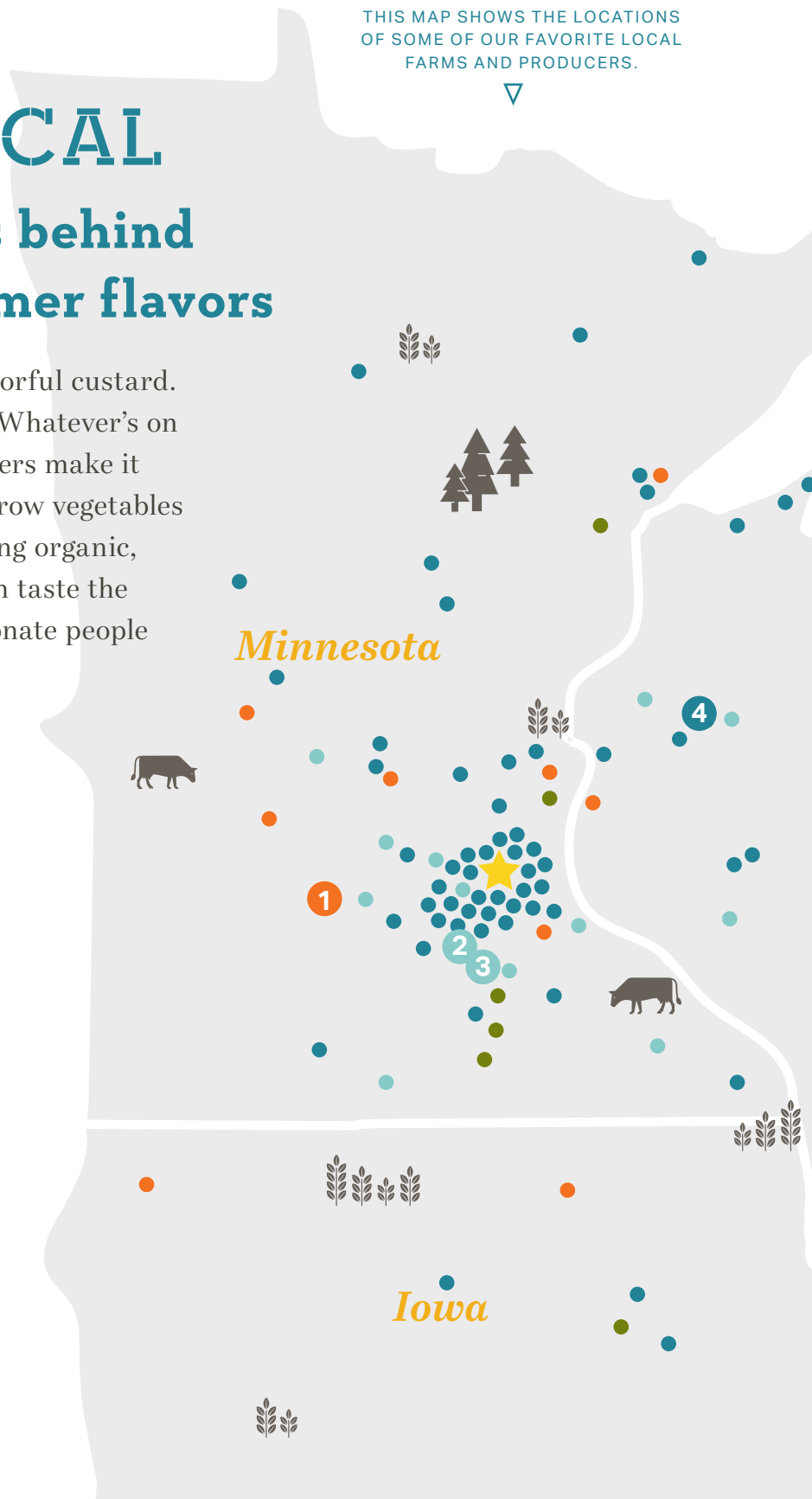
When hogs are raised as a part of a holistic farm ecosystem, they simply make tastier pork. Pastures A Plenty uses principles of holistic management to make their pigs part of the farm's sustainable ecosystem, with year-round access to fresh air and sunshine, supported by humane processing practices.

"We don't use antibiotics, stay away from GMOs, and the farm is certified organic," says farmer Jim VanDerPol. "We tie the whole farm together, because it's important for the soil, hogs, people, land—it's a large circle. Everything impacts everything else."



FIND IT

Get grilling with brats, pork loins, chops, and more Pastures A Plenty products at all Lakewinds locations.



Lakewinds partners with more than

350

local farmers and producers, bringing you thousands of the best local, organic, and sustainably grown products.



- PRODUCE FARMS
- MEAT PRODUCERS
- DAIRY FARMS
- PACKAGED GROCERIES
- ★ LAKEWINDS CO-OPS

2

TWIN ORGANICS

NORTHFIELD, MN

Bright, crisp bell peppers. Juicy heirloom tomatoes. If these summer flavors delight you, Twin Organics' produce is for you. Vegetable farmers (and twin brothers) Andrew and Jacob Helling believe in healthy soil and sustainable practices. They start by growing produce in their greenhouses and move seedlings to their organic farmland as soon as weather permits.

FIND IT

Look for Twin Organics bell peppers, celery, heirloom tomatoes, and more tasty, colorful, and nutritious veggies in our produce department.



3

SEEDS FARM

NORTHFIELD, MN

Seeds Farm grows more than 40 different kinds of organic produce while helping pollinators, wildlife, native plants, and the local community thrive side by side.

"I started farming being focused on environmental sustainability," says farmer Becca Carlson. "Now my passion has become the social aspects of organic farming. It's not just about growing healthy food or creating healthier soil. It's about getting real people healthy nutrition, so they can be the best versions of themselves. It keeps rural communities vibrant and supports local economies."



FIND IT

Seeds Farm's nutrient-rich fennel, tomatoes, Brussels sprouts, and more are available at all Lakewinds locations this season.

4

20-MILE GENERAL STORE

BARRONETT, WI

The story began in 2010, when Marc Minten opened a small, organic grocery store in northwestern Wisconsin. He saw vacationers headed to their cabins without many places to stop for a treat and space to stretch their legs. He had good, plentiful sources of organic eggs, so he went to work creating custard for locals and passersby alike.

"We handcraft the custard and hand-make the caramel and toffee," says Minten. "Almost all of the produce we use is locally sourced." His small-batch custard supports local, organic farmers and is the perfect summer standalone treat or topper.



FIND IT

Stop by Lakewinds to try 20-Mile's irresistible seasonal flavors—no road trip required.

\$7.99/PINT - ALL FLAVORS

Find a \$2 off coupon for 20-Mile Custard on the back cover.

THE BENEFITS OF BUYING LOCAL

- ▶ Reduce your carbon footprint by reducing food miles.
- ▶ Support local producers and makers, building a stronger local economy.
- ▶ Help build a more sustainable local food system.
- ▶ Enjoy local food that gets to your table fresher, more flavorful, and more nutrient-rich than food shipped from further away.

GRILL THRILLS

Nothing says summer like the aroma of a juicy steak, chop, or fish fillet sizzling on the grill. Outdoor cooking season is here, and it's time to celebrate!



▶ PAIR THE SEASON'S BEST PRODUCE WITH DELICIOUS, LOCAL, AND SUSTAINABLY RAISED CUTS FROM THE LAKEWINDS MEAT DEPARTMENT, SUCH AS THESE TASTY PEACHES PAIRED WITH GRILLED PORK CHOPS.

PAIR WITH:
Local Nifty Kombucha
White Grape + Lemon
\$5.39 / 16 OZ.



Grilled Pork Chops and Peaches

SERVES 4

2 tablespoons olive oil
2 tablespoons honey
2 cloves garlic, finely chopped
½ teaspoon salt
¼ teaspoon pepper
4 Pastures A Plenty thick-cut boneless pork chops
4 ripe, firm peaches pitted and halved
½ cup slivered red onion
2 teaspoons white balsamic vinegar
Small fresh basil leaves for garnish
Thinly sliced fresh mint leaves

1. In a small bowl, whisk together the olive oil, honey, garlic, salt, and pepper; set aside.
2. Place the pork chops and peaches in a large resealable container. Add the olive oil and honey mixture and gently toss to coat.
3. Cover and refrigerate at least one hour or overnight. Remove from refrigerator one hour before cooking.
4. Heat gas or charcoal grill for medium-high heat. Place peaches cut sides down on the grill. Cook 5 to 7 minutes, turning once until softened and caramelized.
5. Place pork on the grill. Cover grill and cook 7 to 10 minutes, turning once, until pork is no longer pink in center.
6. Transfer pork chops to a platter. In a medium bowl, gently toss the grilled peaches, red onion, vinegar, basil, and mint. Serve peach and onion mixture with the pork chops.

Brown Ale Brats with Spicy Slaw

SERVES 4

2 tablespoons apple cider vinegar
1 tablespoon olive oil
2 teaspoons Dijon mustard
¼ teaspoon kosher salt
Pinch black pepper
2 cups shredded red cabbage
½ cup shredded carrots
1 medium jalapeño, thinly sliced
1 can or bottle (12 oz) beer or non-alcoholic beer
4 Lakewinds uncooked fresh Brown Ale Beer Bratwursts
4 Savor Crafted Roasted Potato and Onion Hoagie Rolls, split

1. In a large bowl, whisk together the vinegar, olive oil, mustard, salt, and pepper. Add in the cabbage, carrots, and jalapeño and toss well to evenly coat.
2. Heat a gas or charcoal grill to medium heat. In a medium saucepan, heat beer to boiling. Add bratwurst; reduce the heat to low. Cover and simmer 15 minutes.
3. Drain bratwurst and place on grill over medium heat. Cover grill; cook 5 to 10 minutes, turning once, until brown and cooked thoroughly.
4. Place bratwurst in buns and top with spicy slaw.

Look for a coupon for \$2 off each full lb. you buy of Lakewinds homemade brats on the back cover.



ADD SOME KICK!

Bring authentic global flavors to meat and fish with **Mama Kicks Chimichurri and Berbere Sauces.** Look for a \$2 off coupon on the back cover.

\$8.99/9.2 OZ.

NEW WAY TO SNACK

*Looking for a crunchy, salty snack that's allergen-friendly? Made using cassava flour, **Plant Snacks** chips go perfectly with your favorite brat, sandwich, or dip.*

\$3.49/5 OZ.



Cedar Plank Trout with Chimichurri

Perfect for entertaining, this tender, grilled rainbow trout is an easy showstopper with a mildly smoky flavor served with a bright chimichurri.

Discover our rainbow trout from Rushing Waters Trout in Palmyra, Wisconsin.

\$11.99/LB.

RECIPE AT
LAKEWINDS.COOP/RECIPES

SUMMER'S BOUNTY

Summer get-togethers are all about the food—and not just burgers and brats. Save room on your grill for the greatest hits of summer produce: just-picked sweet corn, kid-friendly fruit kabobs, and crisp, organic bell peppers. These recipes have something for all tastes and ages at your table.

Harmony Valley in Viroqua, WI, offers legendary sweet corn from a family-owned, diversified farm that's produced outstanding organic vegetables and berries for over 40 years.



Featherstone Farm of Rushford, MN is known for their super sweet carrots, as well as nutrient-rich cabbages, kale, and more.



Twin Organics and Seeds Farm, both of Northfield, MN, produce some of the tastiest organic bell peppers and heirloom tomatoes around.



Northwoods Mushrooms, of Clayton, WI, is a 2019 LOFF recipient. Find their shiitakes and more in the produce department.



LOOK FOR SOUL KU & WORLD FINDS BRACELETS
IN THE WELLNESS DEPARTMENT.



Seasonal sides & garden grillables



Top your summer bounty of sweet corn with flavorful compound butters. Rich, organic Rochdale butter (**\$6.49 EACH**) from local dairies makes corn on the cob the meal's main event. You can absolutely taste the difference.

Grilled Fruit Kabobs with Cinnamon-Maple Yogurt

SERVES 6

- 12 wooden skewers, soaked
- 4 cups fruit cut into 1-inch pieces (pineapple, strawberries, peaches, and bananas)
- 3 tablespoons maple syrup, divided
- 1 tablespoon olive oil
- ½ cup plain or vanilla yogurt
- ¼ teaspoon ground cinnamon

1. Heat gas or charcoal grill. Onto each wooden skewer, thread pineapple, strawberries, peaches, and bananas.
2. In a small bowl, combine 2 tablespoons of the maple syrup and the olive oil. Brush the maple syrup mixture over the fruit.
3. Place on grill over medium heat. Cook 2 to 4 minutes, turning every 30 seconds until the fruit softens and grill marks appear.
4. In a small bowl, stir together the yogurt, remaining 1 tablespoon maple syrup, and cinnamon until well blended. Serve fruit skewers with the yogurt dip.

▶ **TIP:** Soaking the skewers in water for at least 20 minutes will prevent the wood from burning while on the grill.

Lime-Herb Butter

SERVES 12

- ½ cup (4 ounces) Rochdale unsalted butter, softened
- 1 tablespoon fresh lime zest
- 1 tablespoon fresh lime juice
- 2 tablespoons chopped green onions
- 2 tablespoons chopped parsley
- 2 tablespoons chopped cilantro

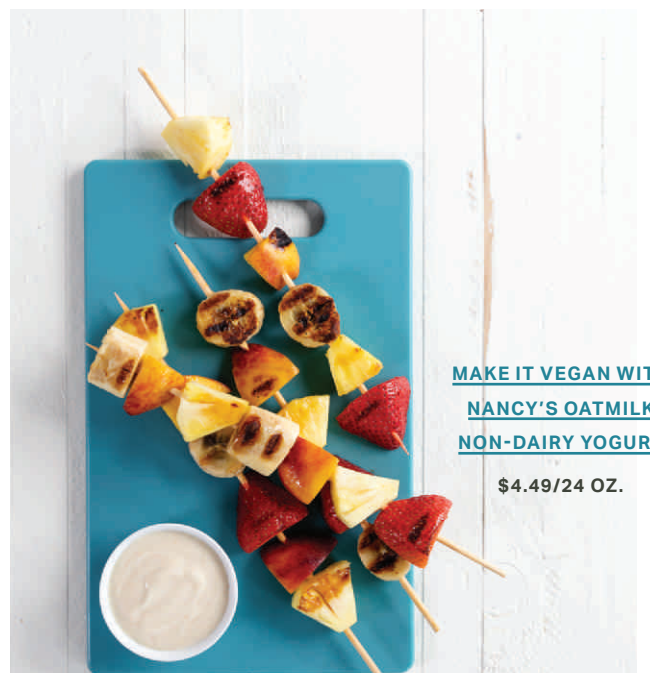
TO MAKE COMPOUND BUTTER: Add all ingredients to the bowl of a food processor. Process until smooth. Serve with grilled corn or store in a sealed container in the refrigerator for up to 5 days.

▶ **TIP:** Use non-dairy butter for a dairy-free compound butter alternative.

Habanero-Honey Butter

SERVES 12

- ½ cup (4 ounces) Rochdale unsalted butter, softened
- 2 tablespoons honey
- ½ habanero chile, seeded and roughly chopped
- ½ teaspoon coarse kosher salt



MAKE IT VEGAN WITH NANCY'S OATMILK NON-DAIRY YOGURT

\$4.49/24 OZ.

LEARN THE BEST WAY TO GRILL YOUR CORN AND GET A RECIPE FOR BERBERE BUTTER AT LAKEWINDS.COOP/RECIPES

MIXED GREENS

Freshly made, veggie-packed salads are a staple of summer eating.



Avoid getting stuck in a rut with our choose-your-own (salad) adventure.

PICK YOUR BASE

Greens and grains provide a nutritional base for your salad.

SUPERIOR FRESH SPRING MIX, ARUGULA, ROMAINE BLEND, OR POWER GREENS MIX

KALE SHREDDED CABBAGE SHAVED ASPARAGUS

FARRO QUINOA BROWN RICE



ADD FRESH PRODUCE

Eat the rainbow with fresh picks from our produce department.

HARMONY VALLEY CORN MISSISSIPPI MUSHROOMS CUCUMBERS TOMATOES RADISHES

BLUEBERRIES RASPBERRIES FENNEL PEACHES

WATERMELON AVOCADO APPLES STRAWBERRIES



MAKE IT FILLING

Pack on the protein for a heartier meal.

GRILLED FISH OR SHRIMP STEAK GRAISE FARM DUCK EGGS CHICKEN

CHICKPEAS CHEESE (BLUE, GOAT, FETA, FRESH MOZZARELLA)

TOFU OR TEMPEH NUTS & SEEDS FALAFEL BLACK BEANS LENTILS



UNEXPECTED EXTRAS

Make it something special with these flavor boosters.

PICKLED VEGGIES (ONIONS, KIMCHI) LAKEWINDS HOUSE-MADE HUMMUS DRIED FRUIT CAPERS OR OLIVES

FRESH HERBS (MINT, BASIL, CILANTRO, DILL, CHIVES) ROASTED GARBANZO BEANS TORTILLA CHIPS



DRESS IT UP



Mix up your own vinaigrette of olive oil, vinegar, salt and pepper, or use a delicious pre-made dressing such as local Salad Girl dressings.

GOOD TASTE TO GO

Don't have time to make it? Our new deli summer salads and sandwiches are big on flavor and ready with little-to-no prep, including our salmon salad (\$13.99/lb.), asparagus Caesar salad (\$9.99/lb.), and Santorini artichoke salad (\$10.99/lb.)

Try our *Shawarma Salad* Wrap three ways: as a lettuce wrap, on a green salad, or paired with naan bread as a delicious sandwich. **\$6.99/EA.**



CHILL OUT

Sparkling Rhubarb Mint Shrub

Warm summer days call for cool, refreshing drinks. Create this festive and flavor-filled mocktail for the boat, the beach, or just enjoying in the backyard.

MAKES: 1 COCKTAIL

½ cup water
½ cup sugar
¾ cup chopped rhubarb
10 mint leaves
2 ounces Clover Valley
Rhubarb Mint Shrub
4 ounces sparkling water

1. In a medium saucepan, combine water, sugar, and rhubarb. Cook over medium heat, stirring occasionally until all of the sugar has dissolved and the rhubarb is very tender. Remove from heat; add the mint, muddle the rhubarb and mint to release the flavors and set aside 1 hour to cool. Strain the syrup and refrigerate for up to one week. Makes about 1 cup.

2. Fill a glass with ice. Add the Clover Valley shrub, 2 ounces of the rhubarb simple syrup, and sparkling water. Stir gently to blend. Garnish with rhubarb, mint, and lime, if desired.



CLOVER VALLEY SHRUBS

Delicious shrubs crafted from fresh, locally sourced ingredients create an exciting blend of sweet and tart. Fancy up sparkling sodas and mocktails with their fascinating flavors: rhubarb-mint, rhubarb-honey, apple rhubarb, and snow drop—a blend of spruce tip and wildflower honey.

\$19.99/12.7 OZ.



COOL CUBES

Add summer color and flavor to your drinks with infused ice cubes!

MIXED BERRY LEMONADE

Evenly place fresh raspberries, blueberries, and thinly sliced strawberries into an ice-cube tray. Place a sprig of mint in each cube. Add lemonade and freeze. Serve in sparkling water.

SPA WATER ICE CUBES

Evenly place thinly sliced cucumber and lemon into an ice-cube tray. Place a sprig of mint in each cube. Add water and freeze. Serve in sparkling water.



MAKER TO MARKET

CLASS OF 2019

Meet our newest food entrepreneurs

Irresistible product ideas plus local, sustainably sourced ingredients. That's the recipe for our Maker to Market business accelerator, a partnership between Lakewinds and The Good Acre, now in its third year.

From commercial kitchen space to packaging guidance to retail access, our food entrepreneurs receive all kinds of tools and resources to get their products off the ground and onto our shelves. But going from small batches to mass production doesn't happen overnight. With a little patience, we can all enjoy the finished products by late August or early September.

*Here's a sneak peek at
the products our makers
are perfecting.*

Northern Harvest Crisp


MAKER: PATRICIA PARKS

FIND IT: IN OUR FREEZER SECTION,
LATE THIS SUMMER

Patricia started out making small-batch desserts as a caterer. But something was lacking when she shopped for groceries—take-and-bake apple crisp. Only spotted seasonally at local orchards, this Midwestern delicacy was something she knew people would crave. Her new crisps blend local apples and seasonal fruit for a year-round treat.



TOP WARM APPLE CRISP,
FRESH FROM THE OVEN,
WITH 20-MILE ORGANIC
SALTED CARAMEL
CUSTARD WITH
CASHEW PRALINE.



GET A \$5 OFF COUPON FOR THIS
LOCALLY MADE WAAM SNACK
BAG ON THE BACK COVER.

Wallflour Waffles

Funky Monkey Waffle Snack Mix

A new way to waffle! This go-to snack will sweeten up any morning, road trip or picnic.

2 Wallflour Original Liège Waffles
1 cup Barsy's Almond Sweeties
½ cup dried banana chips
⅓ cup chocolate chips

Toast waffles according to package directions. Cool completely, cut into bite-sized pieces. In a large bowl, gently toss together the waffle pieces, almonds, banana chips, and chocolate chips. Store in an airtight container for up to 2 days.



MAKERS: KATIE IWANIN & AMANDA ZWEERINK
FIND IT: IN OUR FREEZER SECTION LATE THIS SUMMER

Katie and Amanda discovered a waffle while traveling that they couldn't forget—or find in Minnesota. That led them to create sweet and chewy Liege-style waffles themselves. Their waffles are made from dough, not batter, using organic ingredients when possible. What's more, Wallflour has a mission to support female entrepreneurs through giving and partnership.

GATHER, VOTE, LEAD

Three ways to get involved in your co-op community



LAKEWINDS ANNUAL MEETING

Gather at Gale Woods Farm on Sept. 22 from 1 to 4 pm to celebrate our co-op and reflect on our past fiscal year. This year we've planned new activities to engage everyone in the family. Learn about sustainable farming from past LOFF recipients and the staff at Gale Woods Farm. See a live cooking demo by local chef, author, and James Beard-award recipient, Beth Dooley. And meet some of the makers from our Maker to Market food accelerator program. We'll be serving light bites and appetizers instead of a sit-down meal, along with fun, seasonal mocktails.

The meeting portion of our Annual Meeting is free and open to all owners (1:15 to 1:30 pm), but purchase your ticket to enjoy the festivities after the meeting. Tickets are available for \$5 online (nonrefundable) from Sept. 1 to 7. Kids 12 and under are free. Get the details at lakewinds.coop/annualmeeting or in our election mailer, due in homes the end of August.

PASSION WANTED: CALL FOR CANDIDATES

Do you care deeply about the future of our co-op? Do you want to help keep it strong in the coming years and decades? Here's your opportunity. Help guide our co-op community as a Lakewinds board member. Apply anytime in July for one of three open board positions, each with a three-year term of service. Candidates must be a Lakewinds owner in good standing. ***Learn how to apply at Lakewinds.coop.***



VOTE YOUR VALUES. MAKE YOUR VOICE HEARD.

Who controls our co-op? Simply stated, it's YOU, our owners. We count on your vote each year to help choose our board of directors, the people who will shape the future of our co-op for years to come. Your participation ensures our board aligns with your values.

Voting couldn't be easier. Between 9/7 and 9/21, cast your vote in stores or online at lakewinds.coop/annualmeeting, or vote at our Annual Meeting on Sept. 22 until 1:10 pm. Results will be announced at the meeting.



FOUR YEARS AGO I MOVED TO MINNESOTA and immediately fell in love with the vibrant culture, pristine lakes and trails, and opportunities to be active in our growing metropolis. As I wondered how exactly I could become more involved with this new community, I came across the application for the Lakewinds board of directors. I knew little about the co-op grocery model aside from the fact that the food is amazing and the mission aligns with my own values. I knew even less about serving on a board. But I knew I loved shopping at Lakewinds and, really, would it hurt to fill out an application?

I'm now serving my third year on the board, and I'm now the board president. Applying to run for the board was a great decision. I'm happy to have been elected to the Lakewinds board of directors.

Summer is here, fresh produce abounds, and I have found a community that cares about health, sustainability, and delicious food as much as I do. Not only do I have the

privilege of serving alongside like-minded board members and an incredibly capable team at Lakewinds, I learn every day about what makes Lakewinds so successful in a competitive field. It is truly an honor to be part of a team that leads the way in improving our food system in Minnesota.

So the next time you are in a Lakewinds store stocking up on grilling essentials, consider filling out an application and joining us here on the Lakewinds board!



—**NAOMI SADIGHI**,
*Board member and
current board president*



ON THE COVER

Our New Deli Veggie Sandwich

Our new vegan veggie sandwich is the perfectly light yet satisfying option for a quick summer bite on the go. Look for it in our grab-and-go refrigerated deli case!

\$12.49/LB.



\$2 off

Any Mama Kicks Sauce

Valid July 1 - Sept. 30

Valid one-time use per member-owner only.
Not valid on prior purchases. Valid at all Lakewinds locations.
PLU 20294



\$2 off

Any 20-Mile Organic Custard

Valid July 1 - Sept. 30

Valid one-time use per member-owner only.
Not valid on prior purchases. Valid at all Lakewinds locations.
PLU 20292



\$5 off

Any WAAM Snack or Lunch Bag

Valid July 1 - Sept. 30

Valid one-time use per member-owner only.
Not valid on prior purchases. Valid at all Lakewinds locations.
PLU 20296



\$2 off/lb

Each Full LB* of House-Made Brats

Valid July 1 - Sept. 30

*Get \$2 off each full lb. of Lakewinds made-in-house brats, all varieties.
Valid one-time use per member-owner only. Not valid on prior purchases.
Valid at all Lakewinds locations. **PLU 20298**

