

# Brighton Food Co-op Newsletter

## April 2018

Hi Members!

Distribution went fairly smoothly on March 28. Orders from the Ann Arbor vendors and Stone Coop arrived about 11:30 and were quickly distributed. We received word that the UNFI truck wouldn't arrive until 2:00, but looking at the bright side of things, that gave us time to run errands, grab some lunch and sit around and gab! Making lemonade out of ... well you know!

Creswick: **Quick deadline - Creswick orders are due April 8** for pick up at the April 25 distribution. I can't wait to get more of those eggs!

Recommendations: I think it might be a good idea to have a section of the newsletter where we can recommend products to other members that we have been very happy with – good quality and good price. So, to start us off, see my recommendation below. Please feel free to send me any and all recommendations you have for great products you have ordered through BFC.

Frontier: Just want to mention what good deals I have gotten recently on kitchen towels, hot pads and oven mitts. The quality is excellent and the price is really reasonable. I ordered the Bring It brand and am really pleased.

Recipe: A lot of us enjoy the Alexia frozen shredded potatoes but we've probably never thought to use them as a basis for a quiche. Thanks to Christie for providing this recipe!

### Wildtree Herbes De Provence Quiche recipe

#### INGREDIENTS

2 tablespoons natural grapeseed oil divided (or other oil)

1/2 pound frozen shredded potatoes

1/4 pound asparagus chopped

4 ounces mushrooms sliced

1/2 yellow onion thinly sliced

5 large eggs

1/4 cup low fat milk  
1 1/2 tablespoons Herbes de Provence Blend  
1 teaspoon Gourmet Sea Salt:  
1/4 cup shredded cheddar cheese  
2 tablespoons chopped chives for garnish

## DIRECTIONS:

1 Preheat oven to 375 degrees F.  
2 Heat 1 tablespoon natural grapeseed oil in 10-inch nonstick skillet over medium heat. Add frozen potatoes, and cook until potatoes have thawed and softened. Press potatoes into the bottom and sides of a lightly greased pie dish to form a crust for the quiche.  
3 Using the same pan, heat the remaining 1 tablespoon natural grapeseed oil over medium heat. Add the asparagus, mushrooms, and onions and saute for about 5 minutes until vegetables have softened. In a large bowl, whisk together the eggs and the milk. Fold the asparagus, mushroom, and onion mixture, Herbes De Provence and sea salt with the eggs.  
4 Pour the egg mixture over the potatoes in the pie dish. Bake in the oven for 20 minutes until eggs have fully cooked. Remove quiche from the oven, and sprinkle cheese on top. Return to the oven and broil on high until cheese is melted and slightly browned. Remove from the oven and garnish with chives.

## Next distribution:

April 2018

- Creswick Order Due: Apr 8
- OV/Frontier Order Due: Apr 11
- OV Filled Cases Due: Apr 15
- Creswick Delivery: Apr 16
- UNFI Order Due: Apr 18
- Distribution: Apr 25

Here are some things to keep in mind when ordering:

- ❖ Check, check and double check your **UNFI** order to **make sure you check "split"** if you do not want an entire case of a certain item. This is **REALLY** important!

- ❖ If you have an issue with any product you ordered through the co-op be sure to notify the board immediately. Copy your email to all three of us:
  - ❖ Amy: [amrmom70@gmail.com](mailto:amrmom70@gmail.com)
  - ❖ Dolores: [doloresjohnson68@gmail.com](mailto:doloresjohnson68@gmail.com)
  - ❖ Marilyn: [mmitchell1945@aol.com](mailto:mmitchell1945@aol.com)

As always, if you have a comment or suggestion about co-op please contact Marilyn. The board is always looking for ways to improve the co-op experience for our members!