

"It's just food!"

Brighton Food Coöp Newsletter

August 2011

Welcome, New Members Danielle Lindsay and Laura & Archie Cowan of Whitmore Lake!

Welcome back, Audrey Jackson of Pinckney!

Key Upcoming Dates:

- Next Distribution: **Tuesday, September 6th** (Shift times will be announced by Michelle Kaloustian.)
- Initial Orders Due: **Wednesday, August 24th** (by 9:00PM)
 - **UNFI** – Login to the Online System at <https://www.unfi.com> (Warehouse = Greenwood, IN).
 - **Frontier**: Send order to Dana Janssen at dana.leahy.janssen@gmail.com.
 - **Sami's Bakery**: Send order to Gina Barnowsky at ginabarnowsky@yahoo.com.
 - **Outside Vendors (OV)**: Send order to Nancy Clark at rnspsaliding@comcast.net.
 - **Produce**: Include your Produce Share order with your OV order to Nancy Clark. To suggest items for inclusion in the Produce Share or to inquire about availability of items for whole case orders, contact Nicole Brown at colerie@charter.net.
- Unfilled Case Orders Due: **Sunday, August 28th** (by Noon)
- Hartland Farms Turkey Orders Due: **Sunday, August 28th** (by Noon) -- See "Talking Turkey" on the next page of this newsletter.
- **Creswick** Orders Due **Sunday, August 21st** (by Noon) for Pickup on **Saturday, September 10th**
 - Send order to Dolores Johnson at samjon@sbcglobal.net.
- Nuts and Candy (including Chocolates) can be ordered this month, Honey next month.

UNFI Issues

On the first weekend in August, UNFI did a major revamp of its Web Ordering System (WOS), including changes to the security functions in the system. If you have not already done so, you'll have to change your password when you log in to the system, and WOS is a lot pickier now about password format. New passwords must be at least 8 characters, with at least one upper case letter, one lower case letter, and one numeral. Unfortunately, the changes have caused sporadic but widespread problems with the login process and have prevented many members from getting into the system to build their orders. UNFI has only made matters worse by telling those of us with login concerns to contact the system folks at bcservices@unfi.com, who then tell us they are currently unable to resolve individual login concerns. Let's hope these problems are resolved in time for the September orders!

Outside Vendor News

- After holding our honey price at \$5.25 per quart for over 10 years, Nectar Sweet Apiary has finally given in to market pressure and raised the price to \$7.50. The new price is still a real bargain when compared with the market rate, which is about \$11 per quart.
- For a number of reasons, Superior Landscape and Supply has decided not to service us anymore. At some point before next spring, we will need to decide whether to look for another bedding plant supplier or simply discontinue this service. Most likely we will present the matter for decision at the next Annual Membership Meeting in January. If you have any suggestions or comments before then, your input will be welcome.

Talking Turkey

- With the warm weather of summer still upon us, it may seem a bit early to be thinking about Thanksgiving dinner, but that's the way the Coöp has to approach this subject. Unlike the huge factory farms that supply turkeys to grocery stores and supermarkets, local suppliers of free-range turkey have to gear their production to actual orders. Since it takes a couple of months to raise a turkey naturally to a size demanded by the typical Thanksgiving meal, our meat supplier, **Creswick**, has asked us to place our turkey orders by September 21st. We have not yet determined what day the turkey pickup will be, but the most likely date is Saturday, November 19th. Dolores Johnson will confirm the date in late October or early November.
- Creswick is located over near Lake Michigan, but we now have a more local and possibly less costly alternative: **Hartland Farms**. (See their website at <http://www.hartlandfarms.com>.) At last report, Hartland was charging \$2.79 per pound for their turkeys -- vs. Creswick's \$3.29 per pound. However, turkey prices have been rising all over, so we are trying to nail down the current Hartland price. Look for an announcement about that in the near future. Once you know the price, if you want to order your turkey from Hartland Farms, you will have to send your order to Nancy Clark by August 28th, which is also the due date for Unfilled Cases. Pickup date will be in November on a date yet to be announced.

Important Scheduling News

- Besides thinking about Thanksgiving now, we also need to think about Halloween. As you know, we alternate Nut and Honey orders. Our "Nut Lady," Diane Brady, is not in a position to handle both Nut and Honey orders at the same time – at least not on an ongoing basis. For the September 6th distribution, Diane will be handling Albanese orders (Nuts and Candy), but for the following distribution (October 4th), she'll be handling Honey orders. **We are planning to have 2 Albanese orders in a row in November (the 1st and the 29th) to accommodate holiday baking needs** (Thanksgiving and Christmas), but both those orders will occur after Halloween. That means, **if you want to order Albanese Candy for Halloween, you'll have to order it for the September 6th distribution!** You may need to refrigerate or freeze the Candy to keep it fresh until the trick-or-treaters come calling.

- Our next distribution (September 6th) is the day after Labor Day. That also happens to be the start of the fall semester for most schools. If you need to accommodate a new schedule for getting children to school, please plan your distribution work accordingly and notify the work coordinators of any scheduling issues.

Distribution Pointers

Distributions have been going pretty well lately, with most members able to leave by 1PM. To make distributions even better, here are some pointers to keep in mind:

- When checking orders, remember to check for updated prices on Zingerman's items and on Amish Butter from Rosewood. If the price on the label is different from the updated price, circle the price on the label (do not cross it out), and then write the updated price next to it.
- If you use one of the Coöp's coffee mugs during distribution, make sure you place it in the sink after you're finished with it. Otherwise, someone has to spend time combing the whole distribution area looking for stray mugs.

Great Recipes

This recipe comes from Michelle Kaloustian. She brought the dish to the July 18th Board meeting, and everyone enjoyed it. Hope you will, too!

Spanish Rice Bake



INGREDIENTS:

1 pound lean ground beef

1 teaspoon salt

1/2 cup finely chopped onion

1 teaspoon brown sugar

1/4 cup chopped green bell pepper

1 (14.5 ounce) can canned tomatoes

1 cup water

3/4 cup uncooked long grain rice

1/2 cup chile sauce

1/2 teaspoon ground cumin

1/2 teaspoon Worcestershire sauce

1 pinch ground black pepper

1/2 cup shredded Cheddar cheese

2 tablespoons chopped fresh cilantro

DIRECTIONS:

1. Preheat oven to 375 degrees F (190 degrees C).
2. Brown the ground beef in a large skillet over medium-high heat. Drain excess fat and transfer beef to a large pot over medium low heat.. Stir in the onion, green bell pepper, tomatoes, water, rice, chile sauce, salt, brown sugar, cumin, Worcestershire sauce and ground black pepper.
3. Let this simmer for about 30 minutes, stirring occasionally, then transport this to a 2-quart casserole dish. Press down firmly and sprinkle with the shredded Cheddar cheese.
4. Bake at 375 degrees F (190 degrees C) for 10 to 15 minutes, or until cheese is melted and bubbly. Garnish with chopped fresh cilantro.

Note from Michelle: I used ground chicken and adobo tomatoes, omitted the sugar, and substituted chili powder for the chili sauce.

If you have a recipe you think members would enjoy – especially one that uses ingredients available through the Coöp – please send it to bfc@brightonfoodcoop.com, and we will publish it in the next newsletter and/or put it on the website.

See you on the 6th!

Jim Brown

BFC Communications Coordinator



*Live long and prosper;
keep life in perspective;
and don't ever forget--
it's just food!*