

## “It's just food!”

### Brighton Food Coöp Newsletter December 2009

- Next Distribution: Tuesday, December 29<sup>th</sup>
- Sami's Orders Due to Gina Barnowsky: Sunday, December 13<sup>th</sup> 9PM
- UNFI (Initial), OV, and Frontier Orders Due: Wednesday, December 16<sup>th</sup> (by 9:00PM)
- Unfilled UNFI Case Orders Due: Saturday, December 19<sup>th</sup> (**by 7:00AM sharp**)
- No Nut Orders, but Honey and Syrup are OK
- **BFC Annual Membership Meeting: January 12<sup>th</sup> 8:30-11:30AM**

Note that because of the holidays, the Unfilled Cases Order Deadline is more than a day earlier than usual and a **sharp cutoff**. If you are used to shuffling a few last-minute orders into the UNFI system after the deadline, you will not be able to do that this time. Please plan accordingly!

Financial Info from the December 1<sup>st</sup> Distribution:

- Number of orders placed: 25
- All Products Total: \$9,763.59
- Extras Table Sold: \$904.14
- Extras Left: \$196.54
- Current Membership: 28

This month is unusual in that we have two distributions: the 1<sup>st</sup> and the 29<sup>th</sup>. (That won't happen again till next November.)

The distribution on the 1<sup>st</sup> brought a pleasant surprise: The Crosset Produce order arrived early, around 9:00AM. Crosset has decided to start delivering to us in a van, which means that we'll no longer have to wait till noon or later while a huge semi truck delivers to several other customers before reaching us.

This earlier produce delivery enables us to complete the distribution earlier. However, it aggravates a workload fairness issue that had already started to develop. With 1<sup>st</sup> Shift arriving at 7:30 and 2<sup>nd</sup> Shift at 9:30, we've been finding that 1<sup>st</sup> Shift is at distribution at least an hour longer than 2<sup>nd</sup> Shift. To even out the workload, we're going to change the 2<sup>nd</sup> Shift starting time to 8:30. Michelle will remind everyone of the new time when she sends out her usual information email a day or so before the Dec. 29<sup>th</sup> distribution.

Reminder: The BFC Annual Membership Meeting is scheduled for January 12<sup>th</sup> 8:30-11:30AM **in the same room where we hold our distributions**. Here's a rough agenda for the meeting:

- 8:30-9:30 – Potluck Breakfast
- 9:30-11:30 – Membership Meeting

A more detailed agenda will be handed out at the meeting. This meeting is very important, not only for the topics covered, but also because it's the only time during the year that the entire membership can come together to focus explicitly on coöp governance. Please attend! The meeting is your best opportunity to express yourself about the overall direction of the coöp.

Key objectives of the event:

- Raise and discuss matters pertaining to the way the coöp is organized and how we operate, including policies, procedures, and plans for the future.
- Discuss and vote on proposed changes to the Handbook and By-Laws.
- Elect the BFC Board for 2010. (If you are interested in a position on the Board, you're welcome to nominate yourself. Job descriptions are in the Handbook toward the end of the By-Laws at <http://www.brightonfoodcoop.com/PolicyHandbook.pdf>. Please contact Cindy to let her know of your interest so your name can be added to the ballots that will be handed out.)
- Try out and share new recipes, especially using the foods available through the coöp. Be sure to bring a dish to pass, and if you can, please make copies of the recipe! Also, **please bring your own dishes and tableware**.

Now, to whet your appetite for that occasion, here's a recipe that Dolores Johnson has provided:

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### **Garlicky Cranberry Chutney**

Susan Stamberg calls this recipe "my truly favorite cranberry side dish." It's from Madhur Jaffrey's Cookbook /East/West Menus for Family and Friends/ (Harper & Row, 1987).

#### **\*Ingredients\***

- \* 1-inch piece fresh ginger
- \* 3 cloves finely chopped garlic
- \* 1/2 cup apple cider vinegar
- \* 4 tablespoons sugar
- \* 1/8 tsp cayenne pepper
- \* 1-pound can cranberry sauce with berries
- \* 1/2 teaspoon salt (or less)
- \* ground black pepper

**\*Instructions\***

Cut ginger into paper-thin slices, stack them together and cut into really thin slivers.

Combine ginger, garlic, vinegar, sugar and cayenne in a small pot. Bring to a simmer, simmer on medium flame about 15 minutes or until there are about four tablespoons of liquid left.

Add can of cranberry sauce, salt and pepper. Mix and bring to a simmer. Lumps are OK. Simmer on a gentle heat for about 10 minutes.

Cool, store and refrigerate. ("It will keep for several days, if you don't finish it all after first taste!")

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Thanks for your attention, and see you on December 29<sup>th</sup> – or at very least on January 12<sup>th</sup>. In the meanwhile, on behalf of the BFC Board, I want to wish you and your family a

**Blessed Christmas and Happy Healthy New Year!**

Jim Brown  
BFC Communications Coordinator