

Brighton Food Co-op Newsletter

February 2017

Hi Members!

Just to let you know, I will be gone next month so there will be no newsletter. (I know you are terribly disappointed!) ☺

Distribution dates: Be sure to note there will be two distributions in March – the 1st and the 29th.

Creswick ordering: Because we are considered a wholesale account, we can choose to have our order delivered on the 1st or the 3rd Monday of the month. We discussed it this morning at circle meeting and decided to change to the 3rd Monday for the next few months because it is closer to our distribution day. Hopefully we will be able to do this right before the first distribution in March. Watch for an email from Terra regarding ordering deadlines. In August the 3rd Monday will be the week after distribution again so we may need to go back to the 1st Monday then.

Honey: We have two options for honey, Turtlebee or Buell Behaven Farm. Amy is looking into each of them to see which might be the better option for the co-op.

Almar: We are through ordering from Almar until next fall.

Albanese: For those members who celebrate Easter, don't forget to order candy for the March 29th distribution. Easter is Sunday, April 16th this year.

StoneCoop: On the Friday before distribution don't forget to check The Weekly Beet for the list of produce availability. If you haven't already done so you can sign up for the newsletter at <http://www.stonecoopfarm.com> Then place your order on Food Club. If you want to order something that is not on the Food Club list, email Christie and let her know what you want. The produce at Stone Coop is so fresh! I got some wonderful, freshly picked spinach and some beautiful baby carrots this morning. They are so fresh the greens look like a gorgeous bouquet!

Also, you can sign up for market shares on the Stone Coop website. If you buy a \$100 share you will receive \$110 in produce, a \$200 share gets you \$220 in produce. And for the next two weeks, a \$300 share gets you \$350 in produce.

Recipe: Thanks to Amy Ray for the following gluten-free and casein-free cookie recipe! Those of us at the January distribution had a chance to sample them and they were yummy! She made them for Christmas but why stop there?? Hearts for Valentine's Day? Flowers for Mother's day? Flags for 4th of July? The possibilities are endless!

Christmas Cut-out Cookies - GF CF

By Amy Ray

Updated 2016

A long-time family tradition, I labored for 5 years to get this mixture right. My mother, the family matriarch and cookie queen, approves of these as being a highly acceptable substitute for her greatly esteemed recipe.

1 ½ cup CF margarine (Earth Balance)
1 ½ cup sugar
4 eggs
4 tsp. GF almond flavoring

Flour Mixture:

5 cups GF flour mix (see next page)
4 tsp. Xanthan gum
1 tsp. Baking soda
1 tsp. Baking powder
½ tsp. Salt

Preheat oven to 350.

In a large bowl, cream the margarine and sugar. Beat in eggs and almond until smooth.

Combine dry ingredients in a separate bowl and then add them to the wet ingredients.

Refrigerate dough at least one hour, but can stay for several days.

Roll out dough to 1/8 inch thickness on rice flour covered surface. Make sure to keep rolling pin, dough and surface lubricated with GF flour. Cut out cookies and bake on ungreased cookie sheet for 8 to 10 minutes, or until just golden at the edges. Cookies will be soft at first, but will firm up as they cool.

ICING:

- 1 stick or ½ cup CF margarine
- 1 lb. powdered sugar
- 2 tsp. GF almond flavoring
- 1 Tbsp. CF milk

Melt the margarine in a 2 ½ quart sauce pan. Add the almond flavoring, and then stir in the powdered sugar. Add milk until it is spreadable, but not soupy. You may add food coloring for colors at this point. If too soupy, add more powdered sugar.

Frosting for a double batch of the cookies: use 3 sticks margarine (1 ½ cups). Spread the icing on cookies and add sprinkles. Set on trays and dry overnight before packing into containers. You can freeze these for at least one month.

GF Flour mix: (save extra flour to keep dough from sticking when rolling out cookies)

- 1 cup sweet rice flour
- 2 cup brown rice flour
- 3 cup sorghum flour
- ½ cup tapioca starch

Or use Namaste Perfect Flour Blend

(Do not use flour with large amounts of rice flour, as the cookies will be gritty!)

Next distribution: March 2017 (1st Distribution)

- OV/Frontier Order Due: Feb 15
- OV Filled Cases Due: Feb 19
- UNFI Order Due: Feb 22
- Creswick Order Due: Feb 25
- Distribution: Mar 1
- Creswick Delivery: Mar 6

Note: There will be two distributions in March – the 1st and the 29th!

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: armom70@gmail.com
 - Gina: ginabarnowsky@gmail.com
 - Marilyn: 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!

