

Brighton Food Co-op Newsletter

July 2017

Hi Members!

As you probably remember, UNFI changed our delivery day to Thursday but thanks to Amy Ray, who made arrangements with the driver, two or three members are able to meet him at his hotel each month at the end of his shift (approximately at noon) and bring the order back to the church. By the time UNFI arrives, the OV orders we have been distributed. That means the entire distribution still takes just 3 ½ to 4 hours! And we don't have to meet at the church until 10:00! Remember those days of arriving at 7:00 for a 7:30 delivery?? I sure do!

Membership: We sure could use a few more members! Our numbers have dwindled in recent years due to lots of reasons: our lives have become more complicated, families move, parents get time-consuming jobs, family sizes shrink as children grow up and local, organic foods are more widely available. So many reasons explain why we have lost membership over the years. But if you know someone you think would be interested, please have them contact me at 810-231-0195 or mmitchell1945@aol.com An organization like a co-op is only as strong as its membership.

Motave Meadows: Unfortunately, Eva is no longer growing produce for sale. ☹️ I for one will miss her wonderful salad mix! However, Stone Coop also has wonderful salad mixes, kale, chard, heirloom tomatoes, herbs and lots more so we still have a local, organic farmer we can support and whose produce we can enjoy! Just remember to check out the newsletter Christie forwards on the Friday before distribution to see what will be offered on distribution day. I stop at the farm on my way to co-op to get our order and you will not find any fresher produce unless you grow it yourself.

Honey and Syrup: We have two local vendors who can supply us with honey and we also have plenty of local syrup on hand, so don't forget them when ordering on Food Club.

Albanese: We will not be ordering candy from Albanese again until September. Those wonderful chocolate treats tend to melt in the heat.

Recipes: It's the time of year – hot, humid days - when we love beautiful, fresh fruit and refreshing adult beverages! (Admit it, you do love adult beverages!) Here are a couple of recipes from Food.com that use the luscious Michigan strawberries available now.

Fresh Fruit Salad

Ingredients

1 tablespoon orange juice
2 teaspoons honey
2 oranges, peeled and sliced
2 cups strawberries, sliced
1 cup grapes, halved
2 kiwi fruits, peeled and sliced
2 tablespoons mint leaves, chopped

Directions

In a nonmetallic bowl, combine orange juice and honey. Add the fruits; toss to coat. Refrigerate, covered, until chilled, at least 1 hour. Sprinkle with mint before serving.

Frozen Strawberry Margaritas

Puree 3 cups strawberries, 1/4 cup orange-flavored liqueur like Triple Sec or Cointreau, 1/3 cup fresh lime juice, 3/4 cup tequila, 2 tablespoons honey and a pinch of salt in a blender. Add 3 cups of ice and blend until smooth. Divide among 4 stemmed glasses; garnish with strawberries dipped in sugar.

Next distribution: July 2017

- OV/Frontier Order Due: July 5
- Creswick Order Due: July 9
- OV Filled Cases Due: July 9
- UNFI Order Due: July 12
- Creswick Delivery: July 17
- Distribution: July 19

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
 - 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!