

"It's just food!"

Brighton Food Coöp Newsletter

May 2012

Key Upcoming Dates:

- Next Distribution: **Tuesday, May 15th** (Terra Bulloch will announce shift times.)
- Initial Orders Due: **Wednesday, May 2nd** (by 9:00PM)
 - **UNFI** – Login to the Online System at <https://www.unfi.com> (Warehouse = Greenwood, IN).
 - **Frontier**: Send order to Megan Putnam.
 - **Outside Vendors (OV)**: Send order to Christie Winch at tcwinch@yahoo.com.
 - **Sami's Bakery**: Include your Sami's order with your OV order to Christie Winch.
- **Produce**: Include your Produce Share order with your OV order to Christie Winch. 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, May 6th** (by Noon)
- **Creswick Meats**
 - Pickup (for orders placed by April 29th): May 21st
 - May Orders will be due on May 27th for pickup on June 18th
- Note: Nuts/Candy and Maple Syrup can be ordered for May; Honey and Maple Syrup for June.

Distribution Recap

The April 17th order was the smallest in a while, so distribution went rather quickly, with relatively few problems. Most members were able to take their orders home by 1:00.

Solicitation Advisory on the Web

Back in March, the Newsletter presented a list of coöp members who have part-time jobs or small businesses on the side that provide useful products or services. That list is now on the website at <http://www.brightonfoodcoop.com/solicitors.pdf>. If you're interested in these products/services, you're welcome to contact the associated members about what they sell/do.

Great Recipes

Kathy McKay 5:22pm Apr 10

I wanted to share this recipe with you for Baked Salmon with Black Olive Salsa. I don't even like black olives, but I really enjoy this dish. The recipe calls for 4 salmon filets, but I like the salsa so much, we use it for just 2 servings.

2 - 4 salmon filets

1/4 c. green pepper, chopped

1/4 c. red onion, chopped

1/4 c. sliced black olives

5 sundried tomatoes, chopped

5 cherry tomatoes, quartered

1 t coconut oil

1/2 t dried oregano

Preheat oven to 400 degrees.

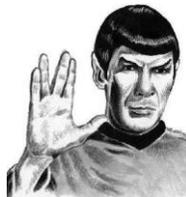
Combine all ingredients, minus the salmon, in a bowl. Place salmon, skin side down (if leaving skin on), in well-oiled cast-iron frying pan. Spoon salsa over salmon. Bake 18 to 20 minutes, until salmon flakes easily with a fork. Enjoy!

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 15th!

Jim Brown

BFC Communications Coordinator



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