

**It's Just Food!**  
**Brighton Food Co-op Newsletter**

Welcome to our **new member, MaryBeth Mohney** who lives in Pinckney. It was great to meet you at the November distribution MaryBeth! Thanks for joining us! We look forward to a few more members joining in December!!

Place your December order as soon as you can. The deadline is **November 19, 2008** to have orders to batchers. You can still order full cases of food and help fill cases with other members until **Sunday, November 25th at 9pm.**

Have you ever seen the great produce you can get from **Door to Door?** Just ask at the next circle meeting and we can get a box out for you to look at. You manage your own account. They start with a basic order including items that are seasonal. You can choose to replace up to three items with items you like more. You are not committed to order each month, you must put your order on vacation so they do not automatically send one for you. These orders come to the church for distribution to you, or they can ship directly to your house for a fee. 3% co-op fee is added onto these orders.

Our last distribution went well, **thanks for your patience** with checking out. It can take longer when all items are not processed before the circle meeting, which is our goal :-)

November distribution had 20 members order, Oct. had 19 orders

Cost of Products Sold	\$8,235.00
Extras Table Sold	\$ 572.34
Extras Left	\$ 383.77
Co-op Income 3%	\$ 245.70

**ALL MEMBERS-Our Annual Meeting** will be held at the church on **January 13, 2009.** Please plan to bring a breakfast dish to pass. Your commitment to attend this annual meeting is part of your membership agreement. Beverages will be provided. Voting in new board, review of handbook and other important agenda. More on this later. Please consider filling one of our two important openings. We will need a **Secretary/Membership Coordinator** and **Distribution Coordinator.**

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My Favorite Things by Diane Brady

**Quick Granola recipe**

*Oven 325 degrees*

2 cups **Oatmeal**, 1/3 c. **almonds**, 1/3 c. **coconut**, 1/3 c **pecans**  
1/3 c. concentrated **cranberry juice**, 1/3 c. **brown sugar**, 2 Tabl. **veg. oil**, 1 tsp **cinnamon**, 1/2  
tsp **allspice**, 1 c.dried **cranberries.** *Butter deep cookie sheet*

Combine 1st 4 ingredients in large bowl set aside, combine everything else except cranberries in saucepan. Boil til sugar dissolved. Pour over Oatmeal mixture. Bake 20 minutes. Stir and add cranberries, blend and Bake 12 minutes longer.Cool well. Store in ziplock bag. Easy to double recipe and substitute.

Please contact me at [dbramblewood@sbcglobal.net](mailto:dbramblewood@sbcglobal.net) with your favorite things for inclusion in the December Newsletter. Thanks,D

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UNFI Web batcher-Susan Kataja

Vendor batcher-Kris Verschoor

Frontier batcher-Dana Janssen

Nuts and Honey-Kellie Hicks

Next Distribution is Tuesday December 2, 2008

2nd Dec Distribution is Tuesday December 30, 2008

Orders Due batchers, Wednesday, **November 19, 2008**