

# Brighton Food Co-op Newsletter

## November 2017

Hi Members!

We were greeted by a surprise set-up for a rummage sale when we arrived at the church yesterday for distribution. Not only was the entire room filled with items for sale but all of our tables were in use. However, with the help of the church secretary we were able to make enough room and free up enough tables to carry on. And as a bonus, the table filled with toys kept the kids occupied!

**Albanese:** Christie sent out an email this morning with a list of all of the Albanese candies available for the holidays, so check it out. Some yummy looking treats for kids of all ages!

**Zingerman's Creamery:** Gelato! Zingerman's has several new flavors of their delicious gelato for sale this winter. They include Pistachio, Peppermint bark, Masala Chai tea, Sour cream coffeecake and Spiced pecan. Having sampled several Zingerman's gelatos in the past I can attest to the creamy, rich deliciousness.

**Almar:** Christie will notify members if and when apples are available from Almar. The weather last spring took a toll on their crop and the apples they have been importing from Washington have only been juice quality. They do have hard cider available and also Haybaler organic switchel. What's that you ask?? According to Almar's website, "it's simple and pure. It's kind of a throw-back to early days in America, when clean water wasn't easy to come by. Folks would ferment the summer's bounty into vinegar, then blend it with other elements. The result? A refreshing beverage, high in antioxidants and electrolytes! For our switchel, we chose to blend honey and ginger with our apple cider vinegar and it is now available in berry, cherry, and cayenne."

**Creswick:** Thinking ahead to next fall, members who would like a Thanksgiving 2018 turkey should order it by March as that is when they buy the young turkeys that they raise for the holidays.

**Recipe:** I think my three sons and my grandkids would boycott Thanksgiving and Christmas if I did not make my famous chocolate pie. None of them really like pumpkin pie but they sure love chocolate. I know I got this recipe from a cookbook my mom gave me years ago but I can't recall what cookbook it was. The chocolate filling is like a rich pudding and so good!

# Chocolate Pie

## Graham cracker crust

Preheat oven to 375. Combine 1 ¼ C. fine graham cracker crumbs (I buy a box of crumbs – less messy than crushing them!), ¼ C. sugar and 6 T. melted butter. Mix and then press firmly into a pie pan. Bake 6-8 minutes until edges are lightly browned. Cool completely before filling. (Alternatively, you can put the crust in the fridge for an hour and then fill it.)

## Chocolate filling

- 1 C. sugar
- 1/3 C. all-purpose flour
- ¼ t. salt
- 2 C. whole milk
- 2 1 oz. squares unsweetened chocolate, chopped
- 3 slightly beaten egg yolks
- 2 T. butter
- 1 t. vanilla

In saucepan, combine sugar, flour and salt. Over medium heat, gradually stir in milk and then add chopped chocolate. Cook and stir until bubbly and then cook and stir constantly two minutes. Remove from heat.

Stir a small amount of hot mixture into the yolks and then immediately stir the yolks into the hot mixture. (That keeps the eggs from scrambling when you add them). Cook two minutes stirring constantly. Remove from heat. Add butter and vanilla and stir until butter melts.

Pour into cooled shell. To prevent a “skin” from forming on top of filling, put a sheet of waxed paper directly on the hot filling.

Refrigerate until ready to serve. I usually serve it with whipped cream that I sweeten with a little sugar and vanilla.

Next distribution: Dec 2017

- OV/Frontier Order Due: Nov 22
- Creswick Order Due: Nov 25
- OV Filled Cases Due: Nov 26
- UNFI Order Due: Nov 29
- Creswick Delivery: Dec 4
- Distribution: Dec 6

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: [ammom70@gmail.com](mailto:ammom70@gmail.com)
  - Gina: [ginabarnowsky@gmail.com](mailto:ginabarnowsky@gmail.com)
  - Marilyn: [mmitchell1945@aol.com](mailto: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!

