

Brighton Food Co-op Newsletter

October 2017

Hi Members!

Again I have to ask you ... have you ever wondered what it means to be flexible? UNFI continues to test our ability to be flexible with regard to when to expect delivery of our order. Wednesday was no exception. Although Tony, our driver, previously told us he would probably be able to deliver our order by 12:30 or 1:00 each month, we received conflicting messages from UNFI during distribution, one of which was to expect delivery between 3:31 and 5:31. Tony finally arrived around 5:00 and we learned that the truck from the Indiana warehouses had broken down and was three hours late meeting Tony. But as always, our members rose to the occasion! The delivery came off without a hitch and Tony told us that he will arrive between 12:30 and 1:00 most days. So, we will probably meet at 11:00 next month to set up and distribute OV orders before the UNFI truck arrives. More on that before next distribution.

Copies of Member Statements: As a reminder, in an effort to save paper and printer ink and thus our resources, we decided not to provide copies of member statements at distribution anymore unless a member requests a copy. Gina will email statements with the totals for each area (UNFI, Higher Grounds, Zingerman's etc.). Please let her or Marilyn know if you want copies.

Thanksgiving shopping: Thanksgiving is just two weeks after our next distribution so keep that in mind when placing your order. Some of you may have already placed an order for a Creswick turkey but there's always dinner rolls and pumpkin pie from Zingerman's, squash, onions and potatoes from Stone Coop, cranberry sauce and mushroom soup (for your green bean casserole) from UNFI and all kinds of spices and herbs from Frontier.

Albanese: Maybe you would like some luscious chocolates to share or give as a gift for the holidays. Or maybe mixed nuts (☺) are more to your liking. We can always order candy during the cooler months so check out the Albanese site on Food Club.

Frontier: Don't forget that Kathy set up a guest account in Frontier in case someone would like to check out what is offered and at what price. This is a great opportunity for a member who hasn't ordered from Frontier or a friend who is curious about it. Here's how: Email: pkblmi@comcast.net,

password: BFCsGuestPW. Anybody can use it to get pricing, but no orders will be processed under it.

Recipe: Pork (or chicken) and Tomatillo Chili

As cooler weather approaches, a big pot of chili begins to sound really good. This recipe from the Food Network takes some time but is **SO DELICIOUS**. It's spicy but not hot. If you have never cooked with tomatillos, you are in for a treat! We make this chili with pork and top with sour cream, cheddar and chopped green onions. You can also make it with 2-3 pounds of chicken thighs or breasts.

Ingredients

- 1 pound tomatillos, husked and rinsed
- 2 plum tomatoes
- 1/4 cup vegetable oil
- 4 poblano chile peppers
- 2 jalapeno peppers (seeded if you want less heat)
- 3 pounds boneless pork shoulder, trimmed of excess fat, cut into 2-inch pieces
- 2 tablespoons chili powder
- 2 tablespoons ground cumin
- Kosher salt and freshly ground pepper
- 1 onion, chopped
- 3 cloves garlic, chopped
- 2 tablespoons cornmeal
- 4 cups low-sodium chicken broth
- Sliced scallions, shredded cheddar, sour cream, avocado, and/or pickled jalapenos, for topping

Directions

Preheat the broiler. Toss the tomatillos and tomatoes with 1 tablespoon vegetable oil on a baking sheet and push to one side. Put the poblanos and jalapenos on the other side of the baking sheet. Broil, turning the vegetables occasionally, until charred, about 10 minutes. Transfer the tomatillos and tomatoes to a cutting board and let cool. Put the peppers in a bowl and cover with a plate; set

aside 10 minutes. Pull the skins off the tomatoes, then core and chop them along with the tomatillos. Peel, seed and chop the peppers; set all the vegetables aside.

Toss the pork with the chili powder, cumin, 2 teaspoons salt and a few grinds of pepper in a large bowl. Heat 2 tablespoons vegetable oil in a large Dutch oven or pot over medium heat. Working in batches, add the pork to the pot and cook, turning, until browned, about 3 minutes. Transfer to a plate. Add the remaining 1 tablespoon vegetable oil, the onion and garlic to the pot; cook, stirring, until softened, about 3 minutes. Sprinkle in the cornmeal and cook, stirring, until lightly toasted, about 1 minute. Add the broiled tomatillos, tomatoes and peppers. Stir to combine, scraping up any browned bits from the bottom of the pot. Add the broth and pork and any collected juices, then bring to a simmer.

Cover and cook, stirring occasionally, until the pork is tender, about 1 1/2 hours. Uncover, season generously with salt and continue simmering, stirring occasionally, until the liquid reduces slightly, about 30 more minutes. Remove from the heat and let stand about 10 minutes; spoon off any excess fat from the top. Season the chili with salt and pepper and serve with toppings.

Next distribution: Nov 2017

- OV/Frontier Order Due: Oct 25
- Creswick Order Due: Oct 28
- OV Filled Cases Due: Oct 29
- UNFI Order Due: Nov 1
- Creswick Delivery: Nov 6
- Distribution: Nov 8

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!

