

willy street co-op 

READER

A PUBLICATION OF WILLY STREET CO-OP, MADISON, WI
VOLUME 48 • ISSUE 12 • DECEMBER 2021



IN THIS ISSUE

Nifty Gifts; Capital and Operating Budgets;
Sheet Pan Pancakes; and More!

HOLIDAY HOURS

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December 25: CLOSED

December 31, New Year's Eve: Regular Hours
January 1, 2022, New Year's Day: CLOSED

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READER

PUBLISHED MONTHLY BY WILLY STREET CO-OP

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The Willy Street Co-op *Reader* is the monthly communications link among the Co-op Board, staff and Owners. It provides information about the Co-op's services and business as well as about cooking, nutrition, health, sustainable agriculture and more. Views and opinions expressed in the *Reader* do not necessarily represent those of the Co-op's Directors, staff or Ownership. Willy Street Co-op has not evaluated the claims made by advertisers. Acceptance of advertising does not indicate endorsement of the product or service offered. Articles are presented for information purposes only. Before taking action, you should always consult a professional for advice. Articles may be reprinted with permission from the editor.

SUBMISSIONS

All advertising submissions must be reserved and arranged with the editor by the 10th of the month previous to publication. All advertisement copy must be submitted by the 15th of the month. Submissions should be emailed to l.wermcrantz@willystreet.coop or mailed to Willy Street Co-op's Central Office according to submission requirements.

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WEBSITE: www.willystreet.coop

BOARD EMAIL: board@willystreet.coop

STORE HOURS: Willy East: 7:30am-9:00pm; Willy West: 7:30am-9:00pm;

Willy North: 7:30am-9:00pm every day

All Juice & Coffee Bars: 7:30am-7:00pm;

Deli: 7:30am-9:00pm

Meat & Seafood: 7:30am- 8:00pm

WILLY STREET CO-OP MISSION STATEMENT

The Williamson Street Grocery Co-op is an economically and environmentally sustainable, cooperatively owned grocery business that serves the needs of its Owners and employees. We are a cornerstone of a vibrant community in south-central Wisconsin that provides fairly priced goods and services while supporting local and organic suppliers.

WILLY STREET CO-OP BOARD OF DIRECTORS

Jeannine Bindl, President
Sarah Larson, Vice President
Brian Anderson
Tatiana Dennis
Michael Chronister
Gigi Godwin
Ann Hoyt
Carol Weidel
Ashwini Rao

BOARD CONTACT INFO:
board@willystreet.coop
all-board@willystreet.coop
(includes the GM, Executive Assistant and Board Administrator)

BOARD MEETING SCHEDULE

December 1, 2021

January 26, 2022

March 23, 2022

April 27, 2022

June 22, 2022

July 27, 2022

Board meetings are typically held at our business office at 6:30pm (1457 E. Washington Ave. in Madison), but may be held virtually. Please see www.willystreet.coop/events and select the "Board" category for details.

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ADVERTISE IN THE READER

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Find info here: willystreet.coop/advertising.



CUSTOMER COMMENTS

Write Us!

We welcome your comments and give each one attention and serious consideration. Send them to customer.comments@willystreet.coop or fill out a Customer Comment form in the Owner Resources area. Each month a small selection is printed in the *Reader*. Many more can be found in the commons or in the binder near Customer Service. Thank you!

ROTTEN RADISHES

Q: *I was cutting up the red radishes that I bought on Monday tonight, and thought you might want to know that probably half of them had black stripes over a large portion of the inside. Not sure if that meant they were bad, but that would have been my guess, so I cut them out.*

A: Thanks so much for the comment! I'm so sorry your radishes had blemishes on the inside. These kinds of things can be really hard to detect on our end, since you really have to cut them open in order to see the issue.

You are more than welcome to stop in at the Customer Service desk during your next shopping trip and collect a refund for these. I will alert the Produce teams at all of our stores so they can be on the lookout for this issue. We're at the tail end of the local season right now. If the issue is pervasive, we may need to switch into non-local radishes earlier than we thought. Thanks again! -Megan Minnick, Purchasing Director

BACK TO BULK

Q: *Hi! I read in the October Reader, in the "Coming Back to Bulk" feature, that "it is becoming harder and harder for us to justify continuing to offer the number of [Bulk] items we've historically carried." Our family actually joined the Coop this summer because of the bulk bins! I'm grateful to have a nearby option with such an extensive bulk selection, so that I can reduce our packaging waste for staples such as rice, lentils, beans, oats, coffee, spices, and even oil and liquid sweeteners. I understand if there are financial realities that necessitate downsizing the bulk section; I just wanted you to know we appreciate it for now! Thanks!*

A: Thank you for your comments about shopping Bulk. I appreciate your perspective and words of encouragement. I am happy to hear you joined Willy Street Co-op because of our Bulk offerings. Many people are looking for ways to reduce their footprint, and shopping in Bulk is a great way to do this, while reducing your costs of grocery shopping. Thank you for reaching out and letting us know

how much you appreciate it! -Dean Kallas, Grocery Category Manager

OWNER NUMBERS

Q: *Hello! I just received an automatic email about a purchase someone else made today using my owner number. It was not charged onto a credit card I have, and most likely was just a mis-entered owner number by the cashier, but wanted to let you know, in case there is a bigger issue. Thanks!*

A: Thank you for letting us know that this happened. In all likelihood you are correct that your number was just mistakenly entered at the register. If you continue to see this happening please let me know and I can issue you a new Owner number if it seems your account has been compromised. Have a great day! -Rosalyn Murphy, Owner Records Administrator

TAXABLE TEA

Q: *Per State of Wisconsin Pub 220 <https://www.revenue.wi.gov/DOR%20Publications/pb220.pdf> (see pages 16 & 17) coffee beans and tea bags are not taxable items in the state of Wisconsin. I have been charged sales tax on my tea bag purchases at the COOP for several years. Why?*

A: Teas are tricky! Some of the teas we sell meet the state's definition of a "Dietary Supplement" and therefore are subject to sales tax. If the tea has a "Supplement Facts" panel it is considered a supplement and tax is charged. If the tea has a "Nutritional Facts" panel it is considered food and is exempt from sales tax.

If you look on page 16 of the document you referenced, the following is mentioned before the table listing the exemptions: "The following examples of food and food ingredients are exempt from Wisconsin sales tax, provided they do not meet the definition of "candy," "dietary supplements," "soft drinks," or "prepared foods." Pg. 10 lists the state's definition of dietary supplements.

If you still have one of the teas you purchased you can check to see if it has a nutritional facts or supplement facts panel. If it has a nutritional facts panel and you were charged tax, that would definitely be an error on our part! Please let us know if that's the case and we can update our records. If you have teas you purchased previously that you would like us to check for you, let us know!

I hope that this explains why we charge tax on certain teas. Let me know if you need any additional information. Thanks, -Matt McHugh, Logistics Director

GREAT BRITISH BAKE OFF

Q: *Just when I thought I couldn't love my co-op more... I found Scharr GF pastry sheets in the freezer section! I am a big Great British Bake Off fan, and*

I've been jealous of puff pastry bakes on the show for years. Tried to make it myself, but it's truly not that good. These baked up all puffy and perfect. THANK YOU SOOOOO MUCH.

A: What a fun cheerful comment to read from you. Thanks for taking the time to send it on to us. I will be sure to post your comment for all staff to read and enjoy. It is great to know that the Co-op carries a product that really meets your needs. Also, I too share your enthusiasm for the Great British Bake Off! Cheers to baking! -Katie O'Connell-Jones, Owner Resources Coordinator—West

ORDER ONLINE

Q: *I would like to order online for delivery or curbside pickup.*

A: Our online shopping options can be found on our website at www.willystreet.coop/pages/curbside. You can also find this by going to the homepage on our website and clicking the purple box in the upper right corner that says "order online." Please let us know if you need further assistance. Thanks for thinking of us and have a great weekend! -Kirsten Moore, Cooperative Services Director

ONION RECALL

Q: *Hello, I just saw that onions through ProSource Produce have been recalled. I don't have a sticker on my onion to see the source. Can you let me know if it is possible that the red onion I purchased at your East store on 10/17 could possibly be from this source. Thank you.*

A: Thanks for reaching out! I'm happy to report that all of the onions we've sold at Willy East since mid-September are locally grown in Hillsboro, WI, so there's no chance at all that they are part of the recall. Have a great day! -Megan Minnick, Purchasing Director

SALLY THE SALAD MACHINE

Q: *On a recent trip out of town, we stopped at the East Co-op to experience the elusive Sally the Salad Machine. A number of shoppers stopped in awe as we watched the swirl of kale, croutons, diced carrots, and quinoa become a bowl of magical sunshine! (Minus the cherry tomatoes—which were still shriveled, flavorless, and appeared to be expired) We grabbed the sought-after Red Curry Tofu wrap, and agreed it was better with each bite. A few questions out of curiosity: Will the Sally the Salad Machine change on a regular basis to include different and/or more ingredients? Will there be an option for dressing on the side? And that tofu wrap—while quite tasty, nearly \$7 for such a small sandwich seems a bit pricey. The wrap we selected was merely a snack. Thanks for taking the time to answer.*

A: Thanks for reaching out with your questions about Sally and the RCT Wrap.

In regards to Sally, we have been noting a few problems with the cherry tomatoes, and are working to resolve those issues. Sorry you had a bad experience with that ingredient. The dressing is unable to be provided on the side at the moment; the machine doesn't have that capability. We are planning on getting a salad bar back at east; once that happens folks will be able to snag dressings from the bar.

In regards to the cost of our tofu wrap, we have seen prices go up across the board this year. It's been challenging to keep prices low and still uphold our ingredient and quality standards. The tofu in the wrap is hand-produced in Milwaukee by the Simple Soyman, the tortillas have super clean ingredients and are organic, and the produce in that wrap is all local (when possible) and all of it is organic. Unfortunately when our costs on these products go up, we have to pass that on to the consumer. We have not changed our pricing structure, we're merely keeping up with the market.

Please let me know if you have any other questions or concerns, and thanks for supporting the prepared foods program at Willy Street Co-op! Best Wishes, Dustin Skelley, Prepared Foods Category Manager

SOUP RECONSTITUTION

Q: *Hello! Do you have the reconstitution instructions for the bulk soup mix online?*

A: Thank you for your question. I am sorry but we do not have the preparation instructions for making the bulk soup mixes on our website. I am not sure which bulk soup mix you purchased, but North Bay Trading has instructions for their soup mixes on their website under each product's cooking tips: www.northbaytrading.com/soup. Just click on the product and the instructions are on a tab a bit lower on the page, by the product descriptions and customer reviews. The Taste Adventure soup mix instructions are a little bit harder to find. Here are the instructions for their: split pea (www.pccmarkets.com/product-info/bulk/taste-adventure-split-pea-soup-mix-370994/), and curry lentil (www.pccmarkets.com/product-info/bulk/taste-adventure-curry-lentil-soup-mix-370993/; scroll down and they are under preparation). I hope these help! Dean Kallas, Grocery Category Manager

BULK AVAILABILITY

Q: *My family joined the Co-op this past summer and we have appreciated the opportunities for bulk shopping. We had a couple of questions about the availability of certain items.*

First, we like that we can find

bulk laundry and dish detergent at the East location, but have been missing it at the West location (which is more convenient for us).

Second, we were wondering if bulk dried fruit will ever be available? We've seen it pre-packaged but think it would be great to have in the bins.

A: Thank you for your questions and comments. I appreciate you letting us know what you are looking for in bulk at Willy West, and thank you so much for joining the Willy Street Co-op.

I will mention your interest in us carrying bulk laundry liquid and dish liquid at Willy West to our Grocery Manager. Our pricing on them does not work out as well as we would like, because both of the bulk products come from a vendor that we only order these two products from. We have received complaints that both are more expensive than their packaged counterparts, so I think this makes our Grocery Manager hesitant to want to carry them.

We do not stock dried fruit in bulk bins because it has the tendency to get mushy when exposed to air and the fruits start to become like a paste when they are crushed together. In the summer, a bulk fruit bin would become a fruit fly nightmare. I am sorry but the loss on the product would be too great for us to offer it that way. Great question! -Dean Kallas, Grocery Category Manager

VEGAN CHOCOLATE CHIP COOKIES

Q: I recently bought a box of your vegan chocolate chip cookies and they were different than the

ones that we are used to, back when they came in a bag. The old crumbly salty ones were so amazing! What happened??! Please don't say they're gone!!!

A: Thanks for reaching out about our vegan chocolate chip cookies. The only change that has been made to the cookies recently is that we started using flour that was grown and milled in Wisconsin from Meadowlark Organics. We used to use flour that was grown and milled in Kansas. We made this change back in September across the board with our prepared foods; it's a really cool opportunity to support a local, family-owned farm. If you want a little more info on Meadowlark Farms, here's a link to their website: www.meadowlarkorganics.com/our-farm-1!

We did change packaging as well, but that is only a temporary change. The cookies will come in bags as soon as we get them back in stock. Packaging has been really challenging to source this year with all the supply chain disruptions. We've had the packaging on order for almost a month and we're just waiting for it to show up.

Please let me know if you have any additional questions or concerns! Best Wishes, Dustin Skelley, Prepared Foods Category Manager

PLASTIC-FREE PRODUCTS

Q: Please carry more plastic-free products. For example, I cringe every time I buy blueberries and blackberries. Prior to the '90s they came in cardboard containers, rather than plastics.

Also, there are many self-care and home products that could come

in bamboo: <https://thesustainabletomorrow.com/>

Also, please separate Vegan chips from those that contain Dairy. Many of your products contain hidden Dairy.

*****Note that Dairy is one of the largest contributors to Methane in the atmosphere.**

Methane has more than 80 times the warming power of carbon dioxide over the first 20 years after it reaches the atmosphere.

Many of us are trying to refrain from consuming dairy to save the planet, yet many of your products contain hidden dairy ("casein" "whey" in chips). Please carry more non-dairy products.

A: Thanks for the comment! We do look for plastic-free packaging whenever we can, but unfortunately, the food industry has not been as quick to eliminate plastic as we might like.

Unfortunately, fresh blueberries and blackberries are not available to us in cardboard or other non-plastic packaging. Many large produce firms are currently experimenting with non-plastic clamshell packaging for berries and other items, but this type of packaging is still quite rare, and so far limited to strawberries, grape tomatoes, and a few other commodities.

On the bright side, we do work with some local growers who are very interested in reducing plastic in their packaging. I'm not sure if you've noticed the locally grown 3lb bags of onions in paper bags that we're currently carrying? These are from New Traditions Homestead, and that farmer has been extremely proactive about plastic reduction in his products. We will also have a new 3lb bag of local potatoes from Driftless Organics on our shelves within a week or so that are packaged in a paper bag.

Regarding chip merchandising, we don't unfortunately have the capacity to monitor all ingredient lists of the products we sell regularly enough to guarantee that a particular section conforms to a dietary preference like dairy-free. Additionally, a lot of customers prefer to shop by brand, and/or by type of chip. Your best bet is always to read ingredient lists to make sure that the products you purchase don't contain any ingredients that you're hoping to avoid.

Thanks again for the comment. Have a wonderful day! Best, Megan Minnick, Purchasing Director

LACTOSE-FREE CHOCOLATE

Q: Hi guys, my mother has developed a lactose issue. And she adores chocolate. Wondering if you have any dairy free chocolate? I'm not even sure if that is a thing, but if it is I figured you might have some. Let me know?

A: Thank you for your comments and your questions. Many of the dark chocolate bars we carry do not have dairy ingredients in them. They will normally say 55% cacao on the outside of their wrappers, or even have a higher cacao percentage in them. Please make sure to read their ingredients for good measure, and beware anything with caramel in it, since they usually use dairy to make it.

Some of the brands I would look at are: Alter Eco, Beyond Good, Chocolve, Cocomels (these are made with coconut milk, and are dairy-free, but they taste like the real thing with a bit of a coconut aftertaste), Endangered Species, and Theo. I hope you find what you are looking for! -Dean Kallas, Grocery Category Manager

MRS. CLARK'S

Q: For decades my family has been buying Mrs. Clark's mayonnaise from the Willy Street Co-op. It is the best mayonnaise. It now appears that the coop is no longer carrying Mrs. Clark's. Is that, indeed, the case, and, if so, can it be remedied? Thanks.

A: Thank you for your comments and question! At first I heard that our distributor could no longer get it from them. Then I heard that Mrs. Clark's is not currently producing it. I do not think I have the full picture, but I am hopeful that we will be able to get it back on the shelf again soon.

To be honest, the supply chains for many food manufacturers have not been as solid as we would like them to be, and this has led to a lot of disruption in what we have available. I am sorry we do not have it in stock for you. -Dean Kallas, Grocery Category Manager

Double Dollars donations go twice as far in November & December!



Through December 31, when you use a Double Dollars scan card the Co-op will match up to \$10,000 and split it between our five food pantry partners: Goodman Community Center, Fritz Food Pantry, Wil-Mar Neighborhood Center, The River Food Pantry, Lussier Community Education Center, and Middleton Outreach Ministry.

Just tell the cashier you'd like to donate!



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GENERAL MANAGER'S REPORT

OSHA; Services & Staffing; & More!



HELLO DECEMBER; HELLO WINTER

Before welcoming in the New Year at the end of this month, we have another four weeks of fun and festivity to go.

The winter solstice is on Tuesday, December 21, the

day with the fewest hours of sunlight in the whole year, and then voila the days begin to once again grow longer until we reach the summer solstice.

And, for your gift-giving and eating celebrations, we have stocked up on a wide variety of gift-wrapping, games and puzzles, and candles. For the food lover at heart there are holiday treats galore. We can assist you from food preparation to clean up to leftovers storage, we have you covered!

DIVERSITY, EQUITY, AND INCLUSION UPDATE

In the summer of 2020 we started our journey to become an equitable and inclusive organization. Here's an update on the progress we have made on some of our Diversity, Equity, and Inclusion (DEI) work in the last couple of months.

This year we prioritized increasing the HR function capabilities and we added a position to create capacity for more robust training and development function. Concurrently the entire management team completes Step Up's equity accelerator training and development investing 5-8 hours per month increasing our ability to apply equitable principles into our managerial and functional responsibilities. Following our development, the Board and senior management team worked together with Step Up to draft vision and mission statements, and identify strategic objectives that

included DEI initiatives. The Board will review and approve the revised mission, vision, and goals during our December meeting.

We are now moving to the next step in our journey and we launched an 8-10 hour self-paced, on-demand training series for all staff focused on Uprooting Bias and Microaggressions, which we plan to integrate into onboarding and orientation of new hires. We will continue our steadfast commitment toward becoming an equitable and inclusive organization. If you are interested in learning more about our partner in this journey, Step Up: Equity Matters, check out their website at www.stepupforequity.com.

OCCUPATIONAL SAFETY & HEALTH ADMINISTRATION (OSHA) EMERGENCY TEMPORARY STANDARD (ETS)

As of the writing of this report, we are aware of the issuance of OSHA's COVID-19 Vaccination & Testing Emergency Temporary Standard, as well as of the 5th Circuit Court of Appeals stay of that ETS. We are continuing to monitor the pending legal proceedings and move forward appropriately once all litigation has been concluded.

You can find updates on our website at www.willystreet.coop.

SERVICES AND STAFFING

Attracting and retaining staff is our number one challenge. We are continually evaluating our current staffing levels to determine if reductions in hours of some services or temporarily eliminating other services are needed to adjust for this labor shortfall. We appreciate your patience and continue patronage as we work through these staffing challenges.

Employment opportunities: Apply online for full-time and part-time hours at www.willystreet.coop/employment.

HOLIDAY HOURS THIS MONTH

- December 24, stores open until 6:00pm
- December 25, CLOSED
- December 31, New Year's Eve regular hours
- January 1, 2022, New Year's Day, CLOSED

Celebrate the gifts you have in family and friends—treasure them now and throughout the entire year. Until next year...

BOARD REPORT

Ends Policy; Diversity, Equity, and Inclusion; and More!



by Ashwini Rao, Board Member

THE CO-OP'S ENDS POLICY READS

"Willy Street Grocery Co-op will be at the forefront of a cooperative and just society that:

- has a robust local economy built around equitable relationships;
- nourishes and enriches our community and environment; and
- has a culture of respect, generosity, and authenticity.

The past few years have seen significant challenges for the retail industry and the Co-op is no exception. However, in the midst of these challenges, the Co-op has made some strides towards meeting the ENDS policy. A few things to note:

DIVERSITY, EQUITY, AND INCLUSION

In 2020, the Co-op management contracted with Step Up, a local consulting group, to help lead the Co-op's efforts to be more equitable and inclusive for customers, staff, and other organizational stakeholders. Since then, we conducted an organizational assessment, provided leadership training to the general management team and offered bias and crucial conversations training to all staff. Step Up launched additional training on biases and microaggressions for all Co-op staff in November. The Co-op is moving forward with integrating this training into onboarding and orientation of new hires.

STRATEGIC PLANNING

The Board also engaged with Step Up on embedding diversity, equity, and inclusion into the Co-op's strategy and goals. An ad-hoc committee of the Board of Directors is also looking at embedding strategic thinking into board work through future training with Step Up, Columinate, and additional educational resources. The Board is looking at our existing mission statement and reevaluating it in terms of diversity, equity, and inclusion, and is also discussing vision and purpose

statements that make DEI a primary consideration. Stay tuned for more updates and learn more about Step Up's work here: www.stepupforequity.com.

CLIMATE CHANGE INITIATIVE

Earlier this year, the Co-op Board voted to join the Climate Collaborative. In doing so, the Co-op pledged to continue its efforts in the areas of increasing energy efficiency, reducing food waste and decreasing short-lived climate pollutant emissions. You can read more about the efforts of the Climate Collaborative at www.climatecollaborative.com.

COMMUNITY ENGAGEMENT

Cooperative principle #6—cooperation among cooperatives. Cooperatives serve their Owners most effectively and strengthen the cooperative movement by working together through local, regional, national and international structures. In October, Willy Street Co-op joined other local cooperatives for the 10th Co-op Connection celebrating cooperatives and community. Perhaps you met Board Member Carol Weidel there? If not, there will be other opportunities for Owners to meet with the Board as the Board will be actively engaging with the community in the coming year. We will be at neighborhood association meetings, festivals, and other events hosted by partnering organizations. So the next time you are out and about and see the Co-op table, stop by and say hello!

ATTORNEY PAUL O'FLANAGAN

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HOLIDAY HOURS

December 24: Open Until 6:00pm

December 25: CLOSED

December 31, New Year's Eve: Regular Hours

January 1, 2022, New Year's Day: CLOSED

Community Room Class Calendar

Visit www.willystreet.coop/events to register and review COVID-19 Protocols.

Refund Policy: Unless otherwise specified in the description of the event, registration for events that Willy Street Co-op cancels will be refunded in full. Individuals who wish to cancel their registration must email education@willystreet.coop with 72 hours notice to receive a full refund or transfer their registration to another class. No refunds or transfers will be granted for cancellations within 72 hours of an event. In order to cover costs incurred, there are absolutely no exceptions to the Refund Policy.



BAKING

BAKING WITH CHEF PAUL: VEGAN GALETTE & PIE

Location: Willy East Community Room
Thursday, December 2, 6:00pm–8:00pm
Ages: 12 and older; adult supervision required
Your Co-op's Own Instructor: Paul Tseng
Fee: \$10 for Owners; \$20 for non-owners

Join Chef Paul to learn the art of galette and pie-making! Chef Paul will feature the local ingredients of the season, including local flour, apples, and cranberries. Ingredients/recipes may be modified based on seasonal availability.



COOKING

COOKING WITH CHEF PAUL: PLANT-BASED MEALS

Location: Willy East Community Room
Thursday, January 6, 6:00pm–8:00pm
Ages: 12 and older; adult supervision required
Your Co-op's Own Instructor: Paul Tseng
Fee: \$10 for Owners; \$20 for non-owners

Have you been thinking of eating more plant-based meals? Join Chef Paul to learn helpful tips to get started—from setting up your pantry to cooking techniques to replacing animal proteins with plant-based ones to adding more fiber into your daily meals. The options are limitless! The menu for this class will include greens, quesadillas, rice, tofu, tempeh, seitan, pesto, soup, nut cream, and more! Ingredients/recipes may be modified based on seasonal availability.

COOKING WITH CHEF PAUL: SHABU-SHABU

Location: Willy West Community Room
Thursday, January 20, 6:00pm–8:00pm
Ages: 12 and older; adult supervision required
Your Co-op's Own Instructor: Paul Tseng
Fee: \$10 for Owners; \$20 for non-owners

In cold weather, making stock will warm up our dwellings and hearts. In this class, you will learn how to make vegetable and meat stock. We will also show you how to utilize trimmings from produce and meat. Once the stock is made, shabu-shabu can be served. You will experience the whole process from the beginning to the end. Ingredients/recipes may be modified based on seasonal availability.



FAMILY

COOKING TOGETHER: FLAVORS OF VIETNAM

Location: Google Meet
Friday, December 3, 5:30pm–7:00pm
Instructor: Lily Kilfoy
Ages: 5 and older
Fee: \$10 for Owners; \$20 for non-owners

Join Chef Lily Kilfoy in this hands-on cooking class for families! Learn about different foods and where they come from, how to follow recipes, and how to use cool kitchen tools. In this class, participants will create a versatile meal inspired by the vibrant vittles of Vietnam. Fresh Spring Rolls, Vegetarian Pho noodle soup, a Banh Mi sandwich, Honeycomb Cake, and more may be explored.

COOKING TOGETHER: FLAVORS OF JAMAICA

Location: Google Meet
Friday, December 17, 5:30pm–7:00pm
Instructor: Lily Kilfoy
Ages: 5 and older
Fee: \$10 for Owners; \$20 for non-owners

Join Chef Lily Kilfoy in this hands-on cooking class for families! Learn about different foods and where they come from, how to follow recipes, and how to use cool kitchen tools. In this class, participants will develop a delightful dinner inspired by the jubilant island of Jamaica. A popular pastry called a Patty, Rice and Peas, Jerk spice, a sauté of vivacious vegetables, tantalizing tropical fruits, Sweet Potato Pudding and more may be explored.

COOKING TOGETHER: FLAVORS OF AFGHANISTAN

Location: Google Meet
Friday, January 14, 5:30pm–7:00pm
Instructor: Lily Kilfoy
Ages: 5 and older
Fee: \$10 for Owners; \$20 for non-owners

Join Chef Lily Kilfoy in this hands-on cooking class for folks of all ages! Learn about different foods and where they come from, how to follow recipes, and how to use cool kitchen tools. In this class, participants will prepare an adventurous feast inspired by the flavors of Afghanistan—Popular Pulao, Bolani, Borani Banjan, Sheer Khurma, and more may be explored.

COOKING TOGETHER: FLAVORS OF MEXICO'S YUCATAN

Location: Google Meet
Friday, January 28, 5:30pm–7:00pm
Instructor: Lily Kilfoy
Ages: 5 and older
Fee: \$10 for Owners; \$20 for non-owners

Join Chef Lily Kilfoy in this hands-on cooking class for folks of all ages! Learn about different foods and where they come from, how to follow recipes, and how to use cool kitchen tools. In this class, participants will create a marvelous meal inspired by the flavors of Mexico's Yucatan Peninsula—Panuchos, pickled red onions, achiote marinade, mouthwatering Marquesitas, and more may be explored.



KIDS IN THE KITCHEN: COOKIE CRAZE

Location: Google Meet
Tuesday, December 14, 5:00pm–6:00pm
Instructor: Lily Kilfoy
Ages: 5–8 years old
Fee: \$10 for Owners; \$20 for non-owners

Join “The Kids Chef” Lily Kilfoy in this exciting kids cooking class. In this class, Chef Lily will lead the class in baking yummy and warm cookies from scratch. Participants will measure, mix, and pour as they create countless cookies.

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KIDS IN THE KITCHEN: INCREDIBLE EDIBLE GIFTS

Location: Google Meet
 Tuesday, December 21, 5:00pm-6:00pm
 Instructor: Lily Kilfoy
 Ages: 5-12 years old
 Fee: \$10 for Owners; \$20 for non-owners

Join "The Kids Chef" Lily Kilfoy in this hands-on cooking class for kids. In this class, participants will create Incredible Edible Gifts that make perfect presents. Beautiful baked goods, mouth watering snack mixes, delectable dips, creative confections and more will be explored. At the end we'll pack the goodies and sample our Incredible Edible Gifts. The Google Meet link and shopping list will be provided one week before the class.

KIDS IN THE KITCHEN: SNOWY DAY RECIPES

Location: Google Meet
 Tuesday, January 18, 5:00pm-6:00pm
 Instructor: Lily Kilfoy
 Ages: 5-12 years old
 Fee: \$10 for Owners; \$20 for non-owners

Join "The Kids Chef" Lily Kilfoy in this hands-on cooking class for kids. Winter is here, and so are snowy days that are perfect for soup. In this class, participants will learn to prepare comforting soup from scratch, including Tomato Basil, Cheesy Broccoli, and more. Which one will be your favorite?



PRE- AND POST-VACCINE NUTRITIONAL SUPPORT

Location: Zoom
 Wednesday, December 8, 12:00pm-1:00pm
 Instructor: Katy Wallace
 Fee: Free; registration is required

There are nutritional ways to support a balanced immune response and detoxification from a vaccination. Katy Wallace, Traditional Naturopath of Human Nature will provide supplement, diet, and lifestyle tips in a program to help prepare a person before and after a vaccine.

This class is not designed to and does not provide medical advice, professional diagnosis, opinion, treatment, or services. Classes provided by Willy Street Co-op are for informational and educational purposes only and are not meant to replace medical consultation with your physician.

NATURAL WAYS TO SUPPORT A HEALTHY IMMUNE SYSTEM

Location: Zoom
 Wednesday, January 19, 12:00pm-1:00pm
 Instructor: Katy Wallace
 Fee: Free; registration is required

Immune system support is now more important than ever. Katy Wallace, Traditional Naturopath of Human Nature, will cover the supplements, diet, and

lifestyle factors that provide strong support for the body when faced with viral stress.

This class is not designed to and does not provide medical advice, professional diagnosis, opinion, treatment, or services. Classes provided by Willy Street Co-op are for informational and educational purposes only and are not meant to replace medical consultation with your physician.

INDIVIDUAL NUTRITION CONSULTATIONS

Location: Willy East Community Room
 Tuesday, December 7, 1:30pm-4:45pm
 Wednesday, January 26, 1:30pm-4:45pm
 Location: Willy West Community Room
 Wednesday, December 1, 1:30pm-4:45pm
 Tuesday, January 11, 1:30pm-4:45pm

An individual nutrition consultation is your opportunity to learn how the correct food choices for your body can enhance your well-being. A one-on-one session with Katy Wallace of Human Nature includes a consultation regarding your health goals, as well as lifestyle and food choice suggestions geared toward addressing health goals and developing sustainable change.

Appointments are confirmed upon payment. Payment is due at the time of scheduling; otherwise, the appointment will be released to other interested parties. Payment is non-refundable and non-transferable unless notice of cancellation or rescheduling is provided seven (7) or more days prior. To register for the next available opening, email info@humannaturellc.com or call 608-301-9961.

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 - NO dirty plastic cups
 - NO napkins
 - NO food
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HOLIDAY HOURS

December 24: Open Until 6:00pm
 December 25: CLOSED
 December 31, New Year's Eve: Regular Hours
 January 1, 2022, New Year's Day: CLOSED



FINANCE NEWS

Fiscal Year 2022 Operating and Capital Budgets



by
Paige Wickline,
Finance
Director

Our Fiscal Year 2022 (FY22) runs from July 5, 2021 through July 3, 2022. Each spring, management prepares an operating and capital budget for the next fiscal year that is presented to the Finance Committee for input and then forwarded to our Board of Directors for final approval.

The economic uncertainty we experienced during the pandemic has continued to influence how we plan for the future and develop our goals and budget. While many grocers experienced substantial sales growth during the pandemic, our Co-op experienced negative sales growth, reduced earnings on those sales along with an increase in expenses. Our sales growth was impacted by our decision to prioritize the safety of our employees and shoppers by limiting the number of shoppers allowed in each store significantly below the maximum allowed per Dane County Public Health mandates when they were in place.

BUDGET FOCUS

Our FY22 budget goal is to work toward obtaining financial sustainability while continuing our journey of understanding of what it means to become more equitable, inclusive, and diverse. This will be accomplished with a focus on customer service, maintaining sales, and increasing the percent of revenue we have left over after we pay for the cost of goods we sell.

It will take us multiple years to fully recover financially from the impact the pandemic has had on our Co-op. This year is a transition back to healthy operating income levels after two years of operating losses. We are budgeting for a small loss from operations and a small positive net income of .05% after we include the expenses and income not directly related to grocery sales.

Net income of 1%-2% of sales is the retail grocery industry standard for financial sustainability. FY22 will transition us from the large operating loss of almost \$1 million in FY21 to net income in the range of 1-2% as a percent of sales in FY23.

FY22 Operating Budget		
	\$	% of sales
Sales	\$60,500,801	100.00%
Cost of Goods Sold	\$38,599,511	63.80%
Gross Income (Margin)	\$21,901,290	36.20%
Personnel Costs	\$15,488,455	25.60%
Other Operating Expenses	\$6,435,618	10.64%
Total Operating Expenses	\$21,924,073	36.24%
Income (Loss) from Operations	-\$22,783	-.04%
Other Income (Expenses)	\$52,068	.09%
Net Income (Loss)	\$29,285	.05%

Total Sales. The FY22 sales projections for our Co-op include modest sales growth of just over 3.4% above pre-COVID levels. We anticipate a little more than half of the sales increase to be the result of selling a higher quantity of items to our shoppers and the remainder of the increase due to inflation and paying a higher wholesale price for items than pre-COVID. We anticipate an increase in the number of transactions over the previous year but not back to pre-COVID levels, while the average dollar amount of each transaction (basket size) will trend down from the higher levels experienced during COVID but still retain some of the increase.

Gross Income (Margin). Gross margin refers to the percent of sales remaining after subtracting the cost of goods sold. Gross margin dollars are the funds used to pay for our operations. Our gross margin of 36.2% is up slightly from the previous year's budget. To achieve this we will continue to focus on monitoring our sales mix and making targeted pricing changes where necessary.

Personnel. Personnel expenses include labor hours and benefits. These costs are budgeted to be 25.60% of sales, which is slightly lower than pre-COVID levels.

Capital Budget. The FY22 capital budget is \$500,000, the same amount approved for FY21. The budget includes a small list of items to support our sales goals, improve labor efficiency, and keep our point of sale/register system up-to-date. The remainder of the budget is contingency funding to cover the replacement of any critical equipment that may break down and that we are unable to repair.

FY22 Capital Budget		
Item	\$	Comment
East Deli & Produce Merchandising Upgrade	\$ 60,000	East store plans to improve sales and earnings.
East Upgrade Hardware	\$70,100	Register Check Out System Upgrade.
East Promotions Cooler	\$ 5,500	Equipment addition to support the sales budget.
West Promotions Cooler	\$ 5,900	Equipment addition to support the sales budget.
West Dairy Cooler	\$ 15,000	Equipment to support the sales budget
West Deli Reset / New Hot Bar	\$ 27,000	Equipment to support the sales budget.
North Promotions Cooler	\$ 5,500	Equipment addition to support the sales budget
Off Site Kitchen scales	\$ 11,500	Existing equipment at end of life.
Unallocated Contingency	\$ 299,500	
Total	\$500,000	

We thank you for your ongoing patronage and support. If you have any questions regarding the FY22 budget, feel free to email me at p.wickline@willystreet.coop.

Owners: know someone who should be a Willy Street Co-op Owner?

If someone you refer becomes an Owner, we'll give you a \$25 gift card!

New Owner must give your name and email address and/or phone number when signing up.

Gift cards may take up to 60 days before ready for pick-up. Offer for Willy Street Co-op Owners only.



HOLIDAY HOURS

December 24: Open Until 6:00pm

December 25: CLOSED

December 31, New Year's Eve: Regular Hours

January 1, 2022, New Year's Day: CLOSED

GROCERY NEWS

Sheet Pan Pancakes



by Micky Ellenbecker, Purchasing Assistant

You want to feed a crowd, and pancakes are often a crowd pleaser. However, standing over a griddle flipping cakes for 30 plus minutes is less desirable, or maybe you're like me and avoid large gadgets that have limited uses and therefore don't own a

griddle. Well, let me introduce you to sheet pan pancakes! I have fully embraced the sheet pan technique for many meal applications, but I was a bit skeptical when it came to making pancakes in such a fashion. I'm happy to report that I was pleasantly surprised and they turned out great; fluffy and satisfying like any other pancake. The sheet pan approach lends itself more easily to mix and match toppings before throwing them in the oven, such as dividing them into 1/4 berries, 1/4 pre-cooked sausage or veggie sausage, 1/4 nuts, or 1/4 chocolate chips. I've also been pleased with these as reheated leftovers. I don't know about you, but I love me some leftovers (I reheated them in the oven at 350°F for 10 minutes). In the end, my house doesn't smell greasy or smoky from pan frying, I've got more time to prepare side dishes, and we can all sit down to eat together since the pancake readiness isn't staggered. Personally, I don't think I'll ever make pancakes in my iron skillet again. I hope you enjoy!

CLASSIC SHEET PAN PANCAKES

Adapted from melskitchencafe.com

2 1/2 c. buttermilk (can sub milk if desired)
2 large eggs
6 Tbs. melted butter (can sub canola oil)
1/4 c. sugar
3 c. all-purpose flour
1 Tbs. baking powder
1 tsp. baking soda
1/2 tsp. salt
desired toppings of your choice
maple syrup for serving

Directions: Preheat the oven to 400°F. Grease an 18x13-in baking sheet. I prefer butter, but a cooking spray will also work.

Whisk together the buttermilk, eggs, melted butter, and sugar. In a separate bowl, mix together the flour, baking powder, baking soda, and salt.

Add the dry ingredients to the wet ingredients, using a spatula to gently

fold together and being careful not to overmix.

Transfer the batter to the prepared baking sheet and spread evenly, and add desired toppings. Bake for 15-18 minutes or until golden brown. Let cool for a few minutes, cut into squares and serve with your favorite sides!

SHEET PAN PUMPKIN PANCAKES

Adapted from easyweeknight-recipes.com

2 c. buttermilk (can sub milk if desired)
1 large egg
1/4 c. granulated sugar
1/2 Tbs. vanilla extract
2 Tbs. molasses (optional)
4 Tbs. melted unsalted butter (can sub canola oil if desired)
1 c. pumpkin puree
2 1/4 c. all-purpose flour
2 tsp. baking powder
1/2 tsp. baking soda
1 tsp. cinnamon
1/3 tsp. ground ginger
1/8 tsp. nutmeg
1/2 tsp. ground cloves
1/2 tsp. salt
2/3 c. chopped pecans (optional)
maple syrup for serving

Directions: Preheat the oven to 450°F. Grease an 18x13-in. baking sheet. I prefer butter, but a cooking spray will also work.

Whisk together the buttermilk, egg, sugar, vanilla extract, molasses, melted butter and pumpkin puree. You can take the step to mix the melted butter and pumpkin puree together first to minimize the butter resolidifying into small pieces when it hits the cold buttermilk, but in my experience the pancakes turn out fine either way.

In a separate bowl, mix the flour, baking powder, baking soda, spices, and salt together. Add the dry ingredients to the wet ingredients, using a spatula to gently fold together and being careful not to overmix.

Transfer the batter to the prepared baking sheet and spread out evenly. Sprinkle the top with the chopped pecans and/or any other desired toppings before putting in the oven.

Bake for 14-18 minutes, or until the pancake has puffed up and starts to pull away from the edges of the pan. Let cool for a few minutes, cut into squares, and serve with your favorite sides!

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FEED Kitchens



by
Megan Minnick,
Purchasing
Director

It's easy to drive right by the FEED Kitchens facility on North Sherman Avenue without giving it a second glance—it's a plain blue and grey building built in the middle of a parking lot, often surrounded by food carts—but inside this nondescript exterior you'll find a diverse and vibrant

world of cooks and food producers, entrepreneurs and nonprofits, working together to make FEED a vitally important link in our local food chain.

Opened in November of 2013, FEED Kitchens offers five separate commercial food production spaces



Chris Brockel, Feed Kitchens
Kitchen Manager

that can be rented by anyone in the community—from small startup food producers, caterers, and food cart owners, to families looking for an oven big enough to bake a cake for a large wedding. The kitchen currently has 87 members, of which 60 are small businesses.

In late October, I had the opportunity to tour the facility with Kitchen Manager Chris Brockel, to get an update on how FEED has fared through the tumultuous years of the pandemic, and what he sees as future challenges and opportunities for the FEED Kitchens and our local food system as a whole.

COVID-19 PANDEMIC

Like almost every other part of our community and our lives, the COVID-19 pandemic has had a large impact on FEED Kitchens. According to Chris, the first part of 2020 was a struggle, with very little activity in the kitchen as people hunkered down at home. The North Side Planning Council launched the "FEED To Go" program, which employed cooks at the FEED Kitchen to prepare meals that were delivered to community members through curbside pickup. This program kept the kitchen afloat during the worst of the pandemic, and by the summer of 2020 things had started to improve. Vendors were returning to the kitchen, and finding ways to get their products directly to consumers.

The biggest shift that Chris iden-

tified during the pandemic was a decline in the number of food carts using the kitchen and a corresponding increase in bakery and value added food production businesses—things like sauces and other prepared ingredients. This is a reflection of the shift in eating habits during the pandemic. With so many people working from home, there was a marked decline in the food cart business, but on the flipside, many of us were in our homes, cooking more and indulging in comforting baked goods. Luckily for FEED Kitchens, the overall number of businesses patronizing the kitchen did not decline, it was simply the type of businesses that changed.

One of the biggest challenges that Chris sees as we climb out of the pandemic is finding kitchen space for food cart vendors as more and more of them come back online. With the additional bakers and food production businesses that were added during the pandemic, FEED Kitchens is now operating nearly at capacity, and adding new food carts is a tough proposition. Madison has historically had a vibrant and diverse food cart scene, and if we are to rebuild it to its pre-pandemic levels there will need to be commercial kitchen space available for food cart vendors to prepare the foods they sell.

THE FUTURE OF FEED & OUR LOCAL FOOD SYSTEM

As the Purchasing Director at Willy Street Co-op one of the things I value most about FEED Kitchens is the number of FEED vendors we work with who are members of marginalized groups, particularly people of color. For decades the Madison

area has been home to one of our nation's largest and most vibrant local food scenes, but the hard fact is that it's predominantly been white people who have benefited, both as consumers and producers. FEED Kitchens is helping change that by giving access to necessary kitchen space to startup businesses, many of them owned by people from marginalized groups who might not otherwise have the access to the capital needed to start a food business.

According to Chris, 60% of the businesses working out of FEED Kitchens currently are owned or co-owned by people of color. Fifty-five percent are owned or co-owned by women. This is an astounding—and extremely hopeful—statistic, and it points to the important work that FEED is doing to help our local food system grow to be one that benefits all members of our community.

As we climb out of the COVID-19 pandemic, it's important that we think about how we want to grow (and in some cases re-grow) our local food system. FEED Kitchens shows us that it's possible to do this in a way that is equitable and inclusive of everyone in our community. As Chris and I talked about this, however, it became apparent that the operators of FEED Kitchens can't do this work alone. Much of the equipment at the kitchen is aging, costs are rising, and Chris fears that the original intent of the kitchen—that it be financially self-sustaining—just isn't possible without placing too much of a burden on the small business owners who get their start there. FEED Kitchens is truly a service to our community, and Chris believes it needs to be seen as that, and supported, if it is to continue to fill this role.

FEED KITCHENS PRODUCTS SOLD AT WILLY STREET CO-OP

Chrysalis Pops Popsicles
Ember Foods Prepared
Foods
Ernie's Kick Sauce Sauces
FEED Bakery Cookies and
Pastries

Masala Mojo Indian Spice
Kits
Mad Maiden Shrub Shrubs
Madame Chu Southeast
Asian
Delicacies Sauces

Off the Block Salsa &
Frozen Pizza
Rude Brew Kombucha
Kombuchas
Vitruvian Farms Packaged
Salad Mixes

HOW TO SUPPORT FEED KITCHENS & FEED VENDORS

- Support FEED Kitchens directly by going to their website (feed-kitchens.org) and clicking Donate.
- Purchase FEED Kitchens products in our stores (see the list to the left!)

Looking for a caterer or food truck for an upcoming event? Check out the FEED website to see a listing of vendors who might fit the bill.

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Health & Wellness

co-op deals: December 1-14

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\$7.99/tx

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8 oz • Save \$6-\$7
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Dr. Bronner's Pure Castile Bar Soap
All Kinds on Sale!
5 oz • Save 99¢
\$3.00/tx

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Tints of Nature Hair Color
All Kinds on Sale!
4.4 fl oz • Save \$3
\$14.99/tx

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WishGarden Deep Lung
.66 fl oz • Save \$3
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coop deals

Garden of Life RAW Probiotics Colon Care
30 cap • Save \$8
\$37.99/tx

coop deals

Seventh Generation Chlorine-Free Pantliners
50 pc • Save \$1
\$3.99/tx

coop deals



Desert Essence Jojoba Oil
4 fl oz • Save \$3.50
\$9.99/tx

coop deals



Country Life Calcium Magnesium with Vitamin D Complex
240 cap • Save \$8
\$16.99/tx

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Nordic Naturals Algae Omega
Unflavored
120 ct • Save \$10
\$41.99/tx

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co-op deals: December 15-January 4



Andalou Naturals 1,000 Roses Cleansing Foam
5.5 oz • Save \$5
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Booda Organics Booda Butter
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co-op deals: December 1-14



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\$2.99

Que Pasa Tortilla Chips
All Kinds on Sale!
11 oz • Save \$1
\$2.99

Muir Glen Organic Canned Tomatoes
All Kinds on Sale!
14.5 oz • Save \$1.29-\$1.49
\$1.00



Endangered Species Chocolate Bars
All Kinds on Sale!
3 oz • Save \$1.58/2
2 for \$5 /tx

Lotus Foods Organic Ramen
All Kinds on Sale!
2.8 oz • Save \$1.58/2
2 for \$3

Barbara's Bakery Cheese Puffs
Original, Jalapeno
7 oz • Save \$1.98/2
2 for \$5



Late July Organic Tortilla Chips
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5.5 oz • Save 98¢/2
2 for \$5

Primal Kitchen Avocado Oil
16.9 oz • Save \$3
\$9.99

Purely Elizabeth Granola
All Kinds on Sale!
8-12 oz • Save \$2.80-\$3
\$4.49



Annie's Mac and Cheese
Shells and White Cheddar, Classic, Four Cheese, Shells and Real Aged Cheddar
6 oz • Save \$1.29-\$1.99
\$1.00

Forage Kombucha Kombucha
All Kinds on Sale!
12 fl oz • Save 98¢/2
2 for \$3

ECOs Dishmate Dish Soap
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Dr. Bronner's Organic Coconut Oil
Whole Kernel, White Kernel
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Light, Dark
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\$3.99



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Amy's Canned Soups
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14-14.7 oz • Save 79¢-99¢
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\$5.99



RP's Pasta Traditional Fresh Egg Pasta
Fettucine, Linguini, Angel Hair
9 oz • Save 70¢
\$2.79

Brianna's Salad Dressings
All Kinds on Sale!
12 oz • Save \$1
\$2.99

Green Forest Bathroom Tissue
12 pk • Save \$4
\$8.99 /tx



Mary's Gone Crackers Super Seed Crackers
All Kinds on Sale!
5.5 oz • Save \$2.29
\$3.50

Yumbutter Creamy Peanut Butter
6.2 oz • Save 50¢
\$3.79

Mom's Best Cold Cereals
All Kinds on Sale!
14-24 oz • Save \$1.29
\$3.00



The specials on this page are valid December 1-14

All Specials Subject to Availability. Sales Quantities Limited.

DECEMBER

co-op deals: December 15-January 4

Want to get an email reminder about Co-op Deals sales? Sign up at www.willstreet.coop/promotions/co-op-deals. You can unsubscribe at any time.



Traditional Medicinals Organic Boxed Tea

All Kinds on Sale!
16 ct • Save \$1.80

\$3.99/tx

coop deals



Koyo Ramen

All Kinds on Sale!
2-2.1 oz • Save 29¢

\$1.00

coop deals



Mediterranean Organic Organic Olives

All Kinds on Sale!
8.1-8.5 oz • Save \$1.49

\$3.50

coop deals



Chocolove Chocolate Bars

All Kinds on Sale!
2.9-3.2 oz • Save \$1.58/2

2 for \$5/tx

coop deals



Go Macro Bars

All Kinds on Sale!
1.8-2.5 oz • Save \$1.58/2

2 for \$4

coop deals



Seventh Generation Laundry Detergent

Free & Clear, Eucalyptus & Lavender
100 oz • Save \$5

\$10.99/tx

coop deals



Pacific Organic Soup

All Kinds on Sale!
32 oz • Save \$1

\$3.99

coop deals



R.W. Knudsen Organic Sparkling Apple Juice

Alcohol-free toast to the New Year!
25.4 fl oz • Save \$1.79

\$3.00

coop deals

Immaculate Baking Company

Organic Flaky Biscuits

16 oz • Save \$2.30

\$2.99

coop deals

Crown Prince Smoked Oysters

Packed in Olive Oil
3 oz • Save \$1.20

\$2.79

coop deals

Kevita Organic Drinks

All Kinds on Sale!
15.2 fl oz • Save 98¢/2

2 for \$5/tx

coop deals

Dandies Mini Vanilla Vegan Marshmallows

10 oz • Save \$1

\$3.49/tx

coop deals

Earth Balance Organic Vegan Whipped Buttery Spread

13 oz • Save \$1.00

\$4.49

coop deals

Bob's Red Mill Organic Unbleached White Flour

5 lb • Save \$2.80

\$6.99

coop deals

Bionaturae Organic Tomato Paste

7 oz • Save \$1.10

\$1.69

coop deals

Equal Exchange Organic Hot Cocoa

12 oz • Save \$1.50

\$5.99

coop deals

Quinn Gluten-Free Peanut Butter-Filled Pretzels

7 oz • Save \$1.79

\$3.50

coop deals



Alden's Organic Ice Cream

All Kinds (except Pumpkin Cheesecake
and Peppermint Twist) on Sale!

48 oz • Save \$2.30-\$3

\$6.49

coop deals



Blue Diamond Nut Thins

All Kinds on Sale!
4.25 oz • Save \$2.58/2

2 for \$5

coop deals



Cascadian Farm Organic Frozen Vegetables

Kale, Sweet Peas, Broccoli Florets,
Shelled Edamame

10 oz • Save \$2.58/2

2 for \$4

coop deals



Alter Eco Organic Chocolate Bars

All Kinds on Sale!
2.65-2.82 oz • Save \$2.98/2

2 for \$5/tx

coop deals



Evolution Fresh Organic Orange Juice

59 fl oz • Save \$1.50

\$6.99

coop deals



Tucson Tamale Frozen Tamales

All Kinds on Sale!
10-11 oz • Save \$1.50

\$4.99

coop deals



Zoe Extra Virgin Olive Oil

33.8 oz • Save \$4.50

\$9.99

coop deals



The specials on this page are valid December 15-January 4

All Specials Subject to Availability. Sales Quantities Limited.

NIFTY GIFTIES



SILK ROAD BAZAAR

Looking for a Ruth Bader Ginsburg ornament for that special someone? How about an orange octopus? We've got you covered! Silk Road Bazaar works with artisan groups in Kyrgyzstan to produce handmade, natural fiber ornaments that are astonishing in their creativity and beauty. New this year from Silk Bazaar are infant "Zoodies," adorable booties for stylish babies from 0-12 months.



ORGANIC SATSUMA MANDARINS 5-LB. BOX

We may not have a lot of sunlight this time of year, but that doesn't mean we don't still need some brightness in our lives! Satsuma Mandarins are one of the first (and most delicious) domestically grown citrus fruits of the season. They're seedless, extremely easy to peel, and have a flavor that's the perfect combination of sweet and tart. It's nearly impossible to eat only one!



TEY-ART ALPACA SOCKS

Warm feet: The most elusive feeling in winter. Who wouldn't welcome the gift of these cozy, alpaca fiber socks? They feel even warmer knowing that they're Fair Trade! Tey-Art socks come in a dizzying amount of sizes and patterns from simple earth tones to bright zig zags and stripes. All are made from 100% Peruvian alpaca fiber, and all are guaranteed to make cold winter feel just a bit warmer.



CANDLES

Candles are the perfect gift to brighten the days during this cold, dark time of year. We carry unique candles of all sorts of sizes, shapes, and delicious scents—choose from locally made Crafted in the Woods hand-poured soy candles; Goodlights Candles, made from sustainable palm oil; Big Dipper Waxworks natural beeswax candles, and more!



LOCAL SAUCE ASSORTMENT

Got someone on your list who likes a little extra flavor in their life? Gift them with an assortment of delicious locally made sauces. These might all be made right here in Wisconsin, but they represent a global array of flavors—from Madame Chu's Southeast Asian Sauces, to Mango Man's Caribbean Salsas, to Mojo's Majik BBQ Sauce to Ernie's African Kick Sauce. Perfect for the adventurous eater in your life!



ANDES GIFTS

Everyone on your list can use a little extra warmth this winter! This beautiful and functional Fair Trade knitwear is handmade in Peru and Bolivia by Aymara and Quechua artisans. Andes Gifts' mission is to create employment opportunities for indigenous women that allow them to live and work within their rural communities, rather than commuting to cities to find jobs. Made from alpaca, cotton, wool, and recycled polyester, Andes offers a wide number of beautiful outerwear for kids and adults including hats, mittens, scarves, gloves, handwarmers, earwarmers, and home decor items.



BATH STUFF

There's nothing like a nice warm soak on a cold December evening. Whether you're shopping for a young bubble bath enthusiast, or a stressed out grown-up who could use the relaxation of a hot mineral bath, we have what you need. We especially like the ethically sourced bath products from Pacha Soap Company, and the bath salts and bubble bath from Aura Cacia. Add in a locally made sugar scrub from LuSa Organics and your loved one will have everything they need for an at-home body treatment!



MOISTURIZERS FOR DRY WINTER SKIN

Right up there with cold feet, dry skin is a constant wintertime complaint. For chapped, dry skin, not just any lotion will do the trick, so a nice balm that really works can be a welcome gift indeed. The best skin hydration comes in a tin, not a bottle. Our all-time favorite is Booda Butter, made with Fair Trade shea butter, cocoa butter, and coconut oil. Another good choice is Badger Balm, made with olive oil and beeswax. For chapped lips, try the Badger Cocoa Butter Lip Balms.



FAIR TRADE COFFEE & CHOCOLATE

Get your loved ones buzzing this winter! We have a large selection of Fair Trade coffee and chocolate, much of it locally prepared! Try the Wonderstate or Just Coffee seasonal blends paired with a few of the gorgeously packaged Endangered Species chocolate bars and a tub of Equal Exchange hot cocoa. You'll be ensuring that the lucky recipient has the fuel they need to get through the cold, dark winter months ahead.



LOCAL CHEESE ASSORTMENT

The perfect Wisconsin gift! From camembert to cheddar, gouda to gruyere, there's a cheese to please almost every taste! Pair with locally made Potter's Crackers or a selection of organic fruit for a delicious gift that will be sure to please.



Holiday Meals

by Andy Gricevich, Newsletter Writer

It's the deep winter. As we pass through the longest nights of the year, most of us commemorate the beginning of our journey back towards the light with holiday celebrations. Every culture we know of has always marked this time of year with special rituals and gatherings—and such festivities nearly always include the sharing of holiday meals with special dishes prepared from ingredients of significance, whether for reasons of religion, history or the cycles of nature in the wild, the garden or the pasture.

Southern Wisconsin's foodshed is made up of layers and confluences of many waves of immigration from all over the world, as well as the presence of the Ho-Chunk and other native people whose ways of living have shaped the region since well before the European invasion. Different cultural streams bring with them forms of the holiday meal that may or may not mirror the ones we're most familiar with in contemporary U.S. culture. At the same time, cuisines always evolve, adapting to what's available in a given region. Here, we'll look at some perhaps less-familiar uses of many of our familiar ingredients—foods that can be part of our connection with this time and place, and can show up in different forms as part of our seasonal celebrations.

ROOTS

Roots and tubers are an important part of most of the world's winter holiday feasts. Even in many places

that stay warm year-round, winter is a time when the above-ground parts of plants recede, sending energies into the subterranean organs that store their nutrition for the spring. In climates like ours, highly storable roots are at their sweetest and most tender once they've been through some cold weather. Winter is the perfect time to try out some new preparations of familiar roots, as well as familiar ways to cook with more neglected ones.

Sweet potatoes are a ubiquitous, nutritious and abundantly available winter holiday staple. In addition to familiar preparations like baking, roasting, and oven-frying, sweet potatoes benefit delectably from the addition of savory flavors that balance their sugars and rich starches. Garlicky greens, smoky bacon, and acidic components (like cider vinegar, or even miso or kimchi) can all help turn sweet potatoes into a side dish that combines flavors and nutrition from components we usually meet as separate parts of a holiday meal. They also make fabulous potato pancakes, in the style of latkes, with some grated onion, salt and pepper, and just enough flour and egg to bind things together. Served with applesauce, and sour cream, they could be a perfectly substantial centerpiece to a winter feast.

Latke-style pancakes are also a wonderful way to prepare parsnips, carrots, turnips, and cold-season radishes like Beauty Hearts, roots whose sweet-spicy profiles quite outmatch the flavor of the humble, versatile, and admittedly delicious potato.

Adding some rutabaga or parsnip to mashed potatoes enlivens their flavor and amplifies their nutritional value. Carrots, beets and (especially) celeriac make for a great slaw, grated raw on their own or mixed with shredded red or green cabbage, dressed with vinegar and/or mayonnaise and a little finely-minced onion. Savory or sweet pies can also feature any of these root vegetables. Quick-pickling and fermenting are great ways to prepare most of them as well; pickled beets, turnips, and radishes and home-fermented horseradish add delicious tanginess and heat that balance flavors when they accompany the richer and heavier dishes featured in many holiday meals. The culinary palette of underground foods goes well beyond just boiling.

GRAINS

Since the advent of agriculture, grains have been a staple food in many cultures due in part to their storability, so it's unsurprising that they play a significant role in most special winter meals. It's the perfect season for the deep flavors of grains like rye, buckwheat, and barley, whether as whole berries in a pilaf or as the foundation of whole-grain breads and cakes. Sourdough crackers from these grains are a delicious addition to a festive meal. It's even possible, with the right tricks and tips, to make truly wonderful pie crusts and pastries with whole grain flour.

Back to pancakes as holiday centerpieces. In Russia, for example, the

last weeks of winter are celebrated with blini—thin, crepe-like pancakes served with an array of savory and sweet ingredients, from smoked fish and cheese to fruit preserves and rich, sweetened dairy fillings, honey, and copious amounts of butter. Substantial grain flours shine here, also work well in all manner of traditional baked and steamed holiday puddings. And let's not forget cornmeal, which, especially in its coarser-ground forms, lends great texture and flavor to cookies and breads.

Wild rice has been a staple food in our region since well before Europeans arrived. Sustainable and very nutritious, properly prepared wild rice is also incredibly delicious, with a unique, nutty flavor unlike any other. Stuff puff pastry or pork tenderloin with seasoned wild rice and fruit or mushrooms. Try grinding it in a good blender or food processor, and using the flour for baking, to thicken soups, stews, and gravies, or, again, as the basis of wonderful blini-style pancakes. This hasn't been a good year for wild rice, but it's still possible to find it—and wild rice at holiday meals is a true celebration of the abundance of native wild food in Wisconsin.

SQUASH & NUTS

We're all familiar with squash as a component of holiday meals, and with the annual appearance of pumpkin pie. Squash offers so many possibilities. Its proclivity for hybridization has brought us a stunning array of edible varieties. It's easy to throw

a squash in the oven and bake it, but going to the effort of peeling, cubing and roasting at high heat, tossed with a little oil, salt and herbs, is truly transformative. That works especially well with some of the drier-fleshed varieties, like buttercup, black futsu, and the blue hokkaido pumpkin. Their more savory flavor will give you a side dish that's a welcome change from a sweet heap of mashed substance.

Any squash recipe, even the usual sweet and soft serving, benefits from the addition of some savory flavors (like acidic vinegar and smoky paprika) and from some textural contrast. Nothing is better with a winter squash dish than roasted nuts, and the best pairings come from those closest to our native foodshed. If you're lucky enough to have difficult-to-process wild black walnuts and hickory nuts around, they're incomparable—but their cousins, the familiar English (actually Persian or Iranian) walnut and the cultivated pecan, are readily available; hazelnuts, which grow wild in our region and are commercially available, are another good addition to a holiday dish.

And let's not forget chestnuts! Once covering much of the eastern United States, our intimacy with the chestnut was severely disrupted by the tragic blight that wiped out the majority of our native trees—but dedicated growers have been developing disease-resistant hybrids, and the chestnut's making a slow comeback. Roasted chestnuts as a snack have been immortalized in song, and are incredibly good, but they're versatile enough to have spawned entire cookbooks, with recipes for soups, sauces, stuffings, and more. Chopped and toasted, or sauteed with butter or oil, a little maple syrup, and something spicy, nuts are a perfect, nourishing seasonal participant in a winter celebration.

Nuts are also a fabulous topping for a big stuffed squash, which can be as proper a centerpiece for a meal as a turkey or beef roast. A squash filled

with wild rice, cranberries, carrots, mushrooms, herbs, and cheese is itself a veritable cornucopia, a gathering abundance that mirrors the gathering of celebrants at a festive time.

MUSHROOMS, AND THINGS ROLLED

Fungi deserve a place on the table with their plant and animal relatives at any holiday feast. They have their own earthiness, quite different from that of roots and tubers, with complex umami flavors that can contribute something spectacular to just about any dish. Large caps of crimini mushrooms, stuffed with breadcrumbs, herbs, and cheese, make for a great side dish. For perhaps the most potent mushroom flavor, try stewing them in the manner described by Sofia Tolstaya, wife of writer Leo Tolstoy: toss coarsely chopped mushrooms with a little flour, salt, and pepper, top with many chunks of butter, and bake covered in a dutch oven for an hour. Stir in some sour cream and a little dill or dill seed, then bake for another hour. If you're cooking meat, you can get somewhat close to the same result by including sauteed mushrooms in a gravy. In either case, try shiitake mushrooms, for their firm, meaty texture and marvelous, nutritious flavor. Mix with oyster mushrooms for a more complex taste of earthy wildness.

Mushroom stuffing is great as well. Rather than a roast, try pounding out a skirt or flank steak, then rolling it up and braising it after spreading cooked mushrooms, onions, and carrots along its length. Speaking of rolled things, stuffed cabbage leaves (you can also use collards, beet greens, or any large, edible leaf) are another worthy centerpiece to a holiday meal. In eastern Europe, the traditional filling is seasoned ground beef and pork, the rolls simmered for a long time in a rich tomato sauce with sauerkraut. It's easy to make a perfect vegetarian version, with barley and mushrooms instead of meat. Long-cooked stuffed

leaves feature in winter holiday meals from Italy to China, and bring to the table a nourishing sense of the warm hearth.

THINGS PICKLED

Acidity is a critical component of most of the world's beloved foods, and just about anything on the holiday table will benefit from a tart component. Pickling (whether with vinegar overnight in the fridge or after weeks in a water-bath sealed jar) and fermentation, are great, classic ways to bring delicious flavors to the table. Acidity, in whatever form, also moistens the mouth, improving digestion at its first stage—often a useful thing at meals where a great deal of food is consumed.

Pickled fish is a festive winter staple from Norway to the Sahara, especially in cultures that tend to feature seafood, rather than livestock or wild game, as a central meat course in festive meals. The pairing of a cooked food with its pickled version isn't at all unusual, and offers many possibilities. Brussels sprouts, sweetened by the cold weather, are wonderful roasted with bacon, but even better mixed with shredded, pickled sprouts. Cranberries fermented in salt brine for five or six days gain complexity in their tartness, and can still be sweetened and even cooked with fresh cranberries in the familiar fashion.

There's nothing wrong with treating pickles and ferments as ingredients to be worked with like any other. Sauerkrauts and other cabbage preserves are often mixed with braised cabbage, added to soups, or cooked with apples and sweetened slightly for side dishes and stuffings. Pickled mushrooms are used in dumplings (ah, the dumpling—another central component of many

festive meals!) and stews. Pickled apples and pears can be amazing atop a tart or a cake, and many baked desserts benefit from just a dash of vinegar (another product of fermentation). There are other great sources of acid for holiday fare, including the less local (and still wonderful) winter citrus and pomegranate—but pickling and fermentation offer possibilities that go beyond appetizers and relish.

We've barely touched upon meats, dairy, and desserts. We've also neglected the wide tradition of "things in pots" as holiday centerpieces, whether they take the form of elaborate soups or of dips like Italian-derived bagna, a rich, garlicky vehicle for crusty bread, raw cabbage and celery, and pickled vegetables and mushrooms. If the foregoing has felt like a scattershot tour of ingredients and notions, the underlying thread is twofold. First, there are endless possibilities for how to compose a holiday meal; a one-dish approach, or one that focuses on a component that binds everything together, can be every bit as legitimate and satisfying as the "centerpiece and sides" model. More importantly, there's an incredible versatility to the familiar holiday ingredients that are in season and local to our foodshed. As we employ them in the meals central to many of our winter celebrations, we can tune in to the ways in which their natural proclivities for one another, in their fresh and preserved forms, stem from their shared time and place. They're what we gather, and gather around together, when the year's vibrant growth and energetic activity have slowed into sleep. The foods of winter celebrations offer opportunities for gratitude for what's been, and for dreams of what's to come.

HOLIDAY HOURS

December 24: Open Until 6:00pm

December 25: CLOSED

December 31, New Year's Eve: Regular Hours

January 1, 2022, New Year's Day: CLOSED



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A Preschool & Community-based Parent Cooperative

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Wellness Wednesday

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- Body Care
- Body Care Aromatherapy
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- Hair Products
- Oral Care
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- Topical Personal Care & Skincare
- Skin Care
- Soap & Bath Products
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- Pre-Packaged
- Herbal Formulations
- Digestive Aids
- Protein Powders
- Supplements
- Aloe Vera Juice
- Bee Pollen
- CBD Supplements
- Single Herbs

- Essence
- OTC Internal Products
- Homeopathic Medicines
- CoQ10 (CoQ10)
- Chromium Picolinate
- DHEA
- Glucosamine & Chondroitin
- Electrolyte Powder
- Effervescent Tabs
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- Amino Acids
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- Accessories
- Aromatherapy
- Beauty Aid Products
- Hair Products

OWNERS GET 10% OFF
Wellness & Bodycare items

The Giving Season Continues and the Pandemic Does Too



by **Kirsten Moore, Co-operative Services Director**

As we close out 2021, these things remain true: the global coronavirus pandemic continues, and our community remains generous. This holiday season we have had quite a few opportunities to support a variety of causes: local food security, children's literacy,

warm clothing for local people and Afghan refugees, and more. We're also starting our Community Reinvestment Fund grant cycle a month earlier this year so that we can give to organizations at the beginning of spring when it's time to get projects started, and we're still working our way through the evolution of COVID-19 protocols we have in place to keep employees and shoppers safe in our spaces. Read on to learn more!

HOLIDAY FUND DRIVE FOR DOUBLE DOLLARS AND PARTNER FOOD PANTRIES ENTERS MONTH 2

We're half-way through our two month matching campaign to support the Double Double Dollars Fund and our five partner food pantries: Goodman Community Center Fritz Food Pantry, Lussier Community Education Center, Middleton Outreach Ministry, The River Food Pantry, and Wil-Mar Neighborhood Center. There are two simple ways to participate: Donate to Double Dollars using the \$1, \$5, \$10, or \$25 scan cards at the cash registers; or reuse bags for packing your groceries at checkout. Whenever you reuse a bag, we tally 10¢ that we would have spent on a paper bag and instead contribute all those saved dimes to the Double Dollars Fund. When you support Double Dollars this November and December, we will match up to \$10,000 to provide gift cards for our local food pantries to use to purchase fresh foods that are not as easy to get in the winter months. At the time of writing, the November part of the campaign was off to a great start, with \$4,206.50 for Double Dollars, and \$4,206.50 for our food pantries thus far.

Double Dollars is a nutrition incentive program to help those using FoodShare/QUEST purchase fresh or frozen fruits, vegetables, and legumes; and seeds and seedlings for growing edible plants. The Double Dollars season runs October to May at the Co-op, and June to November

at participating farmers' markets. The Double Dollars Fund, with your cash donations and bag reuse combined, has provided over \$300K to the program since April 2017.

The Double Dollars match benefiting our food pantry partners is made possible through abandoned and donated Owner equity. When Owners leave the Co-op, their equity invested belongs to them and they are given the option to have their equity refunded or to donate it to use for charitable purposes such as this match and the Community Reinvestment Fund grants.

You support local food pantries whenever you support Double Dollars. When people can purchase groceries instead of relying on pantries, pantries can then focus on those who need their resources most. Please consider contributing to the Double Dollars Fund whenever you shop the Co-op by scanning donation cards or bringing in bags to reuse. It makes a difference, and right now the difference is double!

For more information about Double Dollars, please visit www.willystreet.coop/double-dollars.

MADISON READING PROJECT BOOK DRIVE AT EAST AND NORTH THROUGH 12/15

Willy East and Willy North are current donation sites for the Madison Reading Project's community book collection drive. Through December 15 the two stores are collecting new and like-new children's books for ages birth to 18. The books will provide thousands of kids with reading materials to enjoy over the winter school break and support Madison Reading Project's annual giving partnerships with Empty Stocking Club, Reach Dane, and Boys and Girls Club of Dane County. Madison Reading Project requests either hardcover or paperback fiction or nonfiction books written within the last decade that are free from harmful stereotypes. They also ask that the books are free from religious or religious holiday themes. Like-new condition means no rips, tears, damage, mold, dust, discoloration, odors, stickers/labels, handwritten messages, or stamps. More information about the Madison Reading Project and how to support the drive or make a cash donation can be found at their website: www.madisonreadingproject.com/communitybookdrive.

BIG BUNDLE UP CAMPAIGN AT WEST THROUGH 12/17

At Willy West until December 17, we are hosting the Middleton

Tourism Commission's Sixth Annual Big Bundle Up Campaign. They are collecting new or gently used winter items (coats, scarves, hats, mittens, etc.) that will be given to the Middleton Outreach Ministry (MOM) for distribution. The Middleton Tourism Commission's sponsorship of the drive is in collaboration with the Wisconsin Department of Tourism, who has teamed up with tourism entities statewide for the last 11 years to bring warm clothing to those in need. MOM's wish list this year includes jackets and/or coats for teens and adults sizes six (6) through adult medium, snow pants in all sizes, and winter boots for children. Information about the 2021 drive can be found at visitmiddleton.com/big-bundle-up-2021-launch/.

THANK YOU FOR SUPPORTING OPEN DOORS FOR REFUGEES

In mid-November Willy East was asked to act as a drop-off location for Open Doors for Refugees' (ODFR) winter clothing collection drive. The new clothing collected from customers at East and employees across sites November 11-28 was part of a larger benefit supporting the more than 9,000 Afghan refugees hosted at Fort McCoy. ODFR is an all-volunteer, Madison based organization helping refugees make a home in the Madison area. If you were not able to participate in this short-notice clothing drive or wish to contribute more, there are other ways that you can support both Afghan refugees and ODFR listed on their website. Please visit opendoorsforrefugees.org/afghan-refugee-crisis for more information about giving and volunteer opportunities. Thanks to all of you who participated!

COMMUNITY REINVESTMENT FUND NOW SEEKING NONPROFIT AND COOPERATIVE APPLICATIONS

Applications for the Community Reinvestment Fund (CRF) grant are now open, and we will be accepting applications from local 501(c)3 nonprofits and cooperatives through January 31. Some Owners and organizations may notice that the application cycle is a month earlier than in years past. Thanks to feedback and evaluation of past funding cycles, the Co-op moved the application process earlier so that organizations relying on funding for projects tied to the growing season will receive their funding earlier in spring.

The CRF seeks to fund projects benefiting Dane County with priority given to projects benefiting the Madison and Middleton metropolitan areas, organizations with limited access to funding, and projects that have not been funded by the grant program previously. Grants provide for innovative, hands-on, educational projects that impact a

large group of people, reach out to underserved populations, create jobs or develop skills, foster social engagement, and offer opportunities for diversifying partnerships, collaboration, and entrepreneurialism. Grants are competitive, and this year the Co-op's Board of Directors has allocated \$35,000 from abandoned Owner equity to award. For more information and to download the application, visit www.willystreet.coop/community-reinvestment-fund.

COVID-19 VACCINE AND FACE COVERING UPDATE

At press time, Public Health Madison and Dane County (PHMDC) had just released Emergency Face Covering Order 5 to remain in effect through 12:01am, January 3, 2022. According to PHMDC "the number of people testing positive for COVID in Dane County has nearly doubled between October 23 and November 19, to an average of 163 people testing positive per day—about half of whom are not vaccinated. Dane County remains in CDC's highest level of community transmission." When community transmission is considered high or substantial (meaning there are more than 50 cases reported per 100,000 people per week or the percent of positive tests is 8% or higher) the CDC recommends all people ages 2+, regardless of vaccination status, wear face coverings over the mouth and nose inside public spaces. We appreciate everyone's cooperation with this requirement for the protection of our essential workers and community. As we may have unvaccinated people in our presence at the Co-op, everyone must continue to wear face coverings at the Co-op for now.

On November 4, the U.S. Occupational Safety and Health Administration (OSHA) released their emergency temporary standard mandating private employers with workforces of our size require COVID-19 vaccination or a weekly negative test prior to coming to work. While the standard was still facing legal challenges when we went to press, the Co-op began bargaining discussions with our employees' union and preparing for compliance with the Federal rule. Anonymous polling of our workforce currently shows vaccination rates trending significantly higher than county-wide.

HAVE A SAFE, WONDERFUL NEW YEAR

2021 was different than 2020; 2022 will bring different challenges and gifts. The pandemic continues to have its ups and downs, we continue to learn more as the science evolves, and what we do to support one another continues to evolve too. Take care of yourselves and each other now and into the New Year. We see you, we appreciate your ongoing concern for your community, and we know it's not always easy. Here's to continued cooperation in 2022.

RECIPES

Root Vegetable Gratin with Cheddar and Horseradish Rye Crumb Crust

Adapted from *From Asparagus to Zucchini* by MACSAC

Prep 30m; Cook 1hr; Serves 8

1 lb. rutabaga, sliced thinly
1 lb. sweet potatoes, sliced thinly
1/2 lb. parsnips, sliced thinly
2 Tbs. olive oil
1/3 c. apple cider
1 Tbs. garlic, minced
salt
black pepper
3 Tbs. butter
3 Tbs. flour
1/8 tsp. ground nutmeg
2 c. milk
2 Tbs. horseradish
4 oz. cheddar cheese, shredded
1/2 c. bread crumbs

Directions: Heat oven to 375°F. Spread vegetables in large baking dish, drizzle with olive oil and cider or wine, scatter on the garlic, sprinkle with salt and pepper to taste, and toss well. Cover the dish tightly with foil and bake 20 minutes, then remove foil and continue to roast until vegetables are brown-tipped and tender, 20-35 minutes longer. Meanwhile, make a white sauce by melting the butter in a saucepan; add the flour and cook over low heat, stirring, for 3-5 minutes. Whisk in the warm milk, bring sauce to a simmer and cook gently about 10 minutes, stirring often. Season well with salt and pepper; stir in the nutmeg, then fold in the vegetables. Transfer to a buttered casserole dish or leave in the roasting pan. Mix horseradish, Cheddar and breadcrumbs with your fingers and sprinkle evenly over the vegetables. Continue to bake until bubbly, 20-30 minutes longer.

Sweet Potato-Walnut Burritos

Adapted from *3 Bowls* by Ed Farley and Nancy O'Hara

Prep 30m; Cook 1hr 30m; Serves 8

1/2 c. lentils
1 lb. sweet potatoes, chopped
2 Tbs. olive oil
1 onion
2 clv garlic
2 tsp. chili powder
1/2 tsp. cumin
1/2 tsp. coriander
1 tsp. chipotle pepper
1 1/2 c. cheddar cheese
3/4 c. walnuts, chopped
1 1/2 c. tomatoes, chopped
8 flour tortillas

Directions: Combine the lentils or split peas with 1-1/2 cups water in a saucepan. Bring to a boil, then simmer, covered, until tender, about 25 minutes for lentils and 1 hour or more for split peas. Drain any excess water and set aside. Heat the oil in a large skillet; add the onion and saute until the onion softens, about five minutes. Stir in the garlic and the spices and cook about five minutes more, stirring occasionally. Remove from heat and add the lentils or split peas, half of the cheese, sweet potatoes, walnuts and 3/4-cup tomatoes and mix well. Preheat the oven to 350°F and lightly oil a 9x13-inch baking dish. Fill each tortilla with about 1/8th of the filling, roll tightly and place in baking dish, seam side down. Cover pan with foil and bake about 30 minutes. Remove the foil from the pan and cover the burritos with remaining crushed tomatoes or salsa of choice. Sprinkle with the remaining cheese and bake an additional 5-10 minutes, or until cheese is melted and beginning to brown.

Peanut Chicken Curry

By Willy Street Co-op

Try a new way to enjoy chicken!

Prep 10m; Cook 25m; Serves 4

1 c. peanut butter
1 c. boiling water
3 Tbs. tamari, divided use
1 Tbs. balsamic vinegar
2 tsp. sesame oil
1 tsp. hot chili sauce or to taste

1/2 tsp. black pepper
1 tsp. veggie broth powder
1 tsp. crushed red peppers, or to taste
1 small onion, diced
2 c. butternut or red curry (kari) squash, peeled, diced and cooked
1/2 lb. red potatoes, scrubbed diced and cooked
1/2 lb. boneless, skinless chicken breast, cooked and cubed
1 oz. red curry paste or more to taste
2 Tbs. coconut milk
2 Tbs. canola oil

Directions: Mix first nine ingredients, using 2 tablespoons tamari, to make peanut sauce; set aside. Heat oil in wok. Add onions, potatoes, squash, and chicken. Cook until onions are translucent and chicken is browned. Add remaining ingredients including 1 tablespoon tamari and reserved peanut sauce and cook until chicken is done and sauce thickens.

Roasted Chicken with Caramelized Butternut Squash

Adapted from www.devilandegg.com

Roasting squash alongside chicken this way turns it meltingly tender, with a crisp coating, almost candy-like.

Prep 1h 30m; Cook 45m; Serves 6

1/2 tsp. salt
1/2 tsp. cardamom
1 tsp. cumin
1/2 tsp. coriander
1 Tbs. lemon juice
1 chicken
2 Tbs. butter
2 lb. butternut squash
1 Tbs. olive oil
black pepper
1 c. white wine

Directions: Combine the salt, cardamom, cumin, coriander, and lemon juice in a small bowl to form a paste. Rub this mixture all over the chicken, and let sit for 1 hour. You could also do this step in the morning and refrigerate it until the evening when you're ready to cook.

Preheat the oven to 425°F. Place the chicken in a large roasting pan, and place butter underneath the skin. In a large bowl, toss the squash in olive oil and a sprinkle of salt and pepper. Arrange the squash around the chicken in the roasting pan. Roast for 30 minutes, then pour the wine over the chicken. Return to the oven and continue cooking until ready (the internal temperature of the chicken thigh should be 170°F). Remove the pan from the oven. With tongs, lift the chicken out of the pan, and tilt it so that the juices pour over the squash. Transfer the chicken to a cutting board.

Toss the squash with the accumulated juices in the roasting pan, scraping up any browned bits.

Carve the chicken and serve with the squash and pan juices.

Beet Soup in Roasted Acorn Squash Bowls

Adapted from *Gourmet Magazine*

This soup is nothing short of stunning. Vibrant. Mesmerizing. It is the dinner equivalent to typing in all caps, and begs to be described with exclamation points. Green! Orange! Red! Exciting! Serve with an arugula or spinach salad topped with fresh goat cheese.

Prep 2h; Cook 1hr; Serves 4

4 acorn squash, chopped
kosher salt
1 large red onion, chopped
1 1/2 Tbs. oil
5 medium beets, chopped
1 red apple, chopped
2 cloves garlic, chopped
4 c. stock or broth
2 Tbs. cider vinegar
1 Tbs. brown sugar
salt

Directions: Acorn squash bowls: Preheat oven to 375°F. Place squash halves on a lined baking sheet cut side up. Brush with oil and sprinkle with salt. Roast for 1 1/4 hours or until tender. Prepare soup while these are baking. Beet soup: In a stock pot, sauté onions in oil until translucent. Add beets and apple and continue braising for 5 minutes, stirring occasionally. Add garlic, stirring to fully incorporate. Add broth, cover and simmer until the beets are tender, about 40 minutes. Stir in vinegar and brown sugar. Transfer portions to blender and puree until very smooth. Return to stock pot, adding water if soup is too thick and season to taste with salt and pepper. Serve piping hot in roasted squash bowls.

Celeriac and Kohlrabi Rösti

Adapted from *Edible Adventures, Paris, Nice and Beyond*: rosajackson.blogspot.com

Prep 20m; Cook 8m; Serves 4-6

1 celeriac, shredded
1/2 kohlrabi, shredded
3 1/2 Tbs. chickpea flour
parsley, chopped
1 egg
2 Tbs. cold water
1 tsp. sea salt
1 tsp. black peppercorns
high quality oil

Directions: Toss shredded celeriac and kohlrabi with the chickpea flour, sliced parsley, beaten egg, water and seasonings. Be sure to use some stems with your parsley, to help give the patty a good structure. Process this mixture in a food processor until the contents are fairly evenly mixed. If you don't have a food processor, mix with hands until well mixed. Heat 1 Tbs. of oil in a skillet over medium high heat. When oil is hot, drop generous tablespoons of celeriac-kohlrabi mixture into the pan. Cook 2-3 minutes on each side, until browned and cooked through. Set aside on paper towel to soak up excess oil. Place on plate in warm over until all the rosti are cooked. Serve alongside a salad or with a tomato-chili sauce. Enjoy!

Celeriac Potato Hash Browns with Jalapeño and Cheddar

Reprinted with permission from MACSAC's *From Asparagus to Zucchini*

A rich and indulgent breakfast treat from our friends at MACSAC!

Prep 45m; Cook 30m; Serves 6

1/4 lb. bacon
1 Tbs. canola oil
1 c. celeriac, shredded
3 c. russet potatoes, shredded
3 c. onions, shredded
3 Tbs. jalapeños, minced
salt and pepper
1 Tbs. butter
1 c. cheddar cheese, shredded

Directions: Cook bacon in a large skillet until crispy. Drain on paper

towels and crumble it. Remove all but 1 Tbs. bacon drippings from the pan. If not using bacon, add canola oil to the pan. Bring a pot of salted water to a boil and parboil celeriac and potatoes about 6 minutes, then drain.

Sauté onions in reserved bacon drippings or in oil until lightly browned, about 10 minutes. Stir in jalapeños and cook another 2 minutes. Remove all of the vegetables from the pan and mix in a bowl. Season generously with salt and pepper.

Melt 1/2 Tbs. of butter in a clean skillet over medium heat. Spread half of the celeriac mixture in the pan, press it down with a spatula, and cook for 10 minutes. Carefully lay a plate over the pan and invert potatoes onto the plate, then slide them back into the pan. Sprinkle half the cheese over the top of the hash browns and cook for 10 more minutes. Invert the hash browns onto a plate and keep warm, while you repeat the process with the remaining butter, celeriac mixture and cheese. Serve hot.

White Bean, Pumpkin, and Pork Chili

Adapted from www.foodiecrush.com

This hearty chili is fall in a bowl, and is mostly made from basic ingredients you might already have on hand.

Prep 15m; Cook 1h; Serves 8

1 Tbs. vegetable oil
2 cloves garlic, minced
1/2 white onion
2 c. pie pumpkin, peeled, seeded, and diced
1/2 c. roasted chiles, chopped
2 tsp. ground cumin
1 tsp. kosher salt
3 c. chicken stock
4 can great northern beans
3 c. pork, shredded
2 c. kale leaves, shredded

Directions: In a large stock pot over medium heat, heat the vegetable oil. Sauté the garlic until fragrant, about 1 minute. Add the onion and sauté until translucent, 4-5 minutes. Stir in the pumpkin, chiles, cumin, salt, and chicken stock and bring to a simmer. Reduce heat to medium-low, and cook until the pumpkin is almost tender and the liquid has reduced. Fold in the beans and shredded pork, and cook for another 10 minutes, until pumpkin is easily pierced with a fork, and the beans and shredded pork are both warmed through. Stir in the kale and cook 4-5 additional minutes, until completely wilted.

Winter Squash Soup with Gruyere Croutons

Adapted from *Bon Appetit*

A blended soup of butternut and acorn squash, cream, and fresh herbs. Topped with crisp and cheesy croutons, this soup is remarkable.

Prep 1h; Cook 30m; Serves 8

1 1/4 tsp. sage
5 1/2 c. broth
4 cloves garlic, minced
1 onion, chopped
1/4 c. whipping cream
2 tsp. brown sugar
1/4 c. butter
1 baguette
4 c. butternut squash, cubed
1 c. gruyere cheese, shredded
1 1/4 tsp. thyme, chopped
4 c. acorn squash, cubed
salt
pepper

Directions: Soup: In a stock pot, melt butter over low heat and sauté onion and garlic until translucent. Add broth, all squash and herbs and bring to a boil. Reduce heat, cover and simmer until squash is tender, about 20 minutes. Transfer portions to blender and puree until smooth. After entirely pureed and returned to the same pot, fold in cream and sugar. Simmer on low heat. Do not allow to boil. Season to taste with salt and pepper. Ladle into bowls and top with Gruyere Croutons. Gruyere croutons: Preheat broiler. Butter 1 side of slice of bread. Place butter side up on a lined sheet pan and broil briefly until lightly golden, about 1 minute. Sprinkle with cheese, salt and pepper. Return to broiler for about 1 more minute or until cheese is melted. Serve on top of piping hot soup.



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Grant applications and further details can be downloaded from:
www.willystreet.coop/crf

The deadline for applications is January 31, 2022.

willy street co-op

Community Reinvestment Fund

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December 31, New Year's Eve: Regular Hours

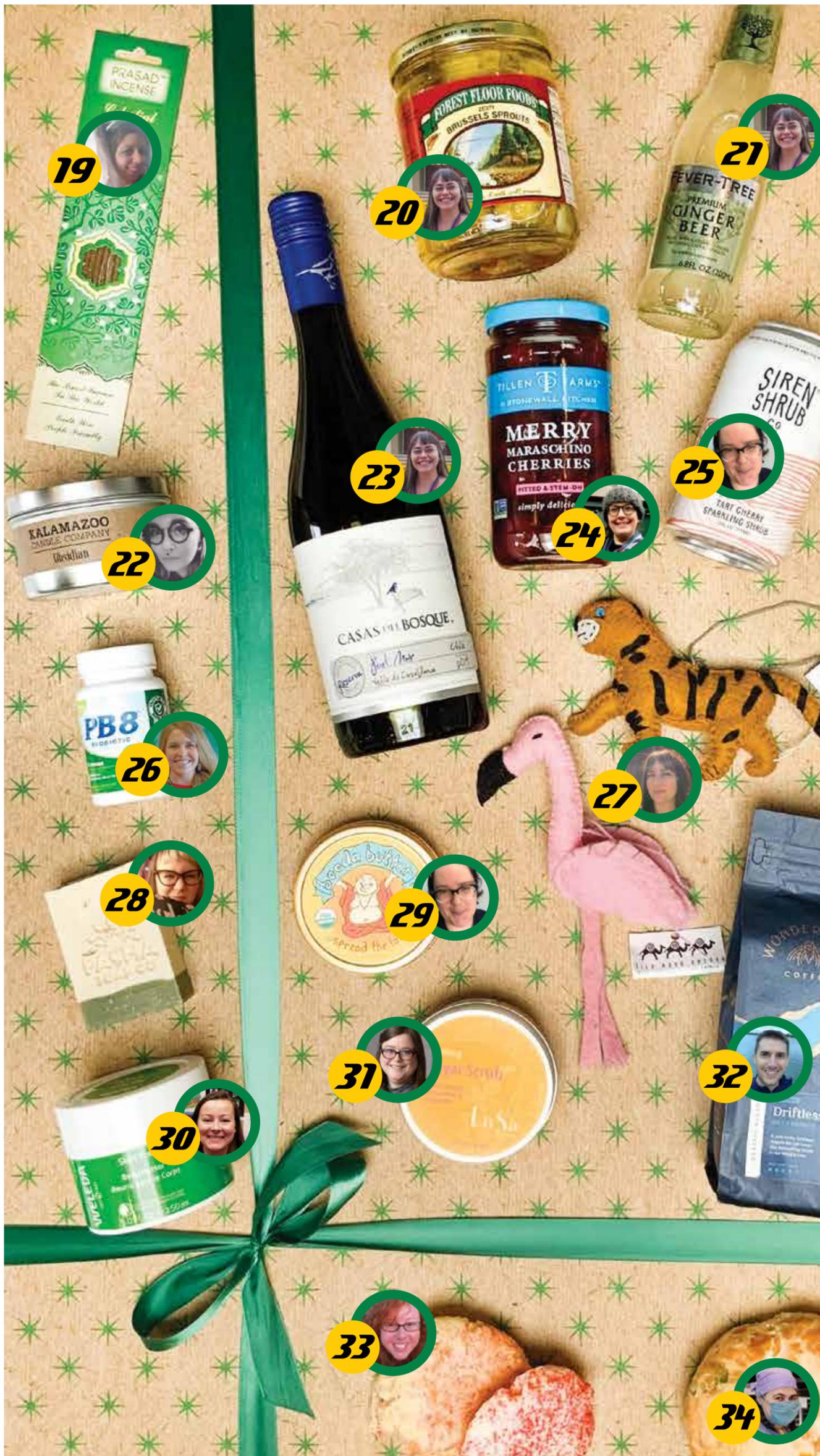
December 25: CLOSED
January 1, 2022, New Year's Day: CLOSED



Staff Picks



1. Cauliflower is one of the most underrated vegetables! You can roast it, steam it, rice it, smash it, or enjoy it without cooking it at all. My favorite is to air fry it with olive oil and curry powder; it's great as an appetizer with chutney or an addition to your favorite curry dish! - **Dustin, Purchasing.** **2. Alter Eco Super Dark Crisp Mint Chocolate** The combination of really dark chocolate plus mint with a little crunch is so delicious! Before I tried this bar, I'd never seen a 90% bar that was flavored, and I think it's a great option to have. This company's chocolate is very luscious and smooth. So if you too have been looking for an extra dark chocolate bar beyond the basics, this is the one! - **Helen, Cheese.** **3. Hu Chocolate Hazelnut Butter Bar** I first tried this chocolate when I went on a Portland, Oregon vacation this summer and couldn't wait to request we bring it in at Willy Street Co-op. I came back to work, and to my delight, we started carrying it already! 70% dark chocolate, paleo, and vegan, but you'd never guess. How do they do it?! It's so smooth, with a layer of hazelnut butter in the center, and absolutely no junk ingredients. Coconut sugar as the sweetener helps prevent that "candy crash" that can often happen after indulging in a sweet treat. You can *try* to share a bar, but maybe just keep this one for yourself. - **Abigail, General Merchandise.** **4. Potter's Crackers Caramelized Onion Crackers** If you're looking for the perfect cracker for a cheese plate, this is the one! Potter's Crackers are made with organic and locally sourced whole-wheat flour, milk, and butter in Madison, Wisconsin, and most of their produce also comes from small, local farms. This flavor goes with so many cheeses, but I recommend it with Dream Farm's Farmstead Goat Cheese. - **Lacey, Logistics.** **5. Utz Sourdough Extra Dark Pretzels** I don't even like pretzels that much, but dang these are some nice pretzels, especially for the price. Crispy, flavorful, perfect for dipping. I've been digging into these with my favorite goat cheese and can't get enough. North only. - **Tara, Front End.** **6. Rio Star Grapefruit** Grown in Texas, this is the best tasting grapefruit we carry all year! Always tasty; buy it now until it is gone in early spring. Try adding it into a salad with thinly shaven red onion, celeriac (celery root), and fennel fronds, dressed with a vinaigrette. Cutting everything on a mandolin will make it quick and easy! - **Max, Produce.** **7. Quince & Apple Preserves** These locally made preserves come in a bunch of amazing flavor combos like fig and black tea. We carry them in full-size jars and mini jars. The mini jars make it easy to sample every flavor to find your favorite. - **Kelsey, Front End.** **8. Willy Street Co-op Olive Bar** You can put together your own assortment of high-quality olives, whether just a few for a snack or a lot for a party tray. Also allows you try something new without buying a whole jar. - **Joe, Logistics.** **9. Alessi Sesame Breadsticks** Perfect for snacking. I like to stand them up in a small cup and add them to a charcuterie board. - **Jess, Purchasing.** **10. Chestnuts** They are good for roasting or braising. Seasonal and limited supply. - **Paul, Produce.**



19. Prasad Incense Many wonderful scents to brighten your holidays brought to you by a company in a Maharishi community in a small town in Southern Iowa. Who knew? -Laura, Admin.

20. Forest Floor Foods Zesty Brussels Sprouts This is a must for the at-home bartender. Great in Bloody Marys or Old Fashioneds! East and North only. -Amanda, Co-op Services.

21. Fever Tree Premium Ginger Beer These come in 4-packs and they are just the perfect size for mixers or on their own! North and West only. -Amanda, Co-op Services.

22. Kalamazoo Candles-Obsidian I'm obsessed with the "obsidian" scented candle from Kalamazoo! To be honest, I'm obsessed with most of the scents they offer. Straight from Michigan, these candles are long-lasting, 100% soy, and are fragrant but not sickeningly smelly. They also make great gifts (hint, hint)! Available scents may vary. -Abigail, General Merchandise.

23. Casas Del Bosque Pinot Noir Red wine is perfect for a nice cold winter day. This will warm you up. It is a perfect drinkable wine that most enjoy. I like to bring it to gatherings and share it with friends and family. -Amanda, Co-op Services.

24. Tillen Farms MERRY Maraschino Cherries Great for an Old Fashioned or put some of the cherries in your ice cream. They have a wonderful quality and taste. They almost seem homemade. They are a must-have staple in my home. -Shelly, Logistics.

25. Siren Shrub Co. Tart Cherry Sparkling Shrub As someone who doesn't drink alcohol, I'm always on the look out for an interesting non-alcoholic drink that isn't soda. Siren Shrub Co's sparkling shrubs are such a nice non-alcoholic drink option for special occasions! The flavor is complex and pleasant. Not super sweet like sodas or juices. I would compare the taste to kombucha but with more prominent fruit and herb taste. For those who partake, the shrub can be used as a mixer in a cocktail (there are cocktail recipes on their website) but they're amazing on their own. I also love that Siren Shrub Co. a local and woman-owned business! -Hahna, Prepared Foods

26. PB8 Probiotics PB8 offers a very affordable way to increase your digestive flora. This is especially helpful for maintaining your gut health during the holiday season and is also a great way to boost your immunity! -Katherine, Admin.

27. Silk Road Bazaar Felt Ornaments These cute ornaments are hand-felted and hand-stitched by artisans in Nepal. I got a flamingo and a unicorn to put on my tinsel tree last year. Can't wait to add to my collection this year! -Caitlyn, Communications.

28. Pacha Soap Co. These soaps smell so good! And they are so beautiful; it's hard to pick a favorite. Sustainably sourced natural ingredients make them even more special. They would make such a nice gift. Definitely the most delicious smelling package we receive at the Co-op. -Lacey, Logistics.

29. Booda Butter Daily Moisturizer Booda Butter gets your skin through the long, dry Wisconsin winters. It's more effective than any other lotion/balm/butter I've used on my hands and it smells amazing. The unrefined organic cocoa butter gives it a light, natural chocolate aroma (I think it smells like brownies). I love that it's vegan, organic, fragrance- and dye-free, and only has five ingredients. -Hahna, Prepared Foods.

30. Weleda Skin Food Body Butter If you've ever tried Weleda's Original Skin Food Moisturizer and thought, "wow this is amazing but kinda on the thick and greasy side", then their new body butter is for you! It's made with simple ingredients, deeply moisturizing, easy to apply and has a subtle fresh scent that I find really nice. I really dislike a moisturizer that's oily or greasy, and this is neither! My new go-to! -Tara, Front End.

31. LuSa Organics Uplifting Sugar Scrub Like LuSa says, it can be used from shoulders to toes, and I really like to use it on my hands and arms. It's a great moisturizing and exfoliating treat after a long day of both frequent hand washing and hand sanitizing to make your hands and arms feel soft and smooth again. The citrus scent really is "uplifting," and bonus! LuSa is a local producer too. -Kirsten, Co-op Services.

32. Wonderstate Coffee All of the Wonderstate Coffees are amazing! I respect the decision to rebrand and I love the new name and packaging. It looks and tastes so good that I like giving their coffee as a gift to friends. -Ben, Facilities.

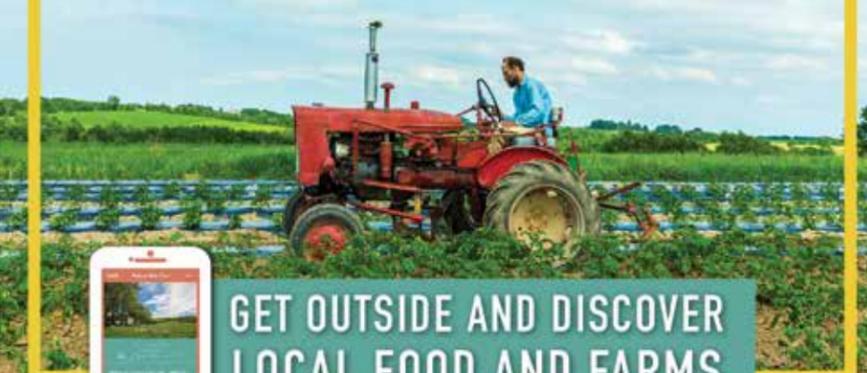
34. FEED Bakery Sugar Cookies First of all, I have to say that I have never had something from FEED that I haven't loved. These sugar cookies are just the latest. They're chewy and delicious. I also love the FEED Bakery Training program, which helps un- and under-employed folks on the north side with baker training and job placement. Good food, good organization, what's not to love? -Kelsey, Front End.

34. FEED Bakery Cheese & scallion scone These are so rich and buttery, with a great crumbly biscuit/scone texture. Add a scrambled egg and you have a filling and super tasty breakfast sandwich. -Carolyn, Deli.

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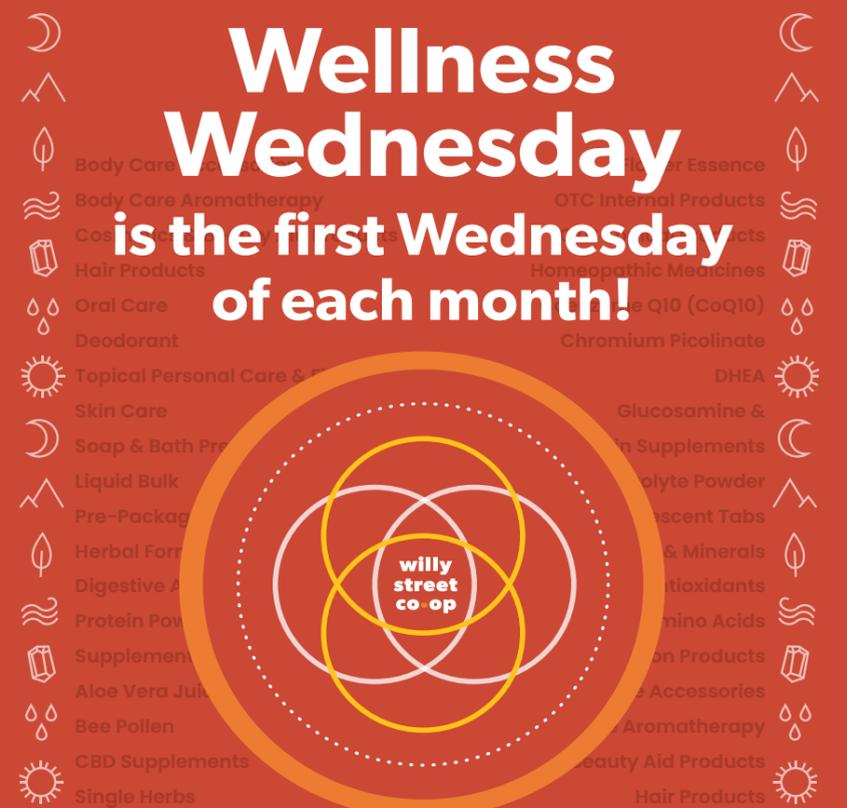
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