

# The GRAPEVINE



Holiday 2016

Volume 6, Issue 4

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**Wine Tastings at the store**  
Join Anne each Saturday Noon - 4pm in the Wine Cellar. "Taste often. Drink what you like" -Anne

**Board meetings**  
Board meetings are open to all members. Ten minutes is set aside at the beginning of each meeting for comments and suggestions.

The next Board meeting is not until Thurs, January 19th, 2017 at 6 p.m. in the Rosemont Retirement Center at 215 Killion Rd SE, Yelm, Wa 98597.

## Core Board Members Move on After Years of Contribution

**Heidi Smith**

If you've been to any Co-op event, you've seen them in action - hammering nails, setting up tents, organizing volunteers, putting up signs, and schlepping turkeys from place to place. But what you haven't seen is all the work that Co-op Board President Bill Wyman, Secretary Marilyn Reardon, and former Vice-President Barbara Morando put in behind the scenes.

In their combined 17 years on the board, they have pored over finances, made difficult decisions, and spent countless hours making sure the Yelm



*From left: YFC Board Members Bill Wyman, Barbara Morando, Terry Kaminiski, and Marilyn Reardon.*

Cooperative would not just continue but expand. Now all three have moved on, either because their terms expired or life took them in a different direction;

Barbara as of May, Marilyn as of August, and Bill as of September. They leave a legacy of practical contribution and strong vision.

**See Moving On, page 3**

# General Manager's Report



**Barnaby Urich Rintz**  
General Manager

The last three months of the year usually represent a period of change for the store, and 2016 is no exception. Our sales tend to peak near the end of the year, particularly with the holiday season. In addition, we have recently learned that Yelm Cooperative (YC) needs to restructure as a business. This situation was prompted by an error on behalf of the IRS, but it could also turn into a great opportunity for our whole organization. The grocery store, Yelm Food Cooperative (YFC), will shift to a for profit model.

This means that the membership structure for YFC and YC will likely change. Although this restructure will require our full attention until the New Year, we definitely will continue to pursue upgrading our store in order to provide more quality food options.

Something that we have failed to provide for most of our shop-

pers is a better understanding of Yelm Cooperative. YC currently acts as the parent organization for YFC and Yelm Farmers Market. Many people seem to have the impression that YFC is the parent organization or that there is no difference between the parent organization and YFC, despite numerous attempts to clarify and educate the Yelm community about the different parts of our organization.

Many board members clearly understand this disconnect, and they have been working hard to find better methods for reaching out to the community as well as finding new sources of revenue. So while we work toward satisfying IRS requirements, we also are moving forward with making Yelm Cooperative a positive household name throughout Yelm and Thurston County in general.

In 2015, I presented a proposal at the YC Annual General Meeting that featured the addition of prepared foods and fresh meats to our product lines. A number of obstacles toward this goal, including the one mentioned above, have subsequently delayed this project. In any event, the board of directors, staff, and I are still

planning for this store remodel. We simply do not know all of the "Where, why, and how" aspects of this plan. When we know exactly what our new business structure, we will release the details to our customers. After that, we will prioritize drafting a final plan for a remodeled store.

From a seasonal perspective, Yelm Food Cooperative is anticipating a great end of the year for our shoppers. We continue to work hard in order to have a great selection of foodstuffs and gifts for you and your friends and family. We are reviewing both what we have provided in the past, and what we think are great products for this time of year. With a new freezer and a better understanding of what our customers like, we plan to have a decked-out store full of products that will get everyone into the holiday spirit.

In the meantime, we have finally readied our first kegerator on our shop floor with kombucha from Brew Dr. out of Portland, OR. In short order, we should have another one with local kombucha from Rainbow Cloud and kefir sodas from Rawk Star. Natural and safe cosmetics from Gabriel out of Seattle, WA will be

available at the store before this article is released.

The new glass display will also help us positively change how we feature a lot of our top notch health and beauty products. Finally, we are reviewing more seafood and meat options for the store. In the end, we hope to make YFC an even greater place to shop!

No matter what type of business Yelm Food Cooperative registers as, we will always be a grocery cooperative that emphasizes the importance of making local and sustainable foods accessible to the Yelm community.

The future of the global food movement will require a reemphasis on agrarian production while promoting our beliefs using the latest technology for marketing and organizing purposes. The notion that another food system is possible can only happen by getting a majority of people to support alternatives to corporate farming and production.

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# Moving On From page 1

Farmers Market Manager Suzanne Santos noted their exceptional level of commitment. "I always felt like they were invested in the organization and that they contributed above and beyond," she says.

"Bill made a major commitment to this store that has secured a strong future for the organization," says Co-op General Manager Barnaby Urich Rintz. "From relocating to a better location for YFC to helping find an effective general manager to developing the Farmers Market, Bill has improved the access and education of sustainable food for the Yelm community."

Current board president Tom Dewell notes that Bill was "always holding a long term vision, keeping us four or five years out in our

thinking." He also did whatever was necessary to get the job done. "Bill was always willing to jump in and contribute to every project that we had going," says board member Terry Kaminski. "Behind the scenes, in front of the scenes, in the middle of a hot dog stand, wherever, he just did it."

Marilyn, meanwhile brought "an extraordinary level of attention to our overall workings," says Terry. That often meant taking on projects like Beer & Brats or the Working Members Holiday celebration. "Marilyn is unlike

many community organizers that I've met," says Barnaby. "Some of them will say, 'Something needs to be done,' but when given the opportunity to help, they say, 'Anyone but me.' Marilyn would always say, 'Something needs to be done and I have experience with this type of work. How may I help?'"

During her tenure, Barbara took responsibility for the annual Gift of Gobble event, which grew to serve 126 families. She also organized the Working Member celebration for several years

running. "You could always tell if Barbara was involved in something because not only would it be very well organized, everything would be visually amazing," says board member Heidi Smith.

Terry agrees. "She was incredibly organized with attention to detail and she always made everything look great. No one can top the turkey feather headbands she came up with for the Gift of Gobble. We had to wear them or we weren't allowed to participate!"

A thousand thanks to Bill, Marilyn and Barbara for all of your energy and focus on making our community a healthier and more vibrant place.

***"Bill was always willing to jump in and contribute to every project that we had going."***

***"Marilyn would always say, 'Something needs to be done and I have experience with this type of work. How may I help?'"***

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Layout Design - Daniel Wyman

Grapevine Logo - Christina Maggio

### Be part of The Grapevine!

The Grapevine has several volunteer opportunities available. Additionally, we accept advertisements, articles, and recipe submissions from all Yelm Co-op members. The Grapevine reserves the right to reject any submission and to edit all submissions for content and length if necessary. We appreciate your comments and suggestions.

Contact us by email at [yelmfoodcoop@gmail.com](mailto:yelmfoodcoop@gmail.com)

# The Art of Giving Local Gifts

**Jutta Dewell**

Are you looking for beautiful Christmas gifts that make the statement “I support local business!”?

The Yelm Food Co-op is one of those unique local businesses with lots of potential gifts for this coming Christmas Season (and Thanksgiving too)!

We are not only a local cooperative, but we also support local products from local vendors. What if you could give such unique gifts to someone who might not be able to get them anywhere else?

Some of our ideas from really local vendors:

- Candles, Honey and Soap from Karla’s Wild Shop in Yelm.

- Facial, Hand and Body Creams from Starry Lane Apiary in Rainier.

- Homemade Candles and Massage Candles from Rainier Ridge Ranch.

- Massage Oil from Healing Leaf, Yelm. This company was founded and is owned by the same ladies who are famous for their Xylitol Ice Chips which you can also get at the Yelm Food Co-op.

If we widen the radius to include small companies in Olympia and Seattle:

- Shea and Coconut-based Skin and Hair care Products from Fair Trade Alaffia in Olympia using cooperatives handcraft indigenous raw ingredients from West Africa.

- Soaps from Grandma’s

Clay Soaps, based in CT, but with a branch in WA State.

- Soaps from Nali Natural, Tacoma.

- 100% Bee Wax Candles in all forms and some with pure essential oils from Big Dipper Wax Works in Seattle.

- Colorful Bowls, Baskets, Dolls, Bags and Jewelry from Weaving Joy’s. They are a small local company that buys their products from Rwandan women in order to support them.

- Honey Blossom Soap and Bee Butter Honey from Honey House Natural’s, based in Milton, WA

- Organic, Fair Trade and Fair for Life Chocolates from Theo Chocolates in Seattle.

Here are also nice gift ideas that might not be local, but are at least made in the USA:

- Ayurveda Creams from YogaWayOfLife, homemade and natural for all kind of different skin types.

- Takeya Water Bottles for those who always wanted to exchange their plastic water bottle for a BPA free reusable glass bottle.

- Myrrh and Frankincense resins from Mountain Rose Herbs to really put your home in the Christmas spirit.

The Co-op also carries some really yummy sauces and dressings, prepared in the Yelm Community



Kitchen, that are great gifts a well:

- Hot Sauces from Hot Babe.

- Salads and dressings from Local Flavors.

And last but not least, any wine from our Wine

Cellar of Yelm, carefully selected by our Virtuose de Vin, Anne Marsh.

We also offer gift cards in case you are not quite sure which one of these many choices is best or we can put together a special gift basket for you.



# NEWS FROM THE FIELD



Thank you to everyone for making this a great season at the Yelm Farmers Market! Although (sniff!), this year we cancelled the last market date on October 16th due to anticipated dangerous weather conditions, we still ended the season with a bang! The Harvest Festival on October 9th was well attended with more than 650 people even with little drops of rain for a few moments. Some vendors made record breaking sales that day, too! Here is a summary of our accomplishments, which we achieved with your support and we greatly appreciate your patronage. This year we reached 525 children in the Power of Produce (PoP) Kids Club and had a total of 1700 visits! We also increased the activities that the children engaged in and tied educational

## THANK YOU! TO OUR MAJOR SPONSORS.

Especially to our MUSIC sponsor



And to our POWER UP sponsor



elements with fun messages about the market. We centered on themes for each month, and then volunteers helped us activate the additional activities. These included a bubble day, an obstacle course through the market, making 4th of July wave plates, guessing vegetables by touch, scavenger hunts, stamping with vegetables, writing love letters to the market and much more. During the height of season, our volunteers were offering up more than 200 samples of fresh, locally grown vegetable and fruit bites each market day!

We are thankful that you and your family and friends were a part of this community effort to personally make a change in your life for a healthier, more nutritious lifestyle! Please gear up for coming next year in mid-May, we are opening up a 'green' carpet just for you! Suzanne Santos, Yelm Farmers Market Manager



## More Information

**On the web:**

[yelfarmersmarket.yelfood.coop](http://yelfarmersmarket.yelfood.coop)

**On Facebook:**

[www.facebook.com/YelmFarmersMarket](http://www.facebook.com/YelmFarmersMarket)

**Email:**

[yelfarmersmarket@gmail.com](mailto:yelfarmersmarket@gmail.com)

# Change is a Comin'

Tom Dewell

The Yelm Cooperative has always been about change from the day it was incorporated to the day the first store opened to the day we moved to Gordon's, and the changes keep coming.

The most recent change began when the West Coast IRS non-profit auditors told us that the decision in Washington D.C. to put the Yelm Food Co-op into the newly formed Yelm Cooperative 501c3 charitable organization was wrong! The problem was that the food co-op was generating way more income than the charitable portion of the organization. So, starting Jan 1, 2017, the Yelm Food Co-op will be a newly incorporated WA state corporation with its own Articles of Incorporation, its own Bylaws and a new member/owner structure. Stay tuned for details as they are worked out.

That also means that the Yelm Cooperative non-profit entity will begin in earnest pursuing our other goals that are in line with our larger vision and mission. Among those will be continuing to build the Yelm Farmers Market and to expand the Community Food Education Program (CFEP). The CFEP is now just the Power of Produce program run at the Farmers Market but, powerful as it is, we need to do much more.

Among other major project initiatives will be to finally develop at least one



community garden in Yelm. In addition to that we hope to re-start the expert speaker program that will bring qualified experts on food, food sovereignty, local gardening, and so on to Yelm to help the people of Yelm

become more self-sufficient. We also envision developing cooking classes in conjunction with the Yelm Food Co-op showing homemakers how to prepare fresh, nutritious and inexpensive meals for their

families. All of this will need a big vision to be held and a bunch of people to help us hold it! Keep watching *The Grapevine* for details. Information will also be available at the Co-op and online.

**Alive & Well**  
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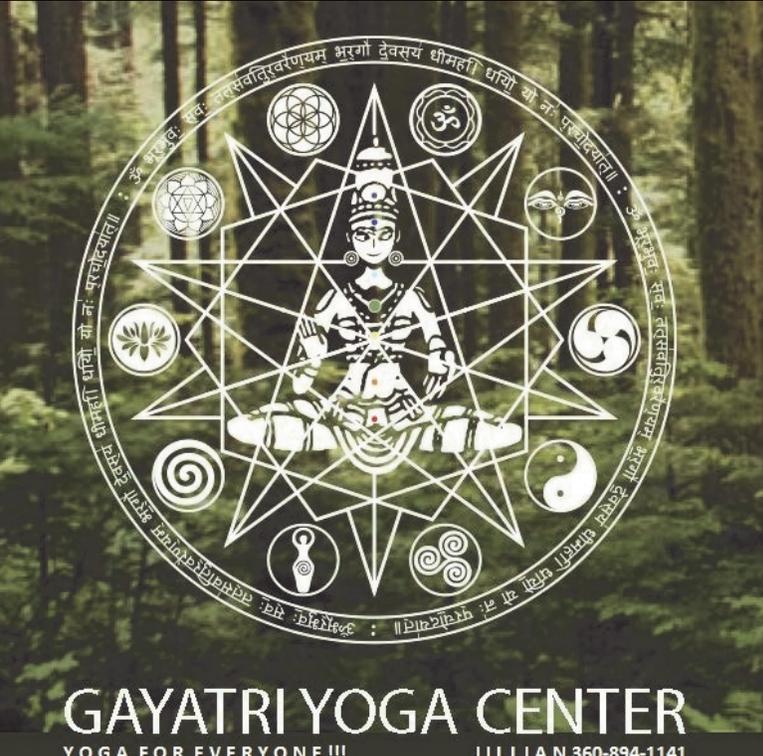
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# Save When You Buy in Bulk

Did you know? As one of the benefits of being a member of the Yelm Cooperative you can save big bucks when you make bulk purchases through the Yelm Food Co-op's Buy Club.

Anything that we have in the store, and thousands of things that we don't stock, can be ordered through one of our suppliers.

Order forms are available at the Food Co-op, or on our website, yelmfood.coop. Buy in Bulk and Save!

## WINE TASTINGS

### AT THE

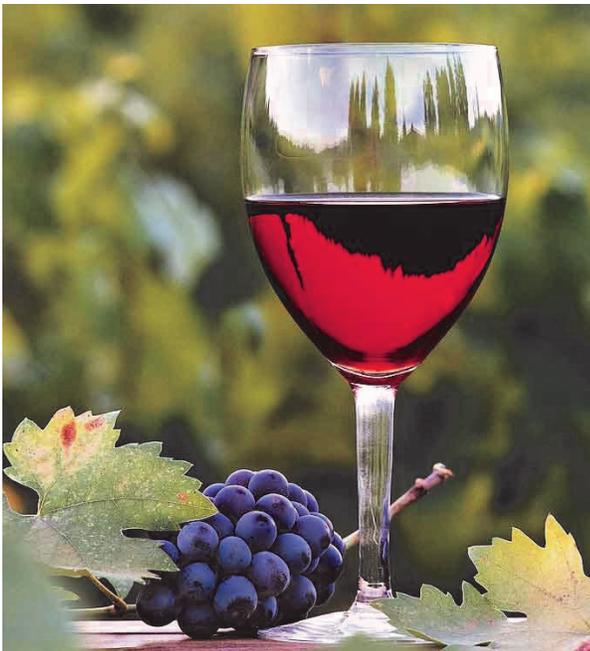
## WINE CELLAR OF YELM

### INSIDE THE YELM FOOD CO-OP

*Join Anne each Friday from 2 p.m. to 7 p.m.*

*& Saturdays from Noon-4 p.m.*

*at the Wine Cellar of Yelm,  
inside the Yelm Food Co-op*



*“Taste often.  
Drink what you like.”*

# Yelm Cooperative's 7th Annual Gift of Gobble



Help us provide families in need with abundant Thanksgiving feasts!

Please make your charitable cash contributions at the Yelm Food CO-OP in the Gordon's Garden Center complex at 308 Yelm Ave East.

## 2 styles of classes!

Gentle Restore Class

& Heated Core Class

**FIRE WITHIN  
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Jessica: firewithinyoga@gmail.com

# Vegan Corner

Lee & Eleanor Israel

VEGAN - pronounced “vegan” not “vaygan” - is the start and end of the word vegetarian. The vegan society was founded by Donald Watson in 1944 but the lifestyle of rejecting flesh goes back much further.

Veganism is an extreme form of vegetarianism, and though the term was coined in 1944, the concept of flesh-avoidance can be traced back to ancient Indian and eastern Mediterranean societies. Vegetarianism is first mentioned by the Greek philosopher and mathematician Pythagoras of Samos around 500 BCE. In addition to his theorem about right triangles, Pythagoras promoted benevolence among all species, including humans.

Followers of Buddhism, Hinduism, and Jainism also advocated vegetarianism, believing that humans should not inflict pain on other animals. The meatless lifestyle never really caught on in the West until much later, although it would sometimes pop up during health crazes and religious revivals. The Ephrata Cloister, a strict religious sect founded in 1732 in Pennsylvania, advocated vegetarianism — as well as celibacy. The 18th century utilitarian philosopher Jeremy Ben-

tham believed that animal suffering was just as serious as human suffering. The first vegetarian society was formed in 1847 in England. Three years later, Rev. Sylvester Graham, the inventor of Graham crackers, co-founded the American Vegetarian Society. Graham was a Presbyterian minister and his followers, called Grahamites, obeyed his instructions for a virtuous life: vegetarianism, temperance, abstinence, and frequent bathing. In November 1944, a British woodworker named Donald Watson announced that because vegetarians ate dairy and eggs, he was going to create a new term called “vegan,” to describe people who did not. Three months after coining the term, he issued a formal explanation of the way the word should be pronounced: “Veegan” he wrote in his new Vegan Society newsletter, which had 25 subscribers.

By the time Watson died at age 95 in 2005, there were 250,000 self-identifying vegans in Britain and 2 million in the U.S. Moby, Woody Harrelson and Fiona Apple are vegans. So is Dennis Kucinich on the



campaign trail. Strict veganism prohibits the use of any animal product, even if it isn't food, like leather and wool and silk and fur. And while American vegetarianism has broken free of its philosophical and religious roots, becoming an accepted health choice — many restaurants offer vegetarian options and most dinner party planners now ask “is anyone vegetarian?” before planning the menu — veganism is still tied to the animal-rights movement and was out there on the fringe, but not so much now.

It's all about compassion and actually a healthier lifestyle as we now know. The International Vegetarian Union's website includes vegan-friendly reminders

about baking pans greased with animal fat, grain cereals that include animal-based glycerin, and sugar refined with bone charcoal. Then there's raw veganism, which is an offshoot of veganism in which none of the food can be cooked. Breaking news: Vegan drinks at Starbucks! A new trend is catching fire with Starbucks patrons everywhere and it's called the "Pink Drink". It's 100% vegan. Ask for them to substitute coconut milk for water - delicious. More vegan drinks and teas are available too. More companies will start to provide vegan food and drinks as customers demand it.

Remember wine is not vegan unless stated on the bottle.

# Betsy's Best Bar None Offers Nutrition with a Side of Social Justice

**Heidi Smith**

When Betsy Langton started Betsy's Best Bar None in 2011, she had no idea how business worked. "I'd been a midwife for twenty years," she says. "There were never any nutrition bars on the market that I liked, so I decided to make my own."

Her motivation for starting the company was unusual; after completing an internship with the Oregon Department of Corrections to become a nurse practitioner and as a volunteer in a men's prison, she saw firsthand the frustration of prisoners who were unable to find work once they were released. "I wanted to create some kind of company that would be able to offer them something."

She developed a nutritional bar recipe and began testing it. At a trade show, two men who had recently been released from prison represented the product, in the process coming up with the name 'Bar None.' Today the bars are sold from Portland to Seattle as well as online.

"They provide a great balance of nourishment for strenuous activity like hiking or backpacking, says Betsy. "It's a perfect combination of fat, carbohydrates, and protein. There's a whisper of coconut palm sugar that keeps your blood sugar going," she explains.

Bars are made out of chia seeds, flax, hemp, and

pumpkin seed butter, with hemp providing the protein. "What makes us different is that there are no isolates," she says. Isolates are concentrated forms of proteins that have been separated from other components of products like soy. In recent years more attention has been focused on the negative health impacts of isolates. "It's a highly processed form of a given food," says Betsy. "The body processes it differently. My personal belief is that our bodies use unprocessed foods better than processed ones."

The only processing in her bars involves the butter, which is stone ground, and the rapid cooking procedure at low temperatures. "The ingredients we use are fundamentally the way they are in nature," she says.

While she remains committed to easing prisoners' transition back into society, for now she has let go of hiring them directly. "Because we don't have the money to hire more people, we donate a certain amount to the Insight Prison Project," she says. The project offers trainings and courses for those impacted by crime and incarceration, using the restorative justice model.

For more information about Betsy's Best Bar None, visit: [www.betsysbestbarnone.com](http://www.betsysbestbarnone.com) Look for Bar None bars at the Yelm Co-op in the snack section.



## Did you ever play "Store" as a kid?

If you did, your YELM FOOD CO-OP offers you the chance to do it for real!

If you would like to be part of a big dream and want to help people change to a healthier lifestyle, work with great motivated people, gain some valuable experience and earn some cool benefits, come into the store and pick up a working member application form or download it from:

[yelmfood.coop/working-member-application-form-2](http://yelmfood.coop/working-member-application-form-2)

If you have ever thought about volunteering for the good cause, this could be it!

We are looking for self-motivated people to support our beautiful store by filling the shelves, cashing out our members and customers, keeping our store clean and many other tasks that need to be done.

We are looking forward to meeting you!

# Cooking With Your Fall Harvest

Fall has arrived and it is time to turn our attention to all the wonderful hot soups that will get us through the cold days and nights that are coming. So now it is time to cook with your harvest of vegetables. For me, fall says meals with Squash, Brussels Sprouts, Kale, Carrots, Onions, Garlic.....

Below are some of my favorite recipes.

## Spicy Squash Soup

### Ingredients:

- 4 tb unsalted butter
- 2 med yellow onions, chopped
- 2 tsp minced garlic
- ¼ tsp crushed red pepper \*
- 2 tsp curry powder
- ½ tsp ground coriander
- Pinch ground cayenne \*
- 3 cans (15oz) OG Pumpkin Puree or 6 cups chopped roasted pumpkin\*\*
- 5 cups of chicken broth (any broth will work)
- 2 cups Milk or cream or coconut milk
- ½ cup brown sugar
- ½ cup heavy cream

### Directions:

Melt butter in a 4 quart saucepan over med-high heat. Add onions and garlic and cook, stirring often until softened, about 4 min., add spices and stir for a minute more.

Add pumpkin and 5 cups of chicken broth; blend well. Bring to boil and reduce heat, simmer for 10-15 minutes

Transfer soup, in batches to a blender or food processor. Cover tightly and blend until smooth. Return soup to saucepan.

With the soup on low heat, add brown sugar and mix. Slowly add milk while stirring to incorporate. Add cream, adjust seasonings to taste. If a little too spicy, add more cream to cool it down.

Season with salt to your taste.

\*Optional

\*\*To make pumpkin puree, cut a sugar pumpkin in half, scoop out the seeds and stringy center, lie face down on a foil or parchment paper and bake at 350°F until soft, about 45 min to an hour. Cool, scoop out the flesh. Freeze whatever you don't use for future use.



## Brussels Sprouts Soup

This recipe was given to me a couple of years ago by a co-worker and it has become a regular winter favorite in my home.

### Ingredients:

- 10oz Brussels sprouts
- 3 tb oil
- 1 small onion, finely chopped
- Salt to taste
- 1/3 cup water or chicken broth
- 2 tb flour
- 2 cup milk
- 2 cup chicken broth
- 1/8 tsp nutmeg

### Directions:

Wash sprouts, drain and pat dry. Cut in ½, then steam.

Heat oil and add sprouts, onion, salt and sauté until sprouts turn dark green.

Add water (1/3 cup) to boil then cover and simmer 10 minutes until sprouts are tender. Evaporate any liquid by taking lid off. Sprinkle w/flour and cook, stirring for 1 minute. Heat milk & broth to boil and stir into sprout mixture. Add nutmeg and salt. Bring to boil stirring. Another recipe for Brussels sprouts is to halve them and sauté them in bacon fat until crispy, then top with chopped bacon bits.



# Wondering what to bring to a Thanksgiving potluck or Christmas dinner?

**Christine Jarlik-Bell**

How about a Quinoa Salad with Apples, Pecans and Cranberries?!!!

We all love Quinoa because it cooks in 12 minutes - it is just right for our busy/modern lifestyle AND nothing is further from the truth!

Quinoa is widely recognized for its superior nutritional properties. However, in order to unlock the nutrients in these seeds and make them available for our bodies, we have to soak Quinoa at least 12 hours in a warm water mixture at room temperature and rinse it thoroughly before cooking so that the anti-nutrients are neutralized.

Quinoa is gluten free! It contains 16 to 20 percent protein and is high in cystine, lysine and methionine - amino acids that tend to be low in other grains. In fact, unlike most grains, Quinoa is a complete protein. It contains iron, calcium and phosphorus, B vitamins and vitamin E, and is relatively high in fat. Nursing mothers value Quinoa for its ability to stimulate the flow of breast milk.

Below is one of my favorite recipes with Quinoa which includes the use of cinnamon sticks and turmeric powder. Be sure to use our organic ingredients - we carry all of them in our store.

## Ingredients:

- 1/2 cup Quinoa
- 3/4 cup water
- 1 Cinnamon stick
- 1/2 tsp Turmeric powder
- 1 tart Apple
- 1/2 cup Pecans
- 1/4 cup dried Cranberries

Rinse Quinoa and let it soak in a canning jar filled with lukewarm water overnight or for at least 12 hours. Drain and rinse thoroughly. Bring 1/2 cup water, the Cinnamon stick and the Turmeric powder in a saucepan to a slow boil and let simmer for 10-15 minutes. Remove the spices and add the Quinoa. Let the Quinoa simmer on low heat and it will be done in about 5-10 minutes. Transfer the cooked Quinoa to a salad bowl and mix with the chopped pecans and the cranberries.

Now prepare the dressing:

Mix 2 Tbsp Olive Oil, 1 Tbsp Dijon Mustard, 1 Tbsp Honey, add salt/pepper to taste and stir into the Quinoa salad. If you like a more zesty salad, add some finely chopped chives and fresh lemon juice to the dressing.

Serve warm or chilled as a side dish for your festive dinner or enjoy by itself. Bon appetit!

## Directions:

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# Baked Shredded Carrots

This recipe is very simple; use 1 carrot or a bag depending on the size of your family.

## Directions:

Shred carrots into a casserole dish

Add butter

Bake at 400F for approx. 20 min depending on how many carrots were shredded.

You can add maple syrup if you like but I find that the carrots are very sweet when shredded and baked this way.



# Working-Members Needed

Looking to explore the opportunities available as a working-member of the Yelm Food Cooperative? The following positions need to be filled by working-members and qualify for discounts and other fabulous benefits.

**Cashiers** Strong communication and customer service skills, initiative, understanding of the Co-op structure, and ability to multi-task. This position requires a strong knowledge of basic math functions, calculators, and computers or experience with Point of Sale systems.

**Stockers** Self-motivated, customer service skills, and the ability to lift up to 25 lbs. Will work the floor as needed under direction of the shift lead or manager.

**Price Comparison Shopper** Self motivated person who will conduct weekly price comparisons of YFC products with local Yelm and Olympia markets.

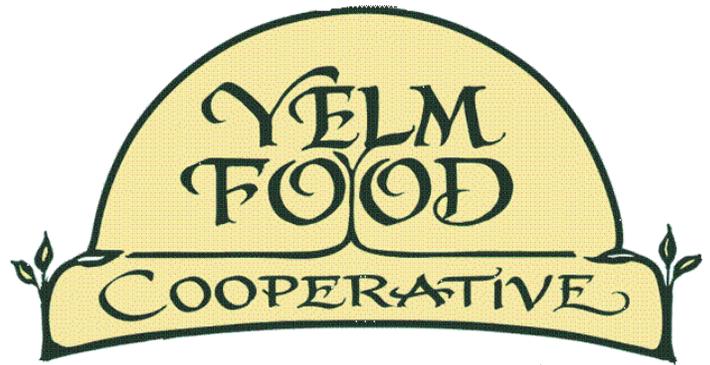
**Graphic artist** Experienced in computer graphics required. We need a person to create flyers, cinema ads, e-mail ads and announcements. This is sporadic but critical work and typically needs short turn around.

**Event planner** Must have above-average communication and organizational skills. Be able to multitask, think outside the box, and troubleshoot problems. The planner must have the ability to work with all types of people and be able to visualize an event not only from start to finish, but also the steps he will take to accomplish it.

**Grant Writer** During these formative stages of the new Co-op vision the Co-op cannot pay for this work. The position can be reviewed every 90 days as the financial conditions of the organization change. This is a Pro Bono position.

**Advertising/Promotion Director** Plan and direct advertising policies and programs or produce collateral materials, such as posters, coupons, or giveaways, to create interest in the purchase of co-op store products or any other service for any part of the entire Yelm Cooperative organization. This is a Pro Bono position.

**Communications/Public Relations Director** He/she will produce and disseminate materials for communicating information about the Co-op and its programs; coordinate the content of the Co-op website/Facebook page and production of the Grapevine; develop and oversee the Co-op's branding and image; represent the Co-op with the media; and maintain an updated photo library and database of contacts. This is a Pro Bono position.



## Yelm's Only Natural & Organic Market

**Monday - Saturday**  
9 a.m. - 7 p.m.

**Sunday**  
10 a.m. - 5:30 p.m.

**308 Yelm Ave E, Yelm, WA 98597**

**Phone: 360-400-2210**

**Fax: 360-400-4021**

**E-mail: [yelmfoodcoop@gmail.com](mailto:yelmfoodcoop@gmail.com)**

**WWW.YELMFOOD.COOP**



## More Information

**On the web**

[yelmfarmersmarket.yelmfood.coop](http://yelmfarmersmarket.yelmfood.coop)

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