

Prairie Newsletter

Got Turkey?????

Stop by today and order your Thanksgiving turkey!

We are excited once again to feature Mary's Turkeys for both our natural/non-GMO and our Certified Organic turkeys for sale here at Yelm Food Cooperative! Mary's Turkeys are raised on a third generation family farm in Northern California. Mary's treats their animals humanely, and they avoid antibiotics, gluten, preservatives, and hormones. We believe that these are the best birds on the market in terms of price and quality.



Availability on turkeys remains limited, and we have a sign-up sheet at our cash registers for our customers. The sooner that you come in and write your name on the list, the more likely we will have a turkey that will be the kind and size that you want. We also request that everyone come in on Monday, November 20th to pick-up your turkey, since we have a limited amount of storage space for fresh meat.

Thanks for your continued support, and have a Happy Thanksgiving!

MEET YOUR NEW BOARD MEMBERS

We have a new Board of Directors for YFC, and they want to meet you! On Friday, December 8th from 5-7p.



The Yelm Food Cooperative Board of Directors will be at the store so that our shoppers and owners can get to know their store's leaders! Carl, Dianne, Jeevan, Debbie, Judy, and Roberto are all on the schedule to find out what you think and what you want to see in your homegrown grocery cooperative. This kind of opportunity to have direct access to YFC's board of directors does not happen too often, and your next chance will not be until next spring. So come on down and get cozy with the folks who have committed to keeping your grocery cooperative here and serving the interests of our shoppers and owners!



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

www.yelmfood.coopyelmfoodcoop@gmail.com

Gift of Gobble 2017: Now Accepting Nominations and Donations

By Heidi Smith

Let the nominations (and donations) begin! Gift of Gobble 2017 is officially launched. Now in its eighth year, this program will provide 100 families with entire Thanksgiving feasts that they can prepare and enjoy at home.

To nominate a family, stop by the Yelm Food Cooperative and fill out a nomination form. Be sure to include contact information for the family so that we can reach them in time and please note that nominations will be closed as of Friday, November 17th. **One change this year: to maintain the spirit and integrity of why this program was originally created, we are asking all nominators to write a short paragraph describing the family they are nominating and the need they have at this time.** A space to do so is included on the back of the nomination forms.



Want to help? Here are two options:

Donate. Just \$60.00 will feed a family of six. Drop by the store and contribute today! You can also donate directly on our website [HERE](#).

Volunteer to raise funds. Our goal is to raise \$6,000 by closing time on Friday, November 17th. Help us achieve that goal by joining our business outreach team. Contact Heidi Smith at heidi@classycopy.com to learn more.

Thank you for making the holiday season brighter for our community!

The post Gift of Gobble 2017: Now Accepting Nominations and Donations appeared first on Bounty For Families.

Chocolate Mousse

By Maggie Sayer

3/4 pound cream cheese, at room temperature
1 1/2 cups sugar
2 teaspoons pure vanilla extract
3/4 cup unsweetened cocoa powder
2 1/4 cups heavy whipping cream



Using an electric mixer set on medium speed, beat together the cream cheese, sugar, and vanilla extract until well combined. Increase the speed to high and continue mixing until the mixture is light and fluffy and somewhat increased in volume, about 2 minutes. Reduce the speed to medium and add the cocoa powder a little at a time. Continue mixing until the cocoa is fully incorporated, about 2 minutes.

In a separate bowl, using the electric mixer set on high speed, whip the cream until medium-firm peaks form. Spoon half of the whipped cream onto the chocolate mixture and, using a rubber spatula, gently fold it in, being careful not to overmix and deflate the mixture. When the cream is fairly well incorporated but some white streaks remain, fold in the rest of the whipped cream just until no white streaks remain. Cover and place in the refrigerator until chilled, about 2 hours.

IT IS ONLY NATURAL

Featured Members Only Sale Items—More in Store



**BELLAS
GLUTEN
FREE
MIXES
ALL ON SALE**

\$4.25/ EACH



**DANDIES VEGAN
MARSHMALLOWS**

\$4.35/ EACH



**NAPA
VALLEY
XVR
OLIVE
OIL**

\$21.91/
50.8 OZ



**NORTH
COAST
APPLE
SAUCE**

\$3.18/ 24 OZ



**FARMHOUSE
KRAUT
CHIPS**

\$3.47/ 5 OZ



**CHOICE
TEAS
ASSRTD
FLAVORS**

\$3.74/ 8 OZ



**MONTEBELLO
PASTAS
ASSORTED**

\$3.43/ POUND



**RAINCOAST
CRISPS**

\$5.75/ EACH



**SANTINI
SWT
CONDENSED
MILK**

\$4.07/ EACH



**WHOLE SOME
ORGANIC
CORN
SYRUP**

\$4.75/ 11.2 OZ

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 Board meets at 6 p.m. on the third Thursday of every month at Olympia Federal Savings, 907 W Yelm Ave SE, Yelm, Wa 98597.



*Join Anne
every Friday 2p-7p*

One block from the Co-op!



360.878.2000



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Mail: P.O. Box 512
Rainier, Washington 98756

Brenda Surerus, BPE, LMP
Lori Drayson, LMP

360-446-0116

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YELM YOGA CENTER
14523 Regal Lane SE Yelm WA 98597
Call today 360 894 1141



Pizzeria

La Gitana

Wood Fired Oven

(360) 400 2929