

## It's Just News!

### Brighton Food Co-op Newsletter

The last distributions on December 29th and 30th went smoothly. **Thank you for all of your patience and commitment to getting the food sorted with good spirits.** UNFI came on Monday instead of on Tuesday due to holiday scheduling, while the other vendor items arrived on Tuesday. This two day distribution was not the norm and your understanding was appreciated!!

Our **Annual Meeting will be held at 9 am on Tuesday, Jan 13, 2009** at the church. This will be a brunch, please **bring a dish to pass and a plate, cup and utensils for yourself** to use. If you would like to come a little early to help set up, that would be great! We will start early set up at 8:30am. **All members are required to attend** this meeting as part of your membership agreement. We expect the meeting to end around 11:00am and we look forward to seeing you there to vote, review the year, and to talk about future plans. We encourage you to **read the By-Laws and Policy Manual on our website ahead of time.** We will vote to accept changes made so please **print out a copy for yourself if you need one** at the meeting. If you have questions or concerns about anything, print out that section for use at the meeting. We are a paperless co-op now and many of you have received a paper copy each year at our annual. This change is needed to save money as well as trees.

**We still need to fill the position of Secretary and am coordinator.** Please keep this in mind as you are on the website reading. The job descriptions are on the website also.

Welcome to our **new member, Gina Barnowsky.** Gina works in Fenton and we enjoy the positive energy she brings to our co-op. We look forward to getting to know her better.

The **Treasurers Report** will be posted at the following distribution from now on, instead of taking up space in this emailed Newsletter. Any questions can be directed to any board member.

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#### **Recipe for Crepes** with fruit by Diane Brady

You will need a heavy iron skillet to make these easily, you can use oil or Pam spray on the skillet. It needs to be hot enough to make a sprinkle of water dance when dropped into the center. I usually start the oven on 300 degrees to keep the crepes warm on hot plates. Placemats are a good idea on the table if using hot plates. Sausage or bacon made first, then I start crepes.

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Beat **2 eggs** until frothy and light, 2-3 minutes, add **2 cups of milk** and continue beating for another minute. Add **2 tablespoons of oil** a pinch of **salt**, and **1 cup of flour**. Beat 2 more minutes.

Pour approx 1/2 cup of batter into center of skillet on medium high heat, see above. Turn when bubbles start to break toward center of crepe and lightly brown. Cook 1 minute on other side, then transfer onto hot plate in oven. Next one goes onto a different plate, I never put more than 2 on any one plate. Serve with fresh fruit, blueberries, blackberries, strawberries- place in center of crepe and roll up. Sometimes I chop up different fruits and put in pot with a little water to cook down, while I make crepes, serve hot. Confectioners sugar sprinkled on top and or maple syrup and fresh lemon juice squeezed on top. Serves 3-4 people.

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Our next Distribution is Tuesday, Jan 27, 2009

Orders due Wednesday, Jan 14, 2009 by 9pm

UNFI Web Batcher-Susan Kataja

**New Vendor Batcher-**Nancy Clark

Frontier Batcher-Dana Janssen

**New Nuts and Honey Batcher-**Diane Brady