



Wheatsville Owner Appreciation Days

Owners receive **10% off** of any ONE shopping trip **March 13th- 21st, 2010!**

ASK YOUR CASHIER FOR YOUR COUPON.

It's My Park! Day 2010

9am-1pm

It's My Park! Day, presented by Wheatsville Food Co-op, is an annual citywide park volunteer event. Individuals and community groups lead projects ranging from simple pruning and painting to highly technical drainage control improvements. Some groups include live music, an educational component, a picnic, or other activities.

See the full list of projects and register online at www.austinparks.org.



Volunteers who register by March 4th receive a free tee shirt. Snacks will be provided by Wheatsville.

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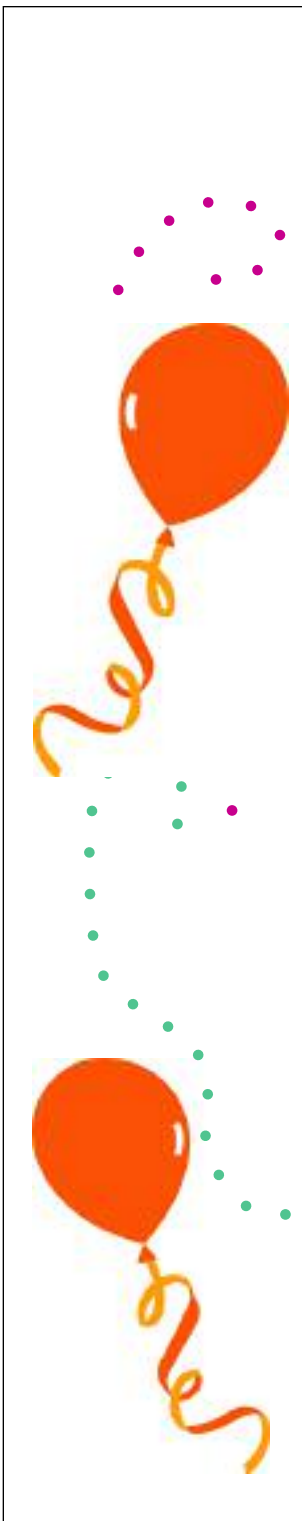


Happy Birthday Dear Wheatsville!

I just wanted to take a moment and acknowledge Wheatsville's 34th Birthday! It's a good chance to thank our visionary founders for what they created. And a chance to thank all the people who were stewards of Wheatsville before us! Without the dedication, care and love of thousands of staff and owners over the past 3 decades, we wouldn't be here. So, let's raise our glass, mug, reusable steel bottle or popcorn tofu po'boy to Wheatsville. Happy Birthday you incredibly special institution that we love SO much and here's to another 34 PLUS years! Yay!!!

Dan Gillotte

Celebrate our 34th Birthday on Tuesday, March 16th!
Come in between Noon and 8pm for a special treat at the Hospitality Desk!



Sunshine Community Gardens Annual Spring Plant Sale

March 6, 2010 9 am - 2 pm

4814 Sunshine Drive Admission: Free!



A committee of three gardeners, chaired by Randy Thompson, has chosen a group of desirable **Heirloom tomatoes**, along with **favorite garden varieties and selected hybrids**. Also offered will be several kinds of **eggplants** and choice selections of **peppers, both hot and sweet**. **Culinary and ornamental herbs** will also be available, in addition to other ornaments, including **Texas natives**, many grown by Sunshine Gardeners. All vegetables and most herbs will be grown by **Gabriel Valley Farms**, an organic grower located in Georgetown.

Music by long time plant sale favorites, **the Polkadillos and Laura Freeman and the Key Hollies**, will entertain visitors and tasty food and drinks will be for sale.

For more information visit the sunshine website, www.sunshinecommunitygardens.org.

Use a Wheatsville Credit Card!



Many of you already use credit cards at Wheatsville. Now, there's a really cool card, just for Wheatsville owners which will benefit Wheatsville, in turn benefiting you.

Every time you use your UFCU Wheatsville VISA® card, whether it's at Wheatsville or any other store, a portion of the fees normally charged to the retailer will go back to your friendly neighborhood grocery co-op. It's also pretty cool that this VISA®

card is brought to you as a joint effort of two local cooperatives, Wheatsville and University Federal Credit Union.

Please check the Wheatsville website (www.wheatsville.coop) for a link to the application or visit UFCU's website (ufcu.org) for more info.

Community Action Wednesdays

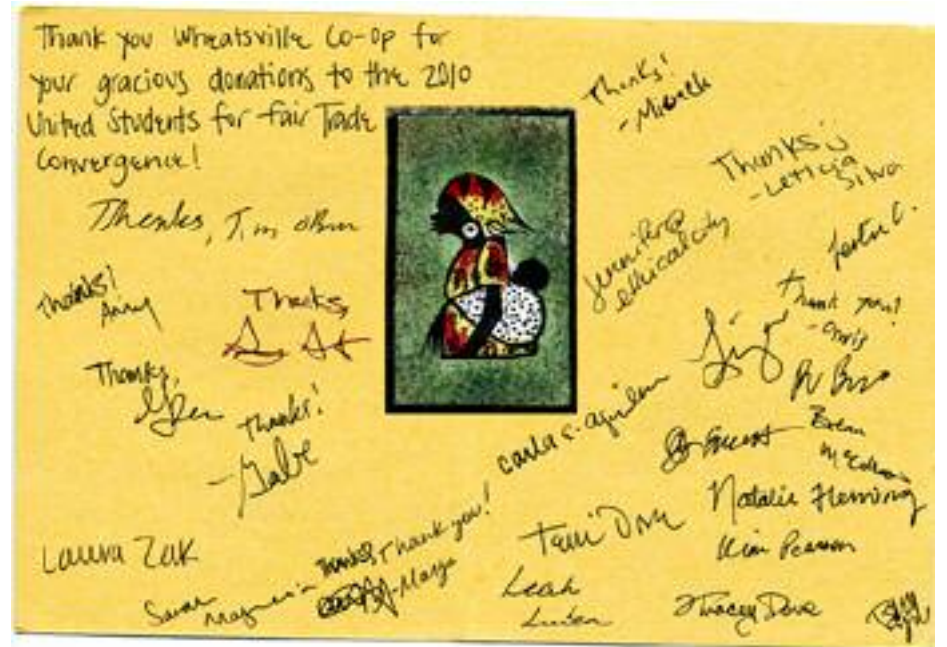
The group selected for
March is the
Sustainable Food Center
and the group for April
is **Ecology Action**



The **Sustainable Food Center** is dedicated to improving access to local, healthy and affordable food for children and adults in

Central Texas. Their community and youth gardens, Austin Farmers' Market, neighborhood farm stands and cooking and nutrition education classes benefit an estimated 10,000 Central Texans annually. Cultivating Communities from the Ground Up!

Ecology Action operates a recycling drop-off and processing center in downtown Austin, a rural recycling drop-off and provides recycling for special events and music venues in downtown Austin. They conduct tours and provide hands-on volunteer opportunities, staff booths at various events, conduct classroom visits to educate children about recycling, and serve as a clearinghouse for information about recycling and waste prevention.



★ Guess What!! ★ We have staff anniversaries to celebrate! ★

★ **Ralf Hernandez 10 years as of 4/3**
(produce buyer)

★ **Dana Tomlin 7 years as of 3/4**
(deli manager) ★

Thor Armbruster 4 years as of 4/10
(bagger)

Laurie Power 4 years as of 4/18
(cook)

★ **Mike Conti 3 years as of 3/19**
(grocery clerk)

Gabriel Gallegos 3 years as of 3/5
(ownership coordinator)

★ **J Martinez 3 years as of 3/22**
(front end manager) ★

Chad Peters 3 years as of 3/14
(cook) ★

Mariah Barrett 2 years as of 4/14
(deli counter manager) ★

Beth Beutel 2 years as of 3/27
(hospitality clerk) ★

Adrienne Beall 1 year as of 4/29
(chill buyer)

Cassie Mulder 2 years as of 3/4
(cashier)

★ **Trae Branham 2 years as of 4/2**
(grocery clerk)

Bruce Cloud 2 years as of 3/19
(grocery clerk)

Philip Greene 2 years as of 3/31
(deli counter clerk)

Robert Kreuzburg 1 year as of 4/23
(deli steward)

★ **Riley Luce 1 year as of 4/30**
(bulk clerk) ★

Nicole Reed 1 year as of 3/11
(cashier)

Samantha Sladish 1 year as of 4/20
(deli counter clerk)

The Wheatsville Breeze
is a publication of

Wheatsville Food Co-op

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Photos: by Aldia Bluewillow, Ray Wilder, Bob Kinney, Eric Lawrence
except where otherwise noted or not known

The Wheatsville Board of Directors usually meets at 6pm the fourth Tuesday of every month at 3105 Guadalupe (building North of store). Check http://wheatsville.coop/pop_bodagenda.html for details. Members are encouraged to attend. Something that you would like discussed at the meeting? Contact General Manager Dan Gillotte at 478-2667 or gm@wheatsville.com

Wheatsville 2010 Board of Directors

Rose Marie Klee, president
Doug Addison Theron Beaudreau
Lee Blaney Kitten Holloway
Aditya Rustgi Steven Tomlinson
Kate Vickery

The purpose of Wheatsville is to create a self-reliant, self-empowering community of people that will grow and promote a transformation of society toward cooperation, justice, and nonexploitation.

The mission of Wheatsville is to serve a broad range of people by providing them goods and services, and by using efficient methods which avoid exploitation of the producer and the environment. The focus of this mission is to supply high-quality food and non-doctrinaire information about food to people in Austin, Texas.

Happy Birthday from the Board

by Rose Marie Klee, President of the Board

Happy 34th Birthday, Wheatsville! It is a delight to celebrate how we've grown and flourished over the past year and to dream of what adventures are yet to unfold in our journey. As I recognize the demarcation of another year in my own life I tend to check in on those most basic questions related to happiness, love, and the meaning of life. Likewise it is a lovely exercise to ponder an analogous line of reflection on the life of Wheatsville...

- What dreams have motivated us, how have we nurtured them, and how have they evolved over time?
- How have we strived to have a positive effect on the world around us and how might we increase in our ability to contribute our best?
- Who have been the most important influences in our life, our sources of love and inspiration?
- What are our goals and what are we doing to achieve them and increase our capacity to skillfully contribute to the world?

We have a lot to be proud of this year as we appreciate and grow into our new store. Over the past year of study and engagement, the Board has had some great interactions with our Owners, and it is beautifully affirming to hear how much you value our community. As I ponder the life of Wheatsville, I hold dear our founding dream "to create a self-reliant, self-empowering community of people that will grow and promote a transformation of society toward cooperation, justice, and non-exploitation" and this guides all of my efforts as the leader of the Board of Directors.

I am very excited about this year's energetic group of Directors and the work which lies before us—it promises to be very exciting and rewarding!

The nominations committee, chaired by Kate Vickery, is raising the bar for how this committee functions throughout the year. The committee is focused on ensuring that we maintain a constant pool of exceptionally qualified candidates. As we consider how to improve our candidate recruitment and orientation processes we will also be grappling with some rather philosophical questions around the nature of our co-op democracy.



Theron Beaudreau continues to lead our Policy Committee, which is pursuing a healthy and much-needed overhaul



of our governance policies—work which builds upon the Bylaws revision project of 2008. This work will culminate by mid-year with the approval of new Ends policies—the codified expression of our organizational purpose and expected accomplishments.

We will also be conducting an external financial audit this year, with efforts led by Treasurer Steven Tomlinson. This important and routine effort provides assurance to the Board that we are following best practices and provides the opportunity receive expert feedback on processes unique to our co-op.



Lee Blaney has made his



exceptional talents for developing thorough and accessible documentation systems known, and is leading efforts to create a living archive that will facilitate ongoing Board work and help new Directors more quickly grasp our work process.

As a whole, the Board is engaged in strategic learning work, which has been concentrated on deepening our understanding of the cooperative structure, economic system, and the national movement. Our study is oriented around variations on the question of why it is worth it to be an Owner of Wheatsville and what difference we make in the community at large. We always love to hear your thoughts on Wheatsville, so please do stop by for Coffee with the Board (typically the first Saturday of each month—look for notices in Dan's weekly email).

As Wheatsvillians, this birthday seems fraught with significance and elation: we have the store which our founders dreamed of as they came together and contributed their hearts, ideals, sweat, and financial equity so many years ago. It is a new phase of our organizational life with an exciting world of possibilities ahead—what a delightful place to find ourselves as we celebrate the big three-four!

I would also like to encourage our Owners to get to know our young local cooperative sibling, Black Star Co-op. Black Star is the world's first cooperatively-owned brew pub and has been quite engaged in the cooperative movement at a national level. They are currently working to open a restaurant pub at the Crestview Commons, a future light rail transit station! Learn about them at www.blackstar.coop



34th Birthday Thank You to Wheatsville's Local Vendors!

We are truly lucky to have such a wonderful variety of high-quality foods and products provided by farmers, cooks, artisans and vendors from all over Texas. Thank you for being a part of our success in our 34th year in business! Please visit the Wheatsville website for links to the sites of many of these businesses. www.wheatsville.coop/local.html

- | | |
|-------------------------------|-------------------------------|
| Acadian Family Farm | Margarita's Tortilla Factory |
| Alexander Family Farm | Mary Louise Butters Brownies |
| Aloe Farms | Mayan Mojo |
| Amador Farms | McCall Creek Farms |
| Ana's Salsa | Mediterranean Chef |
| Austin Coffee Traders | Messina Hof Winery |
| Austin Natural Soap | MichaelAngelo's |
| Austin Spice Company | Mom's Spaghetti Sauce |
| Bastrop Cattle Company | Montesino Farm |
| Becker Vineyards | Mother's Café |
| Bastrop Cattle Company | Mrs. Baird's Bakery |
| Becker Vineyards | Munchee's Lunchbox |
| Bella Verdi Farms | NadaMoo |
| Blue Bell Creameries | Nature's Candy |
| Bluebonnet Nutrition | New World Sprouts |
| Boundless Nutrition | Nile Valley Herbs Co. |
| Brazos Valley Cheese | Oak Farms Dairy |
| Buddha's Brew Kombucha | Onion Creek Organic Farm |
| Buddy's Natural Chicken | Out to Lunch |
| Buena Tierra Farms | P/2 Organic Farm |
| Casa Brasil | Paqui Tortillas |
| Cielo Water | Pasta and Co. |
| Cooper Farm Peaches | Phoenicia Bakery |
| Daily Juice | Pure Luck Dairy |
| Democracie Goods | Real Ale Brewing Co. |
| Devonshire Incense | Reliable Organic Farm |
| Dewberry Hills Farm | Richardson Family Farm |
| Dr. Kracker | Richard's Real Rainwater |
| El Lago Tortillas | Rockstar Bagels |
| El Milagro Tortillas | Ronnie's Real Foods |
| Fall Creek Vineyards | Rose's Fresh Foods |
| Flash Cubes Ice | Ruta May Coffee |
| Fontana Coffee Roasters | S&C Berries |
| Full Quiver Farm | Sesa Tea |
| Gelatos | Shanti Shea |
| Genesis Today | Shiner Beer Spoetzel Brewery |
| Gluten Free Kneads | Sisters & Brother's SASS |
| Good Flow Honey | Skin Organics by Ann Webb |
| GoodPop Popsicles | Solar Falafel |
| Gopal's Healthfoods | South Austin People SoAP |
| Great Harvest Bread | St. Arnold Brewing Co. |
| The Green Cart | Straight From the Vine |
| Green Gate Farms | Stubb's Barbeque |
| Guinea Hill Farms | Sweetish Hill Bakery |
| H & J Ranch Eggs | Sweet Leaf Iced Teas |
| Haak Vineyards and Winery | Tecolote Farm |
| Hairston Creek Farm | Tejas Coffee |
| Harriet's Original Dressings | Texas Aquaculture Cooperative |
| Herbalogic 3rd Coast Herb Co. | Texas Olive Ranch |
| Hoover's Cooking | Texas Crystal Water |
| Independence Brewing Co. | Texas Medicinals |
| Innocent Chocolate | Texas Tea |
| Jake's Natural Fine Foods | Texas Texas Salsa |
| Kala's Kuisine | Thunder Heart Bison |
| KatySweet Confections | Tom's Tabooley |
| Katz Coffee | Twin Springs Winery |
| Kerbey Lane Café | Urban Roots |
| Lafe's Natural Bodycare | Van de Walle Farms |
| Lamar Soap Co. | Veldhuizen Family Farm |
| Lammes Candy | Vital Farm Organic Eggs |
| Liberty Oaks Farm | Walnut Creek Organic Farm |
| Living Clay Co. | Wateroak Farm |
| Llano Estacado Winery | Way Back When Dairy |
| Loncito's Lamb | White Mountain Foods |
| Lone Star Beer | Wild Spirit Botanicals |
| Maine Root Soda's | Winston's Hot Pepper Sauce |
| ManGogh Sizzle Sauce | |

ARE YOU OUR ONLINE FRIEND?

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Facebook — [The Wheatsville Page](#)

Facebook— [The Produce Dept](#)

Popcorn Tofu Fan Page

Connect to all at www.wheatsville.coop



It Just Keeps Getting Better!

by Dana Tomlin, Deli Manager



Last year at this time, we were just getting ready to move into the new Deli spaces. We were full of excitement

and wonder and I will admit, a little nervous. Thank you for supporting us as we have worked the kinks out of the new systems. This next year is very exciting to me as we move forward with a larger selection on the hot bar, a larger catering menu, and devel-

oping our Wheatsville made sausage program.

I am proud of all of the new things that we are able to do in this wonderful space. Being able to see whole salmon come in, be cut into steaks, and then

artfully displayed in a fresh case is awesome. I have loved the beauty of the tuna and the halibut; the scallops have graced my dinners, and the shrimp played a part in one of my daughter's favorite dinners. Buying fresh-made sausage from the Meat Department is thrilling. I am so proud that it's made fresh in small batches, right here at Wheatsville.



Another source of pride is our sushi. Sushi Express makes fresh sushi in the deli all day long which keeps the product the freshest it can be. If you haven't tried the Inari yet you are missing out! These are little pockets of rice with a skin of tofu wrapped around it, sweet and savory. I was very impressed from my very first bite! Li Ming, the owner of Sushi express of Austin, came here from Missouri and has worked really

hard to figure out what types of sushi we

love here in Texas. She trained with Aow in Lexington Kentucky, working in co-ops there.

I know that as the year passes we will keep improving because that is what we do at Wheatsville. We are constantly changing and always striving for a better shopping experience and a better place to work. I look forward to this coming year and celebrating Wheatsville's Birthday in our beautiful new store. Congratulations on another great year!!!



Owners!

Help us promote Wheatsville to you friends and co-workers. Celebrate the end of the surcharge, new earlier hours and the renovation by sharing your Co-op Advantage Flyer with friends and co-workers. Let them see the great prices and products that we have and get them excited about your co-op! Your word of mouth is worth a million dollars of advertising!



Eat In Tune With the Season

by Merilee Kuchon, Kitchen Manager

I love the springtime! Eating locally and in tune with the seasons is not only smart for your wallet and tastebuds, but also keeps those of us who love to cook on the edge of our culinary seats, just waiting to see what comes next! After a season of root vegetables, hearty greens, and citrus fruits, we step into a veritable garden of delight – a whole new crop of young, tender shoots works its way up through the wet earth practically overnight, packed with nourishing goodness!

Whether you grow your own, browse the farmers markets for goodies, or pick the finest and freshest off the shelves here at Wheatsville – or if you're like me, a little bit of all three! – as spring comes into swing, tender new produce hits center stage and I, for one, am ready for it! Long-stemmed baby artichokes, pencil-thin asparagus, young beets of all stripes and a rainbow of true baby carrots with the greens still attached are just the beginning of the ABCs of spring produce!

The two biggest flavor profiles that play into my springtime kitchen creations are the bitterness of tender greens like dandelion and arugula, and the sweetness of veggies like carrots and peas. Green garlic, spring onions, sweet baby lettuce leaves – including the many heirloom varieties available – and fresh herbs like mint, parsley, and dill add both sweet and delightfully bitter bites to fresh salads. Crunchy radishes, enticing pea greens, juicy strawberries, mild onions like our local 1015's, and even those huge Meyer lemons all add springtime sweetness. And one of the best things about spring produce is it needs – if anything – only the briefest sauté or blanching to make it just perfect, not a lot of time-taking techniques or fancy equipment.

When produce is new and fresh I like to make it the starting point for planning my meals. Once I have hand-picked the most vibrant, exciting veggies and herbs I can find, a well stocked pantry is all that's required to make a memorable spring feast. I use ingredients like Greek yogurt, Arborio rice, whole-wheat spaghetti, olive oil, chicken or vegetable stock (I like to make homemade veggie broth from kitchen scraps and freeze quart containers for easy use), dried beans, olives, goat cheese, and white wine.

What follows is a light, rustic, four-course vegetarian menu for a foursome – an edible ode to springtime to help shake off the slumbering beast of winter and let the cheerful robin awaken our hearts with a joyful song.

Spring Onion & Goat Cheese Tart

Preheat oven to 450F.

Take out one sheet of frozen puff pastry dough to thaw.

While pastry thaws, over medium heat, sauté one bunch of thinly sliced spring onions in olive oil with a handful of pine nuts, stirring occasionally, until golden. Toss in a few chopped kalamata olives, some fresh thyme and a squeeze of lemon juice; stir and remove from heat.

Prick thawed pastry all over with a fork and bake about 12 minutes in oven, until deeply golden. Remove pastry from oven and immediately press down the center of the puffed rectangle, leaving a puffed crust.

Spread room temperature goat cheese evenly across the indentation and scatter sautéed spring onion mixture over cheese. Cut into four pieces and serve immediately.

Creamy Asparagus Soup

Thinly slice 2 pounds of asparagus, reserving tips for garnish, if desired. Over medium-high heat in a soup pot, sauté one chopped onion, a couple cloves of minced garlic and the sliced asparagus stems in a little olive oil for a few minutes. Add 1 cup vegetable stock and bring to a boil, stirring occasionally. Lower heat to a simmer and cook until asparagus is tender, about 15 minutes.

If desired, while soup simmers, blanch the reserved asparagus tips in a small pot of boiling water until bright green and transfer to ice bath to stop cooking; reserve for garnish.

When asparagus in soup pot is tender, remove from heat and blend in 2 cups milk until smooth (with immersion blender, or in batches in a blender or food processor – be careful, it's hot!). Stir in freshly-ground black pepper to taste. Reheat gently before serving; do not allow to boil.

Top individual servings with blanched asparagus tips.

Spring Market Pasta

This is an incredibly simple, amazingly delicious dish in which to showcase your bounty from the garden, farmers market or produce shelves at Wheatsville! There is no limit as to what can go into this dish; rely on what is freshest and most beautiful. The one thing to focus on is maintaining a balance of sweet and bitter flavors so neither overwhelms, and also presenting a contrast of textures. As a short cooking time is most effective in delivering the full, pure flavor of these spring vegetables, all of your ingredients should be cut bite-sized and only briefly sautéed in some olive oil, or blanched, before tossing them together with the drained pasta.

These are some vegetables I have used in this dish, but feel free to add or subtract depending on what you find: spring onions, sweet onions, green garlic, baby spinach leaves, fava beans, English peas, snap peas, green beans, peeled and seeded tomatoes and fresh herbs.

Start by prepping all your veggies and figuring out which to sauté (like onions) and which to blanch (like peas), and group them in batches of how long they take to cook. Bring water to a boil for pasta while you start sautéing the veggies with the longest cook time. You can use the pasta water to blanch veggies too. As veggies become tender, transfer them to a large bowl and cover loosely with foil to keep warm.

Meanwhile, boil 1 pound short pasta (shells, ziti, pipette, orecchiette) in water until just short of al dente. Drain pasta, reserving 1 cup pasta water. Pour pasta back into now-empty pasta pot and add your cornucopia of vegetables. Stir together gently over low heat, adding reserved pasta cooking water a little at a time until flavors have melded, pasta has absorbed liquid and become al dente. Add a handful or two of chopped kalamatas and crumbled feta cheese for saltiness and tang; toss like a salad and transfer to warm serving bowl.

Strawberries with Honey-Yogurt

Strawberries! Sweet, jewel-red and perfectly ripe, rinse and dry a pint of these gems, leaving the green tops on if they're pretty enough. They're great on their own, but dipped into a cup of thick Greek yogurt stirred with a spoonful or two of local honey creates a welcome, tart foil for the berry's sweetness. Enjoy!



Staff Top Ten Picks

by Olivia Pepper, Grocery Clerk

Maple-coated Deluxe Nuts Mix
Delicious luxury treat, sweetened with just maple syrup.

Innocent Chocolate
It is so, so good. I promise. In the freezer.



Unsulphered Papaya Spears

An old childhood favorite, tastes great and assists digestion.



Honeybee Gardens Powdercolors
Gorgeous, lush, cruelty-free colors to be used with whimsical abandon

Frontier Licorice Sticks

Licorice sticks (I chew on them as-is) have been used traditionally as a lung tonic and oral health aid.



Vegan Queso
The only queso I like, anywhere.

Plant Spirits Apothecary Tinctures

Local, lovingly harvested and crafted herbs can't be beat.



Texas Olive Ranch Olive Oil
I first had it at farmer's market and fell in love—glad our romance can continue.



Buddha's Brew Kombucha
Lovely local kombucha magic—less carbonated but more alive!



Postcards

Cheapest and most unique postcards around—send one to someone you love.

Ahh Springtime!

by Mariah Barrett, Deli Counter Manager



Something about springtime always makes me want to eat fresher, healthier foods. After hibernating all winter with hot cocoa and Doritos (yes, I know it rarely got below 65°, but this is Texas and that totally counts) I'm more and more inspired by the idea of foods with ingredients actually found in nature.

Lately I can't get enough of the Earthbound farms organic baby spinach in the produce section. This is one of my favorite recipes...



1lb. baby spinach
1lb baby portobella mushrooms, sliced
3 cloves of garlic, minced
1/4 cup of onion or 1 shallot, minced
1/4 cup of olive oil
3/4 cup of white wine
1/2 cup of water

Cook up the mushrooms, garlic, and onion in the olive oil at a medium to high heat for a few minutes in a big pot. Let the mushrooms start to release some of their moisture. Add the white wine, cover, and reduce heat. Let simmer for 20 minutes. If you need more liquid, add some water 1/4 cup at a time. After 20 minutes turn the

heat to high and add the baby spinach, use tongs to mix it in and let it barely wilt. Take off heat and salt and pepper to taste.

I like to serve this with the sustainable sashimi grade tuna steaks from the meat department. I coat it in salt and a mixture of red and black pepper, sear it for about 1 minute on each side so it stays pretty rare. Let it sit for a few minutes before slicing, serve, and enjoy!

Staff Spotlight—Brandon Smith

by Beth Caudill, HR Generalist



BC: What is your Wheatsville history? (When did you start? What positions have you worked? Etc.)

BS: I started in December of 2008. I am a Deli Rocker.

BC: Where are you from and when did you get to Austin?

BS: Midwest, then New Braunfels. I hit Austin in 2001.

BC: What is your favorite product at Wheatsville?

BS: Vitamin B12 Shots!

BC: What is your favorite thing to do/place to go in Austin?

BS: Auditorium Shores, Hiking, and the Greenbelt

BC: Tell me one thing that most Wheatsvillians don't know about you (that you're willing to share!).

BS: I produce electronic music.

BC: Fill in the blanks:

BS: I've always wanted to travel to India. And if I had my way the world would not be quite so hectic!

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New and Delicious Local Products by Justin Merrifield, Grocery Buyer

Since the expansion was completed, we in the Grocery Department have been able to start expanding our products to the wishes of the owners and for the benefit of our local economy. We are proud to put a certain emphasis on local products. Fortunately there is no shortage of quality in the Austin and Central Texas

area, so going local also means treating yourself to some of the best products on the market.

Here are a couple of my new favorites:

Sayde's Vittles Jams and Jellies-Located in Victoria, TX, Sayde's Vittles is a small company making some of the best jams and jellies I've ever had. We'd been looking for a perfect



Jalapeño Jelly for a while when Sayde's came to our attention. What we weren't expecting were the other flavors like **Garlic and Pepper** and **Habanero Apricot**. There was also a variety of more familiar flavors with uncommon quality and taste. This is the perfect line for Wheatsville because it's also a company we can feel good about supporting.

"We firmly believe in green living practices and strive to maintain this in all aspects of Sayde's Vittles, from the produce we purchase from local farmers to the manufacturing processes of our items."-from saydesvittles.com



Texas Tea-Texas Tea is a new brand made right here in Austin that is surely on its way to huge success. Since we're on the topic of local products, it must be said that these teas are proud to be Texan. Each of the five flavors highlights a unique ingredient from a specific Texas location. **Austin's Own Goodflow Honey** is a perfect example of acknowledging a worthy, tried-and-true product and taking it to another level of greatness. Other flavors of Texas Tea include **peaches from Fredericksburg**, **Potet Strawberries**, **mint from Dove Creek** and **sugar from Sugarland**. The flavors are noticeably fresh and genuine. This is a product that deserves some attention, and one we're happy to have at Wheatsville.



Beer Ranger

by Shane Shelton, Beer & Wine Buyer

New Belgium Brewing Company has a new beer out and it's called **Ranger India Pale Ale**. I know what you're thinking, India Pale Ale is not a Belgian style and you are right in thinking that, but IPA's are one the most popular beer styles in America, especially in the world of craft and micro brews.

New Belgium's foray into the true American India Pale Ales is a nice hoppy beer that is easy to drink. This clear amber brew has an abundance of hops: Cascade (citrus), Chinook (floral/citrus), and Simcoe (fruity) lead off the beer with Cascade added once more for an intense dry hop flavor with 70 IBUs. Ranger IPA is brewed with about 3 pounds of hops per barrel, and it clocks in at 6.5 percent alcohol by volume. It is brewed with pale and dark caramel malts that harmonize the hop flavor creating a well-balanced IPA.



Bryan Simpson, New Belgium Brewing Media Relations Director notes, "Beer Rangers are our beer sales folks and they had long wanted an IPA – something with a lot of hops. This beer was created for them and as a tribute to all they do out in the market."

The Beer Ranger mission statement: "To protect. To pour. To partake."

I Come from the Land of the Ice and Snow



Greetings! Maybe you have seen my face around the bulk department these past few weeks, if not, you will! My name is Janelle Buttery and I have been taken on by Wheatsville as the new Bulk Buyer. I look forward to serving you and providing the wonderful bulk items you love!

Please don't hesitate to stop and say hello; I look forward to meeting new folks as I am new to the Austin area. I moved here from Marquette, Michigan, a tiny town on the shore of Lake Superior in the Upper Peninsula of Michigan. I earned my degree there from Northern Michigan University and then became the Bulk Foods Buyer for the

Marquette Food Co-op. I am very thankful to continue on in my field and expand my horizons in so many ways! The climate change is great too! No more blizzards and icy roads!!

Keep your eye out for future *Breeze* articles. I love to write, so I will be sure to share as much "bulk knowledge" as I can using this amazing publication. I have many new ideas for the bulk section and look forwards to implementing them over the days and months to follow. Again, I look forward to seeing you all around the store!!

Cheddar!!!!

by Greg Flores, Cheese Buyer

Who doesn't love cheddar cheese? It is the singular most popular cheese in the world. I know I loves me some cheddar. The sharper the cheddar the better. I love it on grilled cheese sandwiches, tacos or just a hunk of it with a crisp apple. Its origins are debatable. Some think that the recipe

was brought to Britain from the Cantal region of France by Roman invaders. What cheese historians do know is that it has been made in the village of Cheddar in the county of Somerset, England at least since 1170. A scroll, dating from that year, was found showing King Henry II ordering over 10,000 lbs. of Cheddar, for 3 British Pounds a ton!

So what makes cheddar, cheddar? It is the additional process of *cheddaring*. After the milk is heated, the curd is kneaded with salt, and then cut into pieces to drain the whey. These pieces are stacked and then turned, traditionally by hand.

In the early days of cheddar, it was a luxury, but this all changed with the modernization and standardization of cheddar making. These new processes, propagation of these processes and cheddar itself, are attributed to one dairyman, Joseph Harding. He introduced scientific principles into the way the milk and cheese were handled and stored. He developed the Revolving Breaker, which helped speed up the cheddaring process. Joseph Harding and his family are attributed for bringing cheddar making into Scotland, Ireland and Australia.

Cheddar never did receive a Protected Designation of Origin. But if you are looking for a cheddar cheese that is made in the region of Somerset using traditional methods, look for the **PDO West Country Farmhouse Cheddar**.





Our Commitment to Excellence by Bryan Butler, Meat Buyer

Since the renovation, there's a lot more to love about Wheatsville Co-op's "new" meat market. We have maintained our commitment to

- certified humane treatment which represents more than 80% of our products,
- an increased selection of certified organic products,
- more of our favorite local pasture-raised and grass-fed products,
- a steady commitment to following the sustainability guidelines set by the Monterey Bay Aquarium's Seafood watch list,
- more variety of beef, pork and chicken cuts, even more "family pack" options with value in mind,
- a wide variety of freezer goodies,
- our ever-growing "quick to fix" case
- and our budding in-house fresh-made sausage program.

We sell products from a number of standout suppliers, and I'd like to take a few minutes to tell you about some of our favorites:

Dewberry Hills Farms:

Locally raised chickens from Lexington, Texas. A wetter than normal winter and many cold nights kept Dewberry Hills' sole proprietors Jane and Terry Levan checking nightly on their chickens' well-being. The weather slowed down production some resulting in minor outages, but never fear – Dewberry Hills Farms look to bounce back this spring with some of the most tender and juicy birds around.



Organic Prairie: OP is the nationally recognized leader in the certified organic meat industry, and they supply us with our only organic beef, chicken, turkey, and pork selections. Smart choices

like OP's individually quick frozen boneless, skinless organic chicken breasts provide convenience and flexibility at dinner time. There are also lots of quick options for breakfast at home and burgers for the grill, right out of the freezer, thanks to Organic Prairie.

Thunderheart Bison: This company defines what "respect for the animal" means. Raising their bison on pasture grass, and maintaining their own on-site abattoir, Hugh Fitzsimmons and family prepare this product in the traditional way, complete with a blessing from a Native American shaman for each head of buffalo. Thunderheart Bison gives thanks to the earth for what it provides, and only takes what is needed – this company is a benchmark of Texas agriculture at its best. Look for ground bison, bison stew meat and short ribs among our local frozen selections.



Trollerpoint Fisheries: Mark Hoffman is our fisherman in the Alaskan Bay and he is just plain awesome. He is a one man fishing crew – okay, maybe he has the occasional one employee during peak season! From his only vessel, a 70-foot fishing boat, Mark catches silver salmon with a traditional hook and line method – no nets or by-catch. On a recent visit to Austin, over a BBQ brisket sandwich from Ruby's, Mark told me about his career as a fisherman, working to put his children through school, and some of the things that differentiate his fish from others. We started carrying his Coho salmon several years ago and now he supplies us with Sablefish, dry sea scallops and amazing halibut. Mark normally calls in with his catch over his satellite phone while he's out at sea – this is the real deal straight from the fisherman; don't confuse this specialized product with a brokered item sent from one dock to the next.

Niman Ranch Meats: To me, this company is the tops. Niman Ranch has a tradition, started back in the '70s, of providing superior restaurant-quality meats and employing industry leaders in animal welfare to ensure the highest standards of protocol. Niman also supplies us great options for easy meals, as well as fantastic hot dogs and sausages.

Niman Ranch is made up of a cooperative of farms that are bio-diversified – raising both animals and food crops, and often milling grains on-site for animal feed. On a recent visit to Thornton, Iowa, I was able to tour a farm that raises pigs and meet the pork manager Paul Willis, who later returned the favor and came to Wheatsville to speak and answer questions about Niman Ranch during our Grand Re-opening celebration. My trip to



Iowa was one of the most enjoyable experiences a butcher could have. Niman Ranch is also a highly visible company; their philosophy and principles are covered regularly by the New York Times and were recently highlighted on Oprah and in a Katie Couric interview with Paul Willis, as well as in several magazine articles over the years. It may interest you to know Wheatsville Co-op is the only place in Texas where you can buy a retail pack of Niman Ranch steaks, roast, hamburger, or fresh-made sausage.

It's great to be able to support real people and not just faraway companies; that's one of the things I love about Wheatsville Food Co-op. Thanks to you, our owners, for making us your favorite place to shop.



Staff Top 10 Picks

by Cap'n Greg Flores, Commander of Cheese Island

1. Wheatsville-made Chorizo
I eat it like my mama made it!



2. Barbara's Jalapeno Cheese Puffs
I dare you to try to not eat the whole bag.



3. Maradol Papaya
A great way to start the morning and to keep your digestive system on track. Great dusted with chile powder and lime.



4. Chile Ancho
Wonder why your Mexican dishes don't taste authentic? Most likely because you weren't using this chile.



5. Lucky Layla Farms Drinkable Yogurt
Delicious and great for the person on the go.

6. Immaculate Biscuits in a can
Finally biscuits in a can that taste good. Great for Bees and Gees.



7. Pure Luck Farms Hopelessly Blue
What can I say that has not already been said? Great with a hefeweizen.



8. Brazos Valley Brie
Not just a local Brie, but also a great local Brie.



9. El Milagro Tortillas Blancas
Who needs silverware when you have tortillas?

10. Wheatsville Bakery Case
I call it the resolution breaker. Danishes, cookies and cakes. OH MY!!



Methods of Pasteurization Explained by Adrienne Beall, Chill Buyer

Lately, I have been fielding many questions about the pasteurization of dairy products. There are several methods of pasteurization and I would like to share

what I have learned with you.

Milk and other dairy products are pasteurized to prolong the shelf life and to kill bacteria naturally found in raw milk, some good and healthful, some harmful. Customers sporadically ask if we can sell raw milk, but sale of raw milk by retailers is prohibited by law in Texas.

Most milk these days has to travel a long way to get to the consumer. After coming from the cow, it is transported to a bottling facility, bottled, then travels to a distributor, then to a store and finally to your home.

Organic dairy products usually have to travel a longer distance because they are not produced in all parts of the country. There are very few organic dairy farms in Texas that can consistently distribute to retail stores but we are fortunate to have a source.



Since 2005, a group of organic Texas dairy farmers joined the **Organic Valley cooperative** and have been providing organic milk from the pastures of the Lone Star State. They recently expanded their region and welcomed a New Mexico farmer (located about 20 miles from Texas) to their family of farms. You can enjoy their delicious organic milk knowing that you're helping to keep family farmers on the land, boosting the local economy and protecting Texas and New Mexico

farmland for future generations.

Wheatsville sells **Organic Valley** milk and cream; they use the HTST process to pasteurize their milk.

There are three methods of pasteurization: low temperature, HTST and UHT.

Low temperature pasteurization heats milk to 145°F and holds it there for 30 minutes. It is then cooled and bottled.

High Temperature Short Time (HTST) pasteurization has many methods. Basically, milk is passed through a series of coils or plates and heated to a high temperature (161.6°F) for at least 15 seconds. This will give the milk a shelf life of about three to four weeks.

Milk simply labeled "**pasteurized**" as most likely been pasteurized using the HTST method.

Ultra High Temperature (UHT) pasteurized milk is heated to temperature exceeding 275°F for a 1-2 seconds. This will kill all the bacteria in milk, good and bad and many of the enzymes. This milk may have a sweet taste due to caramelization of the sugars found in milk.

UHT milk is not good for making cheese. UHT process will result in a shelf life of 60-90 days. Much of milk sold in Europe is UHT pasteurized, especially in hot countries where refrigerated delivery is expensive or iffy.

Some say that milk pasteurized using the UHT process is not milk at all. It has none of the helpful bacteria and enzymes that we typically drink milk for.



We are particularly proud to carry **Way Back When** (formerly Remember When) from North Central Texas. This dairy offers delicious non-homogenized, low temperature pasteurized dairy products. We are selling Whole, 2%, Skim, Buttermilk, Yogurt and Butter for great prices! Way Back When is a true farmstead product—dairyman Mark Ganske bottles the milk on the farm and delivers it too! Milk lovers rejoice at the return of this dairy favorite. Animal

lovers appreciate that the cows are pastured and grass-fed.

Wheatsville also sells **Horizon Organic** milk and they use the HTST process to pasteurize their milk.

I hope this information will help you to make choices about what kind of dairy products you would like to purchase. Come and try some!

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The Funky Chicken Coop Tour

Saturday, April 3

10:00 am to 4:00 pm

Urban chicken-keeping is on the rise in cities across the USA, and for good reasons. Chickens can be easy-to-care-for pets, provide insect control, supply delicious fresh eggs, and help create better yards and gardens. Most chicken owners report that it's just plain fun to have them around.

On Saturday, April 3, Austin-area chicken coop owners will open their backyards to the public. The free, self-guided tour will run from 10:00 a.m. to 4:00 p.m. and showcase a variety of poultry projects in a variety of settings, from urban to rural.

Visitors to the tour sites will see how scavenged materials can be transformed into a low-cost coop; or how a fashionable coop can enhance your landscape.

Visitors will have the chance to see how chicken coops integrate into larger projects, such as organic gardens, sustainability and permaculture efforts, and school projects.

The tour hosts will be able to answer questions on chicken care, compliance with city ordinances, coop design, and more. If you are thinking about keeping chickens in your own backyard, you'll get some great ideas for your own successful project.

The Funky Chicken Coop Tour will include coops all over the Austin area. A map of participating coops will be available for download prior to the tour from <http://fccoopstour.blogspot.com>

**Funky
Chicken
Coop
Tour**





When people think of the amazing weather that you can get in Austin, they are often thinking of spring. Fall comes in a close second, yet we rarely have a fully developed fall—spring, however, ushers in the warmth that we love, and allows us to shed our winter clothing and get back in the water, explore the Green Belt and wait for the impending doom that is Texas summer.

For us, spring brings our regions finest showings of fresh produce. It is still cool enough to have beautiful greens and warm enough to bring berries and other delicious items to the table. Sadly, this spring we will be without one of our best local producers, the fine folks of Buena Tierra Organic Farms, as they are busy working in Washington State for the next year or so, but that doesn't mean that we won't have a good showing of local products!

The things that I get excited about during the spring are greens and fennel. Over the years I've noticed that people seem to be intimidated by greens and what to do with them. I wanted to take the time to go through some of the varieties and describe the differences and show their commonalities, especially in the kitchen.

Brassicacae

Ten of the most commonly eaten vegetables come from the family *Brassicaceae*. We sell a lot of these varieties here at the co-op, including: **kales, collard greens, cauliflower, broccoli, turnips, rutabaga, bok choy, cabbages, radishes, daikon, mustard greens, cress, Brussels sprouts and kohlrabi.** For the sake of brevity, I will focus on kales and collard greens. Brassicas are often cited for their beneficial nutritional value, including high levels of vitamin C and fiber as well as anti-cancer properties from nutrients such as selenium and sulforaphane. We generally sell three varieties of kale: lacinato (cavalo nero, black cabbage, dinosaur kale, that weird looking bumpy stuff), green kale (you've seen it as garnish your whole life) and red kale (Russian kale, red borage kale).

Lacinato seems to be the most popular and is a bit heartier than the other varieties. To use it, I suggest blanching it in hot water for about a minute, and shocking it in an ice bath to stop the cooking before either sautéing, or adding it to dishes. It has a great flavor and is very versatile. It goes well in soups as a late addition, or pastas. I like it best blanched then sautéed with butter (or bacon fat) with garlic and finished with a lemon vinaigrette and salt and pepper; simple, and delicious. **Green kale** and **red kales** are just as versatile as lacinato, yet are a bit softer in texture and don't hold up as well. Red kale has a slightly sweeter, floral flavor compared to the other two varieties and is really pretty when prepared properly. A good rule of thumb with all greens is to have an addition of an acid to the final product such as vinegar (vinaigrettes are perfect), or lemon juice.



Collards seem to have gotten a bad rap for taking too long to cook, or are only known for their New Year's Day superstitious prosperity garnering goodness. I love them. They are even heartier than lacinato kale and are just as versatile. Blanching them will greatly reduce their cooking time and if you blanch and shock them, this will also help them from losing their gorgeous green color. Many people use bacon fat (and bacon) to cook their collards, and finish them with lemon juice and salt and pepper.

If you don't consume animal fats, olive oil works fine. Collards are also great as a late addition to soups, and stir-fries. Try them the next time you make stir-fry for a beneficial treat.

Chard

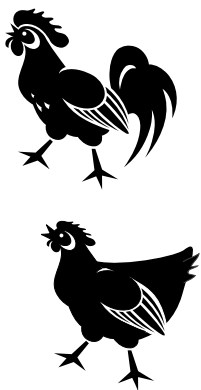
Chards come from the same family that beets do, *Beta Vulgaris*, yet they are harvested for their leaves rather than the roots. We usually carry three varieties of chard, **red (Swiss), green, and rainbow.** The ribbed leaves of chard are tender and delicious when eaten raw in salads, and the stems are edible with a sweet, somewhat asparagus-like flavor when steamed. These leaves are more delicate than the brassica varieties of greens and stand up well to wilting and brief sautéing, and late additions to soups. Steaming the leaves and stems together will yield a nice dish with some textural variation, and garlic will add some oomph to their subtle flavor. There isn't much difference in taste between the varieties, so choose the color you want to see on your plate when shopping for chard.

Fennel

Although not a green, **fennel** is at its peak in the springtime. All of the fennel plant is edible, from the feathery fronds, to the hollow stalks and the bulbs. The flavor of fennel is similar to anise, and becomes a bit more subdued when cooked. The seeds are used for medicinal purposes, Indian cuisine (you may have eaten them on the way out of the buffet) and for seasoning things like Italian sausage. The bulbs can be eaten raw in salads or slaws, or roasted in foil with butter (at about 350 degrees for twenty or so minutes), salt and pepper for a texture similar to a roasted onion—only with much more flavor. The stalks make great pickles, and the fronds can add a wonderfully bright anise flavor to salads or dips and spreads. One fennel plant can make several dishes which add to its value.

I hope that this will help you to feel comfortable to branch out into the deep world of greens. With some produce items, it is better to just take the plunge and try something new to find out what you like. I love lacinato kale, but have no problems with the other varieties, yet wouldn't have known if I hadn't tried them all! NOM NOM NOM!!!

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Staff Top 10 Picks by Miranda Robinson, Health Team



1. Dr. Christopher's Complete Tissue & Bone Formula – Broken bones? Strained muscles? Dr. C's special blend of organic & wild-crafted herbs treats whatever ails you and speeds the healing process.

2. Climb On! Crème – This locally-produced intensive repair cream keeps my hands moisturized through cold windy bike rides and smells wonderful.



3. Ancient Secrets Nasal Cleansing Pot – A neti pot is a must-have for any Austinite suffering from seasonal allergies. This one has a great design and is shatter-resistant.



4. Way Back When Milk – Local, minimally processed, and Deeeeelish.

5. Old Rasputin Imperial Stout – \$hane keeps our beer cooler stocked with so many choices but I keep going back for this rich and flavorful favorite.



6. New Wave Enviro 10-Stage Water Filter – Easy to install, effective, and an excellent investment.



8. Organic Dark Chocolate Covered Cocoa-Dusted Almonds from our Bulk Dept. – A delicious and satisfying treat.

7. La Loo's Goat's Milk Frozen Yogurt – The Cañeta de Leche is my favorite – rich and creamy but not too heavy, it's a pint of heaven.



9. Our Seafood Case – Bryan takes sustainability seriously and fills his case with tasty fish we can enjoy guilt-free.



10. Our Produce Department – We have The Best produce department in town! Ralph does an amazing job of bringing us so many local and organic fruits & veggies – I rarely shop anywhere else!

To Your Health!

by Melissa Riddle, Health Team Coordinator



Hi Everyone,
I am Melissa, the new Health Team Coordinator. I have lived in Austin for 15 years, and worked in the natural foods industry for 13 years. I am excited to be at Wheatsville, with the amazing staff and owners. My goal is to bring you the best customer service possible and share in the community spirit that makes Austin such a fantastic place to live! Please stop by and say hello, next time you come in.

While you're in my department, come discover my three favorites:

1. Herbalogic's Easy Breather—The best cedar fever remedy I've found this year. Chinese herbs, and it's local!



2. Ann Webb Organic Skin Care—Created in Austin, new to Wheatsville. Quality organic ingredients that bring beautiful results for your skin.



3. Gifts—We have candles, cards, and gifts for everyone.



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BUILDING OUR HOPES: with Cooperative Muscle by Theron Beaudreau



"If you've passed by the new store at 3101 Guadalupe Street lately, you've surely noticed the extensive changes involved with moving the entrances and windows to the south wall. Just recently the steel crew began putting together the steel posts and I-beams, which will support the ceiling and roof facing the parking lot.

The Demolition work has been going on for nearly a month and now the pendulum swings back and the reconstruction begins.



After the painters are finished inside, the shelving, coolers and refrigeration equipment will be set in place and connected, there will also be new flooring installed to dress the store up. The final tasks will be the stocking of shelves and testing out the equipment prior to the store's opening..."



Does any of this

sound familiar? It might, if you happened to catch the May 1981 edition of the *Wheatsville Breeze*.

It's hard to imagine that almost 29 years ago we were in the throes of such a massive undertaking. The still youthful Co-op was moving from its location at 2901 North Lamar to it's newly refurbished location at 3101 Guadalupe. This change was significant for everyone involved in the Co-op. It meant new opportunities, new challenges and the discovery of new ways in which *Wheatsville* could uphold its mission.



There will be some concrete work to be done after all the steel is in place. Then will begin the task of closing in the store, building the windows and filling in the old openings on the Guadalupe Street side.

With a newly refurbished concrete floor the electrical and mechanical contractors will begin "roughing in" duct work, pipes and conduits with carpenters in hot pursuit closing it all in with a lowered ceiling known in the trade as a 'furr down,' around the inside perimeter of the store.

Once the carpentry work is finished and finally inspected, the ceilings and walls will be insulated and then covered with sheetrock. During this time the electricians will be pulling wires and the mechanical crew will be putting all the compressors, condensers and coils into working order.

As soon as the carpentry crew is finished on the outside of the main building, it will start working on remodeling the office building on the back of the lot.



There will be a lot of taping and floating (ugh!) to prepare the walls and ceilings for the painters. Also, the exterior of the store will be sprayed with 'Sure Well' to give it a continuous homogeneous finish.



As it turns out, the relocation along with slow sales put the Co-op's first year in the new space off to a somewhat rocky start.



The transition was not all sunshine and sweet potatoes however. Less than a year after the above article was published, the front page of the *Breeze* starkly read "Can *Wheatsville* Survive?" (Circa March, 1982)

Fortunately, for all us lovers of *Wheatsville*, as word got out that we might have to shutter the doors on the only Co-op in Austin due to an ever shrinking bottom line, the Co-op started to take a slow but noticeable turn for the better. Fast-forward some 20 years. Ups and downs of the past aside, with

Wheatsville's new resolve and the visionary leadership of our spirited new General Manager, Dan Gillotte, we began the planning stages of a renovation project that would bring our little Co-op at 3101 Guadalupe from its humble beginnings into the 21st century.

Today we enjoy the fruits of many long hard-earned hours, the commitment of hundreds (turned thousands) of member-owners, and the passions of an entire community.

Tomorrow, with your continued love and support, we will do what we've always done: find new and creative ways to serve our community, and our mission!

As I reflect back on our intrepid past, and try to envision what our future might bring, I sincerely doubt that this will be the last

time any of us will read an article about some new construction going-on at our friendly Co-op.

Here's to another 34 years of food and fun - heck, we're just catching our stride!





Today, becoming a co-op owner is quite simple and easily attainable. We all pay in our share of equity, shop regularly, vote in co-op elections, tell our friends about Wheatsville, attend owner gatherings, and keep our contact info current in the owner records. Well, my friends, I recently discovered a handful of Owner Agreements that are currently our earliest record of Wheatsville's owner responsibilities. Back then, becoming a co-op owner was not as easy as it was today. I thought I would share a bit of the unique history of Wheatsville's Owner Agreement with you and honor our founding co-op owners that started it all.

Picture it, the year was 1978 and the West Campus Neighborhood Co-op (later renamed Wheatsville) was only two years old and operating in the basement of 2901 North Lamar Boulevard. There was no paid staff and the shelves were constructed of cinder block and 2x4s, but there was an abundance of hope, optimism and accomplishment in the air because the people of Austin were taking matters into their own hands by bringing natural foods to their community. The store was run by members who were required to work a set number of hours after signing a "Subscription Agreement" which contained the following terms and conditions:

Labor – Each member was required to work three hours per month in the store. A member who could not work any or all of his/her hours each month could substitute a charge of \$2.00 per hour for hours not worked.

Fees – Each member was required to donate a one-time fee of \$1.00 to Wind Through the Pines, Austin's co-op educational project.

Delinquencies – To shop at member prices, a member had to be current on labor (or substitute fees) for the previous month.

Any delinquency in labor (or substitute fees) had to be made up in full before member prices were applicable. Delinquent members had to pay a 20% mark up from member prices.

Orientation – Each member was required to attend one orientation session.

Temporary Inactivity – Members who were unable to use the services of the store for a period of time, but expected to return had to fill out a

"temporary Inactivity Form" 14 days in advance in order to stop charges for labor (or substitute fees) during said period.

After reading this, I began to see how critical it was for co-op owners to be engaged in Wheatsville in the 70s. The people WERE the co-op and without their labor, investments, and direction,

and find out what 125% of your household's monthly grocery bill is—you will be surprised!). If they chose to pay in full or by \$10 monthly payments, there

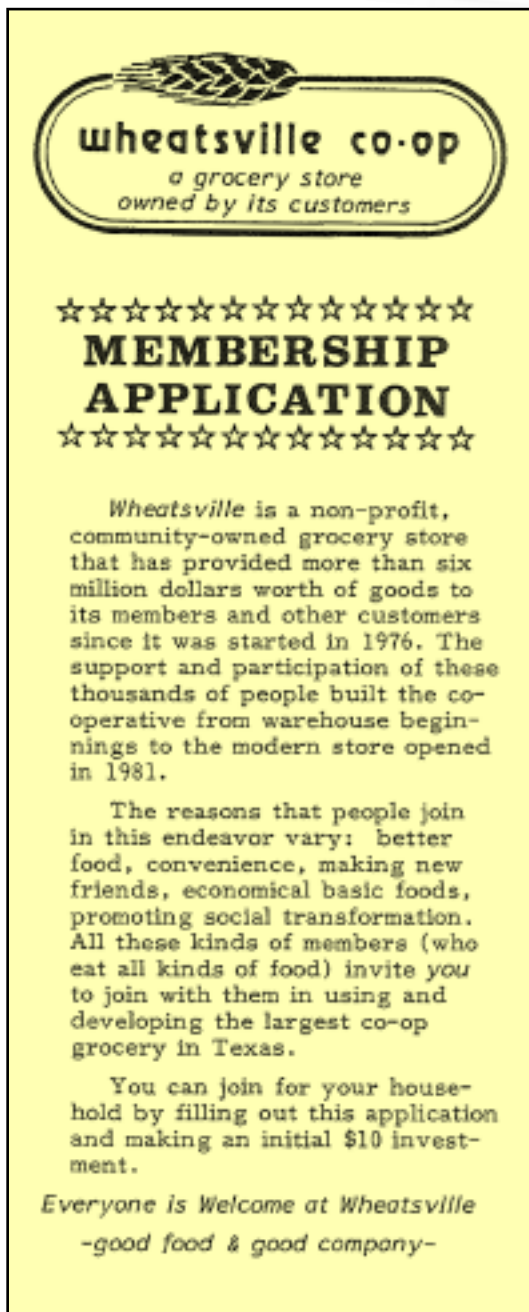
would be no interest involved. However, if they chose to pay in 3% receipt surcharges (they would tell the cashier to add an extra 3% surcharge to your bill) then their capital account would be charged an interest fee until it was paid in full. The exact interest rate was never mentioned.

The Inactivity policy was much stricter in this agreement, stating that if you stopped shopping at Wheatsville for more than six months without formally quitting or filling out a "temporarily inactive" form, your invested capital would be donated to the co-op and you should not expect to ever get it refunded.

So you might be wondering, "Why aren't the owner responsibilities as strict these days?" Well, at that time, Wheatsville had less than 2,000 owners and only about 200 were fully invested so they needed every dime and all the support they could get. This included making sure that the members were shopping *and* working at the co-op to ensure our survival. Today, we have over 10,500 owners with over 8,000 of them being fully invested. As our ownership grew over the years, each owner would tell their friends and family about Wheatsville, which resulted in even more people giving us a try. We eventually were able to hire a paid staff, management team, and then many years later, renovate the store into what it is today.

Sure, our Board of Directors may one day decide to raise the capital investment level, but it probably will not be 125% of most people's monthly grocery bill and require an amendment to the Owner Agreement requiring

everyone to work in the store and pay fees for not shopping at Wheatsville. We are thankful to all the owners who started Wheatsville many years ago, especially considering the level of commitment that was necessary (and mandatory) of all co-op owners. So if you know somebody who joined Wheatsville in the late 70s or early 80s thank them for making your favorite grocery store possible. They are the people that provided Wheatsville with capital to move to our current location. They remodeled the Kash-Karry, built the recognizable façade on the outside of our store, poured the concrete for the parking lot, kept the books, and invested what was then a full week's paycheck to see their co-op grow. Thank you, founding co-op owners! Your investment sure has gone a long way!

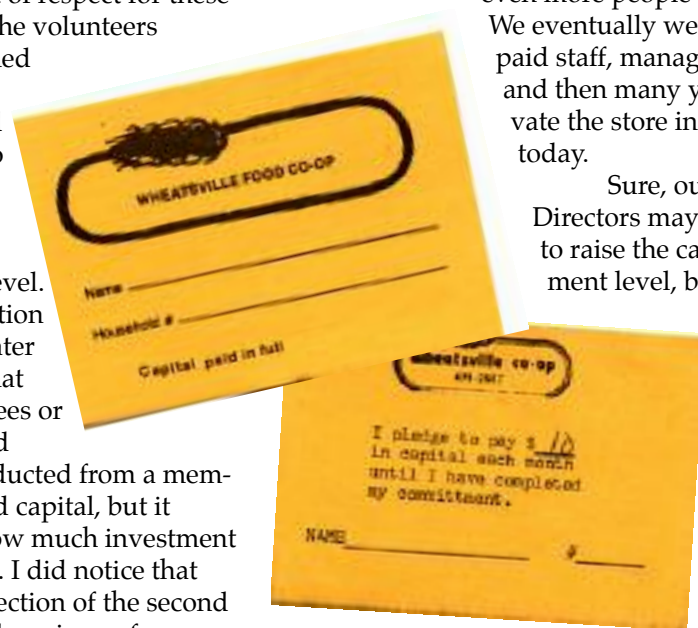


Wheatsville would not have made it (like its many predecessors). I will admit, that I definitely would not have wanted to be the store's book-keeper since the amount of responsibilities each owner had would have been hard to keep track of, but I definitely have a huge amount of respect for these owners and the volunteers that maintained the co-op.

As I read on, I began to notice that there was no mention of investment level. The Subscription Agreement later mentioned that any unpaid fees or hours worked would be deducted from a member's invested capital, but it never said how much investment was required. I did notice that there was a section of the second page cut out by scissors from each one of these old documents where (ironically enough) I am sure they was some mention of it.

Several weeks later during another one of my record keeping sessions, I struck gold again. I found a "Membership Agreement" for the West Campus Neighborhood Co-op (Wheatsville) from 1981...and it included our earliest written record of what the capital investment was at that time. You would never think so, but the excerpt outlining capital investment was so long and convoluted, that I will have to summarize for you:

Each member was required to invest \$100 per household, or 125% of their average monthly purchases, whichever was greater (Ouch! Do the math



STAFF APPRECIATION PARTY

photos by Aldia Bluewillow



photo by Bob Kinney

The annual Staff Appreciation party was held on January 10th at the Clay Pit. After dinner and before karaoke, the long list of staff accolades was speedily read by the Louisiana State champion auctioneer. This ingenious time-saving idea cut back on the amount of talking and left more time for partying!



Bill Bickford, Kathryn and their new son



James Stricker and Bob Kinney



Managers: Theron Beaudreau, Dana Tomlin, Merilee Kuchon, Melissa Riddle, Mariah Barrett, Bill Bickford and Johnny Livesay prepare to listen to Dan Gillotte's 1200 page State of the Co-op address. Niki Nash assists with the holding of the tome.

Deli Team

- Bryan Butler- walking encyclopedia for all things meat- need to know how to cook quabason?
- Greg Flores dreams of a neon palm tree on top of cheese island. Ahoy captain!
- Merilee Kuchon wants to be voted the "most likely to punch you in the face."
- Mariah Barrett, she is the ultimate "tender biscuit" but don't hug her!!
- Whitney- secret shopper said that she was a delight and we wholeheartedly agree.
- Mark Maddy- nose to the meat stone, he gets his work done.
- Rasta Ricky keeps us laughing year after year with island tales and a never-ending commentary!
- Mr. Carlos handles the hot bar with speed and grace; he is a multi-tasking madman!
- Queen Lisa goes where the day takes her- from baking scones to roasting chickens
- Captain Chad works weekend wonders, keeping all your favorite treats in stock!
- Long-timer Laurie is so old school she remembers when Wheatville was just a seed!
- Jolly John Davis has the super-skills to make the most memorable of meals, and works his magic with meat treats as well!
- Our very own Martha, Miss Mindy, takes the cake and bakes it up so pretty, too!
- Dennis D-Lux is the master of popcorn- he has the power to turn tofu into gold!
- Luke, the most chill of the Skywalker clan, wields a sharp light saber of deliciousness!
- Ryan Hightower Fowler is the Git-R-Done champion, standing tall whether he's peeling carrots or preparing a feast!
- Emily- Hardest working, best dancing grad student in town.
- Megan- Tender little biscuit.
- Casey- Southern charm with a great accent.
- Mattie- Stolen from Swedish Hill, welcome to the team.



Merilee and the Louisiana State Champion Auctioneer



Johnny Livesay



Carla looking fine!

- Ken- You can take the bartender out of the bar...
- Travis Kent- Artist in residence.
- Robert- has the best hustle and the worst luck on a bike.
- Gayathri- Working for the competition and is very missed.
- Kerie- Shift lead extraordinaire and secret Russian spy.
- Clark- Clarkquisha for president!
- Matthew- Best bad joke teller.
- Nick- Takes his job very, very, very seriously.
- Tom- California transplant, got here as quick as he could!
- Jenna- Extreme opener and southern rock lover
- Sam- Multi-tasking Momma.
- Brandon- Perfect angel by day, deli gone wild by night.
- Molly- Teaches us all to believe in fairies, magic, and unicorns.
- Kelsi- Watch out for the quiet ones.
- Carla- Deli sweetheart and all around badass.



Dana and Carol



Niki Nash wins the 8 hands award for multitasking

Grocery Team

Justin rocks the aisles inside, then rocks the stage outside.
 Adrienne the Dairy Queen, has a cold cooler but a warm heart.
 Shane-Wheatville's very own Old Rasputin, Beer Pong anyone?
 Allen goes above and beyond to get our leftovers to those who need it.
 Melissa- great as a cashier, bound for glory on the health team.
 Elke- mistress of knowledge and zen.
 Ray- this bee stays busy cleaning the hive.
 Miranda- statuesque sister of high fashion socks and housewares.
 Kim- three words: elvis, miller lite and sea biscuit!
 Theron should have his own Rising Star on Wheatville Boulevard.
 Ryan Soutter- By far the goofiest grocer, perhaps the smartest stocker, has a soft spot for all things small and furry.
 Trae- Dangerously young, La Snack stockin, son of a gun!



We get to see more of Miranda's lovely tattoos



Mariah Barrett goes all coy and Dan just grins

Clifford- The first bionic Eskimo, while we're all locked inside our icy tomb he's just getting warmed up.
 Tucker- Knows how to get the job done, when it comes to serving customers he's number one!
 Susan- Keeping all those dirty grocery boys in check while merchin' them endcaps all to heck.
 Chris- Michigainer on a mission, the pinky was just too small for big fish Moore.
 Conti- He'll rule the world with a soft shoe and an iron beard-strike now while his powers are weak!
 Bruce can tell you 10 ways to cook a squirrel, skin a coon or kill a goat, all while screaming metal riffs and stocking out the TP.
 Lightening Lee faster than a speeding bullet, more rhythm than an average heart beat, he's got that high vibrational stuff, yo!
 Riley- Built to bulk, bringing the beard, the brains and the brawn- good god man, never shave again!



Amie soooo sophisticated...



Shane Shelton and Greg Flores

Konchok- He's got his list and he's checking it twice, it doesn't matter to him who's been naughty or nice.
 George- Bag 'em, tag 'em and bulk 'em out we're not even talking about the raisins yet!

Produce Team

Greg Paul works all week with kids only to have to come in on Saturday to hang out with fruits and vegetables, and stock produce too.
 Amie is funny and charming, the Queen of Culling-no one can spot a wrinkled pepper or moldy pea like she can.
 Ladda's got style, works hard, gives a mean haircut and loves bbq pork as much as her manager-for the win!
 Billy talks near as fast as this auctioneer, works hard, builds tiny doll furniture and is a thinker too.

Chris LaBrasca is a human machine, focused and honed, he throws pallets like a beast.
 Josh is young, but sets the bar for maximum stocking efficiency, time for some old dogs to learn new tricks.
 Travis Smith looks like House, and wishes he was David Beckham.
 Elliot helped to re-up the beard quotient in the produce department leaving his manager sorely lacking and envious.
 Ralf's ordering keeps produce stocked, and the THUGLIFE photo of Gus keeps Johnny in check.

continued on next page



Megan and Beth sing backup for Miranda Robinson



Master of Ceremonies Megan Bonnett kicks off the karaoke



Ryan Soutter in a SUIT!



Carla torches it!



Lightnin' Lee Runnin' with the Devil



Justin Merrifield, soulfully...



The Captain and Tenille (Niki Nash & Bob Kinney) Do That To Me One More Time



Put your right foot in...Clif and Theron do the Hokey Pokey



Theron and Addie get down!



Megan Bonnett and Matt Washburn



Shane Shelton, master of the mic



Can I get a witness? Amen, bro!

The Accounting Team

Bill Sherborne, staff accountant, finds no reconciliation task too daunting as he meticulously tracks our sales and slippage and transfers and inventory and project expenses and bank balances and depreciation and amortization and debits and credits and dividends and rebates and a lot of other important numbery things to keep our books in order.

Beth Caudill, human resources generalist extraordinaire, is a multi-tasking, minute-taking Google-queen hiring machine who makes sure payroll and perks are paid promptly, crises are competently contained through coaching and communication, and staff satisfaction is supreme.

Stacy Lamy was fast to fix the flubs in our files and found our derelict documents to the very great relief of ...

Tammy Brookshire, our 20-year veteran and master of all things AP, who pays our bills precisely and promptly, keeps our vendors happy, and never lets a penny escape unaccounted for.

Jennifer Lueckemeyer for doing a great job in the strangest position at Wheatsville!

The Front End

Ruby Truesdell is a gem on two teams.

Rachel Badger is so fast and so clean.

James Stricker, his laugh is loud and contagious.

Joseph Ramirez flatters women of all ages.

All the kids ask for Martin by name; the mouth trumpet player formerly known as one of the James.

Mariah Downing is one of our longest cashiers; committed to Wheatsville for over three years.

Our old reliable Ms. Nicole Reed, always there to help out a staff member in need.

And thank you, Front End trainer, Cassie Mulder or as I like to call her Cashier Molder.

Olivia Pepper recognizes the good in everyone. Her Caught in the Acts are second to none.

Lucio Gamboa is quite popular in this college town.

Our Cookie Lounge import is the sweet Katie Browne.

While Lauren Kochavi masters how to play and have fun; Thor Armstrong bags it up neatly when your shopping is done.

And last but certainly not least, welcome new cashier on the block, Priscilla Ortiz.

Erik Amos is Wheatsville's best-kept secret in the POS dungeon.

J keeps the Front End neat, efficient, and friendly with a sense of humor that always keeps you guessing.

Gabriel keeps our membership policies moving forward and does a mean Bob Kinney impersonation.

Marisa is always willing to take on one more task and always has at least one more question.

Ellie keeps our service standards high and makes right things righter.

Jimmy Danger is a devilishly delicious and dastardly dude.

Matt Washburn is still trying to find the death metal station on the Muzak.

Beth Beutel always has a tasty sample for your mouth while the quickly and friendly wit comes from hers.

Angela, the nighttime queen of hospitality, is always dressed for the after-work rave.

Stacy is so friendly we had to make greeting people her primary job.

AND LAST BUT NOT LEAST

The Management Team

Niki Nash is a great partner in emBIGgening new staff and our major inventory mover and shaker! She handled the merchandising of the renovated store like Buffy handled the apocalypse— with a smile and some style.

Bill Bickford— The floors we walk on, the computer this was typed on, the register system we ring all the product through, as well as the FMs and cashiers and hospitality clerks, work as well as they do because of Bill's steady hand.

Dana Tomlin may be small but she strides like a giant among three hugely expanded and awesome departments! Deli, Meat and cheese keep us fed and caffeinated!

John Perkins may appear to be a normal human being, but is in fact an advanced HR and accounting supercomputer with sharp optics and a big empathy chip!

Johnny Livesay— though Dan wishes he wore his Yip costume more often, Johnny and his crew keep the jewel of the store rocking and help us exceed our 5-a-Day quotient for better health!

Aldia Bluewillow— Our most veteran of veteran employees. Her daily parking lot and bike count comparison keeps Dan enthused and her great signs, Breeze production and funning ways keep us all amused!

Dan Gillotte, our general manager, led us through a challenging renovation process representing the culmination of ideas and aspirations of staff and owners beginning years ago— applying constant, gentle pressure to improve, nurturing the development of teamwork among his managers, being decisive and emphatic when necessary but always bringing wisdom and a sense of fairness and propriety to every decision— We are all proud to be helping realize Dan's vision of becoming the friendliest store in Austin and an inspiration to co-ops nationwide. Thanks Dan!



Amie Todd scorches the dancefloor



Marissa toastin



Matt and Nichole rollin' Proud Mary



Dan sings us out...and so Good Night!



I started at Wheatsville right at the beginning of 1994, and worked there until the spring of 1998, with some time off in 1996-97 while I worked for Mark Macek building the old multicolor checkout stands, among



other things. (Mark, who was also working at Wheatsville while he was in Architecture school, was the designer of the iconic Wheatsville awning.)

I started as a cashier and later became a floor manager. I also served on the board for a year

or so, finishing out someone else's term who had to resign for some reason. I met a lot of great people at WV, both coworkers and shoppers. They were my family, friends, roommates, bandmates, and lovers. Oh, the stories we could tell.

Flash forward. In late 2006, I ordered a new MacBook Pro. After unpacking it, I set aside the four styrofoam corner pieces from the shipping box because I hate to put expanded polystyrene foam (EPS) in the trash, and though it is recyclable, there was no way to do so locally. At the same time, I was working on designing a light as a Christmas present for my nephew. I had seen a chandelier made with styrofoam cups in *ReadyMade*, so maybe that's how I got the idea to make the lamp from those packing pieces. At any rate, I liked the form that resulted when I put the pieces together, so I decided to try to find some more of them.



I called the local Apple store to see what they did with the styrofoam after unpacking the laptop boxes. "We take it out to the dumpster." In that case, how about give it to me instead? I brought home eight or ten large trash bags full.



About the same time, the fine folks at Action Figure had recently moved into a freshly remodeled building, and needed one more light fixture for one of their edit suites. I showed them what I was working on, and they ended up commissioning a large chandelier.

My goal with Styrolight is to create beautiful, energy-efficient light fixtures incorporating as much reused/recycled material as possible.

The first group of lights featured expanded polystyrene foam packing pieces as the primary material. Compact fluorescent bulbs are more efficient than incandescent, so they not only use less energy, they also produce much less heat, making them the obvious choice for a styrofoam lamp.



New designs are under development using more EPS foam pieces, aluminum, glass, and other materials. Many of these will use LEDs instead of bulbs. They're more expensive, but they use a lot less energy and run cooler even than the CF bulbs, they last for 50,000+ hours (at 8hrs/day, that's over 17 years), and they're a lot more flexible from a design point of view.

A year and a half later, Mark Macek, who has gone on to become a furniture designer, told me about the furniture and lighting design competition put on by the local Design Within Reach store, so I entered the Styrolight.

After it won the Sustainable Prize, I posted some shots to the *Make: Magazine* Flickr pool. Someone at *Make* liked it and put it on the *makezine.com* blog. A couple of weeks later, I got an email from a writer for *Make*, asking if I wanted to be in the magazine. Well, duh, it's only my favorite magazine. So look at Volume 21 of *Make* and see what's on page 20! *Make* is available at Wheatsville or view the page online at www.make-digital.com/make/vol21/?folio=20



Sign up for the Wheatsville E-mail List!

A few times a month, you'll get an e-mail from us informing you of upcoming events, new products or changes in the store. So far most folks on the list have been happy with its frequency and informative nature. We will also begin offering e-mail only deals and other special opportunities. Go to <http://wheatsville.coop/list> to sign up!

We will not sell, lease, lend or otherwise disclose your email address to any other entity.

AUSTIN UNIQUE

Austin's new, independent, locally-owned business directory

Featuring the small businesses, entrepreneurs, mom & pops and one-of-a-kinds that make Austin UNIQUE!

Support Your Local Economy...
www.austinunique.com

Local Flavor BABY!

Travis Audubon Society promotes the enjoyment, understanding, and conservation of native birds and their habitats.

They protect critical habitat for the endangered Golden-cheeked Warbler at their 690 acre Baker Sanctuary. Their ten acre Chaetura Canyon Sanctuary is home to more than 30 nesting avian species and is world renowned for research and conservation of Chimney Swifts. TAS continues to spearhead conservation programs locally and support them abroad.

They lead field trips and bird walks both at local birding hotspots and exotic getaways. They offer an exciting array of monthly speakers, workshops, youth birding camp, the annual Birdathon, and seasonal and monthly bird counts & surveys.

TAS offers classes from the basics of birding to advanced classes for the identification of sparrows, raptors, gulls, butterflies and dragonflies, and even grasses. Their outreach programs strive to educate the community about the vital connection between conservation and sustainable, healthy human habitats. Visit www.travisaudubon.org/fieldtrips.html for more details.

MARCH CLASSES

Sat, March 6, 10am – 2pm **Celebration of Urban Birds**
FREE EVENT! www.ci.austin.tx.us/parks/wildlifehabitatevent.htm for more information.

Sun, March 14, 1pm – 4pm **Chimney Swift Tower Workshop at Chaetura Canyon**
For more information or to sign up for the workshop, please contact Anne Donovan at 472-3030.

Sat, March 27, 9am – 1pm **Eco Lit Day** Ecological Literacy Day at Hornsby Bend. For more information contact Kevin Anderson at 972-1960.

Thundering Paws Animal Sanctuary

Offering a safe haven for animals who are homeless, neglected, injured or abused. Our goal is to respect animals as individual beings with spirits who deserve the right to live a happy and healthy life, regardless of their attitude towards humans and human contact. For information about adoption visit our website

Dripping Springs, Texas

www.thunderingpaws.org



Organic Dining at Rainbow Hearth Sanctuary & Retreat Center by Niki Nash, Merchandising Manager

You may have read in the article I previously wrote in the *Breeze* that my personal New Year's resolutions were to eat more local and organic foods, to avoid heat and sugar and to take better care of myself. I was able to get off to a great start by booking a reservation at the Rainbow Hearth Sanctuary and Retreat Center for New Year's Eve!



Atop one of the Hill Country's mighty hills sits a modest retreat center overlooking Lake Buchanan just outside of Burnet. Owned and operated by Mariah Wentworth, the Rainbow Hearth combines good eating, great rooms, gentle recreation, high-quality bodywork and plenty of opportunities to relax and unwind.

I especially appreciated the personal feel to the place, from Mariah's easy conversation, to the sweet old dog and a couple of cats that wander around, to the thoughtful supplies provided in the room (an artist's pad and pencils, flashlights, magazines, and Dr. Bronner's soap in the bathroom!)



I stayed in the Treehouse Yurt, which I highly recommend, but I had the opportunity to look at the other accommodations which varied from the Sunset room (with a great view of the sun setting over the lake), the Sky Loft (up and up and up), and the Blue Heron (I could live in that one!). All rooms have super comfortable Sleep Number Beds and are proud to be free of TVs and alarm clocks. The Yurt had a separate bathhouse with a giant bathtub/shower that poured filtered rainwater.

Speaking of the rainwater, all of the drinking water is recovered from rain in an enormous tank underneath the main dining area. The water is filtered 3 times, then UV and ionic charged. It was the best water I've ever had and I couldn't get enough of it!

Mariah also grows micro-greens for salad in the basement of the main house and she was kind enough to give me a tour. She has a nice set up of seed trays in various stages with bright lighting and an air purifier. I ate the micro-greens salad 4 times while I was there and started to be unable to imagine a meal without it!

Meals are prepared by Mariah with organic or natural ingredients and she is very accommodating to food preferences and dietary restrictions. And I hate to ruin a surprise but each dinner ends with a piece of her handmade, dairy free, raw chocolate! Amazing!

When visiting the Rainbow Hearth, I highly recommend making a bodywork appointment with Mariah. It was probably the best I've ever had, perhaps because of her expert use of power tools!! Afterwards, an easy hike down to the lake is nice or a soak in the whirlpool-open all hours!

I as halfway tempted to not write this article because it feels like such a great little secret hide-away. However, I was so taken by the place that I want it to succeed far into the future. I'm sure there are many Wheatsville shoppers that would love to take the opportunity to relax the mind, nourish the body and sooth the soul for a few days out of town. Tell Mariah (and the cats) I sent you. See more photos, information and my enthusiastic review online www.rainbowhearth.com or call for reservations 1-888-756-7878

Crosswalkin'!!!

by Dan Gillotte, GM

We're so very proud of our new safer lighted crosswalk. As of press time, it had JUST been installed and it looks like it might take some time for people to get used to it. Overall, we're very hopeful that it will be the solution for safe crossings.

This was truly a neighborhood collaboration as many parties worked together to make this a reality. Thanks to the Heritage neighborhood Association, the City of Austin, Austin Energy and Capitol Metro for working on this years-long change.

We're appreciative of everyone who played Frogger over the years to get here, but am so glad that no one has to risk endangerment coming and going from the co-op. Yay for civic involvement and asking for what we need! See you on the sidewalk!



Congratulations to Our Newest Invested Owners 12/15/09 - 2/11/10 (262!)

Meng Ke	Akiko Ruoff	Lynn Cowles	Daniel Poole	Leslie Vieau	Keith Koehler	Patrick Dunlap	Katrina Hartsock
Ryan Ash	Amy Brotman	Manuel Levy	Desha Melton	Linda Dennis	Lara Douglass	Richard Brooks	Kimberly Koogler
Tom Hall	Andy Crouch	Mindy Jones	Diane Grodek	Lindsay Kohn	Laurie Viault	Richard Santos	Kristin Mitchell
Adam Reed	Bob Ziemann	Paul Little	Elma Peacock	Liz Mullaney	Marie Walters	Rita De Bellis	Lissadell Greene
Erik Amos	Cara Zimmer	Rachel Hunt	Eric Furbish	Maria Person	Matt Washburn	Sarah Mcdonald	Maggie Hawthorne
John Kuhn	Claire Odom	Ryan Martin	Erin Griffin	Mark Tschurr	Nathan Kelley	Sarah Mitchell	Michael Bicknell
Link Swan	David Staab	Sandy Eitel	Fahad Osmani	Mollie Brown	Noah Simblist	Scott Mccarver	Mocha Jen Herrup
Paul Ryan	Diane Siler	Steve Smaha	Gayla Harris	Nathan Troups	Pete Vanmetre	Shannon Meyers	Oscar Villanueva
Ana Correa	Eve Richter	Suki Kermes	George Clark	Robin Rather	Ronny Shroyer	Stacy Friedman	Raanan Robertson
Bill Grein	Greg Thomas	Susan Sharp	Helen Battle	Sam Peterson	Sarah Stollak	Tiffany Walker	Rebecca Gonzales
Bob Steele	Jett Sophia	Terry Irwin	James George	Sarah Potvin	Sean Mclcaish	Wilda Campbell	Rebecca Saltsman
Dave Waugh	Joan Dragon	Tomas Garza	James Olvera	Sybil Miller	Shelley Scott	Armando Alvarez	Russell Crawford
Janice Lee	John Taylor	Vikram Garg	Jesse Landes	Terri Kelley	Shelly Howell	Belinda Bennett	Susan Amicarella
Jeff Young	Jonas Gamez	Amber Hunter	Joe Anderson	Walter Coots	Steve Oldroyd	Carlos Martinez	Willia May Wille
Jim Marcus	Jud Newcomb	Amy Pedersen	Joe Lockwood	Wendy Wagner	Tara Thomason	Catherine Clark	Bernadette Dejoya
Kate Tracy	Jules Vieau	Amy Sterling	Jory Edmunds	Zack Buckner	Tigabu Yedeme	Charlotte Rook	Beverly Clendenen
Man-Li Yew	Julio Otazo	Ben Edgerton	Joy Rostoker	Zane Andrews	Tim Evgenides	Deborah Marasco	Bruce Cruickshank
Mike Logan	Kevin Plant	Brent Perdue	Karen Wacker	Andrew George	Timothy Baron	Elaine Blodgett	Cynthia Patterson
Misty Conn	Laura Shook	Brian Guerra	Kathy Taylor	Antonia Bonds	Veronica Ruiz	Francisco Serna	Everett Hollander
Paul Baker	Lauren Cook	Brook Randal	Kay Winowiak	Ariel Gabizon	Will Devereux	Jasmine Griffin	Gabriel H Markoff
Paul Grote	Linda Brown	Celia Padnos	Keith Livers	Arleen Polite	Will Thothong	Julia Nightwine	Kailey Voellinger
Rob Lauber	Linda Huynh	Claire Stone	Kelly Ramsey	Ayham Ghraowi	Adrienne Beall	Kelly Sauerwein	Kathryn De Keyser
Todd Brady	Linda Lemon	Dana Blanton	Lesli Mosser	Brenda Torney	Antoine Minois	Kristin Ferrari	Laurel Darlington
				Brynn Carlile	Clifford Allen	Lalitha Gopalan	Nancy Hohengarten
				C Roman Smith	Cyndee Johnson	Madeline Turner	Roberta Tsukahara
				Chris Clayton	Dawn Boudreaux	Mykle Tomlinson	Taylor Overstreet
				Chris Waltrip	Ellie Davidson	Nicole Winstead	Brenda Christopher
				Dawn Mcelvain	Jamie A Bowman	Spike Gillespie	Genevieve Turnbull
				Dylan Goodhue	Jessica Guffey	Travis Robinett	Heather Bonikowski
				Franklin Hall	Joe Youngblood	Vanessa Bazabal	Sarita Clark-Leach
				Hannah Nelson	John Wetherold	Whitney Mangold	Sunny Bonnacarrere
				Jacob Hamrick	Kate Schlosser	William Orourke	April Killingsworth
				Jacob Jackson	Kelly Chirhart	Anna Antoniewicz	Jennifer Chickowski
				Jason Vestuto	Leona Heikkala	Benjamin Ramirez	Michael A Wainright
				Jeanne Bowman	Malin Lindelow	Christina Fenton	Steven Chirieleison
				Jenna Moeller	Mary L Stanton	Christina Murrey	Ademilola Mojiminiyi
				Jennifer Lord	Michel Munguia	Christopher Long	Catherine Herrington
				Joanne Patton	Morgan Bierlin	Curtis Daugherty	Rangaragan Vasudevan
				Joy Casnovsky	Naoko Atsusaka	Deborah Ingraham	Dana Wheeler-Nicholson
				Juan Santiago	Omeid Rahimian	Elizabeth Bodman	Katherine Motzenbacker
				Justin Sweatt	Patricia Ewing	Elizabeth Howard	Deirdre Eithne Nicruairi
				Kayla Gabriel	Patricia Maner	Katherina Bryant	Stella Phrasavath-Powell
							Varshna Narumanchi-Jackson

DOGGONE IT! WHERE DID YOU GO?

Members- if you've moved and you're not getting the *Breeze* in the mail, please take a minute to update your address.

YES! UPDATE ME!



Member Number _____

Name _____

Address _____

City _____ State _____ Zip _____

Phone _____

Email _____

Mail to Wheatsville Address Update, Attn. Gabriel, 3101 Guadalupe, Austin TX 78705 or drop in the box at the Member Center or email changes to [membership\(at\)wheatsville.coop](mailto:membership(at)wheatsville.coop)

Austin Lacks the Civilizing Influence of Sidewalks by Amy Babich



Austin needs sidewalks. This has been true for a long time, and becomes more true with every passing year. We need sidewalk on both sides of every city street—good sidewalk, and not blocked by garbage cans or parked cars. We need crosswalks at bus stops, pedestrian signals that work for blind people, and traffic lights that work for bicycles as well as cars. How is it that we lack these very basic features of civilization? How can a city that considers itself progressive, friendly, and environmentally conscious neglect the basic need of people to walk for transportation?

At some time before 1936, it was decided that since cars exist, people no longer need to walk. Developers didn't want to build sidewalks, because they cost money. For the same reason, the city of Austin has never spent much on sidewalks. Many homeowners oppose sidewalks on the streets where they live since, for years, the city has allowed them to landscape the pedestrian right of way in any way they please, even if it makes it impossible to walk there. I have complained to city officials and council members several times about this, but no one has been at all interested in changing it. For years, our council members and city staff have not seen the need for people to walk for transportation.

At least since 2000 and probably earlier, the mayor and council have proclaimed publicly at intervals that Austin has a policy of encouraging walking and bicycling for transportation. But city practice discourages walking, bicycling, and using buses, and encourages driving private cars even for very short distances.

So many influential people in Austin think that sidewalks are just a frill, that it's perfectly easy and safe to walk in the street, and that no one who's anyone walks for transportation anyway. They don't want to move or destroy their landscaping. And they don't want people walking near their houses. These aren't attitudes that one would expect in a progressive, friendly, or environmentally conscious city.

Walking is the most basic and natural means of transportation for humans. We are born to walk, built to walk. Walking relaxes us and prevents or cures many ailments. I walk a lot for transportation in Austin, but sometimes it's not easy. It's particularly scary to walk on a car-filled street without sidewalks. And it's hard to cross the bigger streets safely. It's even harder for people who can't walk fast. Just last month, in Round Rock, a sixth-grader was killed crossing a busy four-lane street to get to a skate park behind a recreation center. The road has no crosswalk despite being a popular destination for children.

Without sidewalks, people will walk for exercise, but not for transportation. Without sidewalks, children don't learn to go places by themselves. Old people and disabled people are trapped in their homes. People who can't drive a car are at a permanent economic disadvantage that is getting steadily worse. Without sidewalks, public transportation doesn't work well, and clean air programs are a joke.

The city has taken a small, slow step in the direction of finishing the sidewalk system. There is now an Austin Sidewalk Plan. A sidewalk inventory has been done, of missing and existing sidewalk. (Most of it is missing.) There's a system for deciding which sidewalks get built first. All that's lacking is a reasonable schedule and funding.

Unfortunately, sidewalks have been neglected for so long in Austin that it would cost about a billion dollars to finish the system. At the rate at which sidewalks are built now, it would take 200 years to build all the missing sidewalks. That's too long to wait for the basics of civilization.

It would be more reasonable to finish the system in 20 years. This would mean a lot of visible improvement every year. This means spending ten times as much on sidewalks as we do at present, for twenty years. Where can the city get the money to do this? One source is bonds. There will be a bond election in the fall of 2010. A big sidewalk buildout should be in the bond package.

The city spends a lot of money on parking private cars; parking meters and city parking garages don't pay their way. Neither do roads that only cars can use. We all subsidize private cars, whether we drive or not. By charging more for parking cars, the city could raise money to build sidewalks.

Parking isn't the only way the city subsidized private cars. There are all the traffic studies, in which engineers run computer programs to simulate congestion. (Much as cars have made walking unnecessary, computer simulations have made thinking obsolete. Whatever is done by a big machine is valued more than the work of unassisted humans.) Synchronizing traffic lights costs money. Car traffic is being fine-tuned (with rather poor results) while people on foot are ignored. Surely some of this money could be spent differently.

Any clean air or climate protection plan needs to include actively encouraging walking, the simplest, cleanest, cheapest, greenest form of transportation, by building sidewalks. Austin needs sidewalks. The city is making a Comprehensive Plan, and seeking input from citizens. If you participate, please don't forget the sidewalks. Don't take it for granted that they will be built. Sidewalks will not be built in our lifetimes unless they are repeatedly requested, on a reasonable timetable, with funding. Whenever climate protection, air quality, traffic congestion, public transportation, or livability is under discussion, we need to remember and point out that part of what's needed is a decent sidewalk system.

Austin has a shameful history of ignoring pedestrians, bicyclists, disabled people, and bus riders. This needs to change. Austin needs sidewalks now. Two hundred years is too long to wait.

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