

THE WHEATSVILLE BREEZE

A PUBLICATION OF WHEATSVILLE FOOD CO-OP • 3101 GUADALUPE • AUSTIN, TEXAS 78705

Taste of Thanksgiving
Saturday, November 21st
12-2pm, both stores

Join us for our traditional Taste of Thanksgiving Sampler when we pull out all the stops! From meat-free entrees to traditional pies, try a bite of all your holiday favorites!

And this year, join us every Saturday and Sunday, Nov. 7th through Nov. 22nd from 12pm-4pm at BOTH STORES for a taste of our most popular holiday favorites. We'll help you figure out the perfect menu for you and your guests.

LET US ROAST YOUR TURKEY FOR YOU!

If you would like to simplify your holiday, our **Whole Roasted Natural Turkeys** will feed a family of six with ample leftovers. We roast these turkeys following a traditional recipe of onions, carrots, celery, herbs and spices. These will be roasted to order, so a pre-payment is essential to making sure you get what you need.

Order **online** at www.wheatville.coop by **Sunday, November 22nd**.



WHEATSVILLE MAKES A Great Gift!

Wheatville Gift Cards make perfect gifts! Choose any amount and leave the giving to us! From fair-trade, organic coffee to popcorn tofu, we've got a gift that's right for everyone on your list!



Holiday Hours:

Wednesday, Nov. 25th – Open Regular Hours 7:30am – 11pm
 Thursday, November 26th – CLOSED Thanksgiving Day
 Friday, November 27th – Open 10am – 10pm

Thurs, Dec 24th (Christmas Eve) – OPEN 7:30am-7pm
 Friday, December 25th – CLOSED Christmas Day
 Saturday, December 26th – OPEN 10am – 10pm
 Thurs, Dec 31st (New Year's Eve) – OPEN 7:30am-9pm
 Friday, January 1st – CLOSED New Year's Day

Celebrate 171 Years of Cooperation Oatmeal Cookies & Music Monday, December 21st, 6pm-8pm at Guadalupe & S. Lamar



One hundred and seventy-one years ago, on December 21, the lights were lit at 31 Toad Lane in Rochdale, England and the modern worldwide cooperative movement had begun.

With just 28 members and open only 2 nights per week, the Rochdale Pioneers sold four key items: butter, sugar, flour and oatmeal.

Unlike at the factory owned stores, these items would be good quality and sold at honest weights

Driven by idealism and vision of a better social order, the Pioneers became champions of pure food, honest weight, fair dealings, education, community and cooperation. Their founding principles became the framework for the cooperatives of today.

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Community ACTION

Wheatsville donates 1% of Wednesday sales to benefit community groups selected by our owners. Customers can also contribute any dollar amount at the cash register any day of the week.

During September, we raised \$6,960.36 for Austin Children's Services.

The group selected for November and December is
the Wheatsville Community Fund.



During the months of November and December, Wheatsville will be donating to the Cooperative Community Fund. Twin Pines Cooperative Foundation and other local co-ops, including Wheatsville, build the Cooperative Community Funds. They directly invest the principle in cooperative development by investing in credit unions, locally owned community banks that support cooperatives, the North Country Cooperative Development Fund, the National Cooperative Bank and other socially responsible funds. Every dollar we have works hard to achieve their aims. As a result, your Cooperative Community Fund program makes your

dollars work in many ways for both cooperative development and community good. Thus the Wheatsville Co-op Community Fund supports the two principles cooperation amongst cooperatives and concern for the community. Thank you for your donations to this incredible program

2015 Violet Crown Arts Festival



Introducing
The Accordion Player
from the Brentwood
Wall of Welcome,
who wears the
diadem of
Violet Crown
Community Works.

Saturday, December 5th

Sunday, December 6th

10AM to 5PM

Brentwood Elementary School
6700 Yates

You'll find artwork from talented sculptors, potters, and fiber artists, painters, jewelers, glass artists, woodworkers and metalsmiths. Shop for hand made gifts and great quality art, and support local cottage businesses. Live entertainers onstage from 10am-5pm. Free admission and a fun-filled weekend for all!

The festival will be in the parking lot on the west side of the school. Some parking is available in the neighborhood, but we encourage you to walk, bike, or take Capitol Metro bus service.

Please visit violetcrowncommunity.org for more information and updates about artists participating plus the complete schedule of entertainment.

The Wheatsville Breeze is a publication of

Wheatsville Food Co-op

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Photos by: Raquel Dado, Scott David Gordon (JBG), Erica Rose, and Aldia Bluewillow
except where otherwise noted or not known

The Wheatsville Board of Directors generally meets at 6pm the last Tuesday of every month. Check wheatsville.coop/membership/board-of-directors for details. Owners are encouraged to attend. Something that you would like discussed? Use the Open Time Form on the Board's webpage.

Wheatsville 2015 Board of Directors

Doug Addison Reyna Bishop
Michelle Hernandez Kitten Holloway
Deborah Ingraham Nada Lulic Boyt
Andi Shively John Vinson

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 non-exploitation.

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 TX.



You Own It!

by Erica Rose, Ownership & Outreach Coordinator

Wheatsville operates by and for co-op owners, people who have voluntarily joined by paying a \$15 joining fee and \$55 investment. Purchasing an ownership in the co-op is a great way to invest in your community and help grow the co-op economy!

Total Co-op Owners as of October 19, 2015:
18,527!



If you have an ownership inquiry or need to update your mailing information, please contact Erica Rose, Ownership & Outreach Coordinator, at membership@wheatsville.coop.

Our Community Action Group for the month of October was the Capitol Area Food Bank of Texas. During November and December we will continue to accept food donations for this amazing non-profit. Place your non-perishable food donations in the bins near the doors

CAFB makes healthy food available for families that are in crisis and Wheatsville is happy to help. www.austinfoodbank.org



**CAPITAL AREA
FOOD BANK
OF TEXAS**

Are you interested in co-owning the first sustainable, agrarian, mixed-use community in Central Texas?

In 2017, Elgin Agrarian Community, consisting of 80 single-family cottages, will become home to individuals and families seeking to live in an affordable, cooperative and environmentally sustainable community. Each cottage will be built using low-impact, high-efficiency architectural design. Homes will range in size from 900-1500 sq. ft. clustered in a 10 acre area. A five-acre farm will supply food to members through community-supported agriculture. The site will also include commercial community space, an agricultural training center, and the historic Mary Christian Burleson homestead.



The Mary Christian Burleson Homestead, built 1840, Elgin Texas.



Elgin is 30 minutes east of Austin on Route 290.

Curious about this unique opportunity?

Join us at Wheatsville, 3101 Guadalupe St., on November 18th from 6:30 to 8:30pm.

For more information and to RSVP: Brian Donovan: 512-825-8571
Brian.donovan@cooperationgroup.coop

News & Updates

KEEP UP WITH ALL THE LATEST NEWS & STORE HAPPENINGS!
Sign up to receive our weekly email at WWW.WHEATSVILLE.COOP or

Follow us on:





November Local Vendor Spotlight: Johnson's Backyard Garden

by Ralf Hernandez, Produce Coordinator, Photos by Scott David Gordon



Johnson's Backyard Garden has been providing Central Texas with a wide array of organic produce since 2004. Since its inception, their operation has had an astonishing rate of growth, now reaching customers as far away as Dallas.

The following is a Q & A session with Ada Broussard, JBG's marketing manager.

How many acres of land are you guys currently farming?

In Austin, we have two farms, and the total amount of land in cultivation is just over 150 acres. Our main farm is in Garfield and it is 189 acres, and we cultivate about 140 acres of this. Our second Austin location is at on Hergotz lane where we have our packing shed; this location is 20 acres and we cultivate around 11 acres. The entire 150 acres in Austin is always growing something—whether it be vegetables for production, or cover crop to help maintain soil fertility.

We also have a 10 acre farm in Denton! At this urban farm, we grow vegetables that help supplement our Dallas CSA shares. About half of this land is planted with vegetables during the spring, summer, and fall. With the colder weather in Dallas, the winter garden is much smaller and growing is limited to cold-hardy crops like onion, garlic, etc.

How many farmers market stands do you currently have? How many CSA members?

We're at 19 different farmers markets here in town (see our total list here: jbgorganic.com/markets). We have over 1,000 CSA members!



photo: Scott David Gordon



What is your favorite thing about Wheatsville?

Again, this is a hard one! We love Wheatsville for so many reasons, all stemming from the fact that you guys are one of our best customers. Your commitment to buying locally is like a huge hug from the Austin community—even in the hardest seasons, we know that you guys will be there to buy our produce and help get seasonal produce into hungry Austin mouths. We love that you guys are able to provide such a unique grocery store experience on the store-front side (with that famously-spectacular customer service!), and then also provide such an enjoyable experience working with your produce buyers from the "back-end". You are always willing to listen to our needs as farmers, and are always there as a reliable outlet for our produce—even helping us push produce that isn't the most popular. We love that when we make deliveries or even stop in the store as customers, we always end up getting to sample fresh fruit. We love your shared enthusiasm for wacky vegetables and seasonal wonders.

Any interesting facts about your farm that you would like to share?

One interesting thing about our Garfield farm is that it used to be a dairy farm! From around the 1940s-1980s, dairy cows grazed on what is now planted with vegetable crops at a farm called Riley Dairy. Remnants of this dairy-operation still exist on our current farm. When we purchased the farm, we salvaged lumber from the fallen-down milking barns. The lumber that we saved from the tresses are now a part of our brand new stage! You can come out to our bi-annual potlucks and see live music being played on this very stage.



photo: Scott David Gordon

What is your favorite product you guys grow?

The farm-favorite is by far our carrots—they're so sweet and, to me, don't taste like any carrot you've had before! You can often see our staff and volunteers snacking on carrots throughout the day. But really, it's hard for us to decide our favorite! We love that we grow a large diversity of crops, and that every week some new and exciting crop is rolling in. We love to try our hand at growing new crops, and this season is no different. We've planted many new Asian greens like Mibuna, Tat Soi, Komatsuna, and Choi Sum...just to name a few!



photo: Scott David Gordon



photo: Scott David Gordon



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Your Sensational Thanksgiving Centerpiece *by Mark Maddy, Meat & Seafood Coordinator*



It's Thanksgiving time once again and we all know what that means—turkey. Turkeys are indigenous to the U.S. and are large enough to feed a substantial mass of in-laws and outlaws alike.

Wheatsville will have plenty of turkey and ham options this year.

Remember, none of our turkeys have ever been given hormones or antibiotics. They are all vegetarian-fed and are free-range. This year, Wheatsville is making it easy to order your turkeys and hams using our secure online order form. We recommend pre-ordering for the limited supply items: **Mary's Heritage Turkey, Chef's Breasts, and Hams.** Our Hospitality Clerks will also be glad to help you place a pre-order.



Ham for the Holidays

Smoked hams are a holiday favorite, because they are full of big flavor, and can feed a crowd. Niman Ranch smoked hams are brined in a salt and maple sugar solution, then slow smoked over applewood. Although these hams are fully cooked, they need a good while to heat. For the larger hams we recommend an hour or more in the oven to heat it through. Before reheating is a great time to add a glaze to your ham.

Niman Ranch Spiral Cut Bone-In Ham

When you think of holiday hams, this is the image your mind conjures up. It is a large ham, 8-10 lbs and can feed 10 to 14 people. It comes with a packet of glazing seasoning, but you can use your own or none at all. Save that smoky bone for your next pot of beans.

Niman Ranch Boneless Uncured Half Ham

Fully smoked and ready to carve; just reheat or glaze it. They are 5-6 lbs and will feed 8-10 people.

Niman Ranch Jambon Royal Ham

This 4-5lbs.ham is cut in different shape and packed with flavor. Prepared in a European style, it is smokier and saltier. We can also slice them for your lunch sandwiches.

Niman Ranch Applewood Smoked Petite Ham

Smaller ham for a more intimate gathering of 2-3 people. They are also great for recipes that call for ham.

Local Pederson's

Spiral Cut Bone-In Smoked Ham

Raised in Central Texas, these hams are great choice for the taste of Texas. Supply is limited, so order early..



Consider Seafood

If you are looking to break away from the classic meal, our **Troller Point Coho Salmon** can be cut to accommodate a large place setting.

Don't Forget Breakfast

On Thanksgiving morning we've got you covered with quick and easy breakfasts. Try Wheatsville's **breakfast sausage** or **cold smoked salmon** on a **Rockstar bagel** with cream cheese and capers.

If you need an easy lunch, try some **La Quercia** or **Primo Naturale charcuterie** or **Organic Prairie Summer Sausage**. Pair them up with some fine cheeses and fruit, and any of the fantastic local pickles that Wheatsville has to offer.



Estimated Cooking times:

14-16 lbs 3.5-3.75 hours
16-18 lbs 3.75-4 hours
18-20 lbs 4-4.5 hours
20-22 lbs 4.5-5 hours

Grateful Harvest Natural and Organic Turkeys

These free-range turkeys from a family farm in California and are the best priced turkeys at Wheatsville. Choose from Natural or Organic. **Our cost is your cost! Natural: \$2.29/lb, Organic: \$3.59/lb**

Mary's Heritage Turkeys

Heritage Turkeys are **Bourbon Red and Narragansett** breeds that originally inhabited the Americas. These turkeys are raised naturally and can fly. Because they are more active, they have naturally darker meat, larger thighs and smaller breasts. This will change cooking times and temps, so a thermometer will be very important. We have fewer of these turkeys so pre-order or buy early.

Mary's Natural and Organic Chef's Breast

These are a whole bone-in turkey breast that are great for a smaller group of people or as an additional supplement to your whole turkey. Pre-order or buy early.

Brining Turkey

To guarantee a moist and flavorful turkey, use a brine. In its simplest form, a brine is salt, sugar and water. Beyond that, there are plenty of options to bring exciting flavors to your turkey. Dried fruits and herbs are great additions to the salt and sugar. You can also use broth or even juice.

If you are looking for an easy solution, try out the new **Wheatsville Turkey & Poultry Brine**. We've developed this great flavor profile and all you have to do is pick your liquid. A nice trick to help keep some free space in the fridge is to add ice to your brining vessel. Use an internal thermometer to make sure the temperature stays below 40°F. Use the melting ice as additional water for your brine.





Thanksgiving Wine!

by Shane Shelton Specialty Coordinator

It's time to gather with friends and family and give thanks for all our blessings. It is also time to consume some great grub and luscious libations, loosen your belt, take a nap, and repeat if necessary!

The key to pairing wine with turkey is to find wines that are softer, fruity, bright and less tannic. **Le Grande Noir Pinot Noir** is an ideal choice!

Le Grande Noir Pinot Noir offers pure aromas of cherry, currant, and savory spices. The grapes are hand-picked from the coolest growing area at the foothills of the Pyrennes. Good canopy management brings grapes to ripeness at cool temperatures, producing small quality yields of delicate Pinot Noir grapes. The velvety tannins in Le Grande Noir are nicely balanced by ripe red fruit flavors layered with vanilla and spice.



Easy Holiday Brine

by Cody Atkins, Wellness Coordinator

Wheatsville's signature brine mix features the usual salt and sugar but also has a cornucopia of other seasonings including a dash of candied ginger! Packaged in reusable mason jars, just add your own liquid and your chosen bird. You can use fruit juice (apple works just fine), broth, or water. With this pre-mixed brine, it's very easy to prepare the star of your Thanksgiving dinner! We have this brine featured alongside our other turkey accessories, in close proximity to the meat market.

How to Use Wheatsville's Signature Brine



You will need:

- 1 12 oz jar of Wheatsville Turkey & Poultry Brine Mix
- 1 gallon brining liquid of choice (water, vegetable stock, or fruit juice, such as apple)
- 1 gallon of heavily iced water
- 1 turkey (14-16 lb) 1 brining container or bag

Directions:

Bring the gallon of brining liquid to a boil in large stockpot. Empty jar of Wheatsville Brine with the boiling liquid, stirring to dissolve solids. Remove from heat and allow to cool to room temperature, then refrigerate until ready to use. Ensure brining liquid is chilled before the next steps.

Place thawed turkey and gallon of iced water into a brining container or bag with chilled brine mixture. Keep chilled in refrigerator or place in a cooler with plenty of ice for 12-24 hours. Turkey can be rinsed in cold water before roasting.



If I asked you how old the nutmeg in your pantry is, would you be able to tell me? Is it from last year? The year before? Can you even remember? The quality and flavor of herbs diminishes with time and this is the time of year when we break out those less commonly used seasonal favorites. If your seasonal seasonings are more than a year old, consider replacing them with fresh spices from our Bulk Herbs department.

Adrienne's Grandma's Best Ever Pecan Pie

Are you looking for a simple, crowd pleasing recipe for homemade pecan pie? You can stop right here, because this recipe is super easy and yields a pie that is full of rich brown sugar flavor. Made without corn syrup, it is still sticky and packed with delicious pecans, never goopy.

- 1 cup brown sugar
- 1/2 cup white sugar
- 3 tbsp milk
- 1 stick of butter, melted
- 1 tbsp all-purpose flour

- 1 tsp vanilla
- 2 eggs, lightly beaten
- 3/4 cup pecans (or more!)
- 1 unbaked pie crust of your choosing
- Preheat oven to 375°.

Mix sugars, flour, butter and milk in a saucepan over low heat until all have blended. Stir in vanilla, eggs and nuts. Pour into unbaked pie shell and bake for 45 minutes or until firm.



Sides Make the Meal!

by Lisa Weems, Deli Coordinator

We talk a lot of turkey at this time of year, but the Thanksgiving meal is a whole lot more than just the bird. Count on the Wheatsville Deli to provide you with all of the delicious trimmings you need for the complete Thanksgiving feast. **Items marked with * have no gluten ingredients added.**

For Starters:

Garlic Chive Cheddar Cheeseball *

A Wheatsville classic! A blend of five cheeses, garlic, and green onions, rolled in fresh parsley and dusted with paprika. Great with Bakehouse crostini or thinly sliced baguette.



Vegan Cheezeball *

We introduced this savory treat to great feedback last year. We blend tofu and nuts with subtle spices and garnish the balls with finely chopped pecans. Great with crackers, raw veggies, you name it!

Walnut Pecan Pate (vegan) *

This delicious spread of tofu, nuts, and spices is so rich, you won't believe it's vegan!

Spinach Feta Dip *

This dip is chock-full of chopped spinach and feta cheese and brightened with a nice hit of lemon zest. A staff favorite!

Instead of Turkey:

Tofurky with Mushroom Gravy (vegan)

We take Turtle Island's famous Tofurky roast and smother it in our amazing vegan mushroom gravy. A great alternative for non-meat eaters.

Quinoa Cashew Lentil Loaf (vegan) *

This hearty loaf is packed with protein-rich ingredients, veggies, and spices—a terrific and tasty option for those with dietary restrictions.

On the side:

New! Green Bean Casserole *

Our version of the classic—green beans in a rich herbed Parmesan sauce, topped with crunchy slivered almonds.

New! Green Chili Corn Pudding *

Creamy, cheesy, and a little spicy—a Texas take on the Southern classic!

Vegan Cornbread Stuffing

Our own Bakehouse Vegan Cornbread combined with classic aromatics and herbs and moistened with vegan "chicken" broth.

Vegan Mushroom Gravy

Our top seller! This thick rich gravy is packed with mushrooms, onions, carrots, and herbs—perfect on turkey, potatoes, stuffing, etc., etc....

Garlic Mashed Potatoes (vegan)*

Super creamy Yukon Gold potatoes smashed with lots of sautéed garlic.

Coconut Mashed Sweet Potatoes (vegan)*

Sweet potatoes, coconut milk, brown sugar, and a touch of salt.

Cranberry Orange Relish (vegan)*

This unique chunky sauce is the perfect sweet-tart blend to complement any holiday dish. Also delicious over ripe Brie as an appetizer.



Vegan and Gluten Free Thanksgiving by Niki Nash, Packaged Manager

While Thanksgiving is traditionally a time for comfort foods, many people have dietary needs that can make it seem like a burden and a cause for anxiety. More people than ever are adjusting their diets to exclude gluten, animal products and other foods on advice

from their physicians or for personal reasons. Whether you are accommodating guests, creating your first gluten-free Thanksgiving meal or are planning a meat-free potluck dish, Wheatsville has you covered! I'll let the Deli tell you about their delicious house-made foods while I fill you in on the excellent foods featured in the co-op's aisles.

The famous **Tofurky Roast** is a great go-to solution for a vegan Thanksgiving. Made by Turtle Island Foods, a family-owned, independent company, Tofurky is delicious as a main course as well as great for leftover sandwiches. Be sure to thaw the Tofurky Roast for 24 hours in the fridge for easier preparation. Full instructions and information are available on the Turtle Island website: tofurky.com (including a recipe for Deep Fried Tofurky!).

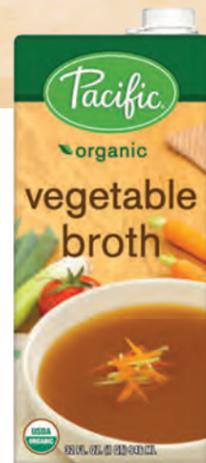


Fans of **Gardein** meatless foods will love their **Holiday Roast**, which is crafted from organic ancient grains flour and filled with cranberry and wild rice stuffing. Serve with on a bed of roasted carrots, parsnips and Brussels sprouts for a crowd pleasing, filling main meal.



Gluten Free Broth

Pacific Foods Organic Chicken Broth and Organic Vegetable Broth are both gluten-free and the vegetable broth is vegan. These packaged broths are a great time saver.



Gluten Free Pie Crust

Wheatsville's baking supplies aisle offers a variety of gluten-free baking flours including **Cup 4 Cup**, an all-purpose flour developed by a top New York chef. See if you can fool your friends with their recipe for "Grandma's Pie Crust".

Grandma's Pie Crust

Recipe can be made ahead of time and stored in the freezer. Yields 2 pie crusts (one pie with top crust or 2 bottom crust pies).

- 2 1/2 cups C4C flour
- 2 tablespoons sugar
- 1 teaspoon salt
- 1 cup butter, cubed and cold
- 2 egg yolks
- 6 tablespoons water, ice-cold

Place all dry ingredients into a food processor and pulse to evenly distribute. Add the cold, cubed butter to the flour mixture. Pulse until the mixture resembles coarse meal. Place mixture into a large bowl and set aside.

Combine the egg yolks and water.

Create a well in the flour mixture (in bowl), gradually whisking the egg mixture in with fork. Mix the dough until it forms a ball.

Allow dough to rest in refrigerator for 10 minutes. Cut the dough in half. Using extra C4C for dusting a flat surface, roll out one portion and drape to fit the contours of a pie dish.

Bake in a preheated oven at 350°F for 10 minutes or until golden brown.



Gluten Free Stuffing

Hilary's Eat Well Holiday Stuffing is not only gluten-free but dairy, soy, yeast, egg, corn and nut free, making it a perfect choice for those who are avoiding one or more of these foods.

Convenient as well as USDA Organic, NonGMO



Project certified and Kosher, this frozen heat-and-eat stuffing ensures that no one has to miss one of Thanksgiving's most popular dishes. Or make your own stuffing using the ever popular **Udi's Gluten Free Bread**.



Vegan Pie Crust

You can make your own vegan pie easily using **Wholly Wholesome Traditional Organic Pieshells** or **Organic Whole Wheat Pieshells**, found in the freezer section.

Gluten Free AND Vegan Pie Crust

If you want to have it all, **Wholly Wholesome** makes a frozen pie crust that is free of animal products and gluten. They even go so far as to manufacture the crusts in an environment free of gluten, wheat, dairy, egg, nuts and soy. Fill it with **Farmer's Market Organic Pumpkin Pie Mix** for a fast and delicious pie.



Top that Pie!

New to the Thanksgiving season is **So Delicious CocoWhip!** This is THE best pie topping I've ever tasted; think Cool Whip but with the heavy mouthfeel of coconut cream. Certified vegan, gluten-free, Kosher, nonGMO and made with organic coconut, CocoWhip! is an indulgence that everyone can enjoy. Pro tip: use it to top a mug of hot chocolate!



Dandies Marshmallows also make a yummy addition to pies, especially sweet potato. Light and fluffy gluten-free Dandies melt just like regular marshmallows. Dandies are made on dedicated vegan equipment with zero animal products—that means no gelatin!



(continued on next page 7)

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President's Message *by Reyna Bishop*

- Wheatville will be at the forefront of a transformed society that has:
- A thriving community centered on hospitality, kindness, & generosity
 - A robust cooperative economy
 - Easy access to sustainable, health food solutions

The Wheatville Board of Directors begins each meeting with the above recitation. These words are important because they remind us why we are in the room together and they inform all of the work that we (as a board and as an organization) do. They are both our mantra and our raison d'être. They are our Ends policies.

The Board has all kinds of policies (which can be found on our website at wheatville.coop/membership/board-of-directors/board-policy-governance) that provide guidance about how we operate. At the top of the list (our A policies) sit the Ends; King of all policies. In our governance model, the Ends policies outline the Board's expectations about the overall impact that we hope to have. Every aspect of the running of Wheatville is informed by our Ends policies. This includes how and whether we grow, how we see our role in our community, what kinds of products we carry, how we treat people, and the way we operate the store.

When I first joined the Board, I figured the Ends policies were similar to a Vision or Mission Statement. They didn't hold much value for me initially because I had worked for corporations whose mission statements, although catchy and inspiring, were mostly slogans. At those companies, there was little to no effort to make the mission an integral part of the company culture. I was blown away the first time I received the Ends Report from Dan Gillotte, our Chief Executive Grocer, outlining his efforts toward realizing the Ends policies. In this report were operational definitions of each aspect of the policy (like kindness, generosity, sustainability) and thoughtful, fully developed metrics on how Wheatville was achieving its goal of a transformed society. We were actually evaluating Dan's performance, not just on how well the store was doing financially, but on the ways he leveraged the store to work toward our Ends.

It has been amazing to be part of an organization like Wheatville. I love that it isn't "business as usual", but rather that everything we do is a Means to our Ends. When the Board finds itself having to address tough issues, when we are thinking strategically about Wheatville's future, when we are evaluating ourselves and Dan, our Ends policies are always there, informing and guiding us. This is part of what makes being on the Board so rewarding.

Wheatville Ends Policies

Wheatville will be at the forefront of a transformed society that has:

- A thriving community centered on hospitality, kindness, and generosity
- A robust cooperative economy
- Easy access to sustainable, healthy food solutions

2015 Recap

The Board has had a busy 2015. We continue to learn and grow in order to understand and meet the challenges of providing oversight and vision for a growing organization. Not only is education, training, and information one of the cooperative principles, but we have specific policies (B8) which require that we invest in our governance capacity. Learning opportunities our whole board participated in included an orientation, board retreat, a policy governance workshop, and a 3 part financial learning series put on by our former Treasurer, Marcia Erickson. In addition, a few of our directors took the opportunity this year to attend events/trainings such as the CCMA (Consumer Cooperative Management Association) annual meeting, CBLD101 (Foundations for Board Leadership), Cooperative Governance Leadership Training, and the ACBA (Austin Cooperative Business Association) Summit. We also, as a group, have been able to take time during most meetings to have strategic learning conversations that have helped to inform our year's work.

During each meeting, the Board monitors our employee, Dan Gillotte, on our D policies (Executive limitations). We also have yearly recurring committees such as our audit/review committee, Fall Owner Gathering Committee, and Nominations Committee. This year, the board took on several additional projects. We formed a policy review committee to review all of our B policies to ensure that they remain relevant and applicable as our organization grows and changes. We formed a D6 Committee to more deeply examine our policies and tools as they relate to staff treatment and compensation. We also formed a transparency committee to examine board and management policies for ensuring member access to cooperative information.

The current board has a few more months left in this calendar year. It's always around this time that we start to wrap up our work for this year and start to plan for the next. Our elections are underway and soon we will know who will make up next year's Board.

I think I speak for the Board when I say that we are all honored to represent our now more than 18,000 owners as stewards of this cooperative.



2015 Fall Owner Gathering a Success!

by Deborah Ingraham, and Michelle Hernandez,
Board Members, and FOG Co-Chairs

On Saturday, October 3, Wheatville welcomed over 100 owners to a new, exciting format for the 2015 Fall Owner Gathering (FOG). An Owner Fair and 14 Prizes were new features of this year's FOG. Inside the tent at the S. Lamar store, nine co-op owners who also own businesses participated in an inaugural Owner Fair, fulfilling this year's FOG theme, "I am Wheatville". With much appreciation, Wheatville thanks these owner businesses for participating in the Fair and donating prizes: **Mausmade Jewelry, Royal Tiger Tattoo, Farmgrass, Fibercove, Nueces Acupuncture & Oriental Massage, Slow North, Haiku Press, Go Dance Studio, and Alyse Mervosh, Home & Office Organizer.**



photo Erica Rose



Music by the fabulous **Lost Pines** entertained the co-op owners who came to shop and attend Wheatville's Annual Business Meeting. Wheatville's Board President, Reyna Bishop and FOG Co-chair Michelle Hernandez welcomed owners to the Annual Meeting. In his annual message, Chief Executive Grocer, Dan Gillotte, highlighted Wheatville's extraordinary history and praised the Austin co-op community's commitment to supporting Wheatville's efforts be a transformative force in Austin. Sean O'Conner, a Wheatville employee and member of the Staff Wage Task Force, reported on the Task Force's important work of finding ways to enhance staff compensation in Austin's very challenging economy.

Board Treasurer and Nominations Committee Chair, Doug Addison, did double duty presenting Wheatville's Annual Report and introducing the candidates running for one of three spots on the board. Candidates gave a brief speech about why they are running for the board and how they plan to contribute if elected. Topped off by great food and fun children's activities with **Spilled Milk Social Club**, the 2015 FOG was a great success. The FOG Committee (Michelle Hernandez, Deborah Ingraham, Raquel Dadomo, and Erica Rose) is grateful to everyone who attended and helped make this event successful, especially the volunteers who helped with the not-so-fun jobs of setting up and cleaning up. We all look forward to seeing you at FOG 2016!



WHEATSVILLE ANNUAL REPORT – FISCAL YEAR 2014-2015



Annual Financial Report

prepared by Dan Gillotte, Chief Executive Grocer

Fiscal Year Ending 5/31/15 was a good year for your co-op but not without its challenges. We achieved the largest sales of our history, but the year also had us losing money. Due to the opening of our second store, we had planned for negative earnings, though, and our actual results were better than budget. Hopefully as

you follow along this report and consider the activity we've undertaken in these past few years (in opening South Lamar and in lowering our prices as we have) you'll see that the financial state of Wheatsville is solid.

This report accompanies our income statement and balance sheet. The numbers in these statements have been audited by our CPA and are after taxes, but before the board allocation for investor dividends.

Income Statement

The income statement, sometimes referred to as a P & L or Profit and Loss statement, is a summary of revenues and expenses. It shows the financial progress of a company over a period of time. In this case, it shows Wheatsville's revenues and expenses for the fiscal year ending May 31, 2015.

Wheatsville's sales grew to \$31,380,142, a 21% increase over the previous year, and beat our budgeted sales number by almost \$300,000.

Our Cost of Goods Sold (COGS) is the amount of money we spend on product in an accounting period. It is the biggest single expense category at

the co-op, with 63¢ of each dollar spent by consumers at the co-op going to pay for our inventory of merchandise from local and national vendors. This cost increased as a percentage of sales this year, reflecting the price cuts we made on hundreds of items to become more affordable to more people. (This topic is addressed more in the CEG's Annual Report in

	ACTUALS	PLAN
SALES	\$31,380,142	\$31,091,285
Cost of Goods Sold	\$19,881,464	\$19,594,065
Gross Profit Margin	\$11,498,678	\$11,497,220
Personnel Expense	\$7,723,824	\$7,840,913
Depreciation & Amortization	\$657,341	\$651,940
Other Operating Expenses	\$3,152,658	\$3,048,884
Interest on Bank Loan	\$295,691	\$294,829
Other Non-Operating Expenses		
less Non-Operating Revenues	\$46,015	\$98,775
Net Income <Loss> before Income Tax	-\$376,851	-\$438,121
Provision for Taxes	-\$164,000	\$0
Net Income <Loss>	-\$212,851	-\$438,121

this issue.)

After Cost of Goods, our next biggest expense category is personnel. We spent 25¢ of every dollar taken in at the registers on personnel expenses including wages, benefits and payroll taxes, a total of \$7,723,824. This amount was less than budgeted but was an increase of 19% over the previous year as we added more jobs to our fast growing South Lamar store and continued regular annual staff pay increases. We continue to offer a premium insurance benefit at the co-op, and that cost does continue to rise for us as it does for all businesses.

Our net loss before taxes was \$376,851 or 1.2% of sales. This was about \$61,000 better than the planned loss of \$438,121, and our bottom line after taxes was actually \$225,000 better than budget. This is because we were able to claim a \$164,000 tax benefit for accelerated tax depreciation from the prior two years on new store improvements at South Lamar.

It's typical for businesses to lose money in their first year or two (or even 3, sometimes) after a major expansion. After our renovation of Guadalupe in 2009 we defied the trends of our sister co-ops and had no such loss, but the South Lamar project was more in line with expectations. The good news on this is that, like the first year after opening at Lamar, we performed better than our budgetary projections. A few years of loss doesn't concern us very much as long as we are financially healthy enough to continue to operate our business effectively and, as we move to the Balance Sheet, we can show that is the case.

Balance Sheet

A balance sheet is like a snapshot of the financial condition of a business at a specific moment in time, typically the close of an accounting period. The balance sheet is one way to assess the financial strength or health of a business. Our balance sheet continues to show a healthy financial footing.

The total assets of Wheatsville Food Co-op as of May 31, 2015 were \$9,694,783. Of that amount, \$2,324,202 is considered "current" meaning it is relatively liquid. This includes cash and cash equivalents, inventory, etc. One measure of a business's financial health is called the "current ratio." This measures the ability of a business to pay off its financial obligations in a timely manner. It compares the current assets of the business to its current liabilities (those payable within a year). Our current ratio is 1.20 to 1. We would prefer to be at 1.25:1, but we're close.

Our overall member equity, the net amount of the co-op's assets that are owned by the members and not subject to outside obligations, is \$4,217,974. This equity includes member capital paid in by our owners, \$1,064,963 (up from \$940,957 in 2014); member investor shares, \$1,738,100; and retained patronage, \$1,043,125 (the portion of patronage allocations not paid out in rebates since 2005). The rest of our equity consists of retained earnings, the amount of money we have earned and saved over the history of Wheatsville's life.

Since the renovation of Guadalupe in 2009 we have had a loan from National Co-op Bank. Two years ago we "rolled" that loan up into a new loan which included funding for the opening of South Lamar. This loan shows up on the balance sheet as Long-Term Debt less Current Portion, plus Current Portion of Long-Term Debt.

The CPA-audited balance sheet shows Wheatsville to be a healthy business on a good footing, especially considering the huge transformation we orchestrated over the past 2 years!

Thank YOU for your continued incredible support and thanks also to the hard work of our board and staff.

Message from the Review Committee

by Doug Addison, Board Treasurer



The Board of Directors appointed board members Marcia Erickson (treasurer through June 2015), Doug Addison (current treasurer), Kitten Holloway and Michelle Hernandez to serve as the Review Committee for Wheatsville's 2015 Annual Report to the Owners. In accordance with Wheatsville's by-laws, it is the Review Committee's responsibility to ensure that the Annual Report is complete, accurate and easy for owners to understand.

Marcia Erickson did a line-by-line review of Texas statute and our Co-op's by-laws to ensure it contains all required elements. This includes Wheatsville's balance sheet, income statement, total number of shareholders, amount of paid-in capital and other financial metrics.

To check accuracy, the Review Committee interviewed our accounting team about their process of auditing the Coop's financial condition. This year, the Board again hired Wegner LLP, CPAs and Consultants, a professional services firm that specializes in working with cooperative businesses. Wegner LLP's accountants have performed annual audits or reviews of the Co-op's finances for several years in row. The firm also prepares the Co-op's annual federal tax return. Wegner LLP reviewed financial statements included in the annual report. Consistent with Board policy, Wegner LLP conducted a full audit of Wheatsville in 2014 and a less extensive review in 2013.

The committee spoke with Bruce Mayer, a Wegner CPA, in Austin after his audit of Wheatsville's books this year. His team worked to obtain reasonable assurance that financial statements fairly reflect the financial position of Wheatsville. While the Co-op did book a net loss in fiscal year ending May 31, 2015, Mayer indicated that the loss was less than had been budgeted and was to be expected for a business in growth mode. He added that Wheatsville's cash position is strong and he saw no liquidity issues.

Wegner sampled and tested bank reconciliations, accounts receivable, payable accounts, bank statements for notes payable, fixed assets and depreciation expense as needed to support their opinion. The accountants also reviewed recent tax payments to confirm they were paid completely and on time. As a result of our conversations with Bruce Mayer about his processes, the Review Committee can report that the audit was conducted in a manner consistent with professional accounting standards. In addition, the accountants said they encountered no issues or problems in the course of review. This reflects well on the work of Wheatsville Finance Manager John Perkins and his staff.

To further understand the business, the Review Committee interviewed key Wheatsville staff members to better understand checks and balances in the financial and accounting processes. Kitten spoke with south Lamar front-end supervisor Matt Otto and IT system manager Ryan Vanstone about the security of Wheatsville's point-of-sale system. Kitten also spoke with payroll coordinator Heather Fisher about upcoming efficiency improvements. With accounts payable coordinator Tammy Brookshire, Marcia reviewed improvements to the check-writing process that have been implemented since the Board's previous review in 2014. Processes and safeguards were found to be in place in all of these business systems and processes.

The Board will continue to arrange for independent auditors like Wegner to conduct full annual audits of Wheatsville financial statements during this growth period at recommendation of the auditor. Audits will include assessment of accounting policies and internal controls relevant to the preparation of same. The Board continues to monitor Wheatsville financial results routinely as part of policy governance as well as creating the Annual Report to Owners.

We hope you find this year's Annual Report easy to understand. Wheatsville is in good fiscal health and well positioned to grow Austin's cooperative economy. The Review Committee commends the 2015 Annual Report to the Owners of Wheatsville.

I certify that I am not a principal bookkeeper, accountant or employee of the Co-op.
Doug Addison, Treasurer, Wheatsville Board of Directors

	05/31/15	06/01/14	Year-to-Year Difference
ASSETS			
CURRENT ASSETS			
Cash	\$1,307,885	\$1,265,105	\$42,780
Accounts Receivable	\$57,299	\$53,873	\$3,426
Inventory	\$921,400	\$884,495	\$36,905
Prepaid Expenses	\$37,618	\$196,783	(\$159,165)
Total Current Assets	\$2,324,202	\$2,400,256	(\$76,054)
FIXED ASSETS			
Property & Equipment	\$6,914,015	\$7,497,607	(\$583,592)
OTHER ASSETS			
Equity & Deposits in Cooperatives	\$456,567	\$332,377	\$124,190
TOTAL ASSETS	\$9,694,783	\$10,230,240	(\$535,456)
LIABILITIES & EQUITY			
CURRENT LIABILITIES			
Accounts Payable	\$925,033	\$830,722	\$94,310
Accrued Expenses	\$500,881	\$411,466	\$89,415
Investor Shares Dividends Payable	\$59,322	\$58,302	\$1,020
Current Portion of Long-Term Debt	\$456,810	\$426,906	\$29,904
Total Current Liabilities	\$1,942,046	\$1,727,397	\$214,649
LONG-TERM LIABILITIES			
Long-Term Debt less Current Portion	\$3,534,763	\$3,987,514	(\$452,751)
Expansion Consulting Fees	\$0	\$64,561	(\$64,561)
Deferred Taxes	\$0	\$84,000	(\$84,000)
Total Long-Term Liabilities	\$3,534,763	\$4,136,075	(\$601,312)
TOTAL LIABILITIES	\$5,476,809	\$5,863,472	(\$386,663)
OWNERS' EQUITY			
Investor Shares	\$1,738,100	\$1,746,100	(\$8,000)
Membership Capital	\$1,064,963	\$940,957	\$124,006
Retained Patronage	\$1,043,125	\$1,043,125	\$0
Retained Earnings	\$371,786	\$636,586	(\$264,800)
Total Owners' Equity	\$4,217,974	\$4,366,768	(\$148,794)
TOTAL LIABILITIES & EQUITY	\$9,694,783	\$10,230,240	(\$535,456)



Wheatville's BIG Direction

by Dan Gillotte, Chief Executive Grocer

Four years ago at a fall Owner gathering out at Urban Roots farm I unveiled Wheatville's BIG Direction for our owners to see and understand our exciting strategic plan for the future. This plan involved amplifying all of the good that we were doing at our store on GUADALUPE (our ONLY store at that point) and magnifying all that good by opening additional stores over several years.

At that time we imagined that Wheatville's BIG direction would create more local/ organic/ sustainable food, more cooperative economy, and more happy people and we envisioned that this could happen if we were successful.

Two years ago we stood in this very spot and celebrated. We celebrated the concrete realization of the first step of Wheatville's BIG Direction. We celebrated all the hard work and effort and commitment that went into opening our South Lamar store. We celebrated the fact that owners had been crying out for a south location for literally decades and now had a store in their neck of the woods that they could love as much as they loved the Guadalupe store but closer to more of them! We celebrated the many new staff that we hired to run this store and we were overjoyed at the number of local organic and sustainable products we were now stocking at this location. And we had a lot of fun!

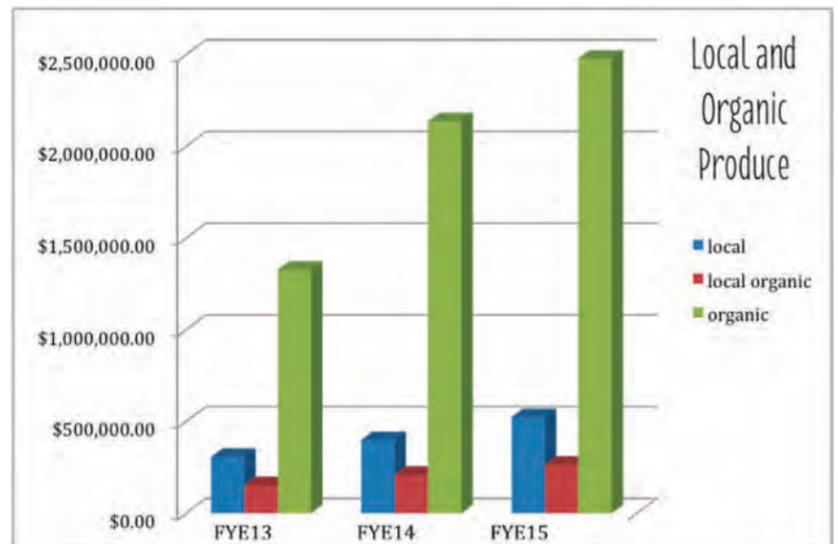
Now in 2015 two years later we have a good chance to look back and see what impact we've had with this first move in our long game of the BIG Direction.

All the other co-op people I talk to in the country agree that opening a second store is the hardest thing that a co-op will ever do, any business for that matter, probably. And we have had our share of challenges but for now I want to focus on the great successes that this exciting challenging and bold move have created for our cooperative, in Austin, in Texas and in the world.

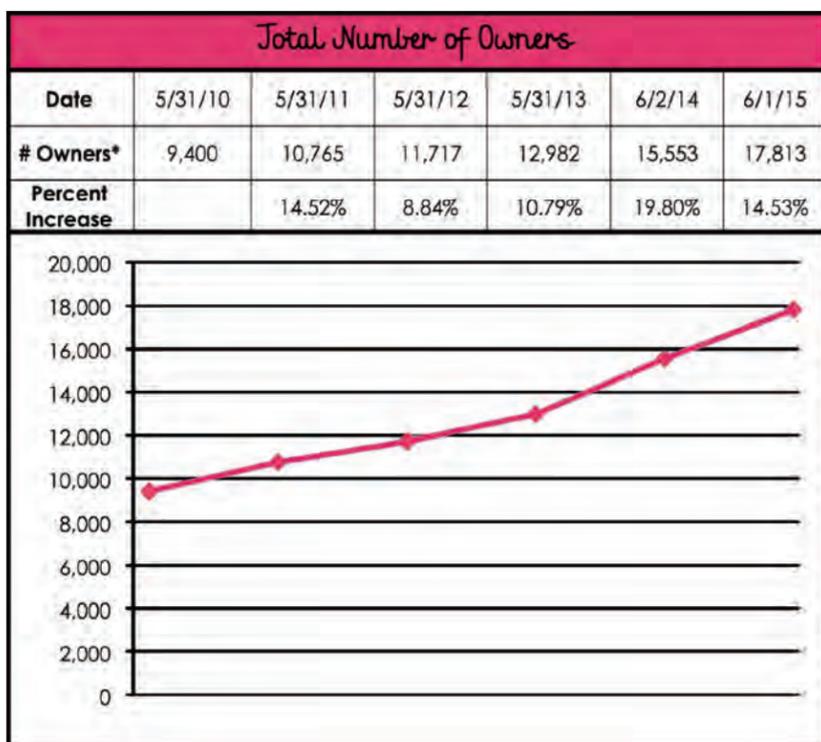
Just some numbers to share to put things into context. Up until 2013 we had 12,000 owners of our cooperative. Now we stand having more than 18,000 owners! 6,000 new owners in just a matter of a couple years. This is an astonishing rate of growth for ownership and far surpassed our expectations. This is 6,000 more people owning their grocery store, buying food from their co-op, participating in Austin's cooperative economy and keeping their money as local as possible.



We've been able to support our local vendors in a way that was never possible before more than doubling our sales with many of them and turning new shoppers on to these awesome vendors every day is one of the opportunities we have with new stores in new areas. That definitely happened here at Lamar. Our friends at Yellow Bird I'm sure will attest to the impact Wheatville can have on a new company when we throw our love and support behind them as can many other small local companies who got a major boost from our support in their early days. This additional store allowed us to spread our commitment to local to so many more people who had never heard or seen of some of the products we carry before.



Year	Local Sales	Percent Increase	Organic Sales	Percent Increase
FYE15	\$8,613,132.94	22.94%	\$8,349,280.79	20.21%
FYE14	\$7,005,511.69	45.36%	\$6,945,428.30	32.56%
FYE13	\$4,819,329.98	11.72%	\$5,239,525.53	33.42%
FYE12	\$4,313,879.52		\$3,927,065.91	



In 2012 we had about 12,000 transactions per week at the Guadalupe store now in 2015 we have about 24,000 transactions each week between our two stores. That's double the number of people enjoying the friendliest store in town, getting to experience all of the special local organic and sustainable products that we carry and champion better than anybody else and the chance to be part of this special business that we've created here in Austin.

This drastic increase in number of people shopping in our store has also given us the opportunity to harness that into additional generosity in giving from our shoppers and owners towards the community groups that you choose in our annual election. We raised thousands and thousands of dollars through register donations from shoppers and owners like you!

Opening South Lamar also amplified our ability to give directly from Wheatville to local community groups and we are proud of our achievements in that area. So far in 2015 we've donated \$60,000 to local groups like Urban Roots, Austin Parks Foundation, Farmshare and more.



	FYE 2013	FYE 2014	FYE 2015
Total	\$1,666,096.00	\$2,571,094.53	\$3,065,260.50
Local	\$307,289.11	\$399,487.68	\$524,628.91
Local Organic	\$154,016.03	\$210,088.13	\$264,769.78
Organic	\$1,328,161.00	\$2,136,792.20	\$2,478,973.82

Our sales alone demonstrate that the BIG Direction is real and happening—before opening South Lamar Wheatville Sales were \$18,000,000 now we're heading toward sales of over \$32,000,000.

Let's talk about staff—in 2013 we had 150 staff today we have over 270! In opening South Lamar we were able to create more opportunity for staff to grow with our co-op into new roles with increased responsibility and pay and also to bring other talented people from outside the co-op into the co-op world and start them on a new path of co-op life! The workplace at Wheatville is not without its challenges but we strive to be an excellent employer and often hit the mark for many of our employees. The same great service that you receive shopping at the Wheatville is also how we treat each other as we work together and it makes for a very special workplace.

Our growth over the years as a co-op business has attracted a lot of attention from other food co-ops in the country. We're frequently asked to share our practices and processes with co-ops. There isn't a week that goes by that we don't get one or several emails from food co-op operators and boards asking us how we do something or other the Wheatville Way. Some of the areas where we are seen as leaders in food co-ops include: our service, being the friendliest store in town, our Open Book Management system, our merchandising excellence, our strategic direction for the future, our board/ GM relationship, our staff culture and commitment to servant leadership. Dozens of food co-ops around the country see us as a role model and would like to emulate the success that we have had. Just recently a co-op GM told me "Thanks. You guys at Wheatville are doing a lot of heavy lifting for all of us."

One reason why we are seen as a role model is because we take on difficult challenges and solve them. When we opened at South Lamar people were largely very ecstatic about the new store but we did also get some complaints about our prices. People loved our service and our offerings but

(continued on next page)



Wheatville's BIG Direction... *continued*

perceived us to be under-priced by other grocers. Honestly this was long a complaint about Wheatville.. one of the challenges of running a high customer service business and being a decidedly smaller player than all the chain stores. We also conducted a shopper survey which unfortunately told us the same story- "Wheatville we love you but you're too expensive."

So, a little over a year ago we committed to making big changes in our pricing in order to meet this challenge head on. We were going to try and find a way to shed the perception that we were expensive and offer more value and more affordability to more people. In fact, easy access to sustainable healthy food is one of our end goals and this project would be essential in achieving that in the coming years. We did a LOT of work- looked at all the grocers in town and figured out areas where we were most out of whack and lowered our prices accordingly. We dropped literally hundreds of prices to get in line with the big chain grocers in town and introduced our Co-op Basics programs to offer rock solid pricing on many staples. Feedback to these changes has been very good. Hopefully you have found an improvement in affordability while shopping in the past several months.

This program did come with a cost though. It tightened our already tight margins and put additional pressure on our financial condition. And, as a staff person recently told me the market forces that operate in Austin affect us no matter how ethical we want to be. Meaning that we NEED to function as a going business concern and meet our financial obligations in order to have this cooperative in the future. This is the hard and least fun part about being responsible for the financial well being of Wheatville.

So, while we decided last year to focus on being more affordable to more people Austin was still becoming a more expensive place to live which was putting pressure on our staff. We learned how frustrating and challenging this was for many staff last Spring through our Staff Satisfaction Survey. We discovered that while staff were largely very satisfied working at Wheatville there were some areas of dissatisfaction and that wage was an area that needed serious attention. So, as is our way at Wheatville we set about working to fix it.

I invited any staff that wanted to participate to join our Wage Satisfaction Task Force. This group of 25 or so staff met throughout the late spring and summer to try and find a way to improve wages while also keeping the co-op financially stable which is no small challenge. This group and I met, discussed, argued and thought hard about what mattered to staff, what would be fair in wage changes, what benefits were most or least important to staff and whether we could increase efficiency and sales to help us solve this problem.

This process was good but also frustrating. Staff were ready for us to have some answers and to be raising wages NOW. I decided to do what we often do at co-ops when we're stuck and I asked for help. We are now working with CE Pugh and Lauren Olson from National Co-op Grocers, our co-op of food co-ops, to come down here to more quickly help us improve the wages at Wheatville.

The issue of wages is, as you know a nation-wide concern not just isolated to our co-op or Austin. Many, many food co-ops and other businesses are experiencing the same challenge. CE and Lauren have experience in this area that will build on what we learned with the wage task force but also allow us to move forward with a plan by the end of this calendar year.

Our commitment is to continue to involve the Wage Task Force through this process and to end up with increased wages for most of the staff levels at the co-op. We're striving to offer a livable wage for all staff with a plan that is sustainable now and in the long term for the co-op.

I wish that there had been an easy answer for this last year or that we could have lowered prices and become more affordable for more people AND raised wages simultaneously but the reality of independent business is that you can't necessarily do all that you want to do at the same time.

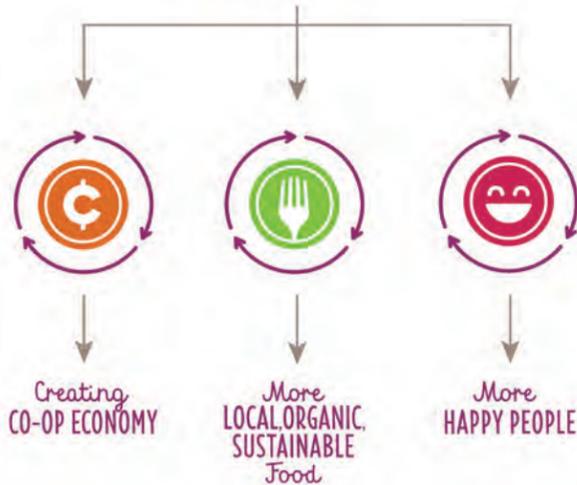
In addition to staff pay which we will improve shortly we are also, as always working to improve communication, training and systems within our stores. We're still in growing pains to some degree from our momentous step of becoming a multi-store co-op but I think we will make excellent progress in these next few months.

Management and staff working together is the way that every good thing has ever come to Wheatville and I look forward to the great things we can accomplish together in the coming months and years.

Your support as owners is crucial in this. We are all playing for team Wheatville and want great things for our co-op. We may disagree from time to time but our desire to have a strong and successful co-op and positively transformed society is our goal and we'll only accomplish this hard work if we're heading together in the same direction.

Wheatville's BIG Direction is our road map to this word we are trying to create and it creates the economic engine that we need to accomplish great things. Looking forward we know that we'll have challenges but by all accounts the hardest work of opening a second store gets much easier as we proceed further.

I thank you for your support.



Board Code of Ethics

by *Nada Lulic Boyt, Board Member*



The Wheatville Board maintains "Board Process" policies which describe the duties and expectations to which we hold ourselves accountable. These policies include managing potential conflicts in interest, our accountability to the best interests of the coop, confidentiality, and our Code of Ethics.

During our Board Orientation at the beginning of each year, the Board discusses in depth, the Directors Code of Conduct. Each director signs a Statement of Agreement (code of conduct/conflict of interest disclosure) twice a year (or more frequently if new conflicts requiring disclosure arise).

Our B5 policy, Directors' Code of Conduct specifies that we report on our adherence to the code of conduct policy in each annual report. Annually, individual directors score themselves on adherence to each sub-policy.

In May of 2015, the overall score for policy B5, "Directors commit to ethical, businesslike and lawful conduct" was 5.0 on a scale of 1 to 5, with 5 being the best. Sub-policies related to Board Conduct, were 4.4 or higher, with 5 being the best. The Board did not propose any revisions to the policy at that time.

Policy B5 - Director's Code of Conduct, like all of our policies, can be viewed at any time on the Wheatville website via a link on the Board of Director's page. wheatville.coop/membership/board-of-directors/board-policy-governance



Board Compensation

by *Michelle Hernandez, Board Member*

2015 has been a year of discussion around compensation at Wheatville and as part of a national conversation. The board performs an annual review of director compensation as outlined in Article 5.11 of our bylaws to assess whether the existing policy is the policy we want to maintain for the upcoming year. We report our decision to our members in the Annual Report.

Currently board members receive a 10% discount on most purchases at the co-op. The President receives a \$300 monthly stipend and other directors receive a monthly stipend of \$100. In light of other compensation discussions occurring at Wheatville, examining director compensation stimulated interesting discussion, including why we have compensation and how removing the monetary stipend may impact current and potential future directors.

First, why do we have compensation? Compensation takes into consideration the many hours directors spend in co-op service, including board meetings, committee work, outreach, and other activities. At the review, the board considered how the second store location and continued growth in our membership has impacted and may continue to impact director duties.

The board also had strategic learning around past research on director compensation in food co-ops. We read and discussed an article from *Cooperative Grocer* which noted the value compensation can bring. That article noted that compensation is meant more as a symbolic than economic gesture and conveys appreciation for board members' work. It also noted how compensation can "imply a set of expectations and overall climate that demands improved board performance".

One viewpoint the board discussed was how the monthly stipend may positively impact people with less established careers to considering joining the board. The financial incentive may be what "tips the scales" to afford opportunities to take on this role in leadership. Other discussion noted the impact of growing pains expansion has brought on directors duties, especially with times in the year where we did not have a fully staffed board.

There was also a review of common practices provided to the Board that found board compensation with discounts/stipends is fairly common among food co-operatives. Based on research done in 2012 for food co-ops of comparable size, Wheatville is in the middle of the range, with monetary compensation varying from \$300 to \$1800 per year, and discounts varying from 5% to 22%.

The board concluded the existing board compensation should remain unchanged for 2016, with all board members receiving a 10% discount on most co-op purchases and a stipend of \$300 per month for the President and \$100 per month for other directors.

For those interested in sharing their opinions or learning more about Board work, we reserve at least ten minutes of "open time" every regular monthly meeting to meet with whomever may want to come. You can find more information or sign up for open time and the Board on Wheatville's website.



Vegan and Gluten Free Thanksgiving

continued from Page 6

These are just a sampling of the many delights to be found in the aisles of Wheatsville. Whether you let one of these fine companies provide the convenience for you or you make it all from scratch, rest assured that we've got you covered for the full spectrum of dietary needs. Happy worry-free eating!

Pumpkin Spice Cheezecake

Raw, Vegan and Gluten free!

Step 1: Prep

Soak 1/2 to 3/4 c Cashews for 4 to 6 hours.

Step 2: Making your Pumpkin Spice Cheezecake

1 c Macadamia nuts
1 c soaked Cashews

In your food processor grind your nuts until they've become a paste:

Add the following to your food processor and puree everything together for 3 minutes, until whipped and creamy:

2 c fresh/raw shredded pumpkin flesh (Kabocha or Sugar Pumpkin works best)
1/2 c Coconut Crystals plus 3 heaping Tbsp
1/4 c Coconut Oil
3 Tbsp Lemon Juice
1 tsp Apple Cider Vinegar
1 tsp Vanilla
2 tsp ground Cinnamon
2 tsp ground Allspice
1/2 tsp Ginger Powder
2 pinches Salt

Step 3: Making Your Crust

1 c Pecans (Walnuts will also work)

5 Dates

1 tsp Cinnamon

pinch of Salt

Place everything together in your food processor and pulse until all of your ingredients are evenly ground up:



Final Step: Assembling:

Using a Spring Form Pan

Proceed to layer your crust first, and pour your cheezecake batter into the pan on top of the crust. Place it in the freezer so all of the ingredients can properly set. This may take anywhere up to 4 hours - but freezing is important, so the longer the better. Remove from the freezer after frozen through and store in your fridge.

Place your cheezecake (covered) into the fridge, allowing it to thaw for about 30 minutes to an hour before slicing and serving.

No Spring Form Pan? No problem! See the original blog post for instructions. See www.addictedtoveggies.com/2011/10/pumpkin-spice-cheezecake.html for more details.



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Travis Audubon Society protects critical habitat for the endangered Golden-cheeked Warbler at their 690 acre Baker Sanctuary. Their ten acre Chaetura Canyon Sanctuary is world renowned for research and conservation of Chimney Swifts. TAS spearheads conservation programs locally and supports 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. Their outreach programs educate the community about the vital connection between conservation and sustainable, healthy human habitats.

www.travisaudubon.org/fieldtrips.html

The Wheatsville Member-Owned Business Directory

is online! Do business with your fellow co-ops! See the listings at wheatsville.coop/resources/member-owned-business-directory

Staff TOP 10 PICK



DANNY RIHA: DELI LEAD GUADALUPE

1. WV Bakehouse Pumpkin Scones

HALF OF THE REASON I WAKE UP IN THE AM.



2. WV Bakehouse French Baguette

PAIR WITH MOZZ, TOMATOES, AND OLIVES. LOVE LIFE.

3. Pogue Mahone Garlic and Dill Pickles

♥♥♥



4. Kosmic Kombucha

WV Pear of The Dog

THIS ONE WON'T BITE YA!



5. Shire City Herbals Fire Cider

PERFECT FOR OPENING UP THOSE SINUSES.

6. Third Coast Tres Costas Espresso

THE BEST REASON TO GET OUT OF BED IN THE MORNING.



7. Epic Beef Steak Bites

TOSS THIS IN YOUR BAG BEFORE AN ENERGETIC BIKE RIDE!

8. Skull and Cakelones

Mocha Marmalade Trifle Jar

SO DECADENT. SHARE WITH SOMEONE YOU ADORE.

9. Guayaki Classic Gold Sparkling Mate

LIKE TOPO, BUT WITH THE ADDED BONUS OF CAFFEINE!



10. Margarita's

Organic Flour Tortillas

TACOS FOREVER, FOREVER TACOS.

Staff TOP 10 PICK



CHRISTINA LEE SHANE, DELI ORDER CLERK, S. LAMAR

1. Deli-Made Cashew Tamari Dressing

A TASTY DRESSING FOR DIPPING EVERYTHING!



2. Jason Powersmile

Powerful Peppermint Toothpaste

YOUR MOUTH WILL FEEL SO FRESH AND SO CLEAN!

3. Maine Root Soda-Doppelganger in the soda fountain at S. Lamar

TASTES SO FAMILIAR YET SO DIFFERENT AND DELICIOUS!



5. Hot Dang Grain Burgers -El Guapo

GREAT FOR BREAKFAST WITH A FRIED EGG!



6. Rocco and Lola's Almond and Pecan Breading

GREAT FOR CHICKEN TENDERS, DIPPED IN CASHEW TAMARI DRESSING!



7. Shire City Herbals Fire Cider

AWAKEN YOUR SENSES, BOOST YOUR IMMUNE SYSTEM AND FIGHT THOSE SEASONAL ALLERGIES!



8. Hat Creek Pickle Co. Bavarian-style Sauerkraut

FERMENTED GOODNESS WITH A TOUCH OF HEAT!

9. Tender Belly Bacon

PERFECT MEAT TO FAT RATIO; IT'S THE DUCT TAPE OF FOOD!



10. Hampton Creek Just Mayo

SIMPLY THE BEST MAYO, TRY IT ON A BLT!

Co+op basics

Great food, great prices!



Look for these signs to find great prices on popular household essentials and pantry staples.

It's been one year since we launched our Co+op Basics program, and we're happy to announce that we've recently expanded our selection to include **ALL Field Day items**. We've added almost 100 Field Day products to help round out your weekly shop and fill your cabinets. These products are GMO-free, preservative-free, and don't contain artificial colors or flavors. And the best part (besides the low price)? Most are certified organic!

Check out all of our new household and pantry staples the next time you shop. From organic cookies, organic salad dressing, organic peanut butter, organic jelly to Mediterranean sea salt and many more, we've got the foods you love at **EVEN BETTER** prices!

We know you like shopping at the co-op but we also know you have lots of choices. Co+op Basics offers shoppers and owners the best prices possible so that you have more money to spend on the things that are the most important to you. We appreciate your patronage and thank you for supporting the only retail grocery co-op in TEXAS!

FAQ

What is Co+op Basics?

Co+op Basics is a selection of almost 200 affordably priced pantry and household items that can be found throughout the store. We've chosen some of our most popular items—the essential building blocks for hearty meals and day-to-day living.

Can I use manufacturer's coupons?

Absolutely! If you find a manufacturer's coupon you are welcome to redeem them at either of our stores on your next shop.

Can I get a case discount or use my Owner Appreciation Day discount?

In order to give our shoppers these great prices all year round, we are unable to allow any further price reductions on Co+op Basics items.

Does Wheatsville accept WIC or SNAP cards?

We are happy to accept Lone Star cards, but at this time are not able to redeem WIC benefits.

Let us know what you think!

Leave us a comment at the Hospitality Desk and let us know if Co+op Basics makes your shopping easier! Remember, YOU OWN IT!

TAPESTRY SINGERS

Austin Women's Chorus

What Dreams May Come

Saturday, November 21st 2015

7:30pm St. Matthew's Episcopal Church
8134 Mesa Drive

In 1987, Tapestry Singers began as a way to bring women together to celebrate their heritage and for the pure enjoyment of singing. Women from all backgrounds, lifestyles, and areas of the city come together once a week to laugh, to support, and to sing their hearts out!

Tickets can be purchased from a member, at the door, or www.tapestrysingers.org

Food Gifts & Stocking Stuffers *by Adrienne, Grocery Coord.*

In my circle of friends and family, we'd rather make gifts for each other than purchase them. I've crocheted my daughter blankets and made her a batches of her favorite cookies. My ex-father and uncle in law get big pans of my famous Sausage Bread Stuffing (if you ask nicely, I'll share the



recipe!) and my BFF gets a Best Ever Pecan Pie. Food gifts are where it's at, and this year, we have many fun, new items to choose from!

Brand Castle's Cookie Decorating Kits allow friends and families to work on a fun baking project together, baking and decorating silly cookies! We'll have the **Ugly Sweater** and **Gingerbread Ninja** cookie decorating kits.



Baru's Dreamy Chocolate Hippos are adorable little caramel filled chocolate candies. They are irresistible and a great stocking stuffer!



Brix Chocolate for Wine makes fine dark chocolate to pair with equally fine wine. Three ounce chocolate bars are packaged so that they can hang around the

neck of the bottle of your choice. Smooth Dark Chocolate pairs well with Champagne, Riesling and Pinot Noir; Extra Dark Chocolate pairs with Cabernet Sauvignon, Bordeaux, Barolo and Malbec. What a fantastic hostess gift!



From **Seattle Chocolates**, we have delightful seasonal flavors like Mom's Hot Cocoa (with chewy marshmallow bits), Hot Buttered Rum (with a hint of rum and toffee crunch), Holiday Cheer Egnog (milk chocolate with a creamy center of vanilla, cream and nutmeg) and more! Their packaging is charmingly retro and sure to be a hit!



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Happy Hanukkah *By Jordana Hoffman, Ops Lead*



Hanukkah has always been a holiday close to my heart. Family and friends gather together to celebrate the miracle of the oil found in the ruins of the Temple in Jerusalem, after the Temple was destroyed during the Maccabean Revolt.

The jar of oil was small and should only have lasted for one day, but managed to last for eight days instead. Therefore, we celebrate for eights days instead of one, and we eat foods fried in oil, such as latkes, or potato pancakes, to commemorate this miracle.

Making latkes was always one of the most special and fun parts of the holiday for me as a little girl; my mom would pull a chair up to the counter for me to stand on and she would let me grate the potatoes for the latkes while she told me stories of the Maccabees.

In honor of my tradition of making latkes with my mom, I would like to pass along her latke recipe to you, so that you can use it to create some special moments in your holiday as well. Bon Appetite! Or, as we say in Hebrew, B'te'avon!

Kathleen's Latkes

- 1.5-2lbs potatoes
- 1 small onion
- 2 large eggs, beaten
- 2 tablespoons flour
- 1.5 teaspoons salt and pepper
- Oil for frying

1. Grate potatoes and onions in a bowl
2. Transfer potatoes and onions to a sieve lined with cheesecloth. Squeeze out all the moisture you can (this is very important!)
3. Mix the remaining ingredients into the potato mixture
4. Heat oil in a pan, drop in heaping tablespoons of batter and fry away!



Party Kosher

The holidays are a time of celebration, of food and fun, laughter and fun, and entertaining for your family and friends. Here are some tips for entertaining for your Kosher friends in a non-kosher home:

- Get disposable plates, cups, napkins, plasticware, etc. Anything that might be warmed in your oven should also be disposable and wrapped in foil twice.
- A cheese platter is an excellent option for kosher entertaining. Make sure to buy vegetarian cheese, i.e. cheese made with plant rennet, and some in season fresh fruit. When purchasing crackers, take a look on the box for the hechsher, aka the symbol of Kashrut, most commonly a "U" or a "K" inside a circle, on one of the lower corners of the box.
- Most domestic (non-flavored) beers are kosher without needing a hechsher, so local beers are a great drink option.
- Steer clear of serving any kind of meat; a vegetarian or vegan menu would be best when entertaining kosher friends in a non-kosher home.
- When in doubt if something is ok to serve your kosher guests, just ask! The extra effort will be appreciated either way.

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Happy Fair Trade Holidays *By Cody Atkins, Wellness Coordinator*



'Tis the season of giving here at Wheatsville and if you want to double your giving, consider choosing Fair Trade gifts this holiday season. When you purchase one of our many certified Fair Trade gifts, not only will the recipient of your gift be stoked but the artisan maker, who is often from a less-fortunate part of the world, will receive fair compensation for the amazing work that they do. It's a win-win situation for everyone! Here are few of the certified Fair Trade gifts we will offer this year:

Alaffia

You might be familiar with Alaffia's products from our bodycare aisle. They produce a number of skin and hair care items using Fair Trade shea and coconut butters. They also source some amazing, colorful, sustainably harvested wild grass, and hand-woven straw baskets from Ghana as well! These are great for taking home groceries from your favorite co-op!



Lucuma

The artists of Lucuma have been crafting gourd art for hundreds of years. Based in the same Andean region that Andes Gifts come from, Lucuma's illustrative gourds take the form of boxes, figurines, and ornaments!

Andes Gifts

The knitters of Andes Gifts represent twenty cooperatives in the Andes region of Peru and produce goods made from the wool of the indigenous Alpaca. We will have the famous animal hats for both kids and adults as well as some new items this year including new designs of mittens, scarves, and knitted hoods!



Matr Boomie

This local purveyor of Fair Trade goods always has a fantastic selection of jewelry such as earrings and bracelets in addition to tree-free gift wrap and bags. We have a plethora of new items this year from Matr Boomie including rings and a new line of upcycled wire jewelry!



December Local Vendor Spotlight: Casa Brasil

by Christopher Moore, Chill and Bulk Coordinator

Joel Shuler has been roasting coffee in Austin since 2007. He was happy to share some facts and philosophy about the coffee business.

Why did you decide to directly import coffee?

With the standard business model of grower to broker to exporter to importer to roaster, a lot of quality is lost and growers often do not receive the true value they deserve for their product. Since I lived in Brazil as a kid and knew the culture and language, I decided that I would bypass the middlemen and buy directly from the growers. Over the years we have developed a partnership with some of the best growers in Brazil where we pay set prices for their best coffees and offer fully transparency. In exchange Casa Brasil gets right of first refusal on their best coffees. I love coffee and I love Brazil. It was bound to happen!



What is your favorite coffee that you produce?

I love our Bossa Blend and I love exploring the different estate "microlot" coffees. The Bossa is old faithful, smooth and milk chocolate. The microlot estate coffees allow me to have fun by tasting different regions, coffee varieties, and processing methods.

Is there anything new in the works for Casa Brasil coffee?

We have developed a great relationship with Associação dos Produtores do Alto da Serra (APAS), a small Fair Trade association in the hills of southern Minas Gerais. They are a group of around 50 families that are dedicated to producing incredible coffees, and they are located in one of the best regions in Brazil for quality coffee product. Great people producing great coffee that we are proud to bring to Wheatsville. I am headed there this Friday to make our final lot selections from this harvest.



What is different about your coffee from other coffees?

I think what makes us unique is that we buy coffee directly from growers. We taste hundreds of coffee each harvest and pick out the best lots to bring to Austin. Coffee is traditionally based on commodity pricing, which has little to do with a grower's cost of production or the price that the coffee is price of sale here in the US. Rather than be subject to commodity market oscillations, we pay set prices based on quality



that are far above commodity and fair trade prices. This is a win-win for both growers and coffee lovers. The growers are rewarded for producing high quality coffee, and they know year in and year out the price they will receive. Generally this means they are more likely to take extended quality measures since they know they will receive more. From the consumer side, in offering them these prices as well as complete transparency throughout the supply chain, we gain right of first refusal on their coffees. That means that Casa Brasil has first pick on some of the best coffees from Brazil every harvest.

Here in Austin we roast fresh-to-order in small batches, tasting every single batch of coffee we roast. We are constantly tweaking our roast curves, chasing the perfect roast for each coffee. Coffee is a seed - an embryo and endosperm - and like any living thing it is constantly reacting to the environment around it. To do coffee well, it takes a lot of attention to detail at all points along the chain.

What are your favorite things about Wheatsville Co-op?

The Frito Pie, definitely, and the huge selection of local products and refills on my Dr. Bronner's. But most of all the atmosphere. I have been a member for almost 10 years now and the constant has been friendly people that care. When we decided to start our direct trade coffee model, Wheatsville was the very first place that took on our coffee and has supported us ever since. You don't forget that kind of support.



Bake Your Holiday Special

by Robin Roosa, Bakehouse Supervisor



Holidays are the time of year when we really want to pull out all the stops to make them extra special. For many of us, this means decorating our homes with lights and entertaining

family and friends with special treats.

Here are some ideas to make your holidays extra special with minimal effort. These three ideas together would make for a super easy and delicious spread for a tree trimming or gift wrapping party or any holiday get together.

Bakehouse dinner rolls are a quick solution for cocktail sandwiches or sliders, for quick and impromptu parties. Simply slice and fill with your favorite sliced meats, fillings and cheeses. Try the **pimiento cheese** from the deli, **Grandma's hummus** and your favorite **sliced deli meats and cheeses**. **Lettuce, sprouts, sliced radish**, can all add flavor and crunch. Use a small ice cream scoop to mound the pimiento cheese and hummus onto the bottom of the roll. Gently top with the other half, and press lightly. For the deli meats and cheese, use a round biscuit cutter (extra points for fluted edges) to cut the sliced meat and cheese slightly larger than the roll. And don't forget mustard or mayo. Spice it up with some **Yellow Bird hot sauce, minced fresh garlic or horseradish**, depending on the fillings you choose. Festive frilled toothpicks are a fun and practical way to hold your sliders together. Nestle the sandwiches together on a platter that has been lined with greens such as **leaf lettuce, kale, mixed herbs** and garnish with cheery **cherry tomatoes**—edible Christmas ornaments!

The holidays are the time to splurge on a cheese platter featuring the specialty breads from the Bakehouse and some of our best cheeses. **Whole Wheat Walnut, Rustic Olive** and **Rosemary Sourdough breads** are so soft and flavorful and they are just calling out for **brie, goat cheese, triple crème and gorgonzola**. Use wooden cutting boards, woven baskets or platters lined with grape or fig leaves and finish off with **garlic and herb crostinis, sliced pears or apples** and a beautiful bunch of **grapes**. Stunning!

Cookies are synonymous with Christmas. If you don't have time to make and decorate a lot of cookies, let the Wheatville Bakehouse do the baking for you. We use all the best ingredients just like you would. The **WV Bakehouse Sugar Cookie Stars, Vegan Mexican Wedding Cookies** and the **Gingerbread Boys and Girls** are perfect

for parties, gifts and, well, you, just because you deserve it. For special occasions, use a pretty plate or tray lined with a doily or napkin and place a pillar candle in the center. Around the base of the candle, arrange sprigs of fresh rosemary that have been brushed with egg whites and dipped in sugar so that they sparkle and glisten in the candle light. Arrange the cookies abundantly around the candle. Now tell your friends how you slaved all day over a hot oven baking, just for them. We won't tell.



Perfect Holiday Spirits

by Shane Shelton, Specialty Coordinator



Brewed especially for the holidays, **Sierra Nevada Celebration** is perfect for a festive gathering or for a cozy evening at home. This is one of the few hop forward holiday brews so it is a must for all the hop heads out there. Celebration is a dry-hopped, slightly strong ale that pours a beautiful rosy amber color with a very nice full head. It features a big blast of Cascade, Centennial, and Chinook hops and a not-too-heavy mouthfeel. Celebration is rated 93 on Beer Advocate right now and the Alström Brothers who run the site give it a 97 rating!



The flavor begins with a nice medium maltiness but this is quickly overtaken by an intense bitterness that finishes the taste and lingers for a time. The hop character imparts a lovely citrus aroma with a hint of Christmas tree evergreen, as well as some welcome orange and grapefruit flavor. This is the perfect beer for any holiday party, but as always, supplies are limited since this is a seasonal. Be sure to stock up while you can!

Bubbly!

Nothing says celebration quite like sparkling wine. When most people think of holiday bubbles, Champagne is what first comes to mind while some reach for a nice Prosecco. These are excellent choices, but for this holiday season why not reach for a lively Spanish Cava?

Poema Cava is one of the best selling sparkling wines at Wheatville for a reason. It is fantastic! Poema Cava is sourced from grapes grown in vineyards that are nestled in the Penedes valley which is located in the Catalan province of Barcelona. The nose exhibits aromas of luscious pears, ripe peaches, and toasted bread with just a hint of spice. The palate is dry but rich with a smooth and creamy texture. Flavors of orange rind and spice round out the elegant finish. Bring some to your next Thanksgiving Feast, Christmas dinner, or New Year's party and you will be very popular indeed!



Black-Eyed Beans & Greens: A New Year's Tradition

by Lisa Weems, Deli Supervisor



It is a long-standing Southern custom to eat black-eyed peas and greens on New Year's Day to bring fortune in the coming year. The Wheatville deli will have all kinds of delicious dishes to help you get your good luck on for 2016.

Though the origin stories vary somewhat, it is generally agreed that the ritual of eating black-eyed peas and greens started during the Civil War, when Union soldiers pillaged the food supplies of their Confederate opponents, leaving behind only the peas and greens as food for livestock. However, Southerners were able to survive the lean years of the war by eating these nutrient-dense foods themselves. Some claim that the black-eyed peas symbolize coins and the greens folding money, so eating them on the first day of the year means that the coming year will be a financially good one.

Many Southern recipes call for cooking these items with pork, another symbol of prosperity.

We'll have an array of dishes featuring these traditional ingredients, though most of ours are vegan. Consider offering a ham or pork roast as an entrée for your omnivorous friends and family—our meat department has a wonderful selection!

My personal favorite New Year's dish is our **Lucky Black-Eyed Pea Soup**—tender peas and a whole array of fresh vegetables and herbs simmered in a tasty tomato-based broth. A big steaming bowl of this soup goes wonderfully with our own **Bakehouse-made cornbread** (in spicy Southwestern or vegan varieties), yet another traditional New Year's dish in the South, and is a virtuous meal to kick off the year.

We'll also have our **Braised Greens and Black-Eyed Peas**, organic lacinato kale combined with garlic-infused black-eyed peas, caramelized onions, and vegan Bac'un Bits to add that classic smoky flavor. Our super-popular **Texas Caviar** is a cold black-eyed pea salad with crisp colorful peppers and a tangy vinaigrette dressing. Both of these are outstanding side dishes for whatever entrée you are planning for your New Year's gathering.

If you have your own traditional black-eyed pea recipe to make, cut down on your kitchen time with our **Plain Jane Black-Eyed Peas**. These are simply cooked and recipe-ready, so you can cut down your prep time by hours and enjoy ringing in the New Year with friends and family instead!

Whatever your choice, the Wheatville Deli wishes you a happy & healthy 2016!



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MORE HAPPY PEOPLE! Staff Anniversaries!

★ — 32 Years —
Aldia Bluewillow (Art Coordinator)

★ — 23 Years —
Lee Jellison (Store Receiver)

★ — 15 Years —
Niki Nash (Packaged Manager)

★ — 8 Years —
Clifford Bagley (Specialty Order Clerk)

★ — 7 Years —
Bill Sherborne (Accountant)
★ Greg Flores (Grocery Clerk)

★ — 6 Years —
Tom Porcella (Cook)
Katie Browne (Front End Clerk)

★ — 5 Years —
★ Luke Huston (Cook)
John Davis (Kitchen Lead)

★ — 5 Years —
★ Lucy Mer (Kitchen Lead)
Lester King (Grocery Order Clerk)
Cody Atkins (Wellness Coordinator)

★ — 5 Years —
★ Monica Ford (Operations Lead)

— 4 Years —
Matt Otto (Front End Supervisor)
Erica Mendoza (Hospitality Clerk)
Trey Rowell (Front End Clerk)

— 3 Years —
Milicent Womack (Front End Clerk)
Kelley Spivey (Cook)

— 2 Years —
Devin Alexander (Packaged Lead)
★ Anthony Bertalotto (Operations Lead)
Peter Thomsen (Store Steward)

Dan Bruce (Cook)
★ Jose Martinez (Refrigerated Order Clerk)
Nathan Williams (Front End Clerk)
Heather Fisher (Office Admin/Payroll Coordinator)

★ Jose Cassana (Cook)
Ethan Dixon (Cook)
Jim Weems (Cook)

★ Gwendolyn Journey (Front End Clerk)
Don Breedlove (Meat Assistant)
Taryn Williams (Store Pricing Clerk)
★ Rachel Forster (Facilities Coordinator)

★ — 1 Year —
★ Nathan Dixey (Deli Lead)
★ Laura Francescangeli (Front End Clerk)
★ Jamison Miller (Packaged Lead)

★ — 1 Year —
★ Claudia Tamez (Produce Clerk)
★ Lindsey St. John (BakeHouse Baker)
★ Crystal Brewster (Wellness Order Clerk)
★ Erin Langerfeld (Front End Clerk)

★ — 1 Year —
★ Nay Obeid (Front End Clerk)
★ Joe Hopkins (Cook)
★ Jason Ramirez (Meat Assistant)
★ Lisa Smith (Bakehouse Clerk)
★ Emily Edwards (Steward)
★ Ricketta Lee (Steward)

★ — 1 Year —
★ Danie Markowski (Produce Clerk)
★ Samantha Cohen (Cook)
★ Sal Mendivil (Store Manager)

★ — 1 Year —
★ Rachel Warren (Front End Clerk)
★ Joshua Camillo (Grocery Clerk)
★ Natalia Wasko (Deli Clerk)

★ — 1 Year —
★ Amber Buchanan (Deli Supervisor)
★ Brooke Shirley (Cook)
★ James Lavery (Produce Clerk)

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Workers Assistance Program, Inc. is an Austin (c)(3) community-funded nonprofit collaborative fission of charitable and educational services. Since 1977 our mission has been to serve Austin folks of all ages by promoting optimal levels of organizational and individual well-being.

PAL® | Peer Assistance Leadership:

Mentoring students through a program, adopted by the state, as an elective course to fight teen pregnancy, gang participation, and climbing dropout rates.

Alliance Work Partners:

Outfitting the workplace with healthier, more productive employees and lowering healthcare costs by providing world-class employee assistance programs.

Texas HIV Connection:

Focusing at both the state and personal level on decreasing the spread of HIV by increasing education and participation in the act of prevention.

Coordinated Training Services:

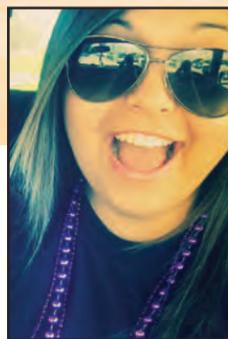
Providing training statewide to expand the prevention infrastructure, guided by the latest in technology, research, and quality standard approaches.

Youth Advocacy:

Empowering youth to communicate with respect, lead substance-free lives, and experience greater opportunities by focusing on the client's strengths.

Child Care Food Program:

Offering nutrition training and funding for food supplements to day care providers to assist in compliance with the USDA's Child & Adult Care Food Program.



Staff Spotlight- Amber Buchanan

by Heather Fisher, Office Admin & Payroll Coordinator

HF: What is your Wheatsville history?

AB: (I don't have a lot of wheatsville history, yet)...I started with Wheatsville a year ago as the Deli Supervisor.



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

AB: I am from Big Spring, Texas. I moved to San Antonio to go to St. Mary's University then I relocated to a few other cities in Texas with my previous employer. Finally, a year ago I decided I wanted to call Austin (and Wheatsville) home, so here I am!

HF: What is your favorite product at Wheatsville?

AB: Paqui tortilla chips. I usually eat them with a burrito bowl from Chipotle.

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

AB: I love to be outside...I love summer, and I love going to Lost Creek for a swim.

HF: Tell me one thing that most Wheatsvillians don't know about you.

AB: I like to find geocaches. It's like the grown-up version of treasure hunting!

HF: Fill in the blanks:

AB: I've always wanted to travel around the world and if I had it my way, traveling would not be so expensive!

Sign up for the Wheatsville Email List!

About once a week, you'll get an email informing you of events, new products, special deals or changes in the store.

Go to www.wheatsville.coop to sign up!