



Laurie Bergren (left) with HGC Director Marina Onken. Laurie Bergren was the winner of the drawing for a free HGC ownership at the July owner drive. Co-op owner Liz Kaldun-Buchholz generously donated a gift certificate for an ownership for the drawing.

Mark Your Calendar for HGC Owner Drive on 9/29

The Co-op ownership drives have proven a successful way for HGC to recruit new owners and the next HGC Owner Drive is set for Tuesday, September 29 at 6:30 at Kozy Korner in North Hudson.

The owner drives provide an opportunity for current owners to network with other owners, as well as an opportunity to introduce the Co-op to potential new owners.

Current HGC owners are encouraged to invite their friends and family, who may be considering an HGC ownership, to attend the next owner drive so they can learn more about HGC.



Facebook



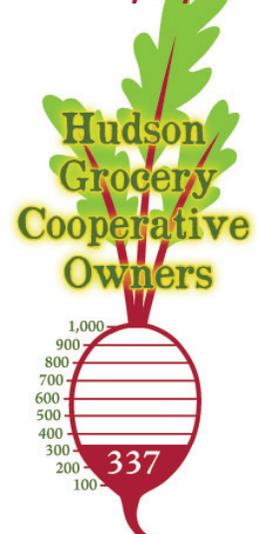
Website

Welcome New HGC Owners

August:

- 260 Cheryl Bell
- 325 John Huber
- 326 Joyce & Tim Hall
- 327 Laurie Bergren
- 328 Anne & Holden Xavier
- 329 Aethan Hart
- 330 Jill Ewald-Schoen
& Gerry Schoen
- 331 Jeramy & Jen Page
- 332 Barb Wasson
& Brycie Repphun
- 333 Katie Nelson-Heil
- 334 Lynn Colburn
& David Hohler
- 335 Teresa & Eric J. Wenz
- 336 Nancy Stewart
- 337 Daryl Cooper

337 HGC Members as of 8/11/15



HGC Board Briefs

HGC Director Marina Onken recently spent a day touring the Co-op Partners Warehouse in St. Paul. Co-op Partners Warehouse (CPW) is a Midwest distributor of juices, dairy products, organic produce and other perishables, specializing in the foods of local producers. CPW started as an extension to the Wedge Co-op and has steadily grown since its inception in 1999.

The event was sponsored by CoMinnesota with a stated objective to “learn how the warehouse supports local growers and producers throughout the region”.

As we continue to grow our Ownership we as a Board continue to look further down the road. In addition to this learning opportunity Members of the HGC Board will attend the CDS Cooperative Board Leadership Development training in September as well as the Small But Strong – Securing Your Food Co-op’s Future conference in November.

Lettuce continue to grow this cooperative!



Lily O'Brien (left) and Katie Olson (right) were having fun making vegetable stamped pictures at last year's HGC booth during Spirit of St. Croix River Festival.

Volunteers Needed for Spirit Art Festival

The Spirit of the St. Croix Art Festival at Lakefront Park is set for the weekend of September 26 and 27. We need numerous volunteers to fill shifts manning the HGC booth for a variety of shifts on Saturday, 10 a.m. to 5 p.m. and Sunday 10 a.m. to 4 p.m.

We will be painting with vegetables with the children. This is a great opportunity for families to volunteer together, older children can help demonstrating the crafts and parents can speak to the guests about the co-op. If you can spare some time on one or both of the Art Festival days, please sign up by contacting Jacki Bradham at rbradham@pressenter.com or 715-386-3826. Training will be provided.

It is Almost Time to Elect New Members to Your Board of Directors

I write this on Wednesday August 19th. With a predicted high of 63 degrees it is feeling like fall. Thoughts go to Badger football games, kids returning to school, pulling the last goodies from the garden, and, of course, the Co-op Annual Meeting and the election of new Directors!

Applicant Information Sessions have been set. Owners interested in finding out what it means to be a member of your Co-op board can simply reserve a spot to talk with a Director.

The sessions will be available Thursday evenings starting September 3rd and

HGC Board Meeting Owner Forum

HGC Board has recently restructured its board meetings. The meetings are held on the second Tuesday of the month and now begin with a board learning session from 6:00 to 6:30 p.m. followed by the board meeting starting at 6:30 p.m.

will be available on the 10th, 17th, 24th and October 1st and the 8th. To set up a time simply send us an email at HUDSONGROCERYCOOP@gmail.com stating your interest to meet and learn more. If Thursdays present a conflict let us know and we can arrange another time – we will work with your schedule.

A reminder that attendance at an Information Session is required in order for your name to be added to the ballot for owner consideration. All Director applications are due by October 9th.

We have posted the application and information packet on our website. You will find it by going to the “About Us” drop down menu and selecting the “Board of Directors” tab.

It's August, It's Hot, and What's for Dinner?

I was asked to submit a garden or food related article for this month's newsletter. For days I have been trying to bring a topic into focus... I got nothin'.

I just want to sit inside all day with the air on, and justify that action with busy work to relieve the guilt.

Come to think of it, being asked to write an article fits in nicely with that inclination.

On days like these, I strive to muster up the gumption to venture out at some point, usually as the sun is setting to contemplate the garden, check on the chickens, pick a few stray weeds, check on the ripeness factor of tomorrow's pick, or the ultimate goal of sipping a cool cocktail on the veranda (except I don't have one, so the deck will have to do). After all, winters are long in this neck of the woods and you should be outside at every opportunity, right?... Make hay while the sun shines and all that? That reminds me, I better pick up a bale or two of hay straw for the chicken coop.

Where was I? Ah yes, it's August, it's hot and what should I make for dinner. It's so hot even the weeds are keeping a low profile. Thank goodness. I've even noticed nasty little garden pests are not doing much. I should start cool weather seedlings like lettuce, spinach, carrots and beets. I missed the boat on brussels sprouts and I've got some great recipes for these mini cabbages... Farmers' Market here I come! Hmmm, start the lettuce and such indoors where it is cool and transplant outdoors when it is much cooler than today. Not a bad idea. Wait a minute; these are all better as direct sows. Is doing this next week too late? Maybe plant the lettuce and spinach in containers to be brought inside later...

Now I'm Hungry... I mean hungry (spell-check would not have caught that one, I almost spelt it like the country... spelt, I meant spelled. Isn't spelt a flour or something?). Ever feel like not eating when it is this hot. Never!

That's what restaurants are for!

The agenda has been expanded to include an Owner Forum. This is an opportunity for owners to make the Board aware of topics, issues or opportunities.

Owners are always welcome to attend learning sessions and board meetings. However, we suggest owners RSVP to meetings, so we can make accommodations for seating.

On the fence about HGC?



JOIN NOW! Become an owner today at www.HudsonGroceryCoop.org

Don't Sit on the Fence - Get Involved

There are many ways you can get involved as an owner of Hudson Grocery Co-op. Send an email to your community, post an update on Facebook, send a Tweet, volunteer at an event, host a party, distribute flyers and brochures, volunteer on a committee. The co-op spirit is that people do what they feel comfortable doing. What could you do to help grow HGC?

It's
up to you



to get two

Since it is so hot, I'm putting together no-cook meals, or rather no-cook-today meals. If you have any leftover cooked chicken, a chicken salad with cooling, juicy grapes and walnuts is just the ticket. If not, eat out tonight and put together a Seven Layer Salad when you get home for tomorrow's dinner. Let's face it; in this heat, I'm not expending that many calories so maybe I should do myself a favor and eat something light...or lite... is that really a word or a marketing gimmick? Anyway, a Seven Layer Salad, or layered salad is not any culinary masterpiece, but it is a tried-and-true, eat-something-cold-and-light-dinner idea that only requires a little foresight (like 6 hours worth), assuming you have salad-building ingredients, such as leftover bacon from breakfast, and HBs (*Hard-Boiled eggs*).

Seven (or more) Layer Salad

13 x 9 pan (*one of those glass ones with a plastic/rubber lid works great*)

Torn or chopped lettuce (*enough to fill 1/2 of the height of the pan*)

Sliced or diced celery (*if you grow celery, add the leaves too, very tasty*)

Diced sweet bell pepper (*green, red, orange, or yellow does not matter*)

Chopped green onion (*or purple onion, or chives, or garlic chives or all of them*)

Green peas (*fresh or frozen*)

Add some diced cauliflower and broccoli too (*carrots will also work*)

Sliced hard-boiled eggs (*four should cover a 9" x13" pan*)

Mayonnaise (*about 1 1/2 cups*)

Sugar (*about 2 T*)

Bacon crumbles

Shredded Swiss cheese (*any shredded cheese will do, but Swiss adds a balancing flavor*)

Layer everything. Cover and refrigerate for at least 6 hours.

Editors Note: If any owner would like to contribute to the monthly newsletter, PLEASE submit an article. The author of the article above noted, "if this article is any indication, we need a much larger pool of contributors and owners for this venture to succeed." And she encouraged other owners to send submissions to the HGC Beet editor Jacki at rbradham@pressenter.com. Seriously, food, nutrition, wellness, gardening, recipes, helpful tips, owner interviews, news article, etc.; what is your interest? Please share your knowledge and skills!

Owners Create Owners

May at 313, June at 319, July at 324, August at 337... HGC has had a steady growth of owners. But we need your help to speed things up, to move HGC toward the goal 1,000 owners to open our doors!

We need owners to simply share the HGC story with their neighbors, family members, co-workers, and friends. Let them know you are an HGC owner and we welcome them to join too.

Here is a challenge, can you talk to at least five people this month about the Co-op's vision to open a community owned grocery store in Hudson. Encourage them to visit to the HGC website at www.hudsongrocerycoop.org so that they can learn more and join online!

How about, right now, you share this newsletter with a few friends?

Thank you!

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