



Facebook

Website

Welcome New HGC Owners

September:

- 332 Barb Wasson
- 338 Barbara & Paul Herzog
- 339 Melinda & Michael Barnes
- 340 Ruth & Bob Misenko
- 341 Alex Rouleau
- 342 Blake Fry
- 343 Micheal Foley
- 344 Chris McLaird & Ellen Swanson
- 345 Sharon & Douglas Jackson
- 346 Kelly Yocum
- 347 Hannah Jackson
- 348 Jeffrey Mueller & Nadine Shipley

**Hudson Grocery Co-op
348 Members
as of 9/8/15**

HGC Launches New Website

Check out the Co-op's new website at www.hudsongrocerycoop.org!

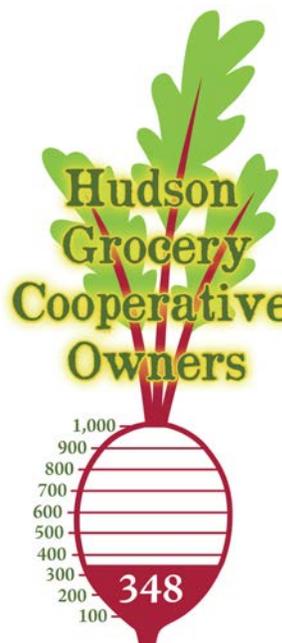
Base on a tip from HGC's Treasurer Sarah Atkins who recently had her business website for CavClear redesigned by Christi Cardenas' company [The Web Peeps](#), the board decided to move forward with a redesign of the HGC website.

While the old website, created by previous dedicated volunteers, contains a lot of great information and has served the Co-op well, time, as well as technology, marches on. As the Co-op grows so does the need to grow HGC's website.

Christi's comment about the HGC website says it best, "The goals of the website are to 1.) Inspire Ownership, 2.) Inspire Owners to Become Involved (Volunteer/Committee Work), and 3.) Serve as a Resource for the Community. Your site is your calling card and, really, a virtual media kit. You're providing value to your community and to prospective and current owners with the amazing content you had already created. It's just presented a bit differently now. Your website is a way to give back to those that have already stepped up as well as attracting new people."

Take a few minutes to check out the [new website](#).

And by the way, that wonderful content doesn't just happen. It takes a community of Co-op owners and volunteers who are willing to share their talents. Please consider helping, we are in need of article contributors for the website blog and Beet newsletter. If you would like more info or have questions please contact Jacki Bradham at rbradham@prossner.com or 715.386.3826



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There will be two drawings to win an HGC ownership at the September 29th Owner Drive! Past drawing winners (l-r) Brad and Julie Niekamp, Gabe and Paula German family, and Laurie Bergren.

Join the HGC Owner Drive on September 29th

HGC will host an Owner Drive on Tuesday, September 29 at Kozy Korner at 708 6th Street in North Hudson. The event starts with a 6:30 p.m. mixer and a 7 p.m. presentation.

We have two drawings to win a gift certificate for an HGC ownership. The certificate were donated by HGC owners Joan Schoenoff and Laurie Bergren.

Current HGC owners are encouraged to invite their friends and family who may be considering and HGC ownership to attend the owner drive and learn about HGC.

You can learn more and [RSVP on Facebook](#). Whether or not you are able to attend, please share our event with your Facebook friends.

Call for Candidates for the HGC Board of Directors

Are you an owner who is looking to become more involved and feel you have much to offer the HGC? Consider running for the Board of Directors!

As a Director you will have the satisfaction of serving a growing organization that will provide the community with healthy products and education. You will have a voice in the shaping of the future for the co-op while working with a group of people who share a commitment to a democratic process and a sustainable local economy.

As we move into the next years of growing the Co-op the Board is seeking directors with knowledge of finance and capital campaigns as well as marketing and increasing our ownership. Please contact the Co-op directly at hudsongrocerycoop@gmail.com for more information or find the application on the [HGC website](#).



HGC Board Briefs

Directors Atkins and Kirkpatrick attended the Cooperative Board Leadership 101 training at the Humphrey School of Public affairs on September 19th.

This training, part of the Cooperative Board Leadership Development Program of CDS Consulting Co-op, is designed to support the development of cooperative boards by providing a strong foundation for directors by covering these topics: Cooperative principles, values and history, legal roles and responsibilities, cooperative governance, and financial understanding using the balance sheet.



Update Your Subscription

Did you know you can update your subscription preferences and customize what types of information you receive from HGC?

HGC uses MailChimp to distribute the Beet newsletter, as well as other information, and you can update your subscription information at any time.

Use this link <http://eepurl.com/svNjb> to select from these distribution lists: Beet Newsletter, Event & Activity Notifications, Volunteer Opportunities, and/or HGC Progress Updates.



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Charlotte and Lily help demonstrate the vegetable print crafts at the Spirit of the St. Croix River Festival.

Spirit of the Art Festival

The Spirit of the St. Croix Art Festival at Lakefront Park is this weekend; September 26 and 27 on Saturday, 10 a.m. to 5 p.m. and Sunday 10 a.m. to 4 p.m.

Stop by the HGC booth and learn about the Co-op and the kids can have fun making vegetables prints.



Pumpkin Soup

Ingredients:

- 1/2 cup bacon diced small (3 - 4 slices)
- 3/4 cup diced leeks
- 2 cups chicken broth
- 1 (14-oz) can unsweetened coconut milk (not low-fat) or 2 cups half & half
- 1 cup water
- 2 (15-oz) cans solid-pack pumpkin (or 3 1/2 cups cooked/roasted pumpkin)
- 2 teaspoons finely chopped fresh thyme leaves
- salt and pepper to taste
- pumpkin seeds

Preparation:

Cook diced bacon in a Dutch oven over medium heat until crispy; about 10 minutes. Remove bacon pieces and place on a plate lined with paper towel and set aside.

Add leeks to the bacon fat and sauté until softened, about 4 minutes.

Add in remaining ingredients; stir to combine and bring to a simmer. Reduce heat to low and simmer 15 minutes.

Use an immersion blender, purée soup until smooth. Serve hot and garnished with the reserved bacon and pumpkin seeds.

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