



HGC's Annual Meeting on November 10th

HGC will host its Annual Ownership Meeting on Tuesday, November 10 at 6 p.m. at [The Phipps Center for the Arts](#). Owners will have an opportunity to network with other HGC owners, view an HGC update and elect new board members.

In HGC's commitment to "Building community through food" we will hold our First Annual Ownership Meeting Food Drive. Please bring a non-perishable food item to donate to the Hudson community food shelf.

Beverages and appetizers will be served.



Facebook Website

Welcome New HGC Owners

October

- 349 Kaylee Spencer-Ahrens & Matt Dooley
- 350 Christine & Ryan Nielsen
- 351 Shinae & Joshua Warren
- 352 Alice Hayward
- 353 Jody & Joe Yray
- 354 Erin Peterson
- 355 Brandon Lorrig
- 356 Colleen & Jim Hammer
- 357 Twyla & Paul Schmegal
- 358 Suzy Koller & Nikki Garden
- 359 Ann & Tracy Peck
- 360 Ryan Nelson
- 361 Scott & Barbara Peterson
- 362 Angela Olson Law LLC
- 363 Wendy & Randall Nickeron
- 364 Ryanne Williams

Hudson Grocery Co-op
364 Members
as of 10/13/15





Megan Laney and her daughters helped make tree ornaments at last year's Reindeer by the Park.

Volunteers Needed for Reindeer by the Park

Hudson's annual [Reindeer by the Park](#) will be on Saturday, December 5th from noon to 4 at the River City Center-Riverfront Athletic Club in downtown Hudson

Volunteers are needed to help with the kid's crafts and/or to talk with parents about the Co-op. Let us know if you can help out for a couple of hours. To volunteer, please contact Jacki Bradham at rbradham@pressenter.com or 715-386-3826.

HGC Board Briefs

On Saturday, November 7th Directors Onken and Tobias will attend the Small and Strong, Securing Your Food Co-op's Future Conference. The Small and Strong conference is a one-day networking and training event for staff and board members of small and startup food co-ops.

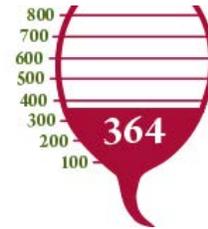
Just a few days after Small and Strong HGC will hold its Annual Meeting on November 10th. At the meeting owners will vote for four new Directors to serve on the HGC Board. The candidates include Rebecca Peters, Katie Nelson-Heil, Eric Muetting, and Carol Zempel. In addition to the election of new Directors, the owners will also consider a recommended change to our Articles of Incorporation. Held at the Phipps Center, this year's annual meeting will also include a food drive. We hope to see many owners attend this important event.

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Use this link <http://eepurl.com/svNjib> to select any or all of these distribution lists: Beet Newsletter, Event & Activity



Please bring non-perishable food items for HGC's First Annual Ownership Meeting Food Drive to the HGC Annual Ownership Meeting on Tuesday, November 10 at 6 p.m. at [The Phipps Center for the Arts](#). This time of year is a tremendous time of need. Items collected will be donated to the Hudson community food shelf.

If you are not able to attend but would like to make a donation please drop off your items at the office of [CavClear](#) at 701 2nd Street in Hudson during regular business hours.

Turnip for HGC



How to Test the

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Harvest Wrap Up

Just before our first hard frost, we were busy collecting the last of the sweet and hot peppers, cucumbers, a few ripe tomatoes, and the last of the sweet basil. Along came Honey Crisp and Haralson apples from my sister's four trees. She tried to send us off with much more than the eighty pounds we brought home. Then came the hundred pounds or so of butternut squash.

Our kitchen is decidedly too small at harvest time.

The hot peppers became hot sauce, the cucumbers and basil were dehydrated, except for the few cucumbers we kept to eat fresh (the overripe ones the chickens enjoyed). The apples became apple crisp, apple pie, apple turnovers, apple butter, apple jelly, dehydrated apple slices, hard cider, and apple cider vinegar. I'm still trying to find places to store all that butternut squash!

Now it's time to put the garden to bed, except for the area where the garlic is being planted. About six weeks ago, we prepared the area by loosening the soil down eight to twelve inches, mixed in some of our beautiful compost and waited until the soil temperature was just right, not too hot and not too cold. About 100 cloves have been planted and covered with a layer of straw from our decomposing straw bale garden. We like garlic. ALOT. So I'm not sure one hundred eventual bulbs will be enough to get us through. We are out of roasted garlic and had a tough choice to make; roast a couple dozen bulbs or save it to plant and potentially get several dozen bulbs. We decided to forego the immediate and take the chance on a future return.

There is not much to do now, except rake all the leaves, shred and bag them for garden mulch next spring.



How to Test the Acidity of your Apple Cider Vinegar

½ red cabbage, roughly cut
water, enough to cover cabbage
3 clear glasses, half pint jars work
distilled water
baking soda

Boil the cabbage until water turns deep purple. Strain and retain the water. In one glass, dissolve 2 tablespoons of baking soda (sodium bicarbonate) in about 6 ounces of distilled water.

In each of the other two glasses, add about 6 ounces of water and 2 tablespoons of the cabbage water; stir.

Find a known strength vinegar (store bought vinegar is usually 5%). To one of the glasses of cabbage water, add 7 drops of the known strength vinegar and stir. Then add 20 drops of the baking soda solution and stir. Notice the color. This is your control solution.

In the remaining glass of cabbage water, add 7 drops of your homemade vinegar. Place it next to your control solution glass. In your homemade vinegar glass, add the baking soda solution, one drop at a time, and stir. Keep count of the number of drops. When colors match, stop. To find the percentage of acidity, divide the number of baking soda drops by 4. Example: if 28 drops of solution were used, divide 28 by 4 = 7%.

Note: there are many websites with directions on making your own apple cider vinegar. The Healthy Home Economist website has some good basic instructions at:

<http://www.thehealthyhomeeconomist.com/make-raw-apple-cider-vinegar/>

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