



Ideal Green Market Cooperative

34988 County Road 39, Pequot Lakes, MN 56472

Located in Ideal Corners (CR16 & CR 39 on CR 39)

www.idealgreenmarket.com / 218-838-6058

Ideal Green Notes April 2015

MEMBER-OWNER CAMPAIGN

We are at 44 members! Goal is 80 by May 1 (need 12 / week), 100 by June 1 (need 8/wk), 150 by June 30 (need 6/wk). Keep talking it up.

\$\$\$\$\$\$\$\$ FINANCE REPORT \$\$\$\$\$\$

\$6,166.50 in the bank! The Board set a goal of \$65,000 in the bank to get us launched (start-up plus 3 months operating costs).

Grants in Process:

Ideal Community Service Organization - \$2,000 requested (less is likely), decision to be made April 9
Crow Wing Energized - \$2,500, April 14 meeting and decision (focused on needs for farmers' market starting May 16)

Crow Wing Power Impact Grant - \$12,000 submitted March 26 (if we pass 1st round, we'll present at the July Board meeting and they'll decide at that time to award in August)

MATCHING FUNDS TO DATE: \$300 We'd love it if any of you could pledge additional matching funds towards this grant or if you know of groups that would be willing (let me know).

Let us know where else to ask for funds - civic groups/organizations. Who do you know? What groups are you connected with? If no funds, certainly happy to present too to promote.

WORK DAYS SCHEDULED:

Saturday, April 11, 9am-11:30am or 12:30pm - 3pm. We'll clean, prep and paint shelves (could be done "at home"), remove a counter, move stuff, and create a welcoming space for showing on the April 18 event. We've also scheduled Thursday, April 16, 2-4pm for those who could more easily do a week-day. PLEASE LET ME KNOW WHICH WORK SESSION YOU CAN MAKE. Bring buckets, cleaning rags, cleaner, gloves if you want, etc.



TEAMWORK!

SPRING INTO IDEAL

A fundraiser for the Co-op

Gourmet "Small" Plate Lunch

Sampling includes:
Appetizers / Soups
Entrée / Desserts
\$20/plate
(\$19 for children under 12)



Silent Auction

Bids open until 3pm.
Need not be present to win. Features local goods: artwork, handcrafts, gift baskets, gift certificates for services, remote controlled boat, & MORE!

Saturday, April 18

11:30am-3pm

at the Old Milwaukee Club

in Ideal Corners CR16 & CR39



Tour the co-op next door.
Special thanks to Old Milwaukee Club for partnering with us on this venture!

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MISSION: To provide access to local, sustainable and healthy food and products

APRIL EVENT – SPRING INTO IDEAL

Goal: 100 attendees, \$3,000. Donations are being accepted for the Silent Auction (think gift certificates for local services and goods, locally made products, food baskets, etc.).

NEED SERVERS (that would be us!) – Please sign up for a shift: 11am-1pm and 1pm-3:30pm. If you want to help set up the Silent Auction process, let me know. We'll take bids 'til 2:30pm, call winners and have them pick up/pay for items.



PRESENTATIONS SCHEDULED TO DATE:

April 9, Thursday (noon) - Young at Heart Women's Group at Our Saviors Lutheran Church in Pequot Lakes, noon

April 9, Thursday - Ideal Community Service Organization - final present and question responses

April 16, Thursday - 6-7pm at Pine River-Backus School, HS Media Center/library, through Community Education

April 20, Monday - 6-7pm at Pequot Lakes High School, Rm J110, through Community Education
April 22, Wednesday - 6-7pm at Crosslake Community Center, Rm 1, through Community Education

Let us know where else to present. Also, if you can be present to help with message delivery that would be great.

FARMERS' MARKET

Saturdays, 9am-1pm. Opens May 16. We NEED volunteers to sign up to host/manage each Saturday from 8am-1:30pm. You can certainly partner up. Duties include: greeting vendors and assisting with set up; collecting vendor fee for day; staffing our "booth" for info/member sign ups/process EBT/SNAP (food stamps); clean up.

Vendors will be inside, and outside as space demands. Likely vendors to date: Grampa G's of Pillager (produce, seeds, plants, preserves, canned goods); Scandia Valley Dairy of Brainerd (goat cheese); Kowalzek's Sunflower Oil (Pierz); Red Truck Garden - Pine River (produce, food goods, hand-crafted items); and likely vendors with personal care products. Info and forms are on the website so be sure to let people know and help recruit vendors. We anticipate an excellent customer base.

We plan to schedule at least one chef demo per month, so let me know if you have ideas, or know of people to approach. Jeff Feltman, member & owner of Old Milwaukee Club, has already offered to do one (or more ☺ Thanks Jeff!).

CLASSES/WORKSHOPS

We want to schedule some classes to offer to you as members, and to the public. Think food related – growing, harvesting, menus, storage, preservation, etc. Anyone want to lead a class? Let me know. We'll charge a fee for classes, reduced rate for members and offer a stipend to instructors & cover supply costs.

MARK YOUR CALENDARS!

1ST ANNUAL MEETING: Tuesday, June 23, 7pm at Ideal Town Hall. At this point, 5 current Board members are willing to continue serving, per member vote. There will be 3-4 openings on the Board so please carefully consider if you would be willing and able to serve a 2 year or 3 year term starting end of July 1, 2015.



RECIPE CORNER

The 2 cookie recipes below are from member Kris Kayser (also owner w/ Board President Dan Kayser, of Stone Woman Herbals in Pine River. Thanks Kris!)

Cashew Butter Cookies (YUMMY!)

1-2/3 cup of all purpose flour
1/2 tsp baking powder, 1/2 tsp baking soda
1/4 tsp salt
1/2 cup of butter @ room temp
1 cup sugar
3/4 cup cashew butter @ room temp
1 large egg
1-1/2 tsp vanilla.

Preheat oven to 350 and line baking sheet with parchment. In a med. bowl sift flour, baking powder, baking soda and salt. In larger bowl cream butter, sugar until fluffy. Beat in cashew butter, egg and vanilla until smooth. With mixer on low speed gradually blend in the flour mixture. Cool in the frig for 1/2 hour then shape into balls and place on baking sheet. Dip a fork in water and press into cookie. Bake 11-13 minutes until gold brown.

Cherry & Toasted Pecan Quinoa Cookie

1-1/2 cup of white whole wheat flour
1 tsp salt
1/2 tsp of baking powder and 1/2 tsp baking soda
1/2 cup of coconut oil at room temp
1-1/2 T maple syrup or 1/4 cup sugar
1/4 cup brown sugar
1/4 cup of honey
2 large eggs
1 tsp vanilla
1/2 tsp almond extract
1 cup of cooked (leftover) quinoa
1 cup of old fashioned oats
1 cup of dried cherries
1/2 cup of toasted, unsweet shredded coconut
1/2 cup toasted pecans

Preheat oven to 375, line 2 baking sheets with parchment. Whisk flour, salt, bak powder, bak soda in a med. bowl. Cream coconut oil, sugars (maple syrup sub) and honey in large bowl till fluffy- 3 minutes. Add eggs and extracts, beat 2 more minutes. Beat in flour mix, 1/2 cup at a time. Stir in Quinoa, oats, cherry, coconut and pecans. Spoon dough in portions equal to 2 Tbs. on the cookie sheet. Bake 12-15 minutes until golden. Cool on wire rack.