



Newsletter - December 2018

The Okines Food Co-Op welcomes you to our last newsletter of the year! What's happening this month:

1. Condolences
2. **New products:** Glace cherries and ginger, citrus peel, lemon Pepper, rye flour – wholegrain (small quantity left)
3. Minutes of our last **subcommittee meeting**
4. Upcoming Event: **Twilight Market** – co op will be open!
5. **Southern Wild Ferments** Orders for December
6. Recipes

1. **Sincere condolences** to Gabe, Melaleuca and Amelie on the passing of their beloved Richard. (Gabe, as co-ordinator of the Okines Garden, was instrumental in setting up the Food Co-op.)
2. We are now stocking glace cherries, glace ginger and citrus peel for your special Christmas baking. Also we now lemon pepper available and a small quantity left of wholegrain rye flour.
3. We held our last subcommittee meeting on 14th November. Please find minutes attached to this email.
4. We are looking forward to seeing you at the **Okines Community Twilight Market** to be held **on 20th December. The co-op will be open** and selling goodies. If people would like to cook to contribute to fundraising, please let Jill know soon!
5. **Southern Wild** have opened their ordering for the month of **December**. Here's the **order form**:
<https://goo.gl/forms/17v7RvTvZbqjegOW2>
You can also find their pickles and krauts in our co-op fridge!

Documents and Downloads:

Find our current pricelist, order forms and up to date stock info [here](#) on our website.

Location and Opening Hours:

540 Old Forcett Road, Dodges Ferry (in the community garden)

Open Tuesdays 2pm-5pm and Sundays 9.30am-12noon (10.00am-12noon July-September)

We are closing on the 23rd Dec and reopen on the 8th January!

We also open on garden tucker days every first Monday of the month from 12.00noon-2pm.

Contact:

Jill Vaughan (co-op coordinator)

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Deva O'Wheel (assistant coordinator)



6.

Recipe I: For anybody who's missed out on Bert's wonderful shortbread at the film night last month, here's the recipe:

6 oz. light-sifted flour
4oz. salted butter
2 oz. raw castor sugar

Fill flour in a bowl and rub in butter and sugar. Knead to dough, then roll out and fill into a square, greased baking sheet. Crimp the edges, prick all over with a fork and mark into portions with a knife before baking. Bake in slow oven for 50 minutes. Dredge with castor sugar, if you like. Cut in squares before cool.

Recipe II:

Supergreens Fondue (last garden tucker's special)

Ingredients

Coconut oil, olive oil, butter or ghee, for greasing
1 bunch silverbeet or other greens, finely chopped
1 onion, roughly chopped
2 cloves garlic, minced
1 ½ cups sour cream
2 cups grated vintage cheddar (or your favourite hard cheese)
Sea salt
Freshly ground black pepper

Method

Preheat oven to 180°C and grease an ovenproof dish with oil, butter or ghee. Combine the greens, onion and garlic in a food processor and blitz until finely chopped (not puréed). Add the sour cream and half the cheese, and season to taste with salt and pepper. Blitz briefly to combine, then transfer to the prepared dish. Sprinkle with the remaining cheese and bake for 15-20 minutes, or until the cheese is melted and golden. Serve with fun dipping things such as carrot sticks, sliced cucumber, raw cauliflower, crackers or toasted bread.

Feedback:

We would love to hear from you about any **comments and wishes!** If you have any **product preferences**, you know about **possible suppliers**, have enquiries about **events**, your **membership** or just want to make **general comments** on the shop, **Please feel free to talk to Jill, our cashiers, or send an email to: okines.food.coop@gmail.com**

Many thanks to
all of you for
supporting us
during the last
year! Have a
joyful
Christmas time!

