MEET YOUR 2020 CAUSE Recipients
Change Adds Up Supporting Everyone
When shoppers round up, our community celebrates.

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The 7 Cooperative Principles

Follow us! See the latest photos and videos highlighting the best of BriarPatch! @briarpatchcoop

BriarPatch.coop
Cooking for someone is one of the most personal gifts you can give. Maybe it gets lost in the everyday-ness of coming up with and putting together breakfast, lunch, dinner, snacks, etc., but it’s true. You’re putting your time, effort, and energy into something that will literally become a part of the person who enjoys it. Here are a few recipes that will make the ordinary a little more extraordinary. Enjoy!

Looking for some kitchen inspiration? Be sure to check out our new holiday recipe guides in the store or downloadable online at briarpatch.coop/christmas-2019. Find a recipe for everyone with the BriarPatch Food Co-op menu guides.

Recipes from the Editor
By Paula O’Brien

Bechamel Butternut Squash Rigatoni Bake
Cinnamon Bacon Brioche Rolls
Lucky New Year’s Lentils, Italian-Style
Sautéed Collard Greens
Cinnamon Bacon Brioche Rolls

This is a wonderful treat to enjoy on a holiday morning, or as a centerpiece for a Valentine’s Day breakfast-in-bed.

Dough
2 ¾ cups all-purpose flour, divided
1 ½ tsp. instant yeast
¼ cup cool water
4 large eggs
3 Tbsp. sugar
½ tsp. salt
16 Tbsp. unsalted butter, at room temperature

Bacon Cinnamon Butter
8 Tbsp. unsalted butter, room temperature
4 oz. thick-cut bacon, cooked crispy and roughly chopped
1 tsp. cinnamon
½ cup light brown sugar

Place all ingredients in a food processor fitted with the blade attachment and pulse until smooth.

Egg wash – Mix these two ingredients together well.

1 large egg
1 Tbsp. water

Place yeast, water, eggs, and half the flour into the bowl of a mixer. Beat at medium speed until smooth. Cover and let sit for 45 minutes.

Add the remaining flour, sugar and salt. Beat for 8 to 10 minutes until the dough cleans the sides of the bowl and becomes shiny and elastic.

With mixer running, add in the butter, 2 Tbsp. at a time, letting it absorb before adding the next chunk. Repeat until all is added.

Cover dough and let rise for 1 hour. Turn the dough out onto a lightly floured surface and gently fold it over several times. Place dough in a greased bowl, cover, and refrigerate for a minimum of 4 hours and up to 16 hours. The dough will firm up considerably. When ready to make your rolls, remove from fridge and let dough come to room temperature.

Roll dough into an 18” x 8” rectangle on a lightly floured surface.

Spread the Bacon Cinnamon Butter filling onto the rolled-out dough. Starting with a long edge, roll dough into a log. With the seam underneath, cut the log into 12 slices. 1 ¼” each.

Lightly grease a 9” x 13” pan. Space rolls in the pan. Cover pan and let rolls rise for 45 to 60 minutes, until they’re crowding one another and are quite puffy.

While rolls are rising, preheat oven to 350°. Uncover rolls, brush with egg wash, and bake for 22 to 25 minutes until they feel set and are golden-browned.

Remove rolls from oven, and turn them out of the pan onto a rack. Serve rolls warm. Store completely cool rolls for a couple of days at room temperature, or freeze for up to 1 month.

Makes 12 rolls

Bechamel Butternut Squash Rigatoni Bake

Butternut squash never tasted so good... together with mushrooms, spinach, pasta and a creamy béchamel sauce. This is a great weeknight dinner or a fantastic potluck dish that’s homey and cozy with a touch of elegance.

3 cups cubed peeled butternut squash
1 cup vegetable broth
1 cup milk
3 garlic cloves
½ tsp. kosher salt
¼ tsp. freshly ground black pepper
Dash of ground nutmeg
¼ cup Gruyère cheese, shredded
1 cup mozzarella cheese, shredded
1 Tbsp. olive oil
1 small onion, chopped (about ¾ cup)
1 pound sliced baby portobello or cremini mushrooms
1 bunch spinach, trimmed and very thinly sliced (about 5 cups)
3 Tbsp. sliced almonds, toasted and chopped
¼ box rigatoni
¼ cup ricotta cheese
¼ cup finely grated fresh Parmigiano-Reggiano cheese

Preheat oven to 375°.

Cook rigatoni to al dente, a few minutes short of the cooking time listed on the box. Drain and set aside.

Combine squash, broth, milk and garlic in a medium saucepan and bring to a boil. Simmer until squash is tender - about 20 minutes. Remove from heat.

Add salt, pepper and nutmeg. Add Gruyère and ¼ cup mozzarella cheese, stirring until cheese melts and mixture is smooth.

Heat a large skillet over medium heat. Add oil to pan; swirl to coat. Add onion and mushrooms; cook 7 minutes or until browned and liquid evaporates. Add spinach. Cover until spinach wilts. Let drain 5 minutes. Place mixture in a bowl.

Add almonds and toss to combine.

Carefully mix squash, spinach, rigatoni and remaining ingredients together, saving a little Parmigiano-Reggiano for the top. Sprinkle evenly with remaining mozzarella and Parmigiano-Reggiano. Bake at 375° for 35-45 minutes, or until bubbly.

Serves 6
Many New Year’s traditions focus on encouraging prosperity by enjoying coin-shaped food like lentils and rich foods like sausages. This recipe is a great way to ring in the New Year, or to warm any cold winter’s night.

1 ¾ cups lentils, rinsed and drained
3 cups water
2 cloves garlic, lightly crushed
1 rib celery, finely chopped except for a 1-inch piece
1 carrot, finely chopped
2 fresh bay leaves
1 tsp. sea salt
2 Tbsp. extra-virgin olive oil, plus more for drizzling
6 fresh Italian sausages, halved to make 12 pieces, like BriarPatch’s house-made sausages (Vegan/Vegetarian: Use Beyond Meat Sausages)
¼ cup finely chopped yellow onion
1 cup tomato sauce or tomato puree
2 cups beef, chicken or vegetable broth
Freshly ground black pepper
½ cup freshly-chopped flat-leaf parsley for garnish

Put lentils in a heavy-bottomed saucepan and add water, one garlic clove, the 1-inch piece of celery, bay leaves and salt. Bring lentils to a boil over medium-high heat, reduce heat to medium-low, cover partially and simmer for about 30 minutes, or until slightly under cooked. Remove from heat and set aside.

In a Dutch oven or other heavy-bottomed pot, heat olive oil over medium heat. When oil is hot, add sausages to the pot and cook, turning as needed, until browned on all sides. (Note: For the Beyond Meat sausages, this should be about 6 – 8 minutes, for meat sausages, it will be longer.) Remove sausages to a plate. Stir in remaining garlic clove, the chopped celery and carrot and onion. Cook, stirring for 7 – 8 minutes, until softened but not browned.

Pour in tomato sauce and broth. For meat sausages, return them to the pot and add lentils. For Beyond Meat sausages, just add lentils at this point. Season with freshly-ground pepper, reduce heat to low and simmer, uncovered, for about 30, until lentils are completely tender and the stew has thickened. For Beyond Meat sausages, wait until the lentils have simmered uncovered on low heat for about 20 minutes and then add sausages into the pot for about the last ten minutes of cooking.

Serve in shallow bowls, with a drizzle of good olive oil and freshly-chopped parsley on top and crusty bread on the side.

Serves 6

Lucky New Year’s Lentils, Italian-Style Sweet Heat Candied Pecans

These make a great gift, and also a great snack for yourself! If the pecans are a little sticky after cooling, stick them back in the oven for a few minutes and let them cook a little more.

¾ cup confectioners sugar
1 tsp. kosher salt
½ tsp. cayenne pepper
¼ tsp. ground cinnamon
4 tsp. water
2 cups pecans

Preheat oven to 350°. Line a baking sheet with parchment paper.

In a medium bowl, whisk together confectioners sugar, kosher salt, cayenne pepper, cinnamon and water. Add pecans to the sugar mixture and stir until nuts are evenly coated.

Transfer pecans to the prepared baking sheet and arrange in a single layer. Make sure nuts are spread evenly out so they’ll cook evenly. Bake for 10-12 minutes, until crusty on top and caramelized and golden on the bottom.

Immediately slide parchment off the hot baking sheet and allow pecans to cool completely on the countertop. Once cool, remove pecans from the parchment, breaking apart any clusters if necessary. Store in an airtight container.

Makes 2 cups

Sautéed Collard Greens

Make this recipe with or without the bacon. Either way, big, green collard greens are like large quantities of folded paper money, another New Year’s tradition meant to bring more prosperity in the new year. And since “Health is Wealth,” with collards you can’t go wrong.

3 Tbsp. olive oil
2 strips thick bacon (like Cosmic Roots Ranch), cut into ½” pieces
2 cloves garlic, minced
½ tsp. crushed red pepper flakes
1 large bunch collard greens, about ten cups sliced
1 tsp. white vinegar
Dash of fresh lemon juice
Salt and pepper to taste

Heat olive oil and cut bacon in a large pot over medium-low heat. Cook bacon, slowly, until golden-brown before adding garlic and crushed red pepper flakes. Cook until fragrant.

Add collard greens. Pour in vinegar and lemon juice. Saute collard greens until tender but still bright green. Do not overcook; make sure collards stay nice and green. Season with salt and pepper to taste.

Serves 6
BriarPatch is so much more than a grocery store. This was on full display during the recent power outages that took place in the second half of October. As of this writing, we haven’t yet fully assessed the impact they had. What we do know is that during this major disruption, the co-op was a beacon of light in a literally dark world.

Many people asked about our solar panels and battery backup. The array, as large as it is, only provides about 50% of the store’s electrical demand most weeks of the year. So, there is no additional energy to store for use. While it’s possible for solar arrays to power an appliance or even a building directly, ours does not. The cost of this type of system is simply not feasible for the high demand of a grocery store running so much refrigeration.

All of that said, we’ll be looking at how we can be even better prepared in the future. We were grateful to have been included in the area of town that remained powered through the last three outages, and we don’t assume this will always be the case. Management will be researching how we can keep the store open when incidents like this occur.

Our financial strength as a business was one of the main reasons we were able to weather this disruption. Even when we were closed, we kept staff working and focused on how we could be of support to our community. We turned the significant product losses during the first outage into donations to those who needed help. Our ability to do all of this and our ability to plan for improvements that will lessen the effect of the outage comes from the portion of our profits that we retain each year. Thank you for your continued support and patronage and for being an important part of the BriarPatch Food Co-op.

My last article in the Fall edition touched on our plans to grow the co-op to additional locations. If you were at the 2019 Annual Owner Meeting, you also heard the board talk about their vision for the next evolution of BriarPatch. As of this writing, there are no further updates to report, but I want to appreciate all of the owners who have reached out directly to me to share their ideas, hopes and concerns about our efforts to grow. I hope you’ll consider joining us at our January 14 Owner Forum in the Community Room to hear more about our work and to contribute your voice to this exciting conversation.
Despite a challenging week of power outages, the BriarPatch community came together for an inspiring evening at our Annual Owner Meeting. We were honored to hear from our special guest Jon Steinman, who called BriarPatch a “Super Hero Co-op!” Thanks to our supportive owners who make the Co-op possible. See you next year!
It was an early evening during the October series of power outages and the power returned to the Miners Foundry about two hours before our Annual Owner Meeting was set to begin. Of course, it was too late to prepare dinner for the 500 members who bought tickets; even so, by my count about 150 people showed up. Instead of the best meal you ever had for five bucks, there were cookies, and popcorn and mixed nuts served in coffee filters.

Most of the folks who came were clearly there for the message and not the meal. I’ve been to more than a dozen of these annual events, and while I missed the dinner and merriment, I believe the content was the best ever. GM Chris Maher began with his lively review of our 2018 accomplishments, including our continued growth in sales, but with a focus on the impact we’re having in the community.

The full board then came to the stage. We all spoke to the audience about our decision to expand BriarPatch by the development of new co-op grocery stores, with an intention of opening the first as early as 2020. (To hear more about these plans, we’re planning a forum for members on January 14, 7-8pm in the Community Room, and we hope many of you will be able to join us.)

Finally, we were privileged to welcome our keynote speaker and author, Jon Steinman, a Canadian with a great passion for improving the health of our food and food systems. The title of his book tells his perspective: Grocery Story: The Promise of Food Co-ops in the Age of Grocery Giants. It was very affirming to hear him refer to BriarPatch as one the real super-heroes among food co-ops in the U.S.

I think of this October’s series of “energy events” as having two phases. The first was the one that closed down BriarPatch for two days. The second was all subsequent events when we essentially lucked out by being in the “hospital corridor” that PG&E did not shut down. Once we were open, despite substantial crowds I experienced little of the stress that prevailed at the continuously open, large, generator-fueled conventional grocers I visited during my early quest for ice and other essentials.

Like our competitors, we’re a for-profit entity, and we certainly care about the bottom line. But unlike conventional groceries, our shareholders all have a single, modest share in the business; no one gets rich from our net income. We are there to give to members and our community, not just at the holidays, or under duress, but every day of the year.

Like so many hundreds of our shoppers, I found myself gravitating to the Patch, not only because of the products we sell, but also for all of BriarPatch’s unique every-day gifts to our community, gifts that go beyond the core dedication to healthy, organic, local food.

**Here’s the top of my list:**
A store designed with lots of natural light, substantial efforts to conserve energy, and inviting, beautiful, drought-tolerant, well-maintained, native landscaping;

Gathering places outside to eat, make conversation, take a little walk with your dog;

The go-to place to buy tickets for most local entertainment events, with many fees waived for members; and

A team of savvy, helpful, available staff throughout the store and especially at the active customer service desk.

Bring your own list to Co-op Love Day, February 14 and register your love for BriarPatch! See you there.
Are You Leadership Material?

Consider running for the BriarPatch Board of Directors!

The Board of Directors serves a critical role in overseeing and guiding our Co-op. Directors attend board meetings and the meetings of at least one committee. Three positions on the Board, each for three-year terms, become available at every annual election. We encourage BriarPatch owners to explore this opportunity for service and to contact us with any questions!

Learn more or download an application at briarpatch.coop

Owner Forum

January 14th, 2020
7:00pm-8:00pm
Community Room

Join General Manager Chris Maher and the Board of Directors for a discussion on future co-op development with plenty of time for an Owner Q&A session.
If you plan on attending please RSVP to rebeccat@briarpatch.coop by 12/31/19.
Questions? Call (530) 272-COOP(2667) x173.

CO-OP Love DAY
February 14th
Come show some love to your co-op and current Board of Directors on the co-op patio!

Jump on Board Mixer

BRIARPATCH
Community Room

TUESDAY
January 14th, 2020
6:00pm-7:00pm

Light refreshments provided while we discuss the joys and opportunities of serving on the BriarPatch Board.
RSVP to katb@briarpatch.coop by January 1st, 2020
The Vine recently sat down with BriarPatch’s new Sustainability Coordinator, Lauren Scott, to get to know a little more about her and her role at the Co-op.

BPFC: What’s your role as BriarPatch’s Sustainability Coordinator?

LS: To help organize and monitor sustainability initiatives. We participate in a tracking program used by food co-ops nationally, measuring energy, water and natural gas usage, our waste stream, community engagement and diversity and inclusion. We check our progress annually, comparing ourselves with other food co-ops to see where to make the most impactful improvements.

BPFC: What does ‘Sustainable’ mean?

LS: Meeting our current needs without compromising the ability of future generations to meet their needs. The principles of sustainability are woven into BriarPatch’s six Global Ends Policies that guide our work here at the Co-op and have three tiers: social equity; economic prosperity; and environmental stewardship.

Many food co-ops were born out of resistance to a profit-driven food system and are now poised to be leaders in changing how we relate to the planet and to one another as we face one of the most challenging issues of our time, Climate Change.

BPFC: Tell us how your background, lifestyle, personal philosophies, passions and other roles in the community make you a good fit for your position at BriarPatch?

LS: Joining BriarPatch felt like a natural fit. I’ve spent the past 13 years immersed in local food systems, starting with a volunteer-run food co-op. I’ve also been a farm-hand, delivery driver, server, activist and academic. I work part-time for Sierra Harvest, where I help connect food service directors to farmers and ranchers, providing the support they need to purchase locally- grown food.

I live off-grid in a 300-square-foot Quonset hut on six forested acres I purchased with the intention of leaving it better than I found it, living simply and regenerating a healthy forest after years of human-impact and logging. When I’m not addressing the endless list of DIY projects at home, I’m often in the mountains biking or ski-touring with my canine co-pilot, Jackson.

BPFC: What excites you most about your new position at the Co-op?

LS: The level of engagement from staff, customers and the Board of Directors. Sustainability takes a village. I love getting comment cards and emails with ideas for how we can improve!

BPFC: What do you see as the Co-op’s biggest sustainability accomplishments?

LS: I’d have to say our community engagement and support of local farmers, the way we reduce food waste through planning, inventory, donations and reducing our energy dependency with the solar array.

BPFC: What do you hope to achieve at the Co-op in the coming months?

LS: Our first exciting project is forming a BriarPatch Green Team, to help create and carry out a long-term vision for sustainability.

Five easy things folks can do to make a difference:

1. Save Food.
2. Get Crafty!
3. Shop Local.
5. Form Habits.
4 Tips to living a Low-Waste Lifestyle

We caught up with BriarPatch Owner Cami Logan for her tips to shopping low waste.

1. Make a grocery list and put an asterisk by anything you can bring you, own container for (like peanut butter, brown rice noodles, olive oil, honey, spices, coffee and soap).

2. Assemble all your jars, bottles and mesh produce bags before you leave the house.

3. If not available in bulk, buy the item or option that has the least amount of disposable packaging.

4. Keep a box for reusable containers handy for easy access to grab before your next shopping trip.
California’s food co-ops like BriarPatch are at the heart of community food systems, and local farms are the lifeblood. Small, family-owned farms provide jobs, ecological stewardship of cherished open spaces, and healthy foods to help celebrate this season of giving.

In partnership with BriarPatch Food Co-op over the past eight years, California FarmLink has been able to deliver vital loan dollars to farmers supplying fresh produce for your table. Together FarmLink and BriarPatch have created a local small farm loan fund devoted to the BriarPatch community of farmers and ranchers.

California FarmLink assists farmers with gaining access to land and capital, and this year it celebrates 20 years serving small, organic and sustainable farm entrepreneurs. As a 501(c)(3) nonprofit Community Development Financial Institution, or CDFI, FarmLink provides loans to farmers who often have limited options for affordable business capital.

Through our partnership, BriarPatch pays the loan origination fee and guarantees a portion of the financing, providing more security for the loan. This results in a lowered interest rate to the farmer or rancher (currently 3% annually), a stronger loan in FarmLink’s portfolio and concrete support for local farmers. BriarPatch “puts its money where its mouth is,” supporting financial options for the farm and ranch businesses supplying local foods.

BriarPatch “puts its money where its mouth is,” supporting financial options for the farm and ranch businesses supplying local foods.

California FarmLink has honed its approach to small farm development through mission-based lending, land linking for farmers looking to rent or to purchase land and assistance in developing land leases. About 90% of the farms it serves are organic. Beginning farmers in particular list access to land and capital as major barriers to success, and FarmLink seeks to address these structural barriers.

So far, with BriarPatch’s support, FarmLink has lent $414,000 through 13 loans to six farm businesses. Each loan is designed to serve their unique business needs. The loans have been used for equipment purchases and operating capital for costs like seed and transplants, purchasing livestock, or land rental payments and seasonal field preparation.

An affordable operating loan, with payments structured according to farm income cycles, can significantly benefit cash flow and enable stronger investment in quality crops and sustainable practices.

One beneficiary of the lending partnership is Cosmic Roots Ranch, supporting its ability to grow and deliver unique Mangalitsa pork products, including a locally sourced, pasture-raised ground pork available in the Co-op’s meat department. Most recently, FarmLink provided an equipment loan to New Leaf Grown with BriarPatch support. Owners Ellen and Jeff Weld are using the funds to purchase specialty tools for mushroom preparation that will increase their organic mushroom production. In 2019, FarmLink has also provided operating loans to Riverhill Farm and Flying V Farm for their organic vegetable production. FarmLink underwriters have been impressed by the variety and quality of locally grown products available at BriarPatch, that are now supported by this program.
Thought Leaders on Climate Change Solutions Coming to 2020 Food & Farm Conference
From Sierra Harvest

In our search for solutions to the climate crisis, many of us are taking a closer look at what we eat and how it’s grown. How do we make the best choices in our daily lives to reduce our carbon footprint and create climate-smart farms and gardens?

Join the Sierra Harvest Sustainable Food and Farm Conference February 7 – 9, 2020 to learn from international experts on the front-lines of regenerative agriculture and climate-smart land management practices. The BriarPatch Food Co-op is a proud sponsor of this event; here are some highlights of what’s to come!

Keynote Speakers and Expo: Saturday, February

Get inspired by Dr. Vandana Shiva, one of the world’s most dynamic and provocative thinkers on food sovereignty. A Time magazine “Environmental Hero” and one of Forbes Magazine’s “Seven Most Powerful Feminists on the Globe,” Dr. Shiva has spent the last 35 years helping create healthier food and agriculture systems around the world.

Dr. Shiva is the founder of Navdanya, a movement to protect the diversity and integrity of living resources – especially seeds – and promote organic farming and fair trade. Navdanya has trained over 900,000 farmers in seed and food sovereignty and sustainable agriculture and helped set up the largest direct marketing, fair-trade organic network in the country. She will share practical knowledge from these experiences to benefit family farmers here in the U.S., as well as how to build a local, living organic food community.

Elizabeth and Paul Kaiser are award-winning ecological farmers in Sebastapol, and leaders in the regenerative agricultural movement. They will share proven climate-smart agricultural methods for sequestering carbon, improving soil fertility, increasing revenue and creating resilience to flood, drought and fire. The Kaisers will also be offering a special 2.5 hour session on how to replicate the ecological, no-till practices they’ve successfully developed at Singing Frogs Farm!

Jim Garish is an award-winning rancher who has dedicated his life to aiding farmers and ranchers to more effectively manage their grazing lands for economic and environmental sustainability. Author of Kick the Hay Habit: A Practical Guide to Year-Around Grazing, Jim has a wealth of knowledge on how to capture more solar energy and water with every acre, how to keep minerals cycling efficiently through your pastures and how to create more biodiversity across and through your pasture landscape.

At the Food and Farm Expo, peruse 20 different vendors with products to support your sustainable business.

Farm Tour: Friday, February 7

Learn first-hand from three different Nevada County farms how to integrate sustainable farming and ranching methods into your operation.

Food & Farm Workshops: Sunday, February 9

Create your own curriculum from twenty workshops on a variety of topics for foodies, farmers, homesteaders and more. Local experts will share their best tips for success. It’s a great opportunity to network and get inspired by like-minded community members.

Start 2020 with more climate-smart practices! Get more details about the Sustainable Food & Farm Conference and purchase tickets at foodandfarmconference.com.
Products Used:

1. Gjetost - Ski Queen Goat Cheese
2. Humboldt Fog Goat Cheese - Cypress Grove
3. Marin French Cheese - Petite Breakfast Fresh Brie
4. Montchevre - Cranberry Cinnamon Goat Cheese
5. Mull of Kintyre - Extra Mature Scottish Cheddar Cheese
6. Fromager d’Affinois Gulloteau
7. Applegate Organic Uncured Genoa Salami
8. Applegate Prosciutto
9. Sonoma Creamery Cheese Crisps - Pepper Jack
10. Blue Diamond Almond Nut-Thins
11. Raincoast Crisp Cranberry and Hazelnut
12. NU Culture Creamy Cashew Bacony Chipotle Spread
14. Toby’s Vegan Pâté

Choose a variety of cheeses: cow, goat, sheep, soft, aged, blue, etc.

A simple bowl of grapes adds a nice, fresh touch.

Fill in the gaps between the cheeses with varied colors and textures—nuts, olives, dried fruit…

Place cheese accompaniments next to the cheeses they pair well with, i.e., Gjetost with candied pecans and pears; Humboldt Fog with pears or olives.
Pro Tips for the perfect Cheese Board

Select diverse tastes, textures, colors and flavors from the bulk, produce, sliced meat and cheese sections—and go a little wild!

Fill in the rest of the space with different types of crackers (don’t forget the gluten free!)

Put a variety of non-cheese dips out too. Think color and texture. This is where you can really go vegan!

Use a variety of bowls and serving dishes to keep it relaxed and fun.

Remember: pile it high, watch it fly!
BriarPatch Food Co-op exists so that Owners, customers and members of our community have:

1. A successful and vibrant cooperatively-owned business that acts as a leader among local businesses and food co-ops nationally and contributes to environmental stewardship through its business practices.

2. Access to high quality, healthy products, especially local and organic food.

3. A community center where people experience a sense of connectedness, ownership and fellowship.

4. A stronger local food system.

5. A major employer that provides a healthy, fair and considerate workplace for employees.

6. Access to education about food and consumer issues that encourages customers to make healthier food choices.

**Ends Policies**

BriarPatch Food Co-op exists so that Owners, customers and members of our community have:

**Board Members and Meetings**

**Board of Directors**
- **President:** Alan Weisberg
- **Vice President:** Alana Lucia
- **Treasurer:** Mark Fenton
- **Secretary:** Katie Turner
  - Richard Drace, Kwong Chew, Jonathan Collier, Kali Feiereisel, Rachel Berry

To contact all the Directors, send an email to: directors@board.briarpatch.coop. For individual Directors: first name and last initial (i.e. alanw@board.briarpatch.coop). Letters may be left at Customer Service.

**Upcoming Board Meetings**
- Last Tuesday of each month, 6:00 p.m., in the BriarPatch Community Room.
- The upcoming meeting agenda is posted on the store bulletin board at least one week prior to the meeting.
- **Tuesday, December 10, 6 - 8:30 pm**
- **Tuesday, January 28, 6 - 8:30 pm**
- **Tuesday, February 25, 6 - 8:30 pm**

**Board Committees**

To find out more about the Board’s standing committees, please add the following Committee names to the subject line when you email us at directors@board.briarpatch.coop.

- Owner Engagement Committee
- Board Development Committee
- Finance Committee
- Executive Committee
- Governance Committee
Any night of the year can be Valentine’s Day, don’t you think? And what better way to enjoy the company of your significant other than to imbibe and indulge together. Here are three excellent pairings of adult beverages and their complementary chocolate counterparts to share with your sweetie whenever the spirit moves you.

**Three Forks Emerald Pools with Cello Chocolate Jamaica 70%**
An island getaway right here at home. The well-balanced, clean, yet tropical hops and subtle floral notes duet perfectly with the vanilla- and bergamot-infused brownie flavor of this dark, locally-crafted chocolate.

**Lindeman’s Framboise Lambic with Hu Salty Dark Chocolate**
The delicate aroma of raspberries with undertones of fruity acidity of this Belgian beer classic balance the salty, dark mysteriousness of this paleo-friendly bar. The perfect coupling of salt and sweet.

**Gruet Blanc de Noir with LuLu’s Love Truffles**
A classic duo. Great taste and value characterize this champenoise-style sparkling wine produced in New Mexico. Locally-made, creamy, hand-poured bonbons filled with a vegan hazelnut ganache make this dynamic duo just the thing.

Bonus: Ready for the next course? LuLu’s Luscious Body Butter is there when you want to take things up a notch!

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**Getting Comfy in the Wine & Beer Aisle**
Fretting about what wine or beer to serve with your favorite holiday foods? We know how hard you’ve worked to make this feast fabulous. Here are three sure-bet beverages (and their teetotaler cousins) to favor each course, from your baked brie appetizer to your grandma’s gingerbread cookies. Cheers!

**Pinot Gris**
Full-bodied white has a slight spicy wintriness to it. Traditionally known to hail from Alsace, you can roam closer and find many well-balanced treasures from Oregon.

*Goes Great With:* Cheese: Asiago or Ricotta, Entrée: Turkey, Dessert: Crème brûlée

*Non-Alcoholic Alternative:* Brewed and chilled Darjeeling Tea, mixed with sparkling apple cider

**Porter**
London-developed brown malt beer with distinctive hoppiness and just a touch of sweetness. Yes, there’s a little bit of chocolate in there, too.

*Goes Great With:* Cheese: Stilton, Entrée: Prime Rib, Dessert: Gingerbread Cookies

*Non-Alcoholic Alternative:* Ginger Beer with muddled citrus and mint

**Petite Syrah**
Deep, dark, rich and red. You’ll find loads of blackberries, blueberries, spices and blackberry with every sip and sniff. Complements herbed stuffing beautifully.

*Goes Great With:* Cheese: Gouda, Camembert, Entrée: Tofurky, Dessert: Flourless Chocolate Cake

*Non-Alcoholic Alternative:* Grape Kombucha with a splash of pomegranate juice
BriarPatch Food Co-op has made a tradition of offering the finest quality food for your holiday gatherings around the table. This rings true especially for our Meat & Seafood Department, where we seek out the finest sustainably-raised roasts for this special time of year.

“We always feature Standing Rib Roasts from Nevada County Free Range Beef and Niman Ranch during the holiday season. You can reserve yours for Christmas starting December 1st,” said Tristan McLarty, Meat & Seafood Manager.

Ethically-Raised, Superior Taste
When you choose meat from Nevada County Free Range Beef or Niman Ranch, you’re supporting folks committed to thoughtful stewardship of their herds and land.

Nevada County Free Range Beef
Local Rancher Jim Gates raises cattle that are grass fed and grass finished in Nevada County. The animals range freely over hundreds of acres of lush green pasture, enjoy fresh air, warm sunshine, and clear water. No hormones or antibiotics are ever given to the animals and their pasture grass is pesticide free. Cows are never, ever confined to a feedlot.

Niman Ranch
Compassionate family ranchers in Idaho, Utah, the Pacific Northwest and the Midwest raise Angus cattle with respect for the land. The cattle have ample grazing room on pasture and are grain finished. Animals are raised humanely and never given hormones or antibiotics.

Celebrate the Holidays with a Standing Rib Roast!
With recipe by Chef Chris Fagan, Hospitality House Culinary Instructor

Chef Chris Fagan’s Prime Rib

“This is my all-time favorite prime rib recipe,” shared Chef Chris Fagan, Hospitality House Culinary Instructor. “It’s always a hit—especially at holiday gatherings—and I’m happy to share my special recipe with BriarPatch. I hope to one day make this with my students at Hospitality House.”

Ingredients

- 15 lb. prime rib roast (I recommend Nevada County Free Range Beef, from BriarPatch)
- 1 cup kosher salt
- ¼ cup cracked black pepper
- 2 Tbsp. garlic powder
- 15 garlic cloves
- 1/8 cup fresh thyme leaves

Trim fat. Make 15 cuts through the top of the rib. Push a garlic clove into each cut. Mix remaining ingredients together and rub them over the top of the rib. Cover and place in refrigerator for at least 10 hours.

Preheat oven to 350°.

Place rib in the center / middle shelf. Cook 1 hour, rotating the rib every 20 minutes. After 1 hour, reduce oven temperature to 275°.

For 1 more hour, check the temperature of the prime rib every half hour. Prime rib is cooked to medium rare when 115°.

Remove from oven and allow to rest for 15 minutes. Remove the fat cap from the rib. Slice and serve with horseradish or au jus.

Serves 12-15
### Meat Ranch Facts

BriarPatch is committed to offering the best local, organic and natural meats and sustainable seafood available. All of our natural and organic meat suppliers pledge no hormones or antibiotics.

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Roasted Brussels Sprout Bacon Bites with Aioli

Serves 8

3 Tbsp. extra virgin olive oil
1 ½ lbs Brussels sprouts, halved
Pinch of salt
2 tsp grated Parmigiano-Reggiano or vegan cheese
9 slices of bacon
½ cup mayonnaise
¼ tsp paprika
¼ tsp freshly squeezed lemon juice
1 minced garlic clove
2 shakes Tabasco sauce

Preheat oven to 350º. Pour olive oil into pan over medium heat. Add Brussels sprouts and sauté until bright green and slightly caramelized. Sprinkle in Parmigiano-Reggiano and remove from heat. Cut each bacon slice into thirds. Place a Brussels sprout half underneath the bacon and wrap it up. You may need to secure it with a toothpick. Place it seam side down on baking sheet. Repeat until all bacon and Brussels sprouts have been used. Bake in the oven for 20 minutes or until bacon is thoroughly cooked.

For the Aioli Sauce: In a small bowl whisk together remaining ingredients. Place in refrigerator until ready to serve.

Homemade Keto Paleo Eggnog

Serves 6

Eggnog translates nicely to the Paleo-Keto lifestyle. You won’t miss the real thing for a moment with its creamy, lusciousness and incredible smoothness.

2 cups unsweetened almond or cashew milk
2 cups heavy cream or coconut milk
1 cinnamon stick
¾ tsp nutmeg, freshly grated, plus more for garnish
6 egg yolks
½ cup xylitol allulose or erythritol
2 tsp. vanilla extract
½-1 cup dark rum or bourbon to taste

Add nut milk, heavy cream, cinnamon and nutmeg to a medium saucepan and simmer for about 8-10 to infuse, stirring constantly to avoid burning. Remove from heat and set aside.

Combine yolks and sweetener to a large bowl beat until light and fluffy and most of the sweetener has dissolved (if using erythritol, some granules will remain).

Temper the hot mixture into the egg and sugar mixture- add the hot milks (very!) little by little to the egg mixture while whisking constantly, so the eggs don’t curdle.

Combine everything back to the saucepan, and cook over medium/low heat for roughly 8-10 minutes, or until it coats the back of a wooden spoon.

Remove from heat and pour mixture through a sieve onto a bowl. Stir in vanilla and liquor of choice, to taste. Cover and transfer to the refrigerator to chill.

The eggnog will continue to thicken while chilling. Stir immediately before serving. If it’s too thick, thin it out with a little more nut milk until it’s at the desired consistency.

Keto Paleo Scotch Eggs

Scotch eggs are a super impressive dish that will wow and delight your guests, and are surprisingly not that difficult to make.

Serves 6

6 boiled eggs
1 lb ground pork, beef or lamb, or a combination
⅛ tsp dried thyme
⅛ tsp dried sage
1 tsp. onion flakes to garnish (optional)
1 Tbsp. olive oil
Salt and pepper to taste

Place eggs in a pot, cover with 1 inch salted water. Bring to a boil over high heat; as soon as it is boiling, cover pot and remove from heat. Allow to sit for 4 minutes in the hot water, then carefully transfer to a bowl of ice water. Allow to cool, about 5 minutes. Carefully peel the eggs.

Mix the ground meat with the dried herbs and salt and pepper.

Flatten a small handful of the meat mixture in an oval shaped patty the size of your hand. Place a boiled egg on top and start to mold the meat around the eggs. Add more meat if required to ensure the boiled egg is completely covered. Press firmly to help the meat adhere to the egg.

Place on a lined baking tray and brush Scotch egg with oil and sprinkle onion flakes.

Bake at 350º for 20 minutes, or until browned on all sides. Turn Scotch eggs halfway through baking to ensure even cooking.

Gooey, Creamy Mushrooms & Sundried Tomatoes

Oh yeah. This crowd pleaser is easy to whip up and satisfies. Iron your eating pants before indulging.

Serves 6

1 lb Baby Bella or cremini Mushrooms, cleaned
10 sundried tomatoes, in oil, sliced in slivers
2 Tbsp. butter or coconut oil
5 cloves garlic, chopped
¼ cup bone broth
¼ cup red wine
4 Tbsp. cream cheese or cashew cheese

Saute garlic in butter on medium heat. Add mushrooms. Once they begin to brown, add stock and wine and bring to a simmer.

Once ¼ of the liquid has evaporated, stir in cream cheese, heavy cream and Parmigiano-Reggiano. Fold in sundried tomatoes. Salt and pepper to taste. Transfer to serving dish and top with thyme.

Keto & Paleo Style
Our Deli has your Christmas Feast covered!

DELI HOT BAR MENU Available December 20 - 24
Roasted Turkey, Maple Glazed Ham, Mashed Potatoes, Mushroom Gravy, Turkey Gravy, Green Bean Almondine, Winter Potatoes Au Gratin and Winter House Veggies

BAKERY  Wheat-free Yule Logs, Wheat-free Eggnog Cheesecakes, Peppermint Brownie Cupcakes, Pear Custard Pie, Ginger Bread, Apple Pies and Vegan Apple Pies

MEAT AND SEAFOOD Prime Rib available December 18 - January 1
Nevada County Free Range Beef and Niman Ranch

HOLIDAY HOURS

CHRISTMAS EVE, NEW YEAR’S EVE & NEW YEAR’S DAY
Every day 7 am - 9 pm
Deli 7 am - 8 pm, Christmas Eve 6 pm

CHRISTMAS DAY
CLOSED
Picking It and Sticking to It

Small changes in your everyday routine can create big results to your wellbeing. 21 days is all it takes to incorporate a healthy habit into your 2020 lifestyle. What tiny but mighty change will you commit to in the new year?

1. Eat three veggies a day.
2. No screen time after dinner.
3. Take 10 minutes to take a walk every day.

Yup, it's getting tough - and this is normal

Hang in there.

Feeling good, right?

You've got this!

There is a light....

You did it! (Now keep going!)
Nearly three years ago, Jamal Walker’s son, age 16, was walking in downtown Grass Valley when a car of white men followed him, yelling derogatory names. Days later, over 1,000 local residents joined together on Mill Street to support the family and stand against racism during what would become an annual event called the “Love Walk.”

“It was really important for him to see all these people come together. He realized he’s not alone... When someone is being targeted and mistreated, we need to do a better job as a community to step up,” says Jamal.

The Third Annual Love Walk will be more like a Love Fest, says Jamal, with loving, hugging, learning, being real and focusing on inclusivity and acceptance of other people’s differences. The walk, and an amazing array of related activities, will take place on Martin Luther King Day, Jan. 20, 2020. Volunteer-driven and funded by donations, the full-day event will feature social justice workshops, films, children’s activities at The Center for the Arts and the Love Walk at 2:30 pm. Musical entertainment will extend into the evening hours.

“The Love Walk is not about politics,” says Jamal. “It’s a chance for people to love one another and celebrate community. At the end of the day, it’s about learning to treat people better.”

The event is hosted by Creating Communities Beyond Bias (CCBB), whose vision is “an empowered community that supports and honors diversity.” CCBB was created in response to an incident in Condon Park involving a Hispanic family driven out by racist jeers. CCBB has its roots at BriarPatch, started by former employees and unlikely friends, Bill Drake and Jamal Walker. Raised in a white supremacist family, Bill committed racist acts as a youth but later came to reject his family’s views. Jamal is African American and learned of social justice work at a week-long youth camp as a teen. He has traveled to several states to facilitate workshops on race, culture and class. Early meetings of the group were held in the BriarPatch Community Room.

Jamal and Bill say social justice work begins with a thorough examination of self and the ability to acknowledge one’s own racism and prejudice learned from a culture that influences individuals from cradle to grave. While Nevada County has seen increased awareness and an honest desire to be better allies since the first Love Walk, there’s still much work to do, they say.

“Assume that there is more that you need to know. Assume that your knowledge base is deficient,” says Jamal.

BriarPatch is a proud supporter of the Love Walk and has chosen CCBB as the Co-op CAUSE recipient for January. Read more about CCBB and other CAUSE recipients on page 31 of this issue. At BriarPatch, 20 percent of employees identify as a racial/ethnic minority, and diversity and inclusion is an important issue that will continue to be a priority in the coming year.

Want to learn more about Diversity & Inclusion? Check out:

Wild & Scenic Film Festival Jan 16 – 20: wildandscenicfilmfestival.org
Nevada County Arts Council: nevadacountyarts.org
Nisenan, Nevada City Rancheria: nevadacityrancheria.org
FREED, disability and aging resource center: freed.org
PFLAG Nevada County: pflagnevco.org

Want more information about how to become a Love Walk volunteer, donate, or join the CCBB email list? Visit healracism.com or the group’s Facebook page.
Get a Little Greener this Winter
Give Guilt-Free to Your Heart’s Content!

Make the perfect low-waste gifts for that special someone this holiday season. The Co-op’s got you covered. You’ll find a bounty of ingredients in-store, most in the bulk department, and delicious recipes at briarpatch.coop/recipes.

Some great DIY and low eco-impact presents:

• Chocolate chips cookies in a jar
• Flavored salts
• Homemade sugar scrub
• Homemade jams or jellies
• Bulk tea in a mason jar, bulk jar of honey, a metal tea ball and mug
• Nut milk bag and a mason jar of almonds or other nuts
• Homemade spice mix in a tiny mason jar
• Mason jar of popcorn kernels and small jar of custom popcorn spice
• Preserved lemons: Homemade and in a special jar with rubber ring with salt, spices and lemons
• Herbal gomasio in a jar
• Golden milk mix in a mason jar
• Local art (Grass Valley and Nevada City are full of wonderful art galleries)
• Waste-free gift basket (a bamboo toothbrush, beeswax wrap, Klean Kanteen, a glass straw, a candle, chocolate chip cookie mix in a jar and homemade sugar scrub in a jar)
• Candles (Big Dipper Bees wax candles or Aloha Candles are wonderful.)
• Bulk coffee, a mug and a French press
• Homemade bath salts
• Evolution salt lamps
• Green Toys (100% recycled toys for kids. Comes in recycled cardboard)
• Apple Park Farm Buddies (100% organic cotton, eco-friendly dye and printed on recycled paper)
• Massage gift certificate
Chocolate Chip Cookies in a Jar
This gift is easy to put together and looks great, and your friends will be that much closer to freshly-baked cookies!

1 cup packed brown sugar
½ cup granulated sugar
1 ½ cups semisweet chocolate chips
2 cups all-purpose flour
1 tsp. salt
1 tsp. baking soda

Mix together salt, baking soda and flour, then layer ingredients into a 1-quart, wide-mouth mason jar. Press down each layer as you go, to make sure everything will fit.

Include a card with the following mixing and baking directions: Chocolate Chip Cookies 1. Preheat oven to 375 degrees.
2. In a large bowl, cream 1 cup of unsalted butter or margarine until light and fluffy. Beat in 1 egg and 1 tsp. vanilla extract. Mix in cookie mix from the jar. Drop teaspoonfuls of dough, spaced well apart, onto a greased cookie sheet. 3. Bake for 8-10 minutes in preheated oven, or until lightly browned. Cool on wire racks.

Homemade Sugar Scrub
Homemade sugar scrub is so easy to make! All you need is sugar, coconut oil and whatever essential oil(s) you’d like to use. Turn your bathroom into a spa and use it 2-3 times a week on your hands, face or body to gently exfoliate and leave your skin silky-smooth.

Lavender-Lemon
1 cup granulated sugar, and possibly a little bit more to achieve desired texture
¼ cup refined coconut oil
15 to 20 drops, total, essential oils (lemon and/or lavender)

Melt refined coconut oil on the stove or microwave. Pour melted coconut oil into sugar and mix well to combine. If it’s too wet, add small amounts of sugar and mix until you’re happy with the consistency. Add the drops of essential oils and mix until well-combined. If you’re using one essential oil, start with 15 drops; if you’re using two, put 10 drops each for a total of 20 drops. Mix until well-combined.

Put into a small glass mason jar and cover with a tight-fitting lid.

Custom Tea Blends
Rose Breakfast Blend
Makes about ½ cup
Breakfast blends are usually a mix of stronger and lighter teas in the ratio that gives a recognizable breakfast tea flavor. The most common teas in breakfast blends come from India and Sri Lanka, although teas from other countries are now used as well. For the traditional Breakfast Blend, use Darjeeling and Assam tea. This tea is perfect with milk. When brewing, use about 1 tsp. tea blend per cup of hot water.

Mix together well and put in small jar. Keeps for up to six months.
2 Tbsp. plus 2 tsp. Darjeeling tea
¼ cup Assam tea
4 tsp. dried rose buds or petals

Chamomile Herbal
Makes about ⅛ cup
If you’re looking for a calming tea without caffeine that you can drink in the evening, chamomile is the best herb to use. Rose hips are added for color and sweetness; the other herbs are calming and help you wind down after a long day.

Ingredients: Mix together well and put in small jar. Keeps for up to six months.
1 Tbsp. plus 2 tsp. chamomile
1 tsp. rose hips
1 ⅛ tsp. lavender
1 ⅛ tsp. spearmint

Preserved Lemons with Spices
2 lemons (between ½ to ¾ pound total)
3 Tbsp. kosher salt
2 whole cloves
1 dried bay leaf
1 cinnamon stick (3 in.)
2 ⅔ tsp. coriander seeds
2 tsp. black peppercorns

Rinse lemons and score peels about ⅛ in. deep down length of lemons, spacing slashes about 1 inch apart. In a 2- to 3-quart nonreactive pan, combine 2 ⅔ cups water, kosher salt and lemons. Bring to a boil over high heat, then reduce heat, cover and simmer until lemon peels are tender when pierced, about 12-15 minutes.

With a slotted spoon, transfer lemons to a pint-size widemouthed canning jar with a rubber ring seal (so salt water doesn’t rust the metal). Reserve the salted water.

Add cloves, bay leaf, cinnamon stick, coriander seeds and black peppercorns to the jar. Press lemons down slightly to release juices. Pour enough of the reserved salted water over them to cover completely and seal with the lid.

When cool, chill at least 5 days. Turning jar occasionally (lemons may darken a little), or up to 3 months. To use, lift lemons from liquid, scrape out soft pulp, and sliver or chop peels.

Popcorn Flavor Mixes
Each of these recipes makes enough to sprinkle over the popped popcorn from 1 cup unpopped popcorn. Add warm oil of your choice to popped popcorn and toss to coat. Sprinkle on seasoning and toss again. Powdered sugar sticks better to popcorn than granulated sugar. Add a little more if you’d like.

Cinnamon Sugar Popcorn Seasoning
8 Tbsp. powdered sugar
4 tsp. cinnamon
1 tsp. salt

Gingerbread Popcorn Seasoning
6 Tbsp. powdered sugar
4 tsp. cinnamon
1 tsp. ground ginger
1 tsp. ground cloves

Mexican Chocolate Popcorn Seasoning
4 Tbsp. unsweetened cocoa powder
4 Tbsp. powdered sugar
4 tsp. cinnamon
1 tsp. salt. and few pinches of cayenne pepper
Homemade Spice Mix

There’s no better way to say “Season’s Greetings” than with gifts of homemade spice mixes. Use the BriarPatch bulk section as your palette for creative, customized combinations that’ll be appreciated and used every day!

Each recipe makes about ½ cup, perfect to put in a little mason jar with the recipe attached so the recipient can make more when it runs out. Combine ingredients for each recipe in a bowl and stir well.

**Ranch Seasoning Blend**
2 ½ Tbsp. dried parsley
2 tsp. dried dill
2 ½ tsp. garlic powder
2 ½ tsp. onion powder
2 tsp. dried minced onions
1 tsp. black pepper
1 ½ tsp. sea salt

**Mediterranean Seasoning Blend**
2 Tbsp. dried basil
2 Tbsp. dried oregano
2 Tbsp. kosher salt
1 Tbsp. dried parsley flakes
1 Tbsp. dried minced onion
1 tsp. black pepper

**Salt-Free All-Purpose Seasoning Blend**
2 Tbsp. garlic powder
2 Tbsp. onion powder
1 Tbsp. chili powder
1 Tbsp. paprika (or smoked paprika)
1 Tbsp. dried parsley flakes
2 tsp. raw hulled sesame seeds
1 ⅛ tsp. black pepper

**Chili Seasoning Blend**
2 ⅛ Tbsp. chili powder
1 Tbsp. cumin powder
1 Tbsp. garlic powder
1 Tbsp. paprika or smoked paprika
1 Tbsp. onion powder
1 ⅛ tsp. dried oregano
1 tsp. sea salt
1 tsp. black pepper

**Herbal Gomasio**
1 cup raw unhulled sesame seeds
½ cup dulse flakes
2 Tbsp. hemp seeds
2 Tbsp. milk thistle seeds
1 Tbsp. Himalayan pink salt

Optional Additional Ingredients – use 2 tsp. to 1 Tbsp. according to your taste:
- nutritional yeast
- smoked paprika
- dried nettle leaf
- peppercorns – finely ground
- garlic granules
- fennel seed
- dandelion leaf
- flax seeds
- chili flakes
- caraway seeds
- cumin seeds
- dried oregano
- dried holy basil

Dry toast the sesame seeds by gently warming them in a pan over medium heat, tossing or stirring constantly. When the oil begins to release and the seeds start to turn golden, remove the seeds from heat and place in a bowl to cool. Be very careful not to let them burn! Next, toss all ingredients together until well mixed.

Grind in a suribachi or food processor.

Use in place of table salt to season any dish.

**Golden Milk Spice Blend**
Makes about 3 ½ cups - about 120 servings

- 1 ½ cup ground turmeric
- ½ cup ground ginger
- ¼ cup ground cinnamon
- 2 ⅛ Tbsp. ground black pepper
- 2 Tbsp. ground cardamom
- 3 Tbsp. ground cloves
- 2 Tbsp. ground nutmeg
- 3 Tbsp. ground star anise
- ¼ cup ground coriander

Combine all spices in a large bowl. Stir well, then transfer to a large jar or several smaller ones, and seal with an airtight lid. Keeps for up to 6 months.

**Chile Oil**
Makes 2 cups

This oil is a wonderful gift for those heat-lovers in your life! It’s great to add at the last minute to dishes, to swirl with a little balsamic vinegar for dipping bread, or mixed into fish or meat for tartare. If using olive oil, make sure to use a blend, something with a fairly neutral flavor. EVOO can be a little grassy and the chile flavor won’t be as clean.

- 2 cups oil (grapeseed or olive oil – not extra virgin)
- 10 – 15 dried “Bird’s Eye” or arbol chiles, depending on desired level of heat, plus 2-3 for after it’s cooked
- 1 – 2 Tbsp. crushed red pepper flakes, depending on desired level of heat, plus ¼ tsp. for after it’s cooked
- 1 Tbsp. paprika

Put oil in a saucepan with “Birds Eye”/arbol chiles and crushed red pepper flakes and cook over a medium to medium-high flame. Watch and listen for bubbles, letting you know that the oil is getting very hot (depending on your stovetop and the height of the flame, this could be a few minutes, so keep an eye on it.)

When bubbles are coming up to the surface regularly – not just a few here and there – remove the pan from heat and stir in the paprika. The paprika will give more depth to the heat, as well as give you a nice orange-red color. Make sure the pan is off the heat before adding it or it may burn.

Let the oil sit and cool on the counter until it’s back to room temperature. Using a coffee filter or very fine mesh sieve, strain out chiles, flakes, and paprika. Pour into a bottle/jar with the reserved dried chiles and crushed red pepper flakes (for decoration and a little extra heat) and it’s ready for gift-giving. Stored in the refrigerator, it will last about a month.
Staff Picks

What’s an item that you would love to give as a gift or share with your best friend?

Brian, Grocery

Fancy Pants Cookies “I’m a little sugar fiend. There are always awesome seasonal cookies on the corner of Produce. I just want to crack them open.”

Jonathan, Wellness

Honey Mama’s Chocolates (located in the Grab N’ Go cold case of the deli) and a deep, hearty red wine. “I choose wine based on price and labels.”

Kelli, Front End

Basket of goodies “I like to fill a basket with things like honey, tea, hot chocolate, candy and other goodies.”
Anna, Marketing

Justin’s Dark Chocolate Almond Butter Cups

“They’re better than peanut butter cups and don’t make my bestie break out in acne.”

Hunter, Perishables

Tejava tea “Some of my friends are broke and they need caffeine. I would recommend my favorite tea to my friends any day of the week.”

Tripp, Grocery

Milk Chocolate Rainbow Drops from Bulk Section

“I like these because they look just like M&Ms, but the chocolate tastes insanely better.”

Trevor, Deli

A Reuben Sandwich from the BriarPatch Deli “If you care about someone, you’ll get them a nice warm Reuben Sandwich. It’s cold out there!" Choose from turkey, traditional corned beef and vegan tempeh.
BriarPatch is thrilled by our shoppers’ generosity through the CAUSE program. Look for the following organizations featured each month in 2020 when you check out at the register. You can ‘round-up’ your total purchase price and give back to causes that are making the world a better place.

### 2020 Co-op CAUSE Recipients
- Creating Communities Beyond Bias
- Spirit Peer Empowerment Center
- Wolf Creek Community Alliance
- Sierra Streams Institute
- Child Advocates of Nevada County
- PFLAG Nevada County
- NEO
- The Food Bank of Nevada County
- 4 Elements Earth Education (4EEE) in September.
- Women of Worth
- California Heritage: Indigenous Research Project (CHIRP)
- Gold Country Community Services

### 2020 Cooperative Community Fund
In addition to the Co-op CAUSE, BriarPatch selects nonprofit organizations to receive grants through the Cooperative Community Fund.

- $500 to AnimalSave for food, supplies and veterinary care
- $500 to Good Sun Solar to offset costs of a new solar system at Hospitality House
- $500 to Grizzly Hill School for after school activities and healthy snacks
- $500 to League of Women Voters of Western Nevada County to broadcast election forums on NCTV
- $2,000 to North San Juan Community Center to prepare 250 hot meals for homeless people on the San Juan Ridge
- $500 to Partners in English Language Learning (PIELL) for individualized language instruction to non-English speaking adults in Western Nevada County

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You can donate to a worthy community cause at checkout by just asking the cashier to round up your total payment to the nearest dollar or more. Together, in small ways, we can make a real contribution to our community!

Dec 2019
Sierra Services for the Blind

Sierra Services for the Blind helps blind and visually-impaired individuals stay in their homes and out of institutions through peer groups, transportation and education. Their mission is to provide educational support, social development and other community-based programs to foster physical and mental health for blind and visually-impaired people of all ages. Peer counseling helps those with newly limited vision to develop a positive attitude and to fight the depression, loneliness and isolation that accompany the loss of sight.

Sierra Services for the Blind provides transportation for visually impaired clients to and from medical appointments, pharmacy trips and all peer groups and events. Additionally, they help clients with blindness-related legal or bureaucratic issues with Social Security, Medicare or insurance companies.

Serving clients in both Nevada and Placer counties, Sierra Services for the Blind is the only agency in the nation serving exclusively in a rural community. They proudly offer all their services at no charge.

For more information, visit sierraservices.org or call (530) 265-2121.

Jan 2020
Creating Communities Beyond Bias

Founded in 2011 by Jamal Walker and Bill Drake in response to a racist incident in the community, Creating Communities Beyond Bias (CCBB) is a non-profit organization that provides education and outreach to promote unity through acceptance and celebration of diversity. CCBB envisions an empowered community that supports and honors diversity.

Over the past 8 years, CCBB has served on panels related to prejudice, advised school administrators and student groups concerned about social justice issues, and conducted numerous workshops and presentations for middle school, high school and college students. They have also held multiple Unity Summits bringing together representatives of different segments of the county to discuss ways to find solutions for bias-related issues.

CCBB’s 3rd Annual Love Walk will be held on Monday, January 20th at 11am in downtown Grass Valley. The multi-cultural celebration begins with opening ceremonies on Mill and Bank Streets and concludes at the Elks Lodge for an afternoon of social justice workshops, live music, children’s activities, art and more.

For more information, visit healracism.com.

Feb 2020
Spirit Peer Empowerment Center

Spirit Peer Empowerment Center provides effective and profound change in the delivery of mental health services. Located in the heart of the Brunswick on five serene acres, SPIRIT Center provides a safe and confidential place to begin to heal and embark on a journey towards recovery.

SPIRIT Center offers referrals for community services, food distribution, restorative yoga, support groups and more, all for free. Trained peer supports from Spirit Peer Empowerment Center offer direct, immediate support to people in mental health crisis at the Emergency Department at Sierra Nevada Memorial Hospital.

Every Friday, all members of the community are invited to participate in weekly work in SPIRIT Center’s community garden. Recognized as a way to instill wellness in individuals facing mental health challenges, gardening in a communal setting is beneficial for our bodies, minds, hearts and spirit.

For more information, visit spiritpeerempowermentcenter.org or call (530) 274-1431.
The 7 Cooperative Principles

1. Voluntary & Open Membership
   We are a voluntary organization, safe and open to everyone, without discrimination based on race, religion, age, social status, political affiliation, sexual orientation or gender identity.

2. Democratic Member Control
   We are a democratic organization governed by our owners. Elected representatives are accountable to the membership. All members have equal voting rights (one member, one vote).

3. Member Economic Participation
   Owners contribute equitably to the capital of our cooperative. A portion of that capital is the common property of the cooperative. Owners usually receive limited compensation, if any, on capital subscribed as a condition of ownership. Owners are encouraged to patronize and invest in the co-op.

4. Autonomy & Independence
   We are an autonomous, self-help organization governed by our owners. If we enter into agreements with other organizations, including governments, or raise capital from external sources, we do so on terms that maintain our cooperative autonomy.

5. Education, Training & Information
   We provide education for our owners and employees so they can contribute effectively to the development of our cooperative. We proactively inform and engage our community about issues that contribute to our Ends.

6. Cooperation Among Cooperatives
   We actively strengthen the cooperative economy locally, regionally, nationally and internationally by working together.

7. Concern For Community
   We support the sustainable development of our communities. We respect animal habitats, human habitats and recognize our dependence on the Earth.
Community Spotlight

Our largest CAUSE check since 2016 going to the Pike City Fire Department

United Way of Nevada County stops by to pick up a donation from The Patch

Thankful for Our Shoppers $100 gift card giveaway

Free chocolate! Xoxo, The Marketing Department

Young “Fire Blaster” makes a surprise visit to the Bulk Department

Patch pies on their way to Hospitality House for Thanksgiving
PatchWorks Volunteer Program is BriarPatch's newest Owner Benefit!

Doing good works together connects us all, deepens our neighborly bonds and makes Western Nevada County more resilient.

PatchWorks Owner-Volunteers who work six hours per month at any of our approved PatchWorks Nonprofit Partners will receive one coupon good for 15% off one shopping trip the following month. Volunteer 12 hours, and receive two 15% off coupons good for two shops in a month!

Space is limited. For more info and to apply to be a PatchWorks Volunteer, go to: briarpatch.coop/volunteer

Dr. Greg and Dr. Carolyn Weisswasser are licensed Naturopathic Doctors and have been providing primary care in Grass Valley for fourteen years. Dr. Greg specializes in physical and musculoskeletal complaints and pain management. Dr. Carolyn is a family and women’s health care specialist. Her focus is on identifying the underlying causes of illness and using therapies that work with the body to restore health.

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Night of Giving
Saturday
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5 - 10pm
a benefit for Hospitality House community shelter

Mikail Graham presents the 14th annual musical benefit
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THUR-SAT
DEC 12-14
7:00PM TH & FR
1:00PM SAT

CLARA & THE NUTCRACKER
HOLT BALLET CONSERVATORY

SATURDAY
DEC 7
8:00PM SHOW
7:00PM DOORS

SUNDAY
DEC 15
10AM - 5PM

NEVADA CITY WINTER CRAFT FAIR
70+ OF THE REGION'S CRAFTERS & MAKERS

TUESDAY
DEC 31
8:00PM SHOW
7:00PM DOORS

PAUL EMERY & MINERS FOUNDRY PRESENT
NEW YEAR’S EVE BASH
LOVE TRAIN W/ELEVATION (FEAT. J SILK)

FRIDAY
JAN 31
8:00PM SHOW
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