

The Plainfield Co-op

Fall 2013



All Aboard!

Hours: *7 days a week 9AM-8PM*

Phone: 454-8579 **Website:** www.PlainfieldCoop.com

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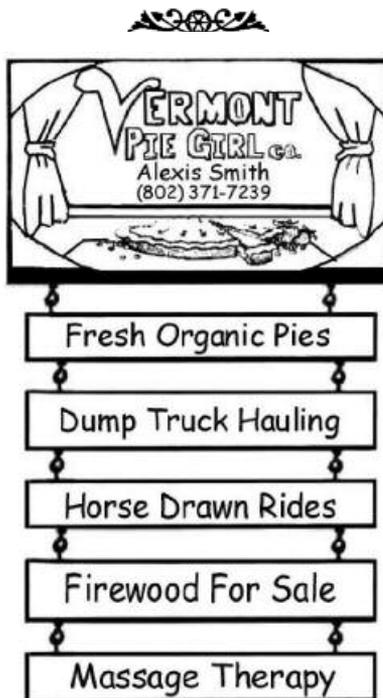
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About This Newsletter



This issue's theme, "All Aboard," is about participation in our Co-op. It's more than a place to shop; it's a model of democracy in action, especially as

members will soon also be owners through buying shares (equity) in the Co-op. Any democracy works best when its citizens are informed and actively engaged with its issues and operations. So read on, join up, be heard, and come to the Annual Meeting October 27.

The cover art reflecting this theme was concocted by Sarah Albert, our layout designer.

Alan Taplow has worked for years on the newsletter committee, handling advertising and distribution. We thank him for his dependable and devoted service as he now has resigned in order

to care for his wife, Maggie Novack, who suffered a serious stroke.

This newsletter is sent, either through the mail or electronically, to all Co-op members. Starting with this issue, email notification about the newsletter will be sent only to those non-members who opt in <info@plainfieldcoop.com>. Of course the newsletter will continue to be posted quarterly on the Co-op website www.PlainfieldCoop.com, generally by the first day of June, September, December and March.

We welcome your submissions of opinions, information, and artwork. Contact any of the Newsletter Committee members:

Glenda Bissex, co-ordinator (454-7895)
Sarah Albert, design and layout (476-0526)
Joseph Gainza, board liaison and editing (522-2376)
Karen Starr, staff liaison and writer (232-4646)
Debra Stoleroff, editing and recipes (476-3154) ♦

Littlewood Farm



*Growing organic produce
for the
Plainfield Coop since 1988*



End of Recreation Field Road, Plainfield
www.littlewoodfarm.org*454-8446*littlewoodfarm@gmail.com

On Board with the Board *by Chris Jackson*

Fall is approaching and it is again time for the Co-op's annual meeting. As always, we, the board want to encourage as many people as possible to come. Last year's meeting was historic: we passed equity, we elected two new board members, and we celebrated the Co-op's 35th anniversary. This year will be one of continuing the work started on equity, and electing board members.

Two seats are up on the board this year. I have decided to end my reign of terror and step down from the board, so we will be looking for someone to fill that seat. As in any well functioning democracy and cooperative endeavor, we hope to have many people running, giving a good set of choices for the membership.

I have written about what being a board member is like in the past, but to review, it requires coming to 2 hour meetings once a month, preparing for meetings by reading reports, and serv-

ing on committees based on time and interest. We are looking for people who are passionate about the Co-op and its direction, who like to work in groups as a part of a team. And, of course, board members receive an 8 percent discount on Co-op purchases.

This year's meeting will be held on October 27th at the Plainfield Methodist Church at 3pm. Be on the lookout for further notification by email and snail mail of more details and agenda items. If anyone has any agenda items, or is interested in running for a board seat, they can contact me at kairos.chris@gmail.com or call me at (802) 595-3623.

It has been a pleasure to serve on the board these past 3 years. Thank you to everyone on the board, the Management Collective, the committees, and the membership for all that you have done to make this Co-op and community so special. ♦

DRAPER ELECTRIC

John Draper

Plainfield, VT |

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Cooperative Principles 2 & 3 and Equity Membership

by Joseph Gainza

As we approach the new year which will inaugurate the Plainfield Co-op's member equity system, replacing the current system of annual membership, it is a good time to discuss Cooperative Principles 2 and 3.

Before I do that, I want to remind the reader that at two annual meetings, 2008 and 2012, the attending Co-op members voted for this change. With these directives from the members, the Co-op board and Management Collective have been preparing for the transition. The point-of-sale system (POS) now in use at the Co-op is a physical manifestation of the coming equity member system. On pages 6-7 of this newsletter is a Q&A article which, hopefully, will answer most questions members may still have.

Co-op Principle number 2 is Democratic Member Control.

Cooperatives are democratic organizations controlled by their members—

those who buy the goods or use the services of the cooperative—who actively participate in setting policies and making decisions. The elected board is accountable to the membership. Members have equal voting rights (one member, one vote).

Cooperative Principle number 3, speaks directly to equity membership: Members' Economic Participation. Members contribute equally to, and democratically control, the capital of their cooperative. This benefits members in proportion to the business they conduct with the cooperative rather than on the capital invested. Unlike publicly traded businesses, where voting power is based on the amount of stock owned, in a cooperative equity member system, members are "member-owners" and every member-owner has one vote.

Equity. From its founding, people have become members of the Plainfield Co-op by paying an annual dues, currently \$20.00. As members they set policy and make decisions—going to equity being one such decision. The dues is taxable income to the Co-op. In addition to policy setting, members receive a 1% discount on purchases. This costs the Co-op thousands of dollars a year. Under this system, if the Co-op should have to sell off its assets, members get nothing.

Money from equity share purchases are not taxable income to the Co-op. There



continued on page 14

When is this going to happen?

January 1, 2014, is when equity share payments will start.

What are the differences between a *member* and a *member-owner*?

A member-owner would invest and have a financial interest in our Co-op. Currently members are entitled to whatever benefits are allotted them by joining, but they are not the owners of the Co-op in a legal or fiscal sense. Through equity, you can invest in a share of the Co-op, you acquire a real controlling interest and become a democratic partner.

What is Equity?

All member-owners are of equal standing and, as such, contribute and own their cooperative, equally. Unlike membership dues, equity allows you to invest and become an actual owner of the Co-op, with the right to receive the benefits of the profits. And unlike stocks, where the more you own, the larger your voting power, one equity share equals one vote.

Why are we moving towards equity?

At the 2008 and 2012 annual meetings, the membership tasked the Board to move in this direction.

How much is this going to cost me?

We are looking at the future needs of the Co-op, and plan on establishing an equity share price based on the long term needs and desires of the member-owners. If additional demands arise in the future, there is the probability that the cost of the share would rise and member-owners would be asked to keep themselves fully invested in their Co-op. What we do know is that you can make a minimum payment of \$20 a year towards the full share. You have options on how to pay for your equity share: you could continue to pay \$20.00 annually until you reach the full cost of the share, or you may choose to purchase your equity share in one payment to be paid in full. As long as you keep current with your payments, you are a fully vested member-owner of the Co-op.

How will this benefit me and the Co-op?

Equity is a better financial system for the Co-op as a business. The Co-op will no longer have to pay income taxes on membership fees, as is now required. The 1% discount will end because flat discounts add up, quickly. They are money we give away before the year's expenses are taken into account and, for that reason, are unsustainable. Working member discounts will still be in effect and we do encourage folks to become working members. Member-owners will now be eligible for patronage dividends and, if the assets of the Co-op were to be sold off, would share in the net profits of the sale.

What happens if I move out of the area?

We hope that people will remain a part of the Co-op, as situations change. If you were no longer interested in being a member-owner of the Co-op, you could request to sell your equity share back to the Co-op. Or you can leave your equity share alone; if you come back to the area you can pick up where you left off. Equity shares are nontransferable.

Can equity shares be bought individually or as a family?

Equity shares can only be bought by individuals—one share per person—based on tax law, and acknowledging that “family” can have different meanings for people.

What is going to happen to the discounts?

The 1% discount will end on January 1st, 2014. Giving a flat discount adds up quickly. It is money that we are giving away before the year's expenses are taken into account. Working member discounts will still be in effect and we do encourage folks to become working members. Member-owners will now be eligible for patronage dividends. Rather than receiving a discount, each time you shop at the Co-op you are building your dividend from the Co-op's profits. Being a member/owner entitles you to a portion of those profits, based on your purchases. This is calculated as: **$((\text{Net Store Sales}) \times (\% \text{ member-owner purchase})) - (\% \text{ the Co-op may keep for capital projects}) = \text{Dividend}$** . Your patronage dividend would be issued at the beginning of 2015. The patronage dividend has the potential to be more than the current 1% discount, depending on the Co-op's net profit.

What Do I Get for Being a Co-op Member?

by Karen Starr

Many times people ask at the register, "What do I get for being a member?" Usually they just want the 30 second answer and that's what they get, since they have one foot out the door. But really there's a lot more to the Co-op than meets the eye. As someone who has been staff or a member of one food co-op or another since the 70's, I've watched perceptions of co-op membership change significantly over the years. This is actually neither a bad nor a good thing, but something it might be useful to contemplate while considering the role we want Plainfield Co-op to play in our community and in our lives.

For many folks food co-ops are just one of any number of buyers' clubs out there. You buy a membership or a certain number of shares a year and you get a discount, either at the register or as a dividend at the end of the year. To a certain extent that's accurate and if it suits your needs and expectations, that's great. However, when some people hear the Co-op's member discount is only 1% for non-working members, they dismiss joining out of hand. Similarly, sometimes members decide not to become working members because they feel the discount of 4-8% is not worth their time.

It's hard to consider what other value the Co-op might hold for us when we're constantly being told the cheapest item is the best value. While it's true many of us (including Co-op staff) struggle just to put food on the table, those who fol-

low food politics are sounding alarms that it's high time to relate more critically and actively to what goes into our mouths. That's where the Co-op is worlds apart from mainstream buyer's clubs, chain grocery stores, and even health food chains like Whole Foods.

Food quality, food variety, GMO safety and labeling, food affordability, the right to farm, and access to information about agricultural and husbandry practices have become highly contested issues. In every part of the globe regular, everyday people are struggling to take back control of their food supplies from the various corporations bent on owning the very necessities of life, among them food and water.

And then there is the whole local food shtick. While it's true that the whole locavore movement seems at times to be overrun with hipsters, some pretty compelling issues are being raised about the vulnerability of our regional "food-sheds" and local regulatory controls, as small farmers find it increasingly difficult to compete with national and even international agribusinesses.

Here's What You Get

So what does membership in Plainfield Co-op have to do with all this? For starters, when you join, especially as we go to equity-based membership, you become part owner of the store. You buy shares, which capitalize the organization, but you also position yourself, in cooperation with other members and

staff, to enter into discussions about what is offered for sale. You also become eligible to work with other Co-op members on committees to shape Co-op policies and design community projects. You can also run for the board, or work with other members to impact state and national food and agricultural policies. When people work together they have a stronger voice, and we get the benefits of many different perspectives and ideas.

The Plainfield Co-op is operated by staff for the community. At least half of the staff lives within walking distance of the store. The majority of us work at the Co-op because we believe in food equity and, that agricultural and food policy should be community based. We believe everyone has a right to healthy, affordable food for themselves and their families. And each day we go into work we do our best to make that a reality against quite formidable odds.

The board is the staff's working partner in ensuring that the membership's vision for the Co-op is met, both philosophical and practically. The board has vacancies coming up for the next year. Why not become a candidate to represent and work for your community? Or join or

form a committee to work on some aspect of food policy with other Coop members.

Of course, we also have fun. The Community Center upstairs is a great asset. Dances, kid's birthday parties, exercise classes, free plays, art shows—all these events go on year round. Rental is very affordable and is available to all, although nonmembers pay a higher fee.

What is the difference between a buyer's club and a food co-op? There are many, but the primary difference is that when you join a food co-op you are working with your neighbors to put good food on the table at a price that is affordable. Buyer's clubs are interested only in making a profit. When you shop at a buyer's club or mainstream grocery store you put the power over your food supply in the hands of others, more often than not faceless corporations who have little interest in the welfare of you or your community. When you join or shop at a food co-op you are joining with your neighbors and other folks around the globe to bring the control of agriculture and food policy and choices home to their communities. What an awesome idea! ♦





Remembering John Wires (1922-2013)

John Wires lived much of his life in Plainfield, where he practiced his belief in living simply and in harmony with nature. After his cabin burned down in the late 1980s, the community gathered around him in a large circle in the Community Center, helping him think through his recovery. Eventually he rebuilt here. John was a long-time supporter of the Plainfield Co-op.

*More about John at the website set up to remember him:
<https://sites.google.com/site/johnwires2013/home>*

As best I understand John, he was always trying to have the big conversation about how we should live, and the Plainfield area is where much of this conversation took place.

He left the city and came up to Vermont in the early 1960s, drawn, at least in part by the Goddard College circle.

Once here, the conversation took many forms: teaching at Goddard and in the Montpelier schools, hikes and walks with friends (at least in my experience, a bird walk with John involved far more discussion than listening to the birds), building the social structure for having the conversation by supporting the Plainfield Co-Op and the Community Center, calling in to WGDR, hitchhiking rather than driving (and no doubt providing some very novel viewpoints to those who picked him up).

Much of the conversation was clearly of a solitary nature. He had a lot to work out in his own mind as he worked on the land on Bald Hill, rebuilding the soil, building the cabin, tending his trees and shrubs.

He often said he didn't think he had many friends, but all this time he was actually becoming one of the important human centers around which life in Plainfield revolved. After his cabin

burned in the late 1980s, that community gathered around him to help him recover, an action which seemed to have surprised him to no end. One of my early memories of John is another community event centered on him; the wonderful surprise party at the Marshfield Weaving School that was held to honor his 70th birthday (the quilt was presented to him that day). Again, I think the surprise to John was that so many people would want to attend a party for him.

The conversation kept rolling on, year after year. I know that he was very disappointed in most of the trends in our society. I'm sure that he was often disappointed at most of us when we failed to follow the intellectual leaps he was trying to make. He was also frustrated by his own shortcomings, yet he kept faith with the idea that these things could be talked out.

In his later years he transitioned from Plainfield to Montpelier, but he kept coming back to Bald Hill, Spruce Mountain, the Jerusalem Road, and all his old haunts. And the conversations continued. Shortly before his death we were beginning to discuss the poetry of Robinson Jeffers and some of the emerging views on the need for and perhaps inevitability of a radical move toward uncivilization.

— George Springston

The Zen of John

Some lifetime lessons from 30 years of hanging out with John Wires:

You're never too old to be fearless

Some days you can feel too old to be fearless

It's a joy to get lost in the woods, especially in the right company

It's good to know when to turn back

It's more important to know when not to turn back

Philosophical conversations are much richer while walking

Knowledge that comes from careful observation can be as enlightening as all the modern stuff that's supposed to be more "scientific"

To really know a book takes more than just one or two readings

It's never too late to try to be a whole human being

Self reliance has its limits

There's no dishonor in feeling like an outcast sometimes

Lonely people sometimes need a special kind of attention

Always live life to the fullest, and don't stop taking risks

Life's greatest lessons come from keeping an open heart

—Brian Tokar

A Towering Figure

John Wires, a towering figure for many decades in the greater Plainfield community, passed away from an apparent stroke during the early morning hours of July 1st. John helped shape numerous people's desire for a deeper understanding of the patterns and rhythms of the natural world, and was one of the first Vermonters to experiment with new combinations of tree crops and the principles of permaculture. For much of the 1980s and early '90s, his trips to the Co-op from his old homestead at the base of Spruce Mountain were largely on foot.

Every day, John walked a loop about a third of the way up Spruce Mountain, across the woods and down past what is now Jim and Erin Malloy's place. He knew all the side trails, bear and deer paths and hidden nooks and crannies of the mountain he loved.

When friends accompanied him on his daily walks, the conversation would wander from plant identification to philosophy, ethics and social criticism. The works of pioneering writers from Rudolph Steiner to Ivan Illich were his bibles. In the early 2000s he moved to Montpelier, and for as long as he was able, he kept walking every day, usually up to the tower in Hubbard Park.

Sometimes a challenging and even controversial figure, and always striving to be a better, more fulfilled person, John will be sorely missed by so many of us in the Co-op community.

—Brian Tokar

Contributions in memory of John Wires

John asked that contributions be made to either the Plainfield Co-op or The Permaculture Institute of the Northeast.

Plainfield Co-op, P.O. Box 266, Plainfield, VT 05667

The Permaculture Institute of the Northeast (P.I.N.E.), P.O. Box 3461, Amherst, MA 01004-3461. the.pine.email@gmail.com, www.thepine.org

Introducing New Board Member and Treasurer Bob Fancher

by Joseph Gainza

Bob Fancher has joined the Co-op board of directors as its new treasurer. Since moving to Plainfield in April with his wife Kathy, he has been working as a volunteer to upgrade the Co-op's web page.

Bob is a former Director of Information Services at Hasbro Toys. Before joining Hasbro, Bob was employed at United Technologies where, in the 1980's he helped pioneer the use of computers applied to manufacturing. It was an early application of information technology to the factory floor.

After retiring, Bob and Kathy left Enfield, Connecticut to be near their daughter Dawn – who is a member of the Co-op's Management Collective – her husband, Josh, and daughter, River. Bob and Kathy were looking for a small community where they could settle and become contributing members.

While Bob describes himself as more of a “technical” person, he does like working with people. For 15 years, he was involved with ARC-Connecticut, a disability rights advocacy organization. He served as president of the local board of ARC, and also as vice president of the state board.

Bob was also a diversity trainer at both United Technologies and Hasbro. He says that in any group where there is a diversity of people – diversity of ethnicity, race, age, and gender – better deci-



sions are made: “the more opinions you get, the better off you are.”

He appreciates the Plainfield Co-op as a friendly place where nurturing the community is a central part of our mission. As a non-profit cooperative market, we serve local producers, growers, and shoppers and, through our Community Center, host many events and classes open to the public. Bob and Kathy are delighted to be part of our creative and welcoming cooperative and community.

Co-op board President Chris Jackson, in welcoming Bob said, "I'm excited to have someone with such a rich background on the Co-op board. I think he will make a great contribution in supporting the Co-op and its mission."

The entire board is excited to be working with Bob. Welcome to Plainfield. ♦

Recipes from Debra Stoleroff

Stuffed Acorn Squash

Adapted from the Everyday Chef of Rutland Farm and Food program

2 acorn squash, halved, seeds removed	1 TBL maple syrup (optional)
1 small onion, diced	fresh sage, ± 3 leaves, chopped
2 cloves garlic, minced	1 cup spinach, chopped
1 apple, diced	1½ cups quinoa, cooked
2 parsnips, diced	½ cup blue cheese (optional)
olive oil	salt, pepper to taste

Brush the inside of the squash halves with olive oil (and maple syrup). Season with salt and pepper. Place these cut side down on a greased, baking sheet and roast for 30-40 minutes in a 400 degree oven. When the squash is soft enough that a fork easily passes through the skin and flesh remove them from the oven and set aside.

While the squash is roasting, prepare the stuffing. Sautee the onion and garlic in olive oil . Add the parsnips and continue the sautee until they are soft. Add the apples and cook until they are tender. Mix in the spinach, sage and quinoa. Season with salt and pepper. Remove from heat. Spoon the stuffing into the cooked squash halves, top with cheese (if desired) and return to the oven until the cheese is melted.

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are no member discounts under an equity member system although working members will continue to receive their discount. Member-owners can share in any surpluses at the end of the year, after some of the surplus is set aside by the board for improvements to the physical plant or services provided by the Co-op. The distribution of this net surplus to each member-owner is based on the dollar amount of purchases made in the previous year. If the Co-op's assets were to be sold off (in the event that the Co-op was closing),

member-owners would divide the net profit from the sale.

By purchasing an equity share the member-owner is voting for a more cooperative society. As Plainfield vegetable farmer Joey Klein stated: "Buying an equity share as part of one's membership is to make a serious commitment to the ongoing presence of a cooperative natural foods store in Plainfield for years to come." It is also a commitment to an alternative economy, one more democratic and community building, and with social and ecological bottom lines. ♦

Recipes from Debra Stoleroff

Kale Chips

One bunch of kale
1 Tbsp. olive oil
Sea salt

1. Pre-heat your oven to 300°F.
2. Give kale a good rinse and then pat dry with a clean towel.
3. Remove the center rib and any tough stems. This can be done either by pulling the leaves right off or by running a sharp knife down either side of the rib. Discard the ribs. Tear the leaves into large to medium-sized pieces and throw into a large bowl.
4. Toss the chips with the olive oil and sea salt to taste.
5. Coat a large baking sheet with cooking spray and then arrange the chips in a single layer.
6. Bake in the pre-heated oven for about 20 minutes or until crisp.

Place the chips on a rack to cool, that is, if you aren't eating them right out of the oven.

Pico de Gallo (fresh salsa)

Ingredients: (*play around with ingredients to your taste*)

2 cups tomatoes, finely diced
½ cup chopped cilantro
¼ cup finely chopped white onion
1 small fresh jalapeño or serrano chile, finely chopped (for heat include the seeds or more pepper)
1 tablespoon freshly squeezed lime juice, or more to taste
½ teaspoon fine salt, or 1 teaspoon
kosher salt

Preparation: Mix all the ingredients together in a bowl. Season to taste with additional chile, lime juice, and salt.

This salsa keeps in the refrigerator for up to one day. Before you serve it, stir it well and drain any excess liquid that has accumulated in the bowl.

Saying goodbye to Aaron and Dawn Rose

Staff members Aaron James and Dawn Rose Kearn are leaving in August to be married and enter their new lives.

Aaron will be studying engineering at VTC. We will miss their smiling faces and gentle spirits but hope they'll stop by the Co-op sometimes. We wish you the best, Aaron and Dawn Rose.



Introducing Steve Bosserman

Steve Bosserman, the Co-op's not so new Produce Manager, has a vision of a local, sustainable economy that promotes reasonably priced organic and healthy foods; and a vision of community, which, to him, means hearing as many voices as possible. He is also a juggler--that's what he has to do as Produce Manager so we have the best, most local produce at the right times.

Steve has been doing co-op work since 1987, starting in San Francisco. In 2001 he toured all the co-ops in Vermont; our Plainfield Co-op, he says, was the best moment of his trip because of its community. But it took him a while to get here—via co-ops in Randolph and Montpelier—until he

figured out how he could work in Plainfield without a car.

He was impressed that our staff has been empowered to collectively run the daily operations of the Co-op and that staff were making decisions that would move us forward, even if those decisions took a lot of work, like the new cash register system. He's impressed with the commitment of our local farmers and the quality of their produce.

He needs to balance what he buys with what will sell. For instance, when lots of local beans are available but many people are harvesting them from their own gardens, beans aren't a big seller. The weather--particularly challenging this season--adds another ball to his juggling act. Case in point: this was a poor year for cilantro locally so he did the best he could by ordering it from southern Vermont. It turned out even that was a problem and the distributor substituted California cilantro, which some Co-op customers wouldn't buy.

Keeping a close eye on his beautiful produce display cases, Steve's glad to talk with customers. You'll find him an enthusiastic supporter of our Co-op, and you'll also learn to appreciate his current juggling acts.

Glenda Bissex



SAVE THE DATE!

Plainfield Co-op Annual Meeting

Sunday October 27th, 3 PM at the Plainfield Methodist Church

**Mark Dannenhauer &
Michael Boylen**

**Bread & Puppet -
An Emergent Mosaic,
Part 1: Photo Exhibit**

**Plainfield Community Gallery
August 5 to September 29**



Recipes from Debra Stoleroff

Blueberry-Lemon Bundt Cake, *adapted from a Martha Stewart online recipe*

Ingredients:

- | | |
|---|--|
| 2½ cups all-purpose flour | 4 large eggs |
| 2 teaspoons baking powder | 1 teaspoon vanilla extract |
| ½ teaspoon salt | 1 cup sour cream, Greek yogurt
or ricotta |
| 1 cup (2 sticks) unsalted butter,
room temperature | 2 cups blueberries |
| 1 cup packed light-brown sugar | 4 tablespoons grated lemon zest |
| 1 cup granulated sugar | 1 teaspoon flour |

Directions:

1. Preheat oven to 350 degrees. In a bowl, mix the flour with baking powder and salt; set aside.
2. In a second mixing bowl, cream the butter and sugars until light and fluffy. Add eggs, one at a time, beating until well mixed. Add vanilla. Add flour mixture in three additions, alternating with two additions of sour cream (yogurt or ricotta).
3. In a bowl, toss blueberries and zest with teaspoon flour; gently fold into batter.
4. Grease a 12-cup Bundt pan with oil or spray. Spread batter in prepared pan.

Bake cake on bottom rack of oven until a toothpick inserted into center of cake comes out clean, 60 to 70 minutes. Cool in pan 20-30 minutes. Invert onto a rack; cool completely, top side up.

Optional for topping:

Lemon Glaze : Mix ½ cup confectioners' (powdered) sugar with 2-3 teaspoons juice from lemon (add more or less lemon to taste).

Dust with confectioners' sugar.

Dancing and More at the Plainfield Community Center

by Mike Peabody

It's been another lovely three months at the Community Center. Things are quieting down, it seems, but it tends to get this way during the waning of the summer months. The next thing you know, the theatre rehearsals and big dance events are right back in our sights, just in time for the long, dark times.

In case you hadn't heard, Amy Leventhal's Women's Boot Camp has scaled back its classes to Saturday mornings only, for the foreseeable future. By the time this article is run, she may very well be a proud new mother to whatever kind of athletic super-baby she's been gestating. Expect her to resume classes minutes after the birth.

Eurhythmy classes were presented in May, at the direction of member Marianne Donahue Perchlik, and featured Central Vermont High School Initiative coordinator Joan Kahn. I am told it went quite well, and if you want to see more of Steiner's movement education/art, try to talk Marianne into bringing eurhythmy back to the Co-op.

The Grateful Dead Dances continued through the summer and are continuing through the fall. These events are low-key, kid-friendly, and free. Donations to the Co-op and to the event organizer, Jonah Bronstein, are always appreciated.

Workshops at the Co-op are on a temporary hiatus. This past spring, we were able to present a variety of interesting

topics (native bees, permaculture, pruning, and more) to the attendees. We want them to continue. If you want to present a cool seminar, please talk to Karen Starr at the Co-op. Share your wisdom and talents with the community.

Ecstatic Dance continues unabated. I don't know if they can be stopped, frankly. I'm not going to get in their way, since they are clearly having a good time and are welcoming to new dancers.

Shape Note and Tara Dance are on summer break. Keep your eyes peeled for their return to our calendars.

Lisa Morrison returned from France to continue her Vinyasa Yoga experience at our Co-op. She shows up for about two months every year. She may even still be having her classes by the time you read these words. September 7th is the last class, at 8:45 AM. Rise and shine, yoga people.

In the Community Center Gallery, Bread and Puppet is exhibiting a set of archival woodcut banners and prints in celebration of its 50th anniversary. The exhibit is free and open for viewing now until September 29 during Co-op hours, from 9 a.m. to 8 p.m. Monday through Saturday and 9 a.m. to 6 p.m. on Sunday.

For more information about the Community Center Gallery, contact Alexis at (802) 371-7239.

In other news, the Co-op has ended the Community Center Committee. As some of you are aware, after management took over book-keeping and scheduling for the space about three years ago, it's been difficult to find the new purpose of the committee's volunteer efforts. It's been nearly impossible to get committee meetings nailed down, and finding regular chores for consistent working members has been especially troublesome (really, the storm windows only need so much looking after). We finally decided it wasn't worth the headache, for staff or volunteers, and we let it go altogether. Alexis Smith is staying on



for booking gallery shows while I am handling the events and rentals. There have been many, many people involved in the committee, over the last decade or so, and I want them all to know that their hard work and vision have helped make the Community Center what it is, today: a unique and exciting part of our cooperative. ♦

PLAINFIELD COMMUNITY CENTER



Space available for your:

Classes
Meetings
Parties



Workshops

Art Gallery Exhibitions & Special Events

\$9/hr. for Co-op Members, \$15/hr. for Non-Members

Events: \$35 for Members, \$50 for Non-Members

Scheduling Book at Co-op Register

More Information? Call Mike Peabody 454-8579

Using the Community Center benefits The Plainfield Co-op