

Terre Foods Co-op Update

May '08, Issue #2

First, I would like to send out a big HELLO AND WELCOME to all the new folks on our mailing list! We had lots of people sign up for our list at our Verve fundraiser, and especially at the Herb Faire held recently at Fairbanks Park. We met new, enthusiastic folks who want to create a market for all the wonderful local and organic products available. Many of these people had not yet heard of the co-op project, and this is an important message for us all. Sometimes it feels like we've all but wallpapered the city with our work, but there are many people still out there that haven't heard about us and would love to, so talk up the co-op if you can! Send folks to our website for information, and spread the word—the more folks involved in the early days now, the faster the co-op will get here, and the better it will be!

The Latest News:

- **The Big News**, of course, is our recent fundraiser at The Verve which was a huge success! Thanks to so many people who worked to put the event together, and who came out to support us. A BIG thanks goes to Brandi Bennett, who created the fundraiser and spearheaded its planning—it couldn't have happened without you! Thanks also to the band Cuba, and to opening act Christina Blust, for donating the proceeds of the door charge to the Co-op. Between the band's donation, t-shirt and bag sales, and individual donations, the Co-op made.... (drumroll please) \$857 dollars! That's a pretty awesome night!
- **The First Membership Committee Meeting** was held last night at the Vigo County Main Library. It was great to finally meet some of the folks on our list, hear some of the really incredible ideas floating around for various educational events we could have over the summer, and discussing the events already happening at which we might want a presence. Soon, this committee will get cracking on learning about member-ownership structures, so that they can make recommendations to the Steering Committee. It looks like Tammy and Candace have a great group of people to work with—I can't wait to see what they do! If you would like to be a part of any of this work, please contact Tammy Tintjer (tammy@terrefoods.org) or Candace Hack (candace@terrefoods.org).
- **Fundraising:**
 - We continue to take donations via Paypal (at www.terrefoods.org) and through the mail to PO Box 3043, Terre Haute, IN, 47803.
 - **Mark your calendars!** Our next scheduled fundraiser event is the **Field-to-Fork Dinner** held at **Buttonwoods at the Sycamore Farm on August 9th, 2008**. This will be a 5-course dinner with specialty wine pairings, designed to highlight wonderful, fresh and local produce, and to bring farmers together with eaters for an evening of fun. There will be special guests and live music. Tickets are \$75 per person. This promises to be a lovely evening—I can tell you I'm looking forward to it! Contact Buttonwoods at 812-877-9288 to make reservations. We hope to see you there!

- **The Steering Committee** is gearing up for a busy summer season. We plan to be at the Downtown Farmer's Market all season, getting the word out about the Co-op, selling totes and t-shirts, and generally having a good time. If you're enthusiastic about our project and can volunteer for a Saturday morning to be at the Terre Foods table, please email me at robbyn@terrefoods.org. I'm looking forward to meeting lots of you this summer!

Need a good scone recipe?

Pretty soon fresh produce will start rolling in from our CSA and the Farmer's Market, but it's still early days. Our first delivery of the CSA to which we belong was Sunday, and it had a bonus pack of frozen strawberries from last season. The next morning I made scones and served them with macerated strawberries and farm-fresh whipped cream—it was heaven! My scone recipe is adapted from Cook's Illustrated's *Best Recipes* cookbook. It's a family standard.

NB: I would not suggest using store-bought whole wheat, and probably not even half-and-half whole wheat to all-purpose, in this recipe unless you have some whole wheat pastry flour around. I don't know what sorts of modifications this recipe would require to use whole wheat, but if you use ww flour, you will probably get small, triangular, dry doorstops for your effort.

NB2: I assume the use of a food processor here, but you can make this recipe using a pastry blender, too.

2 cups (10 oz) all-purpose flour, preferably lower protein (like Gold Medal or Pillsbury), or soft wheat if you use freshly-milled flour
 1 TBSP baking powder
 3 TBSP sugar
 1/2 tsp salt
 5 TBSP cold butter, cut into 1/4" cubes
 1/2 cup currants or raisins (optional)
 1 cup heavy cream
 1 TBSP heavy cream for glaze
 1 TBSP sugar (preferably coarse grind, like turbinado or demerra) for glaze

1. Adjust oven rack to middle position and preheat to 425°F.
2. Place flour, baking powder, sugar, and salt in food processor and pulse until blended--six 1-second pulses.
3. Distribute cubes of butter over flour mixture, cover and process with twelve 1-second pulses. Add currants/raisins (if using) and pulse one more time. Transfer dough to large bowl.
4. Stir in heavy cream with a rubber spatula or fork until dough begins to form, about 30 seconds.
5. Dump dough and dry bits onto countertop and carefully knead by hand *just until it comes together in a rough ball*, 5 to 10 seconds. I cannot overemphasize this

- enough--do *not* overknead. The more you knead, the more you develop the gluten in the flour, and the more you stop having scones and start having bread.
6. Pat dough out into an 8" circle, pressing in on the edges when necessary if they crack. Cut into 8 wedges, place on an ungreased baking sheet (or better, on parchment paper) at least 2 inches from each other. Brush tops with cream and sprinkle with sugar.
 7. Bake until scone tops are light brown, 12-15 minutes. Cool on wire rack for at least 10 minutes (yeah, right).

Serve warm, room temperature, cold, who cares, they're scones! Yum! Crack them open with a fork, lay on a plate, cover with sweetened strawberries and whipped cream. Or smother with fresh peach preserves. Or eat 'em plain--who cares, they're scones! (See a theme repeating here?)

In cooperation,

Robyn