
SUBCOMMITTEE OF RMC BOARD PROPOSES SWEEPING EXPANSION FOR 2010

Madison — RMC members can expect extensive expansion of the co-op in 2010, the Subcommittee for Goods-and-Services Diversification announced this week.

“Our inspiration has been Mallatt’s on Monroe Street. It’s a pharmacy, yes,” said one committee member, “but it’s also a post office, a wine store, a candy store, and a costume rental. I think we can take a page from their book.”

The subcommittee ran numerous focus groups and made an exhaustive analysis of needs currently unmet in the area.

Three new ventures are in the works: a karaoke equipment rental, an organic juice bar, and “Teen Tattoo,” a shop with West High students in mind.

All three will be set up within the present facility, with more new ventures under consideration. “And we’re going to do it with a minimum outlay of capital,” they promise.

A West High mother in one of the focus groups was especially excited about “Teen Tattoo.” “She’s gonna go get one. Period. Might as well be at some place I know, where maybe Randy [the store’s general manager] can give me a little jingle if she’s having it put somewhere she’d regret later, like when she’s choosing her wedding gown.” “Teen Tattoo” will offer only tasteful, discreet images, such as tiny stars, butterflies and daisies.

Several members in the focus groups strongly supported the karaoke equipment rental idea. “You need something around here. There are a lot of professors in this neighborhood. They can’t help it—it’s not their fault, really, but you get some of them talking and they can kill a party fast.”

Some other services under consideration are automobile detailing, a waste oil recycling station, tire chain installation, and pet cremation, all of which would utilize the driveway behind the store.

The construction of a loft over aisle one for a video game arcade was voted down because it would be accessible by ladder only and might violate ADA regulations.

Members are invited to send suggestions and feedback to the Goods-and-Services Subcommittee at meyer@edgewood.edu. Final approval is pending the next meeting of the Subcommittee on Space Allocation.

COOKING FROM THE SHELVES OF THE LITTLE STORE

We're beginning a feature this week that will bring you a timely recipe from a member. All its ingredients are available in the RMC.

This week's member recipe comes in time for your New Year's celebration.

Absolutely effortless recipes for New Year's

Submitted by Joan Schilling, RMC Board

I've just finished my first year on the RMC board and am really enjoying being a part of this vibrant group of people. I live on Pickford St. with my husband, Larry Larmer, and two cats, Idipuss and Rex. I've been on the Psychology faculty at Edgewood College for a hundred years or so.

As an almost Non-Cook, I try to find recipes with four or less ingredients that take four or less minutes to prepare. These are two for the holidays that are pretty impressive, very good, take almost no effort, and use ingredients always available at the Regent Market Co-op!

Olive-Pepper Tapenade

- 1 can black olives, drained
- 1 jar green olives with pimento, drained
- 1 jar roasted red peppers, drained
- 3 T olive oil
- 3 (or more) garlic gloves
- a sprig or dash of an herb (thyme, marjoram, whatever)

Put all ingredients into a blender, and blend/pulse until it is tapenad-ey. Serve with Potter's Crackers, sliced Sourdough Bakery bread, or other RMC crackers and breads. Note: Use about equal amounts of the two kinds of olives and a little less of the red peppers. This recipe is very forgiving, keeps forever, and is a favorite of family and friends.

Winter Bark

This one is comes compliments of Martha Stewart, bless her heart. It's probably the simplest recipe she's ever offered, but is SO good. I made batches all last winter.

- 8 ounces white chocolate, chopped.
- 12 ounces bittersweet chocolate, chopped.
- 7 ounces salted cocktail peanuts (1 ½ cups.) Note: I preferred salted pecans.

Place white chocolate in a heat-proof bowl set over a pan of simmering water, stirring occasionally until the chocolate melts. Do the same with the bittersweet chocolate in a separate bowl and stir the nuts into the melted bittersweet chocolate. Spread melted bittersweet chocolate on parchment paper on a baking sheet, spreading nuts in a single layer. Drop spoonfuls of white chocolate on top, and swirl chocolates with a skewer (or knife.) Refrigerate until set, about 1 hour. Break bark into large pieces. Will keep in refrigerator for up to 2 weeks; mine never lasted that long. It looks great, all marbly; very festive. From: *Martha Stewart Living, December, 2008.*

SAVE THE DATE!

Here is your second reminder that the annual meeting of the membership will be

SUNDAY, JANUARY 17th
3 to 6 PM
Dardanelles Restaurant
1851 Monroe Street

There will be things to eat and drink, live music, and best of all, your neighbors! The board of directors will report on how the store is doing and what's been accomplished since we hired our new general manager, Randy Winkler.

It's a chance for you to meet staff and board and to let your concerns be known.

Many thanks to Barbara Wright, owner of Dardanelles, for hosting us again this year.

HAPPY NEW YEAR

Here's wishing you all a healthy, happy New Year!

May we meet again and again in good cheer in 2010 up and down the aisles of the RMC!

