
POLICE BREAK UP DISPUTE AT RMC BOARD MEETING

Madison — The Regent Market was crowded with dinner-hour shoppers last Wednesday when a racket broke out in the store basement. The din was so loud that three of the shoppers simultaneously pulled out their cell phones and called 911.

“It’s terrorists!” one caller reportedly told 911.

Police arrived within minutes and descended the stairs to the co-op’s basement office, where they found what appeared to be a brawl in full swing.

“They cooled down as soon as they saw us,” an officer said. “Miraculously, no one was injured. They all claimed they were just joking around. But it looked to me like a lot of furniture was busted up in the joking.”

The seven people involved were the board of directors of the Regent Market Coop. It was their regular meeting night. Police gave them a warning and left.

Under condition of anonymity, one witness revealed that the trouble was started by Charlotte Meyer, current board president. She got into a heated disagreement with members of the Subcommittee for Goods-and-Services Diversification.

Meyer became belligerent and shoved Vic Forberger, who landed against the file cabinet. “That’s when all hell broke loose,” the source said. “Paper was flying like snow, someone was throwing these little sandwiches we had that night, and then the folding chairs went airborne.”

At an earlier meeting, that subcommittee had proposed several sweeping plans for in-store expansion of goods and services. In the meantime, however, they gave up their plan to purchase karaoke equipment for rental by coop members. It was this reversal of an earlier decision that apparently set Meyer off.

Meyer denies that she shoved Forberger. “Hey, I’m a big woman, I know that. Maybe I don’t know my own strength all the time. But I do know I *pushed* him. I did not *shove*.”

According to the anonymous source, Meyer “is seriously, totally, into karaoke. She identifies with Susan Boyle.”

Plans for building a 10-stool organic juice bar on the premises, as well as a concession to be called “Teen Tattoo,” were approved earlier in the meeting without incident.

ANNUAL MEETING IS THIS SUNDAY

Sunday, January 17th, is the annual meeting and member appreciation party.
3-6 PM

Dardanelles Restaurant at 1851 Monroe Street

There will be music, prizes, food, and best of all, your neighbors. You don't want to miss it. Come out and show your loyalty to your little Regent Market Coop. Many thanks to Barbara Wright, owner of Dardanelles, for hosting us again this year.

Here are some photos from last year's party.



Caption any of these photos correctly and come into the store for a prize!

COOKING FROM THE SHELVES OF THE LITTLE STORE

This week's recipe is from Regent Neighborhood resident Ronnie Hess, a journalist and poet who loves to bake. She is the author of Whole Cloth, a chapbook of poems published by Little Eagle Press in 2009. A culinary travel guide, Eat Smart in France, is forthcoming from Ginkgo Press in 2010. Ronnie's favorite holiday confections are Christmas pudding, galette des rois, sugar plums and chocolate truffles. When she and her husband, Ron Rosner, have galette, he typically finds the fava bean and wears the crown.

Galette des Rois or French Epiphany Cake

This recipe is adapted from *French Farmhouse Cook Book*, by Susan Herrmann Loomis. (Workman Publishing Company, 1996.) The galette traditionally is served across France between Christmas and January 31st, but it is good enough to eat year-round. It's a spectacular dessert that is actually simple to prepare.

- 1/2 c whole almonds
- 1/3 c sugar
- 4 tablespoons (half a stick) unsalted butter at room temperature
- 1 large egg, at room temperature, for the almond filling
- 1 tablespoon unbleached, all purpose flour
- 1 teaspoon vanilla
- Prepared/professional quality puff pastry
- 1 large egg, at room temperature, for the egg wash
- 2 teaspoons water

Grind the almonds in a food processor with 1 tablespoon of the sugar until finely ground. Set aside. In a medium-size mixing bowl, beat the butter and remaining sugar until it is soft and well combined. Add the egg and beat until the mixture is light. Add the flour and vanilla extract and beat until thoroughly combined. Add the ground almonds and stir until combined. Cover the bowl and chill until the mixture is solid but not too hard, about 30 minutes.

Meanwhile, prepare the puff pastry or puff pastry sheets (if using professional quality, defrost following manufacturer's instructions)

by rolling out a thin rectangle, about 1/8" thick. Cut out two 10" circles and place them on a baking sheet lined with parchment paper. Refrigerate for 30 minutes. Reserve the scraps for another use. (The almond cream can be made several days ahead and kept, tightly wrapped, in the refrigerator.)

Whisk together the egg and water for the egg wash. To assemble the galette, remove the pastry rounds and cream from the refrigerator. Place the cream in the center of one of the pastry rounds. Leave a pastry border of at least 2 1/2" around the cream. (The French insert a fève, literally a fava bean but now a ceramic good luck charm, pressing it into the almond cream. Once the galette is baked and served, the person who finds the favor gets to wear a gold paper crown that is usually sold along with the galette at pastry shops.) Lightly brush the pastry border with the egg wash, being careful not to drip over the edges of the pastry. Top with the second round of puff pastry. Press this gently onto the bottom round, and brush the entire top of the galette with egg wash. Refrigerate for another 30 minutes.

Preheat oven to 425F. Remove the galette from the refrigerator and brush once more with the egg wash. Using a sharp knife and beginning at the center of the galette, make long curved cuts into the pastry but not all the way through it, right to the edge of the galette, leaving about 1/2" between each cut. Bake in the center of the oven for about 25 minutes or until the galette is puffed and deep golden on top. Cool on a rack for 20 minutes. Serve.

If you have a recipe you would like to share, please let us know! RMCenews@yahoo.com

MEMBER FAMILY OF THE WEEK



Meet two members of the Dooley family, Cecilia and Cazimir. Their dad, Larry Dooley, stops into the store with them a couple times a week. Larry says, "Cecilia especially enjoys visiting with John, Barn, Barry, Bill, Randy and Gene on the weekends (when she really enjoys Loretta's bakery)."

What are some of their favorite RMC items? Larry says, "We are big fans of Sugar River Dairy's yogurt (plain), Just Coffee and blood oranges. We are also very happy about the expanded bulk goods section."

THE REGENT MARKET CO-OP NEEDS SOME HELP

If you joined the RMC in the membership category "Volunteer," you will be hearing from us soon. We have a few tasks now that you would enjoy, that will not take too much time, and that will be a real benefit to our co-op community.

Your help will be appreciated whatever your membership category!

RMCenews@yahoo.com

CREDIT CARDS AT RMC?

Do you ever wonder, should I shop at the RMC today if I need to use my credit card? It is true that in order to avoid a service charge, the RMC prefers you shop with cash or check. But most of all, the RMC prefers that you shop with us! The store gains by your patronage however you pay.

MEET JOHN WENDT

John Wendt is RMC's longest-serving employee. John came on staff in October, 2000. He's married to Bobbie, and they have a daughter Sierra, seen below with one of her best friends at an RMC street fair. John and family live on Madison's southwest side. He has frequently been heard to say, "I wish we had a store like the RMC in our neighborhood!"

John knows the store like a virtuoso musician knows his instrument! "Do we have rice vinegar, John?" you ask, and he'll say, "Aisle one, but it's not with the regular vinegars. It's in our ethnic section." And he'll slide out from behind the counter and guide you to it.

You can't stump him! "Where are mini-marshmallows? Toothpicks? Semolina pasta flour? Organic quinoa? Apple pie filling?" He'll lead you right to it. He sets the standard for friendly customer service. He'll do his best to remember your name and to greet you with a smile, and, of course, to find anything you're looking for.



Sierra Wendt, left, and friend Elena at the RMC Spring Fling Street Fair, 2009
(Does she look like Dad or what??)

THIS WEEK JOHN RECOMMENDS....

Some yellow things, on special:

Fresh lemons	\$0.59 each
Buttery Yukon Gold potatoes	\$0.99/lb.
Quick-lunch Kraft Mac & Cheese	\$3.00 for 3

Finally, some specials for the carnivores (broadly speaking):

RMC's own beer brats	\$1.99/lb.
Boiled ham	\$1.99/lb.
Broccoli	\$1.99/lb.

And a great new product all the staff loves: Natural Acres, a nice clear pure local honey.

Additionally, John says, "Look for the yellow sale signs in the first aisle, offering lots of different breakfast cereals at \$1.00 off."