



THE COOP Spoonful

A bimonthly publication for members of the Olympia Food Co-op and its surrounding communities

February 5 - 18, 2020

Local Savings

Cobb's ~ Naturally Naughty Olympia Handmade Treats

Rebecca and Stephen Cobb formed "Cobb's" in 2013, with a mission to "create tasty food that connects us to our common roots – nature." Cobb's uses simple, quality, unrefined ingredients, highlighting nature's essentials. Everything is dairy and grain (gluten) free and as organic as possible. They're even using 'bee-centric' raw honey, which means they "pay a premium for honey harvested by small-scale organic beekeepers who keep healthier, happier bees." Cobb's recipes honor those with food sensitivities, and their packaging is low impact.

The Co-op is proud to carry Cobb's current product lines which are Chocolate Cups (in the Grab N Go Cooler) and Cashew Cream Cheese (in the Cheese Cooler.)

Cobb's Peanut Butter Cup is a "rich cinnamon-kissed, honey-sweetened, dark-roasted peanut filling in a salty dark



chocolate shell."

Cobb's Sunbutter Cup is "a buttery smooth, honey-sweetened, dark-roasted sunflower filling in an espresso dark chocolate shell."

Cobb's Pecan Crunch Cup is "bold, maple and cardamom-forward, with a toasty kasha crunch, and garnished with sea-salted roasted pistachios."

Cobb's Walnut Crunch Cup boasts "fresh, fennel-forward, brightened by

lemon myrtle, with forthright tannins and a kasha crunch, and garnished with pollen from fennel flowers"

NEW! Cobb's Cashew Crumble Cup is "a maple-sweetened, roasted and salted cashew filling with a crumbly nougat mouthfeel in a dark chocolate shell ~ our latest and second 100% plant-based / vegan cup."

Cobb's Cashew Cream Cheese is a dairy-free, probiotic rich, full-bodied spread reminiscent of creamed chevre. Using cashews and local well water, the cheese is cultured with acidophilus. Lemon juice, cider vinegar and dried raw coconut are added. These cheeses are free from fillers, starches or preservatives. You can find four flavors: Green Onion, Garlic & Truffle, Balsamic & Tomato and Plain & Simple.

Take fifty cents off any Cobb's purchase with the Local Savings Coupon in this issue of the Co-op Spoonful.

(Quotes taken from www.cobbstreats.com) ■

CO-OP LOCAL COUPON



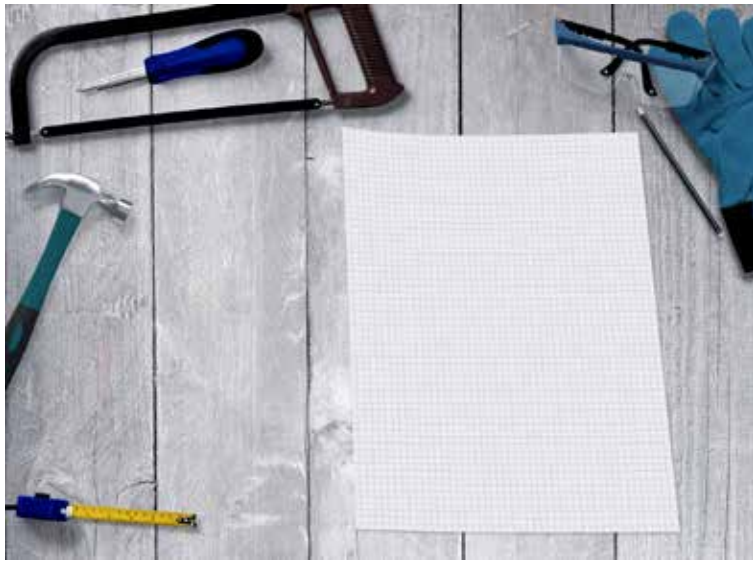
Valid for 50¢ off
any Cobb's product.

Limit one per visit
Valid thru Feb. 18, 2020

50¢
OFF



Deli Expansion



Our Deli Kitchen remodel has begun! The extra space and functionality will allow us to produce even more mouth-watering creations. Stay tuned for updates on our progress. ■

Co-op Member Relations Committee

Are you a clear communicator who works well with a group? Would you like to help create policies that inform and engage our members? Would you enjoy hosting Co-op events such as our Annual Meeting and Harvest Party? Can you spare two hours per month for meetings? Consider applying for a Working Member position on our Member Relations Committee.

Contact memberrelations@olympiafood.coop for an application. ■

Co-op Board Of Directors Terms & Assignments

Jim Hutcheon - President
Term: 2019-2021; Committees: Expansion, Local, Personnel

Cristina Rodriguez - Vice President
Term: 2020-2022; Committees: Ecological Planning, Local

Joanne McCaughan - Secretary
Term: 2018-2020; Committees: Expansion, Member Relations, Standing Hiring

Linda Myers - Treasurer
Term: 2020-2022; Committees: Finance, Member Relations, Personnel

Mel Bilodeau
Term: 2019-2021; Committees: Ecological Planning, Member Relations, Personnel

Fred Medicott
Term: 2019-2021; Committees: Co Sound, Finance

Peter Brown
Term: 2018-2020; Committees: Member Relations

Benjamin Witten
Term: 2018-2020; Committees: Advocacy, Ecological Planning, Standing Hiring

Jace Denton
Term: 2020-2021; Committees: Advocacy, Co-Sound, Ecological Planning, Local ■

Westside Garden Center
February Hours
11am - 6pm
Thursday - Monday