



MAY 2023

# At the Store

## JOIN OUR BOARD!

BY THE NOMINATING COMMITTEE

The UVFC Board of Directors are the representatives of the membership in the vision and governance of the organization. We are at an exciting time moving out of the uncertainty of the pandemic and towards an intentional vision for our future. In the next year, the Board of Directors will be working with new management, along with staff and members, to imagine how else we can practice our ends policy: Because of all that we do, people in the Upper Valley will have:

- 1) Access to healthful, affordable food
- 2) A supportive market for local farmers and producers
- 3) Education and resources for sustainable, healthful practices
- 4) A place for community connection



### You can join us!

If you're interested in learning more about joining the board, visit our website to read our FAQ and other application materials. The deadline to apply is mid-July. If you have any questions, you can email [board@uppervalleyfood.coop](mailto:board@uppervalleyfood.coop)

## WE'RE INTERVIEWING GM CANDIDATES

BY THE GM SEARCH COMMITTEE

The Board of Directors is in the midst of interviewing candidates for our store's new general manager! The GM Search Committee's interview process included resume screening, a phone interview by our consultant, and a Zoom interview with the four board members on the committee to identify finalists. Our process culminates in an in-person interview with each finalist, which includes a tour of the store, time with the staff, and an interview with the full board. The board will then aim to reach consensus on the successful candidate and tender an offer, which we hope will be followed by announcement of the new General Manager. Watch the store website and our newsletter for updates!



**SEW-OP** Sewing Class for ADULTS  
Ages 14 and up

**Machine Care Workshop**  
Saturday, May 13th  
1-2:30pm OR 2:30-4pm

Learn how to clean your sewing machine!  
*Taught by Rebecca Weber*

>>> Registration Required  
FREE!  
To register: email [sew.op@uppervalleyfood.coop](mailto:sew.op@uppervalleyfood.coop)

*Masks are still required in the sew-op.*

**COMMON CENTS**

Our MAY partner is...

 Good Beginnings of the Upper Valley

Good Beginnings serves local families with new babies by providing hands-on support, education, and community outreach.

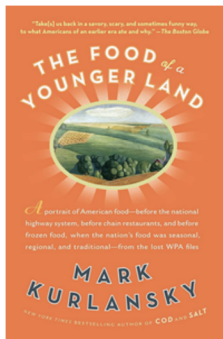




# In the Community

## BOOK RECOMMENDATION: THE FOOD OF A YOUNGER LAND

BY LARISSA SHARFF, CO-OP STAFF



In modern America, it's hard to find a kitchen that doesn't have a refrigerator containing food grown all over the world. Coffee from Colombia, cheese from France, tomatoes from California. We don't think twice about our international kitchens, or the ease with which we're able to store food for weeks at a time. And while we do know that it didn't used to be this way, that refrigerators have not always existed, we don't put much thought into how recently that was.

In the 1930s, domestic refrigerators were still fairly new, and the trans-continental highways were only just starting to be built. This was a decade when food was grown locally and eaten seasonally, when each corner of the country had its own traditional meals that everyone knew how to make. "The Food of a Younger Land" is remarkable not just because it captures these traditions, but because it does so with the voices of the those who lived them.

It was during this decade that Roosevelt was pulling America out of the Great Depression. In an attempt to create jobs, he created something called the Federal Writers' Project. This project employed many writers who later went on to write great works, including Ralph Ellison and John Steinbeck. Originally the project was focused on creating guidebooks, popular in a time when travel was less common. Later, it shifted its focus to food.

Called "America Eats", the project was a collection of recipes and stories about local foods and food traditions. Sadly, the project was never finished. The Federal Writers' Project was dismantled before the pieces could be collected into cohesive books. Instead, every scrap written for the project was submitted to the Library of Congress, where it remained unnoticed until Mark Kurlansky stumbled across it.

"The Food of a Younger Land" is what "America Eats" was supposed to be: a guide to the local, seasonal food traditions across America. It's not a narrative, but it's more than a cookbook. It's a look into the heart of America. And it will inspire you to do some serious cooking.

### Local Classes!

#### Community Learning

#### Intro to Birding

Date: Saturday, May 6th and May 13th @ 7-9am  
Cost: \$38 public / \$33 VINS member  
In person at **VINS Nature Center (Quechee)**

#### Community Learning

#### Green Wood Carving

Butter Knives, Wooden Hooks, and Beads

Date: Wednesday, May 17th @ 6-9pm  
Cost: \$100  
Hosted by: **CraftStudies**

#### Community Learning

#### Seasonal Nature Walk

Spiders in their Natural Habitat!

Date: Sunday, May 28th (probably) @ Time TBD  
Cost: FREE! (Registration encouraged)  
In person at **Windsor Grassland Nature Preserve**  
[www.HartfordSalamanderTeam.org/events](http://www.HartfordSalamanderTeam.org/events)