

# the Coop

something to chew on...

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## THE YEAR IN REVIEW

by *Amalio Madueño*

**Y**ay! Another successful year for the Dixon Coop Market. Here are the highlights:

• **USDA Grant Money for DCM Deli Improvements.** The biggest news was the September announcement of a USDA-Rural Business Enterprise Grant of \$49,000 to the Embudo Valley Library-Dixon Coop consortium. This grant has been issued and renovations begin in January! Get ready for bigger and better DCM Deli service and products.

• **Smoking Ban.** In May the DCM board approved a new NO-SMOKING policy. Don't try to smoke near the coop!

• **DCM Marketing.** Thanks to Christen Vogel's design work, DCM ads are appearing in the Taos News "Dining Out" supplement. René Disbrow did a fantastic job designing the new "Dixon" businesses tourist cards being displayed throughout Northern New Mexico tourist destinations.

• **DCM Signage on Hwy 68.** You will soon see a new sign on Hwy 68. Thanks to René Disbrow for designing the new signage, and Dr. Richard Pad-

berg for permission to install the sign on high visibility property very near the Dixon turnoff.

• **Bonuses for DCM Employees:** In the light of more profitable operations in October the DCM Board decided to provide One-Time bonuses to all employees. With the increased sales expected from the Deli renovations, the Board hopes to be able to provide more bonuses in the future as well as providing improved compensation for all employees.

• **New Payroll-Accounting Software:** OOTPIK software was installed in June to make DCM payroll and accounting easier and more efficient.

• **New President and Board Member:** In September Patty Nielsen took over as Acting DCM President when Ron Monsour decided to resign. Then Eddie Scheps was appointed as acting board member in October. Welcome Eddie and Patty.

• **Volunteer Party:** The DCM volunteer party was held in November. The DCM Board was able to show its appreciation for the thousands of hours of volunteer work to more than 40 volunteers showed up to celebrate at the Dixon Community Center. 🍷

## EXCITING THINGS HAPPENING BEHIND CLOSED DOORS.

by *Maggie Greenwald*

**J**anuary 5th the deli will be closing it's doors!

Do not worry...we will be bringing in delicious sandwiches and burritos from some of our best distributors in Santa Fe. You will still be able to come to the co-op and get your breakfast, lunch and dinner!

When we reopen in February we will have a service counter to better serve your needs. We will have a new and expanded menu. We will also have a commercial range, oven and exhaust hood system!

Let me tell you that after almost 2 years of cooking on a hot plate and baking in a 1/4 size oven this is truly exciting.

Thank you to the Embudo Valley Library for help in securing the USDA grant that makes this possible.

Happy New Year. 🍷

January is when we have annual meeting and the election of new board members. This year there are two openings to be filled. Those who volunteer at the store are especially valuable on the board, as they have experienced the day to day operation from various viewpoints. If you have worked with other nonprofits or perhaps have skills in advertising, grant writing or marketing, it would be great to have you aboard. However, I encourage anyone who feels that the store is one of the most important needs of the community and appreciates the effort that it takes to keep it afloat, consider serving as a board member.

The only requirements for office are to be a current member of the co-op for one month previous to the election, and to be willing to put in the time necessary for the meetings and projects undertaken by the board.

**If you're interested, please contact Nelson at the store or email Patty at [rivercornerfarm@windstream.net](mailto:rivercornerfarm@windstream.net).**

### FROM THE CO-OP KAHUNA IN THE WANING DAYS OF 2014 *by Nelson Rhodes*

It's hard to believe, but another year has galloped past. We're ready to do the end of the year inventory, crunch the numbers and find out just how well the Co-op performed in 2014. These figures help me determine the operating budgets for the coming year, what needs to be adjusted, what could become more efficient, what areas should be expanded and what areas aren't pulling their weight.

Each year is a new learning curve, and the trick is always to guess correctly in what direction that curve is going.

Thankfully, the Co-op continues to have one of the hardest working and dedicated staffs you could hope to find. Our employees and staff continue to astonish me with their enthusiasm, ideas, and willingness to go the ex-

tra mile for the good of the store. My thanks are hardly sufficient to repay these individuals for all that they do.

Thanks to the hard work of Amalio Madueño, Felicity Fonseca, and Lori Kindler, the Co-op this year was awarded, through the auspices of the Embudo Valley Library, a grant to upgrade the Deli, as well as purchase some newer equipment throughout the rest of the store. The first phase will be the work on the Deli, which will commence in January under the capable eye of Maggie Greenwald. Look to hear of many more great offerings from her in the coming months.

The Co-op faces ever greater challenges with each passing year. Rising costs throughout the food industry, coupled with our small customer base, makes keeping prices affordable while meeting our overhead continually challenging. I receive many grocery industry publications, and I feel as if I'm involved in a different business entirely. The Co-op strives to make enough profit to survive, of course, but the food industry as a whole is driven by intense capitalism, on how to make the most money possible. In a recent conversation with the owner of Bode's in Abiquiu, he related how they had considered buying this store years ago when it sat vacant, but decided against it when they realized they couldn't sell either gasoline (too expensive to put in the below-ground tanks) or alcohol (too close to the school). Operating basically a convenience store without booze or gas, he said, would be a losing proposition.

Yet here we are approximately ten years after first opening the doors, and the Dixon Co-operative Market is still here, evolving, expanding, and always trying to meet the needs of this unique community. I'd like to take this opportunity to thank the Co-op members for their continued faith in my management of our store, to thank the staff and volunteers for the Herculean load they take on day after day, for all of those who have served

on the Board over the years for their help and support, and to the fascinating, diverse community of the Embudo Valley for being resolutely true to themselves in an increasingly phony and greedy world. Thank you all, and a Happy 2015 to everyone! 🍷

## CHICKEN MOLE

Dixon Recipe  
*by Christen Vogel*

6 servings  
2 ½ lbs chicken thighs  
½ tsp. salt  
⅓ tsp. black pepper  
1 large onion, chopped  
1 large sweet green pepper, cored, seeded and chopped  
2 cloves garlic, chopped  
2 tbsps. chili powder  
½ tsp ground cinnamon  
½ tsp ground cloves  
1 can (15 oz.) chopped tomatoes  
2 tbsps. peanut butter (not unsweetened)  
2 tbsps. unsweetened cocoa powder  
⅓ cup dark seedless raisins (optional)  
2/3 cup uncooked white or brown rice  
2 cans Mexican corn drained  
2 scallions, trimmed, chopped

Remove and discard skin from chicken thighs. Sprinkle ⅓ tsp salt and 1/8 tsp pepper over both sides of chicken. Coat large skillet with olive oil. Heat over medium-high heat. Add chicken; sauté until browned. Remove chicken to plate.

Add onion, green pepper and garlic to skillet, sauté 3 minutes. Stir in chili powder, cinnamon and cloves, sauté 1 minute. Return chicken with any accumulated juice from plate to skillet along with tomatoes, peanut butter, cocoa powder, raisins and remaining salt and pepper. Bring to boiling and cover. Reduce heat, simmer 25 minutes, until chicken is cooked through, stirring occasionally and turning chicken over halfway through.

Meanwhile, prepare the rice following package directions. Stir the corn into the cooked rice, heat through. Serve chicken mole with rice. Garnish with scallions. 🍷