



April 2022 Newsletter

In this month's newsletter:

- BAM! Boneyard Arts Market
- Financial Meeting of Owners & Riggs Event
- A Word from the General Manager
- A Word from the Board of Directors
- Plant, Seed & Garden Supply Swap
- New Artist Installation: Logan Ingold
- Sparkling Beverage Sampling Event
- Cheesemaking Cooking Class & Kit
- Perennial Class Series: Cocktails & Mixers
- Looking Ahead: May Owner Appreciation Days & Annual Plant Sale Fundraiser
- Round Up For Good
- Local Producer Spotlight: Silver Tree Beer & Spirits
- Recipe Features
- New Products
- National Beer Day

Tomorrow, Saturday April 2nd!

BÄM!

Boneyard Arts Market

BAM is a one-day market for local artists to sell and showcase their work to the public! Common Ground will be setting up a special arts café in the middle of the market featuring artist inspired drinks and snacks. Art Coop will also be hosting art demonstrations and face painting. BAM! will take place in the Common Ground Mall Hallway on Saturday from 10am - 6pm.

[Visit Event Page](#)

Boneyard Arts Cafe



Artist Inspired Cocktails

Monet Mimosa \$5

Pierre Delize Champagne + Morning Blend Juice
(Mocktail available)

The Frida Aloe \$6

Gin, lime juice, simple syrup, mint, cranberry pomegranate aloe juice
(Mocktail available)

Salvador Sangria \$6

Red Electra Moscato + a variety of fruits

Snacks

Picasso Palette \$8

Fruit, crackers, nuts, jam, olives, Sartori cheddar cheese

Splatterpaint cookies \$4

Beer & Wine

\$5



2022 FinMoo

Financial

**MEETING OF
OWNERS**

APRIL 14TH

6PM - 7:30PM

VIRTUAL ZOOM MEETING followed by BEER AT RIGGS FROM 8-10 PM!

THE FIRST 40 ATTENDEES WILL RECEIVE A FREE BEER!



Invitations were sent via email last week. Please RSVP to attend the Financial Meeting of Owners and receive the virtual Zoom link. If you did not receive an invite, please contact us at marketing@commonground.coop.

FROM THE

GENERAL MANAGER



Hello Cooperators,

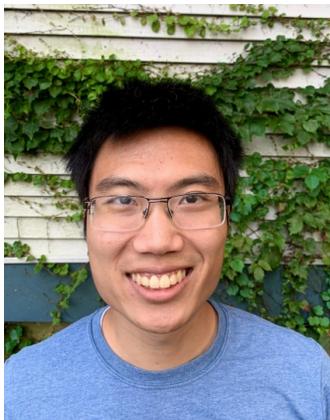
I am very happy to make this pre- Financial Meeting of Owners announcement in our newsletter! If you want to hear more, please come to the Financial Meeting of Owners on April 14th!

During the February Board meeting, our Board voted unanimously to approve the pay-off of the remainder of our 2012 owner loans. This is cause for celebration!

[Read full article](#)

FROM THE

BOARD OF DIRECTORS



2022 Financial Meeting of Owners
by Calvin Wang

Join us at 6pm on Thursday, April 14th for our annual Financial Meeting of Owners. Similar to last year, we will be hosting a virtual meeting.

Join us after at Riggs Brewery from 8-10 pm! The first 40 attendees will receive a free beer.

[Read more](#)

Upcoming Events

Plant, Seed & Garden Supply Swap

April 16th 10am-12pm

Common Ground's Mall Hallway

Bring plants, seeds, tools, cuttings, soil, pots, trays, & other supplies to the swap to trade for free! Plus enjoy a pop-up shop with Plantify!



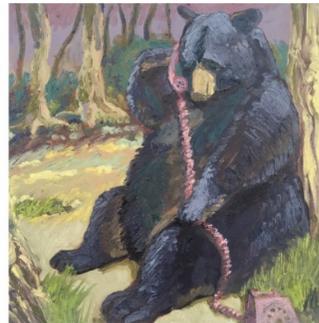
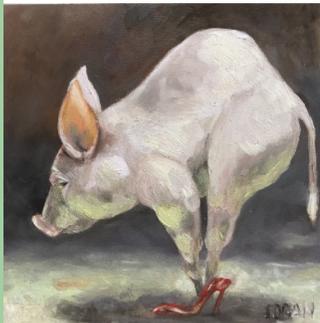
New Artist Installation

Logan Ingold



Featured Co-op Artist
[@logan.ingold](https://www.instagram.com/logan.ingold)

My paintings are cinematic stills, sitcom scenes sans laugh track, and small dramas set in passing moments of the American everyday. I use animals as stand-ins for humans who, in my art, face situations of everyday monotony in a surreal world in which social integration of animals has begun. They are new to the idea of filling the day with activities set to schedules. Their new surroundings feel uninviting though they attempt to assimilate. Fearful or obedient, they try to act as expected and begin adapting to new conditions of their lives. Expressions and atmosphere are used to derive the emotional states of situations one finds oneself in; loneliness, waiting, being rushed, embarrassment, domestic disputes, feeling overwhelmed, feeling horny, not fitting in. They remain animals, individuals with feelings, possessions, instincts. These individuals are bound by their scope, only to have as much free-will as their social understanding or hubris. Still, we all lead lives, have feelings, and conform to social structures. For the animals in my work, their goal is to succeed, to be good, as how humans feel they are expected in conforming to the myriad of societal "norms" that, for America, are changing and continue to be debated.



Sparkling Beverage Sampling Event

Join us on the porch on Saturday, April 9th from 10am - 12pm to try some new sparkling beverages! The event is free to attend and will feature a variety of alcoholic and non-alcoholic drinks.



Virtual Cooking Classes

Cheesemaking Class



Cheesemaking Class & Kit

Saturday, April 16th 1-3pm

All class proceeds will benefit Jubilee Cafe, a local soup kitchen in Champaign!

Learn how to make homemade Mozzarella & Mascarpone

Class kit comes with local Kilgus milk and Kilgus cream, culturing agents (all vegetarian), and butter muslin for collecting the curd. Class is taught by Anna Barnes, a longstanding Co-op teacher and talented kitchen manager at Jubilee Cafe.

PRE-ORDER

CLASS KIT FOR ZOOM CLASS

<https://bit.ly/cheesemaking>

If you've been wanting to try your hand at cheesemaking, here's your chance! Long-time CGFC instructor Anna Barnes is returning to teach you how to make quick mozzarella and mascarpone just in time to pair with summer basil, tomatoes, and peaches. You can use equipment you already have in your kitchen: a nonreactive pot and bowl, fine colander, clean kitchen gloves, and a reliable thermometer.

The \$30 class kit will include the local Kilgus Farmstead milk, cream, culturing agents (all vegetarian), and butter muslin for collecting the curd. Plus, all proceeds from this class will benefit Jubilee Café at Community United Church of Christ in the heart of campus in Champaign. Jubilee Café is an all volunteer program that provides a free Monday night meal to anyone in need.

You can find out more about Jubilee Café at <https://www.facebook.com/jubileecafecucc>

Tune in to the virtual Zoom cooking class on Saturday, March 30th from 1-3 pm. Class kit will be available for pick up on Friday, April 29th from 4-7pm in the Flatlander Classroom.

Preorder meal kit

Perennial Class Series with The Land Connection: Cocktails - Simple Syrup, Shrub & Bitters



Join Co-op staff member Liz Sands for our next cooking class, Perennial Cocktails: Simple Syrup, Shrub & Bitters! In the class, you will learn different methods to take your cocktails to the next level using homemade mixers featuring perennial herbs and plants. The menu includes:

- Fennel simple syrup
- Blackberry rosemary shrub
- Lavender rose bitters

The class is free to attend, with the option of a \$25 kit that includes all of the ingredients needed to make the mixers. Participants also have the option of adding a bottle of local Down East Wheat Vodka! Vodka is needed to make the bitters, as well as a cocktail featuring the fennel simple syrup that will be made during the class. If you do not wish to add the Down East vodka but plan on making the mixers, please make sure to have at least a cup of vodka for the bitters and 1 1/2 ounces for the cocktail. The shrub and bitters require time to sit, but cocktail recipes will be included for when they are ready!

The Cocktails class will take place virtually over Zoom on Saturday, April 23rd from 2-3:30 pm.

[Register for class](#)

Looking Ahead

Owner appreciation days

May 4 - 10

SALES



COUPONS



RAFFLES



10% OFF



WEDNESDAY MAY 4 - WEDNESDAY MAY 10

TOMATOES - SUCCULENTS- GREENS - HERBS - FLOWERS
SEEDLINGS GROWN BY OUR LOCAL FARMERS

ALL PROCEEDS BENEFIT OUR FOOD ACCESS PROGRAM

food for all

HUGE THANKS TO OUR LOCAL FARM SPONSORS:

SOLA GRATIA FARM, PRAIRIERTH FARM,
OLD TOWN FLOWERS & DELIGHT FLOWER FARM,

Community

ROUND UP FOR GOOD

UPDATE

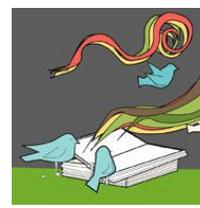
Last month we raised **\$4,697** for the Habitat for Humanity Community Garden! The garden is dedicated to bringing people together to help alleviate the burden of food deserts by providing a source of fresh produce, increase education of good health and nutrition through growing one's own food, and strengthen neighborhood collaboration.



Funds from the Round Up Grant will go towards adding additional garden beds to increase growing capacity, conducting a soil analysis, adding compost, and purchasing plants and seeds for the garden.

[Learn more](#)

March's Round Up For Good organization is Urbana Champaign Books to Prisoners.



Mission: To provide free books to people incarcerated in Illinois and to promote education and incarceration and prisons.

Project Proposal: "Funds from Round Up for Good will enable Books to Prisoners to buy books that complement the generous donations from our community. Books we describe as "never have enough of": GED Preparation, Urban Fiction, Addiction Recovery, Self-Help, and Science Fiction. We will send these books to inmates in Illinois State Prisons and Federal Correctional Institutions in Illinois for them to keep as always. B2P will also be able to supply needed books for the libraries in the Champaign County Jails.

Books to Prisoners will be hosting their annual Benefit Book Sale on Saturday, April 9th from 9am - 5pm at the Independent Media Center in Urbana! Shop a huge selection of books at incredibly low prices. All funds go towards their mission.

You folks have been a real God send to me! Especially in this pandemic when the libraries here are closed to us. They have a book cart that we can get one book at a time off of. But once it was books before between visits. I read on an average 1 book every 2 days! So you see, your services are very valuable to all of us who request them.

I know the pandemic is hard on everyone, just know my prayers are with you!

My book preferences are fiction. Basically all types. Mystery, crime.

Lately I have read 2 of Nickolas Evans. "Horse whisperer", & "The hoop" & loved them both! Anything else from him would be welcomed.

[Learn more](#)

**Local Producer Spotlight
Silver Tree Beer & Spirits**

Common Ground now sells a hand-selected variety of spirits!

One of our favorites is this local Down East Vodka from Silver Tree Beer & Spirits in Paxton, IL.

Silver Tree was started by 3 brothers who grew up on their family farm. They started crafting their own beers and the quality made a reputation for their home brewed drinks. After making a deal selling wheat to a brewery in Illinois, they realized they could add value to the farm doing what they already enjoyed; creating premium drinks for people to enjoy.

Down East Wheat Vodka will be featured in our upcoming Cocktails Class!



[Learn more](#)

Recipe Features

Co+op Basics: Pasta with Chickpeas in Tomato Sauce

Do you know about Co+op Basics? Co+op Basics are discounted items for everyone. Over 147 unique Co-ops nationwide have teamed up for collective buying power so we can offer low prices on healthy, organic, and wholesome foods everyday. We've got a recipe for an easy and affordable Chickpea Pasta! At only \$2.82 per serving, this pasta is a great option for a quick dinner.



[Get recipe](#)

Springtime Asparagus Soup

April means Asparagus season! We've whipped up this light and creamy asparagus soup that will get you excited about spring.



[Get recipe](#)

Produce Feature: Bulk Mushrooms

After a long hiatus, there are finally bulk mushrooms back in the produce section! You can shop from an assortment of mushroom varieties and only buy what you need.

- Cremini \$5.99 per pound
- Portobello \$6.99 per pound
- Shiitake \$13.99 per pound
- Oyster \$11.99 per pound

To kick off this exciting new development, we've put together a recipe for savory leek & mushroom hand pies! Get the recipe below.



Mushroom Hand Pies Recipe

New Products

Grocery



Woodstock Frozen Bananas & Cherries

We've added some new products to our frozen case! You can now find organic frozen cherries and bananas from one of our favorite brands, Woodstock.

- Bananas \$2.79
- Cherries \$6.49

Inspired Organics Products

Inspired Organics is the newest brand at the Co-op! We carry a variety of their products, all of which are 100% organic.

- White corn tortilla chips \$4.79
- Clubhouse crackers \$3.99
- Brown & wild rice \$4.79
- Jam \$4.49



Skinny Sticks Maple Syrup

This handcrafted maple syrup is made by a family-owned business in Marathon,



Wisconsin. Available in a variety of sizes and flavors, including vanilla bourbon barrel aged maple syrup!

8 oz \$7.99
16 oz \$11.99
32 oz \$21.99

Meat & Cheese

Wixter Seafood American Scallops & Canadian Walleye

An iconic and refined shellfish, Wixter's American Scallops are wild-caught off the southern coast of Massachusetts. A low-calorie seafood with 14 grams of protein per serving, American Scallops are great baked, grilled, or pan-seared over high heat.

\$22.50

This Canadian Walleye is sourced exclusively from fisheries that meet the international gold standard in sustainability. Bake, broil, fry, poach, sauté or steam for a firm yet delicate texture and a buttery mouthfeel.

\$14.99 each



Cowgirl Creamery MT Tam Cheese

This organic cow's milk triple cream cheese has a bloomy rind and pairs well with sparkling wine and California chardonnay.

\$16.99 each

Prepared Foods

Garlic & Herb Hummus

We're taking our hummus to the next level with this garlic & herb variation! Try it with some pita chips, or on a pita with our new Falafel with Tzatziki.

\$7.79 per pound





Falafel with Tzatziki

Pick up some falafel patties with vegan tzatziki sauce from the grab n' go case! These patties are delicious on their own, and also make an excellent addition to a pita or salad.

\$6.50 each

Wellness

Alaffia Curl Enhancing Products

Say hello to beautiful waves and curls with Alaffia's curl enhancing collection. Perfect for looser texture patterns like beachy waves and bouncy curls.

- Curl Enhancing Shampoo \$10.69
- Curl Defining Gel \$10.69



Honey Pot Menstrual pads



Honey Pot products are made with materials from the earth, and never contain any toxins, artificial fragrance, or anything synthetic. They also give 2% back to charitable organizations!

Available in Regular, Super & Overnight \$8.99 each

Kiss My Face

Our new personal care brand, Kiss My Face, prides itself on wholesome personal care products for the entire family. Their highly effective products are made from as many close-to-nature, high quality, clean ingredients as possible.

Prices vary



Beer & Wine Features



Mighty Swell Hard Seltzer

There's a new seltzer on the shelves! Mighty Swell is based in Austin, TX and strives to create unique and delicious hard seltzers. We've got all of their variety packs, including Tropical & the "Keep It Weird" mixer.

\$13.99 for a 12-pack

Q Bloody Mary Mix

Elevate your weekend brunching game! Making a spectacular version of this classic cocktail has never been so easy. Just fill a glass with ice and add your favorite vodka. Pour in 6 ounces of the Bloody Mary mix, gently stir, and add your garnish of choice.

\$7.29 each



**THANKS FOR
READING!**

**ENJOY
\$2 OFF**

with a purchase of **\$15** or more

Show this coupon at the registers.
Cannot be reused or use for sale items, Co-op Basics,
or Alcohol. Valid during the month of April.

