

THE WHEATSVILLE BREEZE

A PUBLICATION OF WHEATSVILLE FOOD CO-OP • 3101 GUADALUPE • AUSTIN, TEXAS 78705

Run for the Board of Directors? Yes, You! *by the Nominations Committee*



Your food co-op is looking for some awesome owners to fill three open seats on its board of directors for terms that begin in January 2016. Could that be you? Read on to find out how you could play a role in leading one of Austin's favorite and most important local businesses toward an exciting, transformed-society future.

Every one of Wheatville's current eight Board members faced the same decision you face now in considering a run for the board of directors. What would serving on the Board be like, and do I have what it takes to do it? And each one of us would surely answer that serving on the board has been a rewarding and inspiring experience. As fellow owners, we know you already have made a commitment to the co-op. If you have an interest, or expertise to share, then a run for the Board should be in your future this fall.

Board perpetuation is one of the most important responsibilities that the nominations committee — and the whole board — task ourselves with. In fact, nominations committee is the only committee to remain active all year. Every year in the late spring, we recommit ourselves to getting better at identifying intelligent, thoughtful, qualified candidates to carry forth the vision of prior boards and to think strategically about the future of our co-op.

So, you might ask, "Who are these wonderful and amazing candidates and where do they come from?" The simple answer is "YOU!" We think that Wheatville owners are some of the most wonderful and amazing people in Austin. You are part of a community with diverse backgrounds, strong opinions, and varied work and personal experiences that understands the importance of the co-op model.

Interested? **Come to an orientation this summer (dates listed below) to find out more. Ready to apply? Download an application packet for prospective candidates from www.wheatville.coop. The deadline to turn in a complete application is August 1, 2015, at 5 pm.** On the website, you also can see the smiling faces of current board members and find out a little bit more about what the Board does (monitoring operational performance and guiding the co-op's long-range plans, yes; making sure the store carries our favorite brand of granola, no.)

The nominations committee will lead four more orientation sessions this summer for anyone interested in running for the board. **To run as a qualified candidate, you must attend one orientation session plus the July board meeting, currently scheduled for August 4.** The schedule is below; if you plan on attending any of these, please RSVP to nominations@wheatville.coop. If you cannot make any of the orientation sessions listed, please let us know and we may be able to schedule another time to meet with you.

Orientation Sessions for Prospective Candidates

July 8, 6–7:30pm	Guadalupe
July 11, 11am–12:30pm	S. Lamar
July 25, 11am–12:30pm	S. Lamar
July 26, 11am–12:30pm	Guadalupe

Board Meetings

August 4, 6–9 pm	Guadalupe
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Our Board meeting dates are subject to change based on busy summer schedules, so please check the website to stay up to date or better yet, email nominations@wheatville.coop so that WE can keep you posted!

A Note to our BREEZE READERS:

Over the next year, we will be scaling back our Breeze mailing schedule and reviewing the current format. While we all love the paper Breeze, increased printing and postage costs for our growing co-op have made it hard for us to keep up with seven issues per year.

If you are currently on the mailing list, **the next issue you will receive will be November/December.** We will not be printing or mailing a September/October Breeze. Instead, readers currently on our mailing list will receive a postcard with annual election instructions in August. Recent Breeze newsletters and archives are always available in PDF format on our website.

To stay up-to-date with all the co-op news, please sign up for our weekly email on our website: www.wheatville.coop or follow us on Facebook, Twitter or Instagram.

Owner APPRECIATION DAYS!

OWNERS RECEIVE 10% OFF ANY ONE SHOPPING TRIP!

→ SATURDAY, JULY 18TH
THRU SUNDAY, JULY 26TH!



Fall Owner Gathering

YOUR COMMUNITY OWNED COOPERATIVE, SINCE 1976



Save the Date!

ANNUAL FALL OWNER GATHERING

Saturday, October 3rd

1-3pm at 4001 S. Lamar

MEMBER FAIR - MUSIC - GIVEAWAYS - SNACKS - FUN

Co-op members are invited to join us on 10/3 for our annual owner business meeting. We'll meet our Board of Director candidates, review FYE 2015, then kick up our heels with one of Austin's favorite bluegrass bands, The Lost Pines! This is a great way to support your co-op and get involved. Meet and network with local business owners—who are also co-op members just like you—at our Member Fair. We'll have great food, giveaways, and fun for the kids. JOIN US!

Stay up-to-date with the latest Fall Owner Gathering news, **sign up for our weekly email: www.wheatville.coop**

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COMMUNITY ACTION WEDNESDAY

Community ACTION WEDNESDAYS

Wheatsville donates 1% of Wednesday sales to benefit community groups selected by our owners. You can help us raise funds by doing your major shops on 1% Wednesday and donating your reusable bag credits or rounding up your transaction total to the nearest dollar. Thanks for

your help supporting our community and we look forward to seeing you on Community Action Wednesday!

In April, Wheatsville raised **\$6,421.54** for **Ecology Action**.

In June, we collected **\$6,495.78** plus donations of kitchenware for **Urban Roots!** The farm was under at least 7ft of water after the Memorial Day flood. After the water subsided, several Wheatsville staffers volunteered to help harvest the vegetables and clean up the farm



July: Meals on Wheels and More.

They deliver hot, nutritious meals to the elderly, disabled, and homebound in the Greater Austin area. Aside from their signature meal-delivery program, Meals on Wheels and More offers additional "And More" services like Groceries to Go, Meals for Kids, and Home Repair. We will also be collecting toiletries, household cleaners, and soaps for MOWAM. The donation bins are located at the front of the stores.



Meals on Wheels and More

August: the Sustainable Food Center



SUSTAINABLE FOOD CENTER

In addition to adorning our city with incredible Farmer's Markets, the SFC offers a Grown Local program which includes classes on organic gardening, building raised bed gardens, and school gardening projects. Through organic food gardening, relationships with area farmers, interactive cooking classes and nutrition education, SFC has increased access to locally grown food and is empowering Central Texans to improve their long-term health and our environment. Donate \$1 or more and receive a free Sustainable Food Center sticker!



You Own It! by Erica Rose,
Ownership & Outreach Coordinator



Wheatsville operates by and for co-op owners, people who have voluntarily joined by paying a \$15 joining fee and \$55 investment. Purchasing an ownership in the co-op is a great way to invest in your community and help grow the co-op economy!

Total Co-op Owners as of June 22, 2015: 17,979!

If you have an ownership inquiry or need to update your mailing information, please contact Erica Rose at membership@wheatsville.coop.

Staff Satisfaction & Compensation

Recently, issues have been raised regarding wage and overall staff satisfaction. Our management team became aware of wage dissatisfaction in March through a regularly scheduled third party staff satisfaction survey. Once the problem was identified we scoped out a timely plan to address these issues.

As of June 12th, we have gone over the recent survey results with all teams and the Board of Directors, addressed the issue at the Board Meeting in May, presented our scheduled Wage & Compensation report to staff, and assembled a team of 30+ staff members that will participate in our Wage Task Force over the next several weeks.

Over the years, Wheatsville has become a better employer, creating a work environment of appreciation and caring through identifying sore points and frustration among staff and setting out to resolve them as best we can. As with any workplace we're not always able to satisfy everyone on every issue. However, we do our best to improve as many areas of dissatisfaction as we can while preserving what staff love about working at our co-op.

I am glad to take this opportunity to reaffirm our commitment to engage in meaningful honest discussion cooperatively and act ethically and in good faith on behalf of our staff, members and community.

For more information please visit our website www.wheatsville.coop.

Sincerely,
Dan Gillotte
Wheatsville Food Co-op
Chief Executive Grocer



Fall Owner Gathering

YOUR COMMUNITY OWNED COOPERATIVE, SINCE 1976



Be a part of the fun! VOLUNTEERS NEEDED for our Fall Owner Gathering Crew!

Work side-by-side with Board Members and staff at this year's Fall Owner Gathering, Saturday, October 3rd from 1pm-3pm. Volunteers are needed to help with chairs, decorations, owner welcome table, Member Fair tables, giveaway table, food setup, event break-down and more...(but don't worry, it's nothing that will send you to the chiropractor).

If you have an hour before or after the meeting and would like to volunteer to be part of our crew, please email: mhernandez@wheatsville.com or dingraham@wheatsville.com

The Wheatsville Breeze is a publication of
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3101 Guadalupe 4001 S. Lamar
Austin, Texas 78705 Austin, Texas 78704
512-478-2667 512-814-2888

email aldia@wheatsville.coop
website www.wheatsville.coop

Production: Aldia Bluewillow

Contributors:

Doug Addison, Cody Atkins, Aldia Bluewillow, Ashley Charles, Raquel Dadomo, Heather Fisher, Dan Gillotte, Ralf Hernandez, Beth Ley, Howard Miller, Jamison Miller, Chris Moore, Niki Nash, Sean O'Connor, Erica Rose, Adrienne Santchi, Shane Shelton, Lisa Weems, Wheatsville Nominations Committee

Photos by: Raquel Dadomo,
Jimmy Dawson, Shane Shelton
and Aldia Bluewillow
except where otherwise noted or not known

The Wheatsville Board of Directors generally meets at 6pm the last Tuesday of every month. Check wheatsville.coop/membership/board-of-directors for details. Owners are encouraged to attend. Something that you would like discussed? Use the Open Time Form on the Board's webpage.

Wheatsville 2015 Board of Directors

Doug Addison	Reyna Bishop
Michelle Hernandez	Kitten Holloway
Deborah Ingraham	Nada Lulic
Allison Maupin	John Vinson

The purpose of Wheatsville is to create a self-reliant, self-empowering community of people that will grow and promote a transformation of society toward cooperation, justice, and non-exploitation.

The mission of Wheatsville is to serve a broad range of people by providing them goods and services, and by using efficient methods which avoid exploitation of the producer and the environment. The focus of this mission is to supply high-quality food and non-doctrinaire information about food to people in Austin TX.



Local Vendor Spotlight: Yeti Frozen Custard *Interview by Chris Moore, Bulk & Chill Coordinator*



Yeti Frozen Custard is our featured Local Vendor in July. Chris Moore, talked to Andy, owner of Yeti Frozen Custard .

Chris: How long has Yeti been producing frozen custard and why did you decide to make it?

Andy: We started the company in 2012 and have been making frozen custard ever since. The idea to start a frozen custard business began in our living room while living in a small beach town in San Diego, California.

I had just graduated from culinary school and decided to head out West to visit family and figure out what my next steps were going to be in life. All summer long, I craved the creamy cold confection I grew to love during my time in the Midwest and after a few failed attempts to hunt down this authentic frozen custard, I realized if I wanted the real stuff I would have to learn how to make it myself...and so I did. We were only in San Diego for three months before fate set in and we packed our bags for Austin, Texas!

Our company takes pride in offering natural, wholesome, frozen dairy products that differ from ice cream in both taste and texture. Our old-fashioned custard is continuously fed into a freezing barrel and our custard base is rapidly frozen with very little air and small ice crystals. This creates the velvety smooth, rich flavor known exclusively as frozen custard!

Many folks don't know that Yeti Frozen Custard is lower in fat and sugar than other premium ice creams available in local markets and made using only the finest ingredients available. Our custom pints are hand packed to guarantee our customers get the freshest frozen custard available.

Chris: Are any of the ingredients sourced locally?

Andy: Depending on the season, we try to incorporate as many local ingredients into our products as possible. We work with great vendors like Cuvee Coffee for our **Coffee House** flavor, fresh lavender flowers from the Texas Hill Country Farms and locally produced fruits from Sweet Berry Farms and Fredericksburg farms for our **Roasted Strawberry, Lemon Lavender** and **Blueberry Pancake** flavors.



Chris: What is your favorite flavor of Yeti frozen custard?

Andy: Getting to develop new creations and perfect our classic flavors is the best part of the job and honestly my favorite flavors change almost daily, however nothing beats our **Classic Bourbon Vanilla** with a little fresh strawberry or hot fudge topper on a warm Summer day!

Chris: Is there anything new in the works for Yeti?

Andy: Definitely! We've been VERY busy this last year working on growing our wholesale business, but our biggest goal of the year is to hunt down the perfect Yeti spot in Austin for our very first retail space! We're working on opening our first scoop shop in early 2016 so be sure to keep an eye out for future Yeti sightings!

Chris: What are your favorite things about Wheatsville?

Andy: There are so many great locally sourced products in Austin and it's great to be able to shop at one store to find them all! We love the fresh produce department and the great selection of local beer, wine and of course Ice cream!



Keepin' It Clean with Silver Botanicals *by Cody Atkins, Wellness Coordinator*

Silver has long been recognized for its antimicrobial properties, effective in killing viruses, bacteria, molds, and fungi. Prior to the development of modern antibiotics in the 1940s, physicians used medicine containing silver for the treatment of colds and infections and even had silver sutures. Additionally, soldiers used silver leaf in the field during WWI to treat infected wounds. Even in ancient Greece, Hippocrates wrote about silver usage for wound care!

However, silver also has disinfecting uses outside of treating illness and wounds. Locally-owned **Silver Botanicals** has several safe, all-natural, and effective products for keeping your spaces and yourself clean using the power of colloidal silver and essential oils.

Their **Silver Shield Sanitizer** is great for household surfaces in the kitchen, bath, and laundry hamper. It deodorizes as well as disinfects quickly, safely, and leaves an invisible silver shield that continues to work long after you've spritzed your surfaces.

Silver Botanicals also has a few personal care items such as their **Silver Tongue Oral Disinfectant**, an alcohol-free disinfecting oral rinse which is great for beating back bad breath and fighting germs associated with gum and tooth disease. Because there's no alcohol, there's no burning and the essential oils along with the xylitol work synergistically with the colloidal silver to support optimal oral health.

There is also their foot spray, **Silver Foot Shield**, which is a long-lasting shield against odor-causing bacteria and fungus. It is intended to be used directly on the feet but it is also effective inside footwear. It is perfect for anyone spending time outside in these hot summer months!

Perhaps the most popular products from Silver Botanicals here at Wheatsville are their **Silver Shield Deodorants**. We offer their roll-on and spray applications in both an original and sensitive skin formula. Both contain nano-silver particles along with aloe vera and baking soda to keep you odor-free even when under high stress or physical exertion!



It's a great time to try any of these locally produced, highly effective, safe products.

All Silver Botanicals are on Co+op Deal for 25% OFF during July & August!



Staff TOP 10 PICK



SEAN O'CONNOR: DELI STEWARD, GUADALUPE



1. Zico Pure Premium Coconut Water

INSTANTLY REFRESHING - NOTHING BETTER THAN THIS AFTER A WORKOUT.

2. Organic Blueberries

SWEET WITHOUT BEING OVERLY TART.

3. Coconut Rice Pudding

COLD OR HOT, MIXED WITH FRESH FRUIT, SWEET AND DELICIOUS.



4. Popcorn Tofu from the Deli

SIMPLY THE BEST WAY TO ENJOY TOFU.

5. Kashi Go Lean Cereal

GREAT PROTEIN AND FIBER, LOW SUGAR MORNING BOOST.

6. Organic Strawberries

JUICY, PLUMP, BURSTING WITH REAL FLAVOR AND NUTRITION.

7. Soapbox Natural 100% Natural Lavender Body and Soul Wash

COMPLEX AND FRAGRANT LAVENDER SCENT THAT LASTS.



8. Aubrey Men's Stock Natural Dry Herbal Pine Deodorant

SUBTLE, MASCULINE FRAGRANCE DOESN'T IRRITATE THE SKIN OR OTHER PEOPLE.



9. Thayer's Rose and Witch Hazel Alcohol-free Toner

KEEPS MY PORES TIGHT WITHOUT OVERDRYING OR REDDENING.



10. Mother's Cashew Jamari Dressing

SUBTLE AND SMOOTH AUTHENTIC CASHEW FLAVOR, THE BEST DRESSING



Summer Lovin' From The Bakehouse Oven!

By Lisa Weems, Deli Coordinator

Summer is finally here, which means that many of us avoid our ovens until the temperatures drop (so, months from now). Fortunately, the Bakehouse keeps their ovens on year-round to provide us with savory and sweet treats all through the dog days to come!

We are especially excited this year about our new **Hamburger and Hot**

Dog Buns, which made their debut over Memorial Day weekend to rave reviews from staff and customers alike. These fluffy beauties are made with all-organic flours and are hand-shaped by our bakers. Organic whole milk gives them a soft crumb and tender texture while keeping them sturdy enough to stand up to the mightiest burgers and dogs, and a touch of local honey adds a little sweetness to balance the smoky savor of grilled meats. They are perfectly sized for all of our amazing quick-to-fix burger patties and housemade sausages.



Pro-tip: slice the hot dog buns through the top, New England-style, before loading up your dog with toppings—they look prettier and are much less messy to eat!

We'll also be featuring plenty of sweet treats for summer! Our **Sweet Cream Biscuits** are the perfect platform for a no-fuss dessert for any gathering—split them lengthwise, pile on sliced fruit of your choice (strawberries are classic, but try blueberries, blackberries, peaches, or plums as well), and add whipped cream or ice cream for a classic shortcake.



These shortcakes are especially delicious if you macerate your fruit in advance. The simplest method to macerate soft fruits like strawberries or peaches is to sprinkle them with a bit of sugar and allow them to rest for 15 or so minutes. The sugar will draw the juices from the fruit and form a syrup that soaks into the biscuits—yum! If you prefer your desserts a little less sweet, acids will have a similar effect with a whole different flavor profile—try soaking peach slices in raspberry vinegar or blackberries in lime juice.

We've also added a beautiful new **Berry Galette** to our summer rotation. A galette is simply a free-form pie—we pile blackberries, raspberries, and blueberries onto our amazing vegan pie crust and fold up the edges to form a rustic tart that's almost too pretty to eat (almost)! It's perfect as is, or add a big scoop of non-dairy ice cream (locally made Sweet Ritual or Nada Moo are especially delicious) for a sweet end to your summer parties that will please vegans and omnivores alike!





Top Five Summer Sides *By Lisa Weems, Deli Coordinator*



Summer is the perfect season for low-key entertaining—a few friends, a cooler full of delicious local beers, and some burgers or hot dogs on the grill. Our focus in the deli is to cover all of the side dishes you need to round out the meal. We've got a fantastic selection of salads to keep your summertime parties fuss-free. Here are just a few of my personal favorites from our summer lineup:



Raw Deal

Our top-selling salad! This ever-popular classic combines raw organic ingredients like kale, baby spinach, carrots, walnuts, and pumpkin seeds with an incredibly tasty dressing made with plenty of lemon juice, fresh herbs, and just a hint of jalapeño. This is one of those salads that makes you feel healthier as you eat it! It's a terrific complement to grilled chicken or pork tenderloin.

Meme's Slaw

The recipe for this traditional cole slaw came to us from Fresh Manager Dana Tomlin's grandmother. Cabbage, carrots, peppers, and green olives are dressed with a boiled oil-and-vinegar dressing with celery and mustard seeds while it's warm, so the cabbage is crisp-tender and infused with lots of flavor. Delicious with—or even on—a hot dog!

Grilled Eggplant

Eggplant is at the peak of its season during the summer months, so it's the perfect time to try this new dish! Simply grilled eggplant slices are dunked in balsamic vinegar, then slathered with a delicious Mediterranean relish of parsley, oregano, capers, and olive oil. Fantastic with a steak, but also substantial enough to be an entrée for your vegan pals.

Texas Caviar

For many natives of the Lone Star State, it's not a picnic without this dish. We keep ours simple and moderately spiced—freshly cooked black-eyed peas, red bell peppers, jalapeños, and parsley with a simple red wine vinaigrette. Like many bean dishes, this one gets better as it sits—if you can resist the urge to devour it all. It's terrific as a dip for tortilla chips as well.



Insalata Caprese

This staff favorite salad is summer in a bowl! Ripe red cherry tomatoes, cubes of fresh mozzarella, and lots of fresh basil are drizzled with olive oil and seasoned with salt and pepper. Simple and perfect. Try it with a chunk of baguette to soak up the delicious juices—fantastic!

We'll be featuring these and many other dishes that feature summer-fresh produce—come by the deli and try something new today. We are always happy to offer you a sample—just ask one of our friendly deli counter clerks! Happy summer!



New Local Greens: LEAF SAFARI *by Ralf Hernandez, Produce Coordinator*



We're excited to now carry delicious, fresh, nutrient-dense, sustainably grown salads and greens from **Leaf Safari**.

They started, while in college, with a 9000 square foot operation growing only basil. They have grown to nearly four times in size at their current location in Manor, Texas.

You can find six different varieties on the shelves in the Wheatsville produce department. All the Leaf Safari greens we carry are harvested, with their roots still intact, within hours of placing the order. This means nothing but the freshest product in every box, as the lettuces and greens are still living. In June, I had a brief Q&A with the friendly folks at Leaf Safari:

Ralf: Could you describe your facilities and explain the growing process?

Leaf Safari: We have a 34,000 square foot hydroponic greenhouse facility that is Primus Certified, pesticide-free, and sustainable in Manor, Texas. Hydroponics is a method of growing plants using mineral nutrient solutions, in water without soil. Everything is grown in a greenhouse, no pesticides are used, and there is no harmful agricultural runoff or water waste. Crops are completely environmentally friendly and are able to be grown year round. We believe that hydroponics is the future of farming. This farming method uses 90% less water than traditional farming and reduces our farm's carbon footprint.

Ralf: What is your favorite product you guys sell?

Leaf Safari: Our favorite products are the Living Baby Kale (mild, nutty flavor and tender yet crisp texture) and the Living Superfood (spicy and nutrient dense). Also, our picking and packing crew always ask to take home the baby lettuces!



Ralf: What is your favorite thing about Wheatsville?

Leaf Safari: The people working at the stores are consistently AWESOME! Wheatsville truly has a "local" neighborhood feel. We feel that we are contributing to our community in a positive way after shopping at Wheatsville.

Ralf: Any interesting facts about your business that you would like to share?

Leaf Safari: We use ladybugs as a natural pest control method. We release 18,000 ladybugs per month. When released it is a giant swarm that sometimes form clusters on our hands/arms like you see in a movie or on TV. Any other bug would creep me out, but not the ladybugs.



SUPER AWESOME → 1 DAY DEALS!

DEALS FOR ALL CUSTOMERS JULY 18 - JULY 26

Saturday, July 18

ANYTHING* IN THE BULK DEPT. SCOOP & POUR BINS *Does NOT include Co-op Basics or prepacked items.

→ 10% OFF!

Sunday, July 19

16/20 TEXAS GULF BROWN SHRIMP

\$5 OFF/lb! → \$9.99 lb

Monday, July 20

ALL BODYCARE ITEMS *Does NOT include Co-op Basics

→ 10% OFF!

Tuesday, July 21

SELECTED SUMMER WINES

→ 15% OFF!

Wednesday, July 22 3.2oz (excludes all other Chocolove Bars)

CHOCOLOVE ALMONDS & SEA SALT CHOCOLATE BAR

→ 3/\$4

Thursday, July 23

ALL ICE CREAM PINTS

→ 15% OFF!

Friday, July 24

ALL DELI-MADE TAKE & BAKE PIZZAS and ALL FROZEN PIZZAS* *Does NOT include Co-op Basics

→ 50% OFF!

Saturday, July 25

FIELD ROAST CHAO CHEESE

→ 2/\$6

Sunday, July 26

MEDITERRANEAN CHEF GRANDMA'S HUMUS (LOCAL)

\$2 OFF! → \$2.99

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or order direct at: ltheartyvegan@gmail.com

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Email: laurie@lauriejanss.com

Serving Central Austin for 30+ years!



Summer Wines Make Me Feel Fine *by Shane Shelton, Specialty Coordinator*

Summer in Texas is HOT! Like crazy over the top cooking an egg on the sidewalk hot! When it's over one hundred degrees outside the idea of drinking a heavy red wine is not a refreshing one. Great summer wines should have three essential characteristics. They should be light, versatile, and inexpensive. These wines meet those regiments with aplomb!

The first two wines on the list are from **Epica**, a line of sustainably made wines from **Vina San Pedro** in Chile. Epica's focus is on young, original, vibrant wines.

Epica Sauvignon Blanc

This Chilean Sauvignon Blanc is a crisp refreshing wine featuring flavors of fig, passion fruit, and green tea with a well-balanced acidity and a nice smooth finish. Pair with mild cheeses, salads and fresh seafood!

Epica Chardonnay

This Chilean Chardonnay features hints of citrus and tropical flavors that give way to a nice creamy finish with just the right touch of acidity. Pair with fish or chicken, pastas with cream sauces and soft ripe cheeses!



The next two wines on the list are the **Santola wines** from the **Caves Messias Company** that was founded in 1926 in Portugal. They are known for their high quality wines and modest prices.

Santola Vinho Verde

Produced from Loureiro and Pederña grapes grown in the highly acidic granite soil of the Vinho Verde region. The acidity in the soil actually works to minimize the acid levels in the grapes making Santola a smooth, spritely and refreshing wine with a nice minerality. Pair with seafood, salad, and goat chevre!

Santola Vinho Rose

This wine has been described as "summer in a bottle" because of its vibrant and refreshing character. Santola Rose is a slightly effervescent wine with a flavor profile that features strawberries and pomegranates. Pair with chicken, seafood, or even desert!

The last two wines on the list are from **Fantini (by Farnese)** made from the best grapes from the mountainside vineyards in Abruzzo, Italy. The wine makers employ old world know-how along with state-of-the-art equipment and vilification lines.

Fantini (by Farnese) Trebbiano d'Abruzzo

This fruit driven white features ripe citrus and melon flavors complimented by peach and melon aromas. Pair with grilled fish, chicken, and brie!

Fantini (by Farnese) Cerasuolo D'Abruzzo

This very fruity Rose is a bright cherry pink color. The wine is medium bodied and well balanced with a lovely red berry aroma. Pair with cheese, white meat, and grilled fish.



KIRK'S
Castille Bar Soap
\$1.49 ea.

STAHLBUSH ISLAND FARMS
Frozen Blueberries
\$3.99 10oz.

BULK DEPT.
Organic Popping Corn
\$2.19 lb.

RAINBOW LIGHT
One Multivitamin Men's or Women's
\$9.99 30tab

SMART CHICKEN
Natural Whole Chicken
\$2.99 lb.

Prices subject to change due to market fluctuations. Owner Appreciation, case discounts, and staff discounts do not apply to these items.



Co+op Basics

Co+op Basics offers a variety of popular, affordable grocery and household staples – the building blocks for hearty meals and day-to-day living, at **GREAT** prices! Just look for the purple signs.

NATURAL GROUND BEEF
Ground in-house, Antibiotic & Hormone Free
\$5.99 lb.

FIELD DAY
Organic Extra Virgin Olive Oil
\$6.99 17oz.

WILDWOOD
Organic Extra Firm Sprouted Tofu
\$2.29 lb.



Strange Land Brewery Tour *by Shane Shelton, Specialty Coordinator*



The good people at Austin's new **Strange Land Brewery** were kind enough to give Wheatsville Co-op staff a tour of their new facility located on Bee Cave road. We were given an educational tour in which

the brewing process was explained, we tasted samples, and we were even allowed to try some of the fresh unfinished beer straight from the massive fermentation tanks!

Strange Land Brewery is focused on making fantastic traditional style beers that are lovingly hand crafted and bottle conditioned. The tap room hours are every Friday and Saturday from 5-9 pm so you can go check out the brewery yourself.

I took some time to talk to Strange Land Brewery's founders **Adam Blumenshein** and **Timothy Klatt** and here is what they had to say.

Shane: First off let me thank you for answering some questions about you fabulous new brewery. Can you tell me about your team and what inspired you to open Strange Land Brewery?

Tim: The Strange Land team is pretty lean, consisting of the founders Adam and Tim, fabrication services provided by Rick out in Leakey, TX, a couple cellarmen, and a handful of "friends and family" investors. Our mission is to brew the "beer less traveled"; we set out over four years ago to develop a portfolio of beers that are often under- or mis-represented in the current marketplace.

The name "Strange Land" comes from Walker Percy, an author from just outside New Orleans who wrote extensively in the mid-1900s about the "malaise of modernity", and how "signposts in a strange land" can help orient us in our journeys through life. We picked up on this theme and have applied it to craft beer, where we use history and tradition to guide us in how and what we brew.



Shane: Your beer labels are very lovely and sophisticated looking. Can you tell me about them?

Tim: Our graphic designer, David Pappenhagen has been with us since Day 1. He's done all of our stuff, and it's been amazing to be on the journey with him as we developed the concept of SLB. For the beer labels, we kinda tricked him into designing some sweet posters for the tap room, and when we took our first look at them, we said, "OK, now turn these into bottle labels!" On each of our labels, David drew from the vast archives of the Library of Congress to produce beautiful collages representing each individual beer in interesting ways. We feel these really set us apart in the somewhat crowded beer market.

Shane: What were some of the challenges with setting up the brewing system and equipment?

Tim: Our brew system was developed and fabricated here in Texas by Texan welders. While most breweries experience challenges in getting their systems shipped from overseas, we had to figure out how to retro-fit an existing 3-tank oil distillation unit into a brewing system. We also developed our own control electronics. The good news to all this is that when something breaks, we actually know how to fix it, instead of having to call some company to send out a consultant or repair technician.

Shane: I understand that Strange Land makes the fantastic **Hat Creek Pickle Company pickles** that we stock in the dairy cooler here at Wheatsville. How the heck did a brewery start making pickles?

Tim: Half-way through the SLB development, we got hooked up with Drew Gressett of Hat Creek Burgers. Since we had some spare time on our hands waiting for permits and architectural plans, we put our heads together and started fermenting local, organic cukes for the Hat Creek burgers. The pickles were so well received, we decided to expand our line to okra, carrots and sauerkraut and have launched them into the retail world. We feel like the Hat Creek Pickle Co. is a beautiful marriage between SLB and HCBC.

Shane: What is your vision for the future of the Strange Land Brewery?

Adam: We are very excited for the future of beer and how Strange Land Brewery fits into the ever changing landscape of craft. Strange Land does not intend to be the fastest growing brewery in Texas/America. Instead, we plan to stay relatively small, and focus on brewing world class naturally-conditioned ales with roots in tradition and innovation.



Shane: The beer market in Austin is growing at an amazing pace. What do you think sets Strange Land apart from the crowd?

Adam: We drew inspiration from the great beer cultures of the world to develop a lineup that includes a German Altbier, Saison and Dubbel from Belgium, Porter and Barleywine from the UK, a Bourbon Porter (our American twist on the English classic), a Scotch ale, and a Welsh Braggot (an imperial honey ale).

Additionally, all of our beers are naturally-conditioned, whether in keg or bottle (or in the future, can). This means that we add a measured amount of priming sugar to the beer at time of packaging, and then we allow the yeast present in the pre-carbonated beer to consume those sugars and create carbon dioxide naturally. This is in contrast to the vast majority of breweries that offer only force-carbonated beer; beer that has been stripped of its yeast and has had CO2 injected into it at cold temperature. We feel that natural carbonation provides a fuller experience for the consumer: more depth of flavor, an enhanced mouthfeel, no acidic bite from the injected carbon dioxide.

Shane: How would you describe your beers? Are you influenced by a particular brewery or beer style?

Adam: Our beers are brewed to be classic interpretations of old world styles with a balanced flavor profile of yeast, malt, and hops. We also brew beers that are inspired by tradition, such as our **Scotch Ale** and **Braggot**, but we've intentionally included a modern twist on it, creating something new and exciting. Thus, Strange Land is firmly planted in both tradition and innovation.

I ♥ Wheatsville!

At Savers, a shopper told Joy that she just moved back to Austin and she is so happy to see our store here!

"I love this market! If there was one where I live, I'd never shop anywhere else. I'm from Hawaii and your store would do really well there!"

"Thanks for fixing the wi-fi!" Bill Meecham (Owner)

After helping a customer traveling through Austin over the phone with a unique situation "Thank you so much for your help, I'm definitely going to recommend your store to everyone that I can" Serah M

(After finding a Tulsi starter plant)
"You guys have fun and amazing things here, I always check."

"I'm not an owner, but open one in northwest Austin and I will be."

"I'm from northeast California, but when I'm in Austin I always stop at Wheatsville."

"I love Wheatsville and I especially love Wheatsville South!"

"I like that you guys are not pretentious. And you're always helpful!"

More LOVE on the back page

Local Vendor Spotlight: Mikey V's Hot Sauce *by Adrienne Santschi, Grocery Coordinator*



We are super excited to have been chosen for Wheatsville's Vendor Spotlight for August!

We have been making fresh salsa for about 16 years. When we entered the Austin Chronicle's Hot Sauce Festival in 2012, and placed first, is when Mikey V's Foods started. Since then, our product line has grown to 12 products including; 2 fresh salsas, 4 hot sauces, a seasoning (rub), spicy pickles, and 4 flavors of beef jerky! (a gluten free beef jerky coming soon!) We source all of our ingredients from local farmers and ranchers when at all possible.

My favorite sauce is my **Sweet Ghost Pepper Sauce** because it is very versatile. It goes great on just about everything!

My most popular sauce is a tossup between **Texas Ex's** and Sweet Ghost Pepper. Texas Ex's is a delicious blend of 7 peppers. Sweet Ghost Pepper being sweet and savory.

While making hot sauce, I once mistakenly used a Carolina Reaper pepper (2.2 million scoville units) instead of a habanero pepper (100,000 scoville units) It's a good thing I tried the sauce before I bottled it! ;)

Mikey V's plans for the future are to continue to provide fresh, quality, locally sourced ingredients, while increasing production, and winning more local and worldwide hot sauce and salsa competitions!

Mikey V's Foods have been recognized in local, state,



and worldwide competitions for its hot sauce, salsas, and beef jerky products.

We love our relationship with Wheatsville Co-op! We think it's great that Wheatsville recognizes and partners with local businesses who source local ingredients for local consumers! We are glad to fit in to a community where freshness, quality, and no preservatives, is paramount.

Thanks again for choosing us as your featured vendor!

Mikey V

Note from Adrienne: We're looking into bringing in this jerky, pending space and pricing. Stay tuned!



New Twists on the Grill

by Howard Miller, Meat Supervisor

You know why a weekend road trip is so satisfying? Because it's great to get away from your usual routine and see what's going on somewhere else. I feel the same way about summer cookouts. Everyone loves 'em, but there is such a thing as burger and dog burnout, no pun intended!

If you're up to trying a new twist on the grill, here are a couple of personal favorites that I'm sure you will find grill-friendly and tasty too.

BBQ Chicken Drumsticks

The slow-grilling over indirect heat keeps the chicken moist and tender.

- | | |
|--------------------------------|------------------------------------|
| 2 large cloves of garlic | 2 tablespoon olive oil |
| 2 teaspoons packed brown sugar | ½ cup finely minced onion |
| 2 teaspoons salt | ¼ cup ketchup |
| 1 teaspoon black pepper | 2 tablespoons white wine vinegar |
| 10 Smart Chicken drumsticks | 2 tablespoons Worcestershire sauce |

Mash garlic, brown sugar, salt and pepper into a paste using a mortar and pestle or blender. Place the paste in a sealable plastic bag.

Rinse the drumsticks under cold water, pat dry and place in the bag rubbing and tossing to coat well. Refrigerate overnight or at least 8 hours.

In a small saucepan, heat oil over medium heat and cook onions until tender (about 5-7 minutes). Stir in ketchup and Worcestershire sauce and simmer for about 10 minutes. Set aside

Prepare a medium heat grill. Oil the grill and brown the drumsticks over direct heat, turning once. Once browned, move the drumsticks to indirect heat (250°F or so) and begin grilling, turning and basting with the sauce every 10 minutes until the chicken is thoroughly cooked and the juices run clear (about 40 to 45 minutes)

Garlic Butter Steaks

This recipe works well regardless of the type of steak. Just baste with butter for the best fajitas ever.

- | | |
|---|-----------------------------|
| ½ cup butter | olive oil |
| 2 teaspoons garlic powder | Kosher salt |
| 4 cloves fresh garlic, minced | freshly ground black pepper |
| 4 top sirloin steaks (10 to 12 oz each) | |
| OR 4 boneless rib eye steaks | |

Remove steaks from refrigerator about 45 minutes prior to grilling. Drizzle olive oil on each steak, season with salt and pepper to taste, cover with plastic wrap or paper towel and place on kitchen counter.

Prepare a hot grill (450°- 600°)

Melt butter with garlic powder and minced garlic in a small sauce pan and set aside.

Grill steaks over hot direct heat for 4 to 6 minutes per side for medium rare. Remove from grill and transfer to plates. Brush both side of the steaks with garlic butter and allow to rest 2 to 3 minutes before serving.

Try this at home!

When it comes to cooking at home, choosing the right ingredients and understanding basic kitchen skills can make the difference between a good meal and an amazing one. In the Co+op Kitchen video series you'll find handy hints from chefs and food enthusiasts who love sharing their passion for great food, plus easy recipes for delicious homemade meals. See what's cooking in the Co+op Kitchen!

Visit www.strongertogether.coop/coop-kitchen.



Be sure to check out the FREE Co+op Kitchen iPad® app in the App Store!

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Meat Supervisor Jason Joachim demonstrating his grilling chops!



**TRAVIS
AUDUBON**

Travis Audubon Society promotes the enjoyment, understanding and conservation of native birds and their habitats.

They protect critical habitat for the endangered Golden-cheeked Warbler at their 690 acre Baker Sanctuary. Their ten acre Chaetura Canyon Sanctuary is world renowned for research and conservation of Chimney Swifts. TAS spearheads conservation programs locally and supports them abroad. They lead field trips and bird walks both at local birding hotspots and exotic getaways. They offer an exciting array of monthly speakers, workshops, youth birding camp, the annual Birdathon, and seasonal and monthly bird counts & surveys. TAS offers classes from the basics of birding to advanced classes. Their outreach programs educate the community about the vital connection between conservation and sustainable, healthy human habitats.

www.travisaudubon.org/fieldtrips.html

Staff TOP 10 PICK

JAMISON MILLER, PACKAGED CLERK



1. Texas Olive Ranch Extra Virgin Olive Oil

I LOVE UNFILTERED OLIVE OILS AND THIS IS GREAT OIL!

2. Wellness Whitefish and Potato Recipe Dog Food

MY LI'L AUSSIE SHEPHERDS LOVE IT. LEGIT NUTRIENTS.

3. Pure Luck Herbed Chèvre

TRY IT IN AN OMELETTE. BUTTERMILK, SHALLOTS AND ROASTED POBLANO.

4. Kosmic Groovy Green Kombucha

DON'T LET THE NAME FOOL YOU. THINK PIÑA COLADAS!

5. Julius Echter Hefe Weiss Dunkel

MAKES MY BAND SOUND BETTER. BEST BEER IN THE STORE.



6. Bola Truffle Daisy Pizza

MY GO-TO WHEN I WANT GREAT PIZZA. NO NEED TO GO OUT.



7. Lamb's Stone Ground Cornmeal

TAKE THE EXTRA 20 MINUTES TO MAKE EXCELLENT CORNBREAD OR USE IT IN TEXAN CRAB CAKES!

8. Every Man Jack Shave Cream

I'D NEVER SHAVE IF I DIDN'T HAVE IT. SMELLS AMAZING.

9. Tender Belly Pork Shoulder & Pork Tenderloins

SMOKE THEM AT A LOW TEMP AND MAKE A DAY OF IT!



10. Fine Southern Gentleman products

MADE BY REALLY GOOD DUDES. CHECK THEIR WEBSITE OUT RIGHT NOW!



Staff Spotlight- Ashley Charles, Front End Clerk

Interviewed by Heather Fisher, Office Admin & Payroll Coordinator

HF: What is your Wheatsville history?

AC: I started at the beginning of March and have worked on the front end since that time.

HF: Where are you from and when did you get to Austin?

AC: I'm originally from a small coastal town called Bournemouth on the south coast of England. Before I moved to Austin, I had been living in Long Beach California for 4 years. We have been in Austin since February 1st.

HF: What is your favorite product at Wheatsville?

AC: Hmm that's tough one but I would say the Once Again unsweetened & salt free sunflower butter.

HF: Tell me one thing that most Wheatsvillians don't know about you (that you're willing to share!).

AC: When I was 14 years old I was in a Raleigh bikes TV advert with an old English football player.

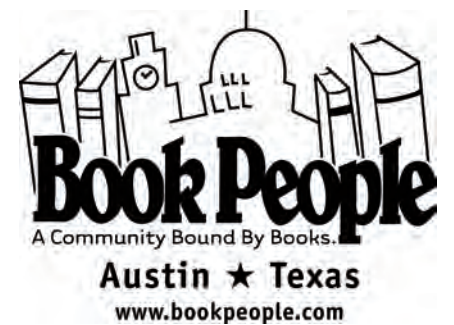


HF: Fill in the blanks:

AC: I've always wanted to learn another language and if I had it my way, I would not be such a slacker about it.

BookPeople Sponsor Book Nook at Wheatsville, S. Lamar!

This past year we had a great staff idea from Kelly Dugan, suggesting we provide cookbooks for inspiration in our community room! We immediately thought of our friends at Book People and approached them to see if they would like to sponsor this in-store library. Lucky for us, they accepted and now we will have access to a huge variety of cookbooks! We are so excited to partner with the local bookstore and see what they hand pick. Expect to start seeing inspirational cookbooks in the Community Room this month! Stop by BookPeople, just a few miles north of our S. Lamar store at 603 N Lamar Blvd, Austin, TX 78703. Explore their vast selection of books, magazines, and gifts!



Community Action Recipients for 2015

January	People's Community Clinic
February	SafePlace
March	Austin Pets Alive!
April	Ecology Action
May	Urban Roots
June	Hospice Austin
July	Meals on Wheels and More
August	Sustainable Food Center
September	Austin Children's Services
October	Capital Area Food Bank
Nov/Dec	Wheatsville Co-op Community Fund



News & Updates

KEEP UP WITH ALL THE LATEST NEWS & STORE HAPPENINGS! Sign up to receive our weekly email at WWW.WHEATSVILLE.COOP or

Follow us on:





MORE HAPPY PEOPLE! Staff Anniversaries!



— 18 Years —

★ John Perkins (finance manager) ★

— 8 Years —

Christine Stout (a/p clerk)

— 6 Years —

★ Rachel Badger (operations lead)

— 5 Years —

Davy Wybiral (software development coordinator)

Jennie Andropoulo (operations lead)

Cecelia Robertson (packaged lead)

★ Cece Flores (front end clerk) ★

— 4 Years —

Raquel Dadomo (brand manager)

Wayne Sears (order clerk) ★

★ Brandon Crider (operations lead)

Emily Ash (order clerk)

— 3 Years —

★ Carol Campbell (front end supervisor)

Jessica Van Roekel (deli clerk)

Jason Ewing (packaged supervisor)

Austin Marsh (operations lead) ★

Erin Gordy (produce clerk)

— 2 Years —

Robin Roosa (bakehouse supervisor)

Jennifer Green (kitchen lead)

Goktug Salgirtay (cook)

Averey Robertson (operations lead) ★

Robert Villarreal (deli lead)

Lesley McKechnie (kitchen lead)

Jason Joachim (meat supervisor)

Georgianne Austin (operations lead)

Hannah Cassana (front end clerk supervisor)

Howard Miller (meat supervisor)

Joy Petty (deli supervisor)

Robert Akin (packaged clerk) ★

Shon Boone (order clerk)

Andre Davis (order clerk) ★

Shawnee Titus (wellness clerk)

Liz Aguilar (cook)

CJ Beaman (cook)

Randy Begert (cook)

Chris Brockett (front end clerk)

Jackson Fallin (store receiver)

★ Tim Firebaugh (order clerk)

Christie Gonzales (order clerk)

Amie Humphrey (front end clerk)

Emily Johnson-Pounds (a/p clerk) ★

Janna Lame (deli clerk)

Kevin Long (order clerk)

★ Patrick Mankins (deli counter supervisor)

Janelle Revord (hospitality clerk)

Brooke Pimentel (baker)

Damon Schwieder (hospitality clerk)

Leah Trice (front end clerk)

Celia Ross (operations lead) ★

Christina Lee Shane (order clerk)

Jim Kovach (produce supervisor)

Kyle Artrip (cook)

Ian Mankins (packaged lead)

Lindsey Pratt (produce clerk)

Kelly Dugan (baker)

Carlos Alvarenga (packaged clerk)

Derek Spivey (meat clerk)

— 1 Year —

Jesse Salas (kitchen steward) ★

Jesse Garcia (wellness clerk)

Jordana Hoffman (operations lead)

Zach Moore (bakehouse clerk / driver)

Elaine Lerma (deli clerk)

Q Barton (cook)

Albert Gonzalez (front end clerk) ★

Gerald Coyne (order clerk)

Alecia Norman (front end clerk)

Christine Benson (hospitality clerk)

Workers Assistance Program, Inc.

Creating Better Workplaces, Schools & Communities

When there's a need ... we have a service.



We support Wheatsville Food Co-op!

www.workersassistance.com

512-328-8519

Workers Assistance Program, Inc. is an Austin (c)(3) community-funded nonprofit collaborative fission of charitable and educational services. Since 1977 our mission has been to serve Austin folks of all ages by promoting optimal levels of organizational and individual well-being.

PAL® | Peer Assistance Leadership:

Mentoring students through a program, adopted by the state, as an elective course to fight teen pregnancy, gang participation, and climbing dropout rates.

Alliance Work Partners:

Outfitting the workplace with healthier, more productive employees and lowering healthcare costs by providing world-class employee assistance programs.

Texas HIV Connection:

Focusing at both the state and personal level on decreasing the spread of HIV by increasing education and participation in the act of prevention.

Coordinated Training Services:

Providing training statewide to expand the prevention infrastructure, guided by the latest in technology, research, and quality standard approaches.

Youth Advocacy:

Empowering youth to communicate with respect, lead substance-free lives, and experience greater opportunities by focusing on the client's strengths.

Child Care Food Program:

Offering nutrition training and funding for food supplements to day care providers to assist in compliance with the USDA's Child & Adult Care Food Program.

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LAKELINE 9 AM - 1 PM

EVERY SUNDAY

MUELLER 9 AM - 1 PM DOMAIN 3-6 PM

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4550 MUELLER BOULEVARD | AUSTIN 78723

3225 AMY DONOVAN PLAZA | AUSTIN 78758

TEXASFARMERSMARKET.ORG

"Sometimes we go into places that sell our product (Zhi Tea) and we get some and they're making it wrong, but this Iced Tea is delicious. You guys are absolutely making it right Jeffery, owner of Zhi Tea

"This is my first time here and y'all have great customer service. 5 people asked me if I wanted help"

"Dear Wheatsville Folks, I am writing to say how much I enjoy your South store, and especially the help of one of your employees. Tim, in wellness, has assisted me several times. He has helped me find herbs for the immune system, coughs, kids, sleep, etc. He is knowledgeable but not pushy. If he doesn't know an answer he will say so and sometimes get on the phone and ask the supplier! He asks caring but not probing questions. He really listens and has a sense of humor. He will look you in the eye when answering questions, and not turn right to the shelves to start pulling products. He shares his own experience with certain products and feedback he has gotten from other customers. Mostly, he is just a sweet soul—the kind of person you want to talk to when you are feeling a bit peaked and overwhelmed by all the health choices! Thank you for this great store and supporting such great employees." Nina J, Mom and customer

I love this store. You all have completely won me over. Everyone is so happy and nice—such a wonderful environment." Barbara, on the occasion of joining the co-op

"A nice compact package. You all have a little bit of everything, a little bit of everything that I like."

"This store is my happy place!"

"I've been shopping at Central Market since day 1 that they opened. I recently started shopping here & haven't been back to Central Market. I'm not overwhelmed here! It's my happy place!" Pamela

"Everyone here is so perky and friendly in the morning, it's a great atmosphere!"

"This is by far the best grocery shopping experience in town. The people are nice, the food is great, it smells amazing... everything is great!"

"The vegan biscuits from the hot bar are transcendent."

"I just wanted to say that Gonzo is the nicest person ever! My co-workers and I are always so happy when he is our cashier. He is a great representative of Wheatsville!" Samantha

"I love your chai!! I don't drink chai elsewhere, it's too sweet. Your chai lattes with coconut milk are a real treat. Thanks!!" Maya Kaough (owner)

"I've been getting carrot cake here for ages. Recently it has somehow gotten even better. Whomever is making it lately is doing a kickass job #DABOMB" Nathan Davis

"You're my favorite grocery store. Where have you been all my life?"

"This is my favorite store! I live in the Woodlands, and we are so slow to catch up!"

"My favorite thing about my new house is that it is walking distance from Wheatsville. It's so European, walking to the store, and shopping here is so easy"

"If it weren't for you guys opening at 7:30, I don't know what I'd do. I don't think I'd get out of bed for work."

"This is the best store! I love it here"

"I love this store! I don't come here enough!"

"It's so fun to shop here! I love everything!" Bonnie C. (owner)

"I walked in here and like 5 people said 'Hi' to me. I manage people for a living so I know how hard that can be to get everyone to do that. Y'all are doing a great job. Really great store! I'll be back!"

"I love this place. Y'all have the best prepared foods."

"I'm very grateful for all of you!" owner Karen

"Laura Kuhl & Sven Teel are the best sandwich makers in all of Austin. They always work hard to create the best sandwich. They add the right amount of each ingredient to make it delicious" Alberto

A few days ago I was looking for my phone. Beth phoned it for me hopin I could hear it ringing in my car... Then Liz cam from her sacking to help- well guess what? It was in my hip pocket on low volume! Liz and I both laughed. I was embarrassed but she assured me that "We" have all done this. Both Beth and Liz went out of their way to help me not only locate my phone, but assure me that it was funny and not to worry. A big Hug to Both! Colleen M

"Love the beautiful, stress-free store and the wonderful employees. I appreciate all the smiles I get when I come in. Keep up the good work!" Terri F

"It feels so good to be here and see everyone. Vermont is cool and all, but Wheatsville is a special breed"

"They always put a rubber band around my blueberries, like they're worried that I'll lose one. I find it so touching!" Enid R (owner & Celia's mom)

"Y'all have such a great selection of vegan items, thank you!"

"I'm moving out of town and I'm going to miss Wheatsville most of all!"

"Please bring Wheatsville to Dripping Springs. This is my first time in the store and I LOVE it! I would do ALL of my shopping here if it was closer. You can spend 10 minutes or 2 hours here and find everything you need." Jennifer P

"I'm really happy you are down south, but I'd love to see a store open closer to Buda"

"Wheatsville is the perfect place for vegetarians!" owner

(After thanking my next customer for their patience) "I'm a delivery driver

so I have to do a lot of waiting. I never mind waiting at Wheatsville."

"James did a really great job explaining ownership to me! And I also like Gonzo! He's a really fun guy!" Jessica (owner)

"As far as I can tell, y'all have the cheapest iced coffee in town! Other places charge a lot more and complain if you request it without ice. Thank you!"

"Do you make the gingerade here? It's so good, seriously it's amazing"

A customer gave high compliments to Taylor and Zikomo in Produce for being extremely helpful and knowledgeable.

"Gwen exemplifies what I love about Wheatsville. She always takes the time to find coupons that I didn't pick up and saves me money when I'm not paying attention. Cory L.

"I like your store!"



The Wheatsville Member-Owned Business Directory is online!
wheatsville.coop/resources/member-owned-business-directory

Sign up for the Wheatsville Email List!

About once a week, you'll get an email informing you of events, new products, special deals or changes in the store.

Go to www.wheatsville.coop to sign up!