



a local co-op

## Welcome to the first Newsletter of 2022!

The year has started well here at the Co-op.  
We now have 1,046 members, thank you to those that have recently joined,  
and welcome to the Co-op family.  
It is heartening to know that our Co-op is still needed, is thriving and is serving  
its community.

We look forward to seeing you in the store soon, and thank you for your  
continued support.

Here's to a healthy & happy 2022.



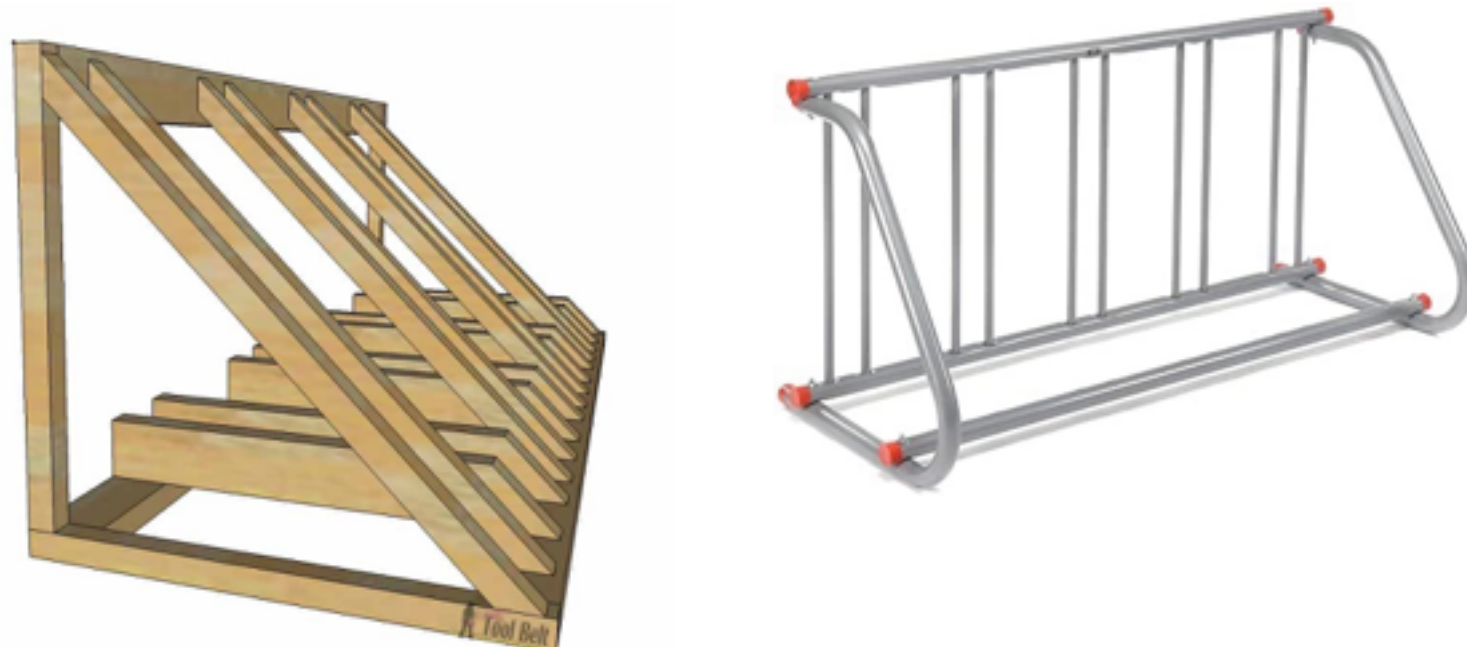
## WE ARE LOOKING FOR A BIKE RACK.

Do you have a metal bike rack that you are not using anymore?  
Are you creative and handy with a saw and would like to try to make a wooden  
one for us?

We would love to offer a bike rack for our cycling customers, and support their  
efforts to reduce car use.

Please let us know if you can help. Email [lucy@chatham.coop](mailto:lucy@chatham.coop) or come to the  
store to discuss.

THANK YOU.



The Co-op is accepting monetary donations on behalf of

### Wayne Sirlin

whose house was destroyed in a fire

Wayne has been an integral part of the Chatham Co-op and greater Chatham  
area for many years. His kindness, generosity and loving spirit have impacted  
all who have had the pleasure to live and work alongside him.

Due to a number of reasons, the fire insurance on his home of 26 years was  
not in effect at the time of the fire. At nearly 70 years old his present income  
does not support obtaining a bank loan. The extent of damage from the fire  
requires that it be torn down, rebuilt, and refurnished. He is not sure how he will  
do this yet, but he has faith that God will provide all that's necessary through  
the good will and generosity of loving souls in our greater community.

In advance he wants to express his utmost gratitude to all the caring people  
who will keep him in their thoughts and prayers or who would like to further  
support him in his unexpected journey in whatever manner expresses their  
caring, abundance and generosity.

**Donations can be made directly in the store at the register or in  
the collection box by the front door, or you can click the link below to  
donate. There is no amount too small. Thank you.**

[Donate here](#)

## Back by popular demand.

Spijk from Rocky Hill Forge will be returning to the Co-op on **Saturday 19th  
February, from 10am-4pm** to offer knife sharpening. Save the date!

The last event was a huge success and we are happy to be able to offer this  
again. There's no need to book ahead, just show up with your knives and he  
will work his magic.

Here's a little more information about Spijk, and what he offers-

Rocky Hill Forge is an Upstate New York based blacksmithing, silversmithing,  
and knife sharpening company. For the past four years we have worked to  
return to traditional methods to accomplish contemporary goals.  
Our knives and iron components are all hand made in a traditional coal forge  
using only a hand hammer.

We cut the wood for our handles and cutting boards in the forest of upstate  
New York. It is harvested using axes and hand saws and cured in a  
temperature controlled environment to prevent warping.

All precious metals used are hand formed with a hand hammer and anvil and  
polished with hand tools.

Our knife sharpening is done entirely with traditional Japanese whetstones to  
accommodate each knife's individual edge geometry.

Visit his website <http://rockyhillforge.com>

Email: [Spijk \[at\] RockyHillForge.com](mailto:Spijk[at]RockyHillForge.com)

Instagram: @RockyHillForge

Etsy: @RockyHillForge

Telephone: (214)-437-0647



## NEW PRODUCT

We are happy to announce that we are now stocking Sfoglini Organic Pasta.

This is a great dried pasta, that has the taste, and texture, of a fresh pasta.  
There are many interesting varieties and shapes, let us know which one is your  
favorite!

Here's some more information for you real foodies-

**"Here's the thing about Sfoglini pasta: It combines the very best of Italian  
technique and American ingredients. What does that mean? For starters,  
it means traditional bronze dies and plates on everything we make, which  
results in the beautiful, rough texture on your pasta (which makes the  
sauce stick!). In addition, we slow-dry every one of our pastas at a low  
temperature to preserve both flavor and nutrients.**

**On the sourcing side, we're talking fifteen organic durum semolina  
pastas, always made from the best in North American organic grains.  
Plus, keeping it close to home, a series of New York State grain pastas  
made with organic whole grain, rye, emmer, einkorn, and spelt flours.  
Beyond all that, Sfoglini truly loves our local and small farms, so we  
produce various seasonal pastas throughout each year. "**

Find out more here <http://Sfoglini.com>

We hope you enjoy!

