

Wedge  
COMMUNITY CO-OPS

# CULTIVATE

Know Your Food | Know Your Farmers

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Gardens for  
Everyone

SPRING 2024





## Twin Cities Co-op Partners Leadership Team

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CFO

**Adam Gower**  
Director of Human Resources

**Rebecca Lee**  
Senior Director of Purchasing & Merchandising

**Jill Holter**  
Director of Marketing

**Doug Peterson**  
Wedge Lyndale Store Director

**Lisa Coyne**  
Wedge Linden Hills Store Director

**Alan Turkus**  
Interim CPW Director

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As you may know, last quarter marked a transition for our co-ops. After eleven years of service, Josh Resnik decided to leave his role as CEO of Twin Cities Co-op Partners. We are grateful for his contributions and wish him all the best in his future endeavors.

To ensure continuity and stability as we search for a new leader, the Board of Directors has established an interim Office of the CEO (OCEO). The OCEO includes four individuals deeply committed to our co-op's values and success: Two of the OCEO team members are store directors, Doug Peterson and Lisa Coyne, who lead, respectively, the Wedge Lyndale and Wedge Linden Hills stores. Both Doug and Lisa have markedly enhanced the store shopping experiences, focusing on vibrant environments, warm and knowledgeable staff, and delicious, local food. Alan Turkus, in his role as interim Co-op Partners Warehouse Director, has been working closely with the CPW team. Alan brings a strong background in data-driven processes and people-driven leadership. Finally, the OCEO includes our CFO, Deb Kermeen. Deb is a long-standing and deeply trusted steward for the co-op. She brings wisdom and strong business acumen to the entire TCCP organization. We're confident this team possesses the necessary skills and dedication to guide us through this transition.

In parallel, the Board is actively engaged in a comprehensive search for a new CEO. We're committed to finding a leader who embodies cooperative principles, has strong strategic and operational skills, builds a strong team culture, and leads us towards achieving our mission of building community through a strong local food system.

The new CEO will come to TCCP at an eventful time. As we approach the 50th anniversary of the founding of Wedge Community Co-ops, we have much to celebrate. We've also experienced significant challenges in our business earlier this fiscal year, primarily at Co-op Partners Warehouse. Our Board Treasurer, Yoshi Suzuki-Lambrecht, shares a detailed update on page 15 of this issue.

As always, the Board thanks all of you, the owners of Twin Cities Co-Op Partners, for your ongoing support of our co-ops. Spending your shopping dollars at our stores keeps that money in the community, supports fair wages and benefits for employees, and helps sustain our local, midwestern food system.

*In cooperation,*  
**Sarita Parikh, Board President, on behalf of the TCCP Board of Directors and TCCP Leadership Team**

# Check It Out

## Save the Date

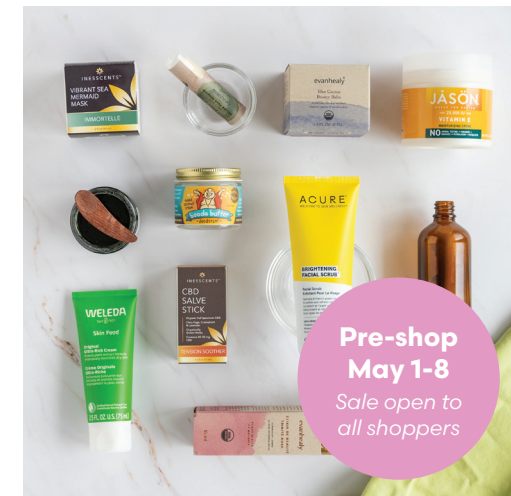
Upcoming deals



**April 10-16**  
**20% OFF**  
**CHOCOLATE BARS**



**May 22-28**  
**20% OFF**  
**MEAT & SEAFOOD**  
*(Including plant-based)*



**May 9-12**  
**25% OFF**  
**BODY CARE**



**June 12-18**  
**10% OFF**  
**ONE SHOPPING TRIP**



## Our Upcoming Change Matters Partners

*Your round-ups at the register will make a positive impact on:*

**Midwest Food Connection**  
**April**  
inspires young people to deepen their relationship with food in ways that benefit their bodies, their communities, and the earth.

**The SEAD Project**  
*(Southeast Asian Diaspora)*  
**May**  
is an accessible creative hub that provides streamlined workshops and tools to engage and share knowledge in Khmer, Hmong, Lao, and Viet diaspora communities.

**Brightside Produce**  
**June**  
eliminates food insecurity in urban areas by improving access to affordable fresh produce.



**Not an owner?** Join today and start saving: [wedge.coop/join](https://wedge.coop/join)

**Subscribed to our Co-op Perks program?** Owners receive exclusive offers, straight to your inbox. Sign up here: [wedge.coop/digital-opt-in](https://wedge.coop/digital-opt-in)





## COVER FEATURE

Fresh Pea Soup  
find the recipe on page 14

### Recipe Feature

# SPRING INTO COOKING

The first produce of spring is always exciting. Greens, radishes, peas – all speak to a lighter and brighter palate and much less time in the kitchen. Meet who grows your favorite early produce and get ready for some fresh takes on seasonal flavors you’ve been craving.

## Asparagus Tartine

**MAKES 4**

**4 slices Sourdough Bread**  
**1 bunch asparagus**  
**Driftless sheeps milk cheese** (or other soft cheese)  
**Small bunch of fresh tarragon**, divided  
**4 slices Beeler’s ham**  
**4 large eggs**  
**Salt and pepper**  
**½ cup extra virgin olive oil**

Toast bread and set aside. Trim asparagus. In a medium skillet, bring 6 cups salted water to a boil. Drop asparagus into water and blanch for 4-5 minutes. Immediately remove and drop into a bowl of ice water. Cool and drain.

Chop 2 tablespoons tarragon and blend with cheese. Spread equally onto each slice of toast. Top with one slice ham, then 3-4 spears of asparagus. Fry eggs to liking, seasoning with salt and pepper – sunny side or over-medium. Place on top of asparagus.

In a blender or small food processor, blend ½ cup olive oil with remaining tarragon. Press through fine mesh strainer into a small bowl. Drizzle 2 teaspoons oil over each egg and serve tartines immediately.



Herb Oil

### Switch up your herbs!

Herb oil can be made with basil, parsley, chives, mint. Store in the fridge for a week or more and use on pizza, salads, grilled meats, or roasted veggies.

### Local Farms!

Produce Acres Farm is a 75 acre family farm in Cold Spring, MN, where they grow asparagus, along with cabbage, cucumbers, squash, herbs, and dozens of other vegetable and fruit varieties.





Grilling

# New to the Grill

Protein pairs with spring produce



Kofta Lamb Burgers

## Kofta Lamb Burgers

MAKES 4

- 1 ½ pounds ground lamb
- 1 tablespoon garam masala
- 1 teaspoon smoked paprika
- ¼ cup finely minced onion
- 4 garlic cloves, finely minced
- ½ cup flat leaf parsley, finely chopped
- Pinch of chili flakes
- 2 teaspoons salt

## TO SERVE:

- 1 cucumber, thinly sliced
- 1 red onion, thinly sliced into rings
- 2 cups fresh arugula
- Sumac yogurt sauce:

1 cup plain yogurt,  
2 teaspoons ground sumac, 3 tablespoons  
minced parsley,  
½ teaspoon salt

Buns or pitas for serving

Mix lamb with all seasonings. Form into 4-6 large burger patties, or several smaller patties. Grill over medium flame, 5-6 minutes per side until internal temp reaches 160.

Serve on buns or in pitas, with cucumber, onion, arugula and sumac yogurt sauce.



Caribbean BBQ Ribs  
Easy ribs start in the oven, finish on the grill.  
Recipe at [wedge.coop/recipes](http://wedge.coop/recipes)

Longer days mean a little extra time to fire up the grill on a weeknight. Updated recipes for burgers, ribs, and chicken incorporate spring veggies and herbs into classic preparations. Get grilling with local and sustainably raised, delicious meat and seafood!



For more than a decade, The Wedge has sourced lamb from the Lamb Shoppe in Hutchinson, MN. Since 1990, Doug and Cindy and their family have used biological farming practices to return minerals to the soil and preserve the land for future generations.

Look for their ground lamb, chops, shanks, stew meat, and more. Ask our skilled butchers to help prepare your favorite cuts of meat.



**Meat & Seafood**  
SALE

Kick off the grilling season with our spring meat & seafood sale.

Owners Save

**20% OFF**

May 22-28

Includes plant-based



# Get Your Glow

After the cold, dry winter months, rehydrate your body for spring with a new self-care routine. Discover exfoliating, hydrating, and illuminating products from our staff's spring wellness rituals.



Pick up these products during our Body Care Sale, open to all shoppers!

Pre-shop May 1-8

## 25% OFF

May 9-12



## Diego

(he/him)

Wellness Buyer,  
Wedge Linden Hills

Since I have sensitive skin, I use Acure Brightening Facial Scrub and Ecolips Vanilla Bean Lip Scrub to exfoliate regularly. After exfoliation, I use evanhealy Rose Trinity Beauty Elixir and Whipped Shea Lip Balm. They are made with plant oils that mimic our skin's natural oil mantle, making them easily absorbed. They make my face feel hydrated, plush, and radiant!



## Bailey

(she/her)

Wellness Buyer,  
Wedge Linden Hills

There's just something so fun and primal about slathering Booda Butter Coconut Cream Deodorant onto my pits every morning. The coconut oil helps balance your PH naturally. Since switching to this deodorant, I don't have BO. Inesscents Tension Soother CBD Salve Stick is my monthly BFF. For menstruating humans, this salve is an awesome cramp soother.

## Andrei

(they/them)

Prep Foods Assistant Manager,  
Wedge Lyndale

As someone who struggles with Psoriasis flair ups, I use ACURE-Calming Itch & Irritation lotion to help with dry skin. I always follow it up with WELEDA-Skin Food Original Ultra-Rich Cream to lock in the needed nutrients.



## Megan

(she/her)

HR Generalist, TCCP

I've used Jason Vitamin E Moisturizing Crème for over 20 years. It contains high IUs of Vitamin E without being oily. I use it year-round for summer sunburns, windburned cheeks, dry cuticles, and hard-working dancer feet. I think it's one of the best and most affordable products we carry. Don't forget about the Wellness bulk aisle! Refilling your own container from the gallon avoids creating more waste. EO Lavender hand soap is my go-to.



## BK

(they/them)

Wellness Buyer, Wedge Lyndale

After cleansing, I spray on a hydrosol and then scoop a small bit of evanhealy Blue Cactus Beauty Balm into my palms. I love to melt it in my hands first and then apply it in upward sweeping motions. I love a honey-based mask, and combined with superfood greens like spirulina, chlorella, and moringa, Inesscents Vibrant Sea Mermaid Mask is revitalizing, refreshing, and luxurious.



From Cult Favorite to

# CO-OP STAPLE

## Saturday Dumpling Co.

Minnesota's most-coveted dumplings are now sold at Wedge Community Co-ops! What started as a pre-order, Saturday pickup-only operation has expanded to grocery—now sold exclusively at our co-ops. Take one bite of Saturday Dumpling Co.'s handmade delicacies, and you'll taste why we crave them every day of the week.

**Purchase Saturday Dumpling Co.**  
 : Pork + Cabbage, Beef + Onion, or Veggie dumplings  
 : \$10.99/12

### Care Packages Turned Cult Following

During the pandemic, husband and wife duo Peter Bian and Linda Cao started making dumplings. Using Peter's mom's recipe, the dumplings were bundled into care packages and dropped off on their friends' front porches. "Word spread and before we knew it, random people were reaching out on Instagram asking how they could place an order," the couple recalls.

### Flavors of Childhood

Peter grew up watching his mom cook, taste-testing and learning tricks here and there. "A lot of what I know and how I cook comes directly from her," says Peter. "She's still the best cook that I know."

Peter was born in Tianjin, and his wife, Linda, was born in Beijing, both in the northeastern region of China. "Tianjin is right along the coast, where we eat a lot of seafood, breads, and wheated products," shares Peter. "Dumplings are a big part of the traditional cooking there."

In their childhood, however, dumplings were usually only enjoyed on special

occasions. "They're very time-intensive to make," says Linda. "Everything is done from scratch—from making the dough to hand-wrapping each dumpling takes a lot of time, which is why they're typically enjoyed in a group setting when you can get everyone involved."

### Perfecting Mom's Recipe

For Chinese New Year in 2020, Peter's mom made dumplings, and as she was cooking, he weighed out all the ingredients. "Like any good immigrant cook, everything is based on feel and touch, and years of experience," he says. This was the first step into documenting their family's recipe—and developing the base for what would become Saturday Dumpling Co.

### Local Culinary Community Support

Peter and Linda had no connections to the restaurant scene in Minneapolis before starting Saturday Dumpling Co., but that quickly changed.

"We wouldn't have grown as quickly as we have without the support of the entire restaurant community," says Linda. "Turns out chefs really like to eat dumplings."

The couple partnered with Doug Flicker at Bull's Horn. Then, chef Ann Kim posted about Saturday Dumpling Co. on social media—and a fan base was slowly built. "Our first collaboration was with Gustavo Romero from Nixta on the Birria dumplings," Linda recalls. "That put us on the map."

### Authentic Ingredients

Many of the background notes that make up Saturday Dumpling Co.'s flavor profile come from spices imported from Xi'an, China, where Peter's parents live part of the year, and have cultivated relationships with local spice vendors. "Xi'an was the start of the Silk Road and the spice trade, where many spices are sold that aren't typically found here," he shares.

### Success & New Fans

Peter and Linda find the excitement over Saturday Dumpling Co. surreal and humbling.

"Growing up as immigrant kids you were always embarrassed about your food being too stinky and weird, and feeling judged for what you ate," the pair shares. "Seeing the dumplings being so embraced is incredible and empowering. It allows us to bring a part of our

history and culture into the homes and kitchens of our customers." Saturday Dumpling Co. has launched at the Wedge Co-ops with their signature, tried and true flavors. "We're really excited for the opportunity to be at the Wedge Co-ops. It is exciting for our existing fan base and new customers alike who want more options for buying their favorite dumplings."



Follow co-owners and life partners Linda Cao and Peter Bian of Saturday Dumpling Co. at [saturdaydumpling.com](https://saturdaydumpling.com) and [@saturdaydumplingco](https://www.instagram.com/saturdaydumplingco)





## GARDENS FOR EVERY LIFESTYLE:

### Tips to Get Started

Beginner gardeners and veteran green thumbs alike are always looking to try something new. What you choose to grow is likely dictated by where you live and what your family enjoys. No matter if you're in the beginning stages of planning, or just looking for a quick tune-up, use this handy guide for inspiration—and then visit our Garden Sale in May and have your best growing season yet!



### Salsa Garden:

Cilantro  
Onions  
Jalapeno Peppers  
Plum Tomatoes



### Pasta & Pizza Garden:

Basil  
Oregano  
Bell Peppers  
Tomatoes



### Potager Kitchen Garden:

Carrots  
Green Beans  
Leeks  
Tarragon  
Parsley



### Pickle Garden:

Onions  
Cucumbers  
Green Beans  
Beets  
Hot Peppers



### Kids' Garden:

Snap peas  
Carrots  
Radishes  
Cherry Tomatoes  
Nasturtiums



### Salad Garden:

Lettuce  
Kale  
Scallions  
Grape tomatoes  
Radishes



## Annual Garden Sale

May 3-27

Visit the tent at our Lyndale location, and find a smaller selection outdoors at Linden Hills. Find veggies, herbs, annual and perennial flowers, and a variety of pollinator-friendly plants.

## Start your garden with organic plants and compost:

Look for plants from Twin Organics in Northfield or Humble Pie Farm in Plumfield, WI.

### No yard space?

Try pots on your deck or patio with simple tomato and basil plants—they love growing together! A window box of herbs can transform your kitchen adventures.



Cover Recipe

**Fresh Pea Soup****MAKES 4-6****2 cups peas** – freshly shelled, frozen if you can't find (10 – 12 oz bag)**4 tablespoons minced shallot****2 tablespoons olive oil****Salt and pepper****4 cups fresh spinach****½ cup flat-leaf parsley leaves****4 cups vegetable stock or water****Creme fraiche for serving****Pea shoots or other micro greens, for garnish**

In a soup pot, heat oil over medium low heat. Add shallots and cook for 5 minutes until soft. Add peas, spinach, parsley, stock or water, 1 teaspoon salt, ½ teaspoon pepper. Simmer over medium low heat for 10 minutes until peas are tender. Puree with an immersion blender in the pot, or transfer to a blender and puree until smooth. Taste and adjust seasoning as needed. Ladle into bowls and add a dollop of creme fraiche, olive oil, and garnish with pea shoots.

**Pea Shoots**

from our friends at Jack and the Green Sprouts in River Falls, WI.

**Early Snap Peas**

come from Pleasant Valley Farm in Baldwin, WI. Fresh and sweet, they are grown by Amish families in the St Croix Valley.

**Letter from the Board**Yoshi Suzuki-Lambrecht, *Treasurer*

As the Treasurer of Twin Cities Co-op Partners, I, along with the Board of Directors, feel it is important to keep you informed about the financial performance of Co-op Warehouse Partners (CPW), our wholesale organic produce warehouse business. While the current state of CPW is not as we would have hoped, the Board and the TCCP Leadership Team are optimistic about the steady progress we are making towards recovery.

Over the past few months, CPW has faced significant challenges stemming from an unsuccessful implementation of a new warehouse management system. This setback has impacted various aspects of CPW's day-to-day operations, including sales, order fulfillment, inventory management, and invoicing. At the time of drafting this letter, CPW is reporting a net loss of \$2.829 million ending January 31, 2024. This compares with a planned net loss of \$46,000.

In response, we have taken decisive action. Since the beginning of the year, we have appointed a new interim leader for CPW; Alan Turkus joined the team and has been instrumental in crafting and implementing a robust strategy and initiatives to

identify, isolate, and address the root causes of critical issues. The focus has been on restoring operational normalcy, and regaining customer trust. I am pleased to report that the recovery efforts are well underway, and we are witnessing positive signs of improvement. Alan continues to guide the team with dedication, empathy, and clarity, fostering a renewed sense of optimism within CPW. While challenges remain, our commitment to overcoming these obstacles is unwavering.

Although CPW is an invisible business unit to our owners who shop at our Lyndale and Linden Hills locations, which both continue to exhibit strong financial performances, we understand our CPW customers, vendors, and owner co-ops have been directly impacted by this matter. We sincerely appreciate your patience and continued partnership during this challenging phase of our growth. The Board and leadership are staunchly committed to restoring CPW to its full potential, and we are confident that, with your ongoing support, we will emerge from this period stronger than ever.





Wedge Community Co-ops  
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Mpls, MN 55405

In a big step toward  
sustainability,  
we've gone digital!

*Read Cultivate on our website,  
or download and print at home.*



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WEDGE.COOP

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