

# Wedge

# CULTIVATE

Know Your Food | Know Your Farmers

**Erin Pavlica**  
Sustainability Lead at  
Co-op Partners Warehouse

**FOOD RESCUE**  
with TC Food Justice

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SPRING 2026



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**Letter from the CEO**

The last three months at Twin Cities Co-op Partners have been a period of extremes; disbelief and horror at the way our federal government would treat our friends, family, and neighbors in the name of immigration enforcement, as well as joy and sadness at the sacrifices made by community members to stand up for those being targeted. Amid all of this, we launched significant remodel projects at Wedge Linden Hills, and at Co-op Partners Warehouse, our organic produce distribution warehouse. I cannot emphasize enough my appreciation for all our staff and how they have shown up for our customers, each other, and the community, and to our customers who continue to support a strong local food economy by shopping at the Wedge.

While the need to support those impacted remains, the co-op will continue putting additional resources into providing food assistance to hunger relief organizations in our community.

On a different note, I'm very excited about our recent investments in Wedge Linden Hills. We are opening up the sales floor so when you enter you can see across the store. We are also replacing aged and inefficient coolers and roof top units that are part of our heating, ventilation, and air conditioning system. Additionally, we are installing three self-checkout lanes to accommodate increasing customer numbers. We will continue to staff our full-service lanes. **Join us for our celebration of the remodel's completion on Friday, April 17!**



*In cooperation,*  
**Nick Seeberger**

**CHECK IT OUT**

**UPCOMING EVENTS**

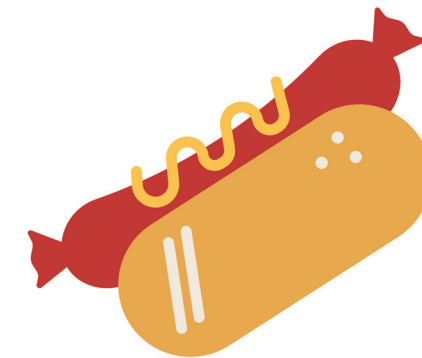
**CHANGE MATTERS**



**Wedge Linden Hills Celebration**

**April 17th  
10 am - Noon**

Join us for our Wedge Linden Hills remodel celebration. Featuring a ribbon cutting ceremony, \$5 off \$25 coupons, and free coffee and pastries!



**Wedge Lyndale Grill Out**

**June 20th  
11 am - 2 pm**

We're hosting a grill out at Wedge Lyndale in the south lot! Kick off summer with Wedge-made brats & vegan options for purchase. See you there!



**APRIL**

**Urban Roots**

**MAY**

**Hmong American Farmers Association**

**JUNE**

**Wildflyer Coffee**



**EVERYONE SAVES  
Body Care Sale**

**May 7 - 10**

*Pre-shop April 29 - May 6*



**OWNERS SAVE  
20% Off Meat & Seafood Sale**

**June 17 - 23**



**EVERYONE SAVES  
Garden Sale**

**May 1 - 31**



**Ann Hill**  
TC Food Justice  
Executive Director

**Mary O'Toole**  
TC Food Justice  
Volunteer Coordinator



Volunteers with TC Food Justice  
rescue organic produce from CPW

# Food Fight:

## Food Rescue at the Co-op

At the co-op, we understand food is a precious resource. We also know that wasted food is a critical issue. Nearly 40% of food grown today ends up in the waste stream, alongside the shocking statistic that one in five Minnesotans faces food insecurity. That juxtaposition is unacceptable, so we're actively fighting food waste, beginning with distribution at our warehouse. Erin Pavlica, Sustainability Lead at CPW, explains our fight to save the food.

### WCC: What is your role at the Wedge/Co-op Partners Warehouse?

**EP:** "I wear many hats. I came to CPW with a passion for food waste reduction, so I coordinate our food donations, and assess and cull produce for quality- counting and consolidating product. I also manage returns and credits, and most of the waste that flows through the warehouse."

When Erin started [in 2019], the donation program was inefficient. "We allowed our partners into the warehouse to "shop the bank", she explains. "It was very hard to track our donations for metrics and tax purposes... [and it was] not very safe for our staff or partners." She also noticed not much was being composted, so she sought grants through BizRecycling. The grant funded food rescue and trash mitigation, facilitated increased organics recycling, reduced trash pick-up from three days a week to two, streamlined collection bins into three categories, and started composting paper towels from bathrooms.

### WCC: What steps are being taken at the warehouse to prevent edible food from being wasted?

**EP:** "From the time it is flagged by receiving, alerted to the buyer, and assessed by management, we have a good idea what to do. If something is 'runnable', we'll go through each case and remove problematic food. If there's mold or cold-damage, we'll compost it. If it has blemishes that'll make it hard to sell but it's still edible, we prep it for donation."

### WCC: In your mind, are community partnerships necessary to prevent wasted food? Why?

**EP:** "Absolutely! There are so many reasons we donate food: quality issues, temperature damage, over-buying or discontinued products, weather related events, issues around recent tariffs... but having... year-round donation partners makes food, otherwise wasted, go out to people in need." CPW coordinates with local organizations TC Food Justice, Sisters Camelot, and First Nations Kitchen to rescue fresh food every week.

### WCC: How do you recommend someone begin preventing food waste?

**EP:** "I encourage folks to utilize the bulk bins at the co-ops, meal plan with the bits and bobs in the crisper drawer- soups/stews don't care if your celery is limp! Freeze leftovers for lunch at work and break bread with your neighbors. Share the love and abundance!"

As the largest organic distributor in the Midwest, CPW plays a vital role and must continue leading and innovating. To create a more sustainable and equitable food system, rescuing and donating is a major part in fighting the good (food) fight.

**"I am constantly looking at how things can be repurposed,**

*reused, recycled... From gardening, to my home kitchen (I have 4 kids), to zero waste community events, this is not just a job, it's my way of life."*

**Erin Pavlica**

Sustainability Lead at CPW

### Herby Roasted Root Veggie Tortilla

[wedge.coop/recipes](http://wedge.coop/recipes)



### Efforts to reduce food waste extend beyond the warehouse

In stores, items deemed unsellable—such as blemished produce or products past their date—are removed from shelves. Because many are still edible, they're first offered to staff, and remaining items are donated to neighborhood food shelves Groveland and Joyce Uptown.

EXPIRED



**Red Curry**  
Chicken Drumsticks

**Chicken & Blue Cheese**  
Burgers

**Mediterranean Chicken**  
& Grilled Veggie Wraps

## Grill Ready Recipes with **KADEJAN FARMS**

Fire up the grill—our Meat & Seafood Sale is almost here, and we're celebrating with flavor straight from Glenwood, Minnesota's own Kadejan Farms. Known for their free-range, non-GMO chicken and deep roots in local farming, Kadejan delivers unmatched quality you can taste.

To inspire your cookout, we've crafted three irresistible grill-ready recipes: Mediterranean Chicken & Grilled Veggie Pita Wraps, Chicken & Bleu Cheese Burgers, and Red Curry Chicken Drumsticks.

Read our full interview with  
Weston Gienger of Kadejan Farms.  
[Wedge.coop/kadejan-farms-interview](http://Wedge.coop/kadejan-farms-interview)

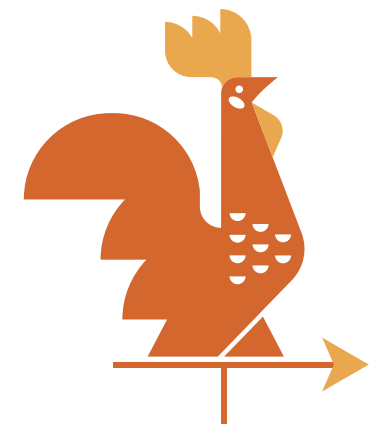
### Chicken & Blue Cheese Burgers

**SERVES 6**

- ½ large red onion, *roughly chopped*
- 1 bunch parsley
- 2 Tbs capers, *roughly chopped*
- 1 ½ tsp salt
- 1 ½ tsp black pepper
- 1 egg
- ¾ cup Panko bread crumbs
- 2 pounds ground chicken
- 1 cup blue cheese
- 1 head Redleaf lettuce
- 1 onion, any color, *thinly sliced*
- Pickles
- 6 brioche buns
- 1 cup ketchup
- 2 Tbs vinegar based hot sauce

1. Add onion, parsley and capers to a food processor and pulse until finely diced.
2. In a large bowl, add onion mixture, ground chicken, egg and breadcrumb. Mix until evenly combined. Let rest for a few hours or overnight.

3. On prepared baking sheets, split your mixture into 16 balls and press into even patties. Place two tablespoons of blue cheese in the center of eight of the patties. Flip the other patty on top and press the edges of both burgers together.
4. Wash lettuce leaves and thinly slice onion. Set aside.
5. Mix ketchup and hot sauce together. Set aside.
6. Preheat your grill to 400 degrees fahrenheit.
7. Grill the patties over direct heat. Cover and cook for a few minutes until brown and they release freely from the grill. Flip and repeat on the other side.
8. Move your burgers to indirect heat and cook until internal temp reaches 165 and cheese is oozing.
9. Lightly toast buns. Spread buns with a bit of your hot ketchup and assemble burgers with the veggies and pickles.



## MEAT & SEAFOOD SALE

Owners save 20% during our Meat & Seafood Sale

**JUNE 17 - 23**

Find all the featured recipes at

[wedge.coop/recipes](http://wedge.coop/recipes)

**CUSTOMER FAVORITES**

**BODY CARE PRODUCTS**

Make the most of our Body Care Sale with a curated guide to our top-selling essentials—from oral care and hair care to lotions, lip care, deodorant, sun protection, shaving, and facial care. We prioritize Certified Organic ingredients, Fair Trade products, local makers, small family-owned businesses, sustainable packaging, cruelty-free brands, and items backed by FDA-compliant quality standards. There's a reason these are our top sellers—try them yourself and save 25% during our biggest sale of the year!

ALL SHOPPERS SAVE  
**25% OFF**  
*Body Care*  
**SALE**  


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**MAY 7 - 10**  
*Pre-Shop*  
**APRIL 29 - MAY 6**



**TOP SELLERS**

- 1** **ORAL CARE**  
 DrTung's Smart Floss  
 Tom's Whole Care Toothpaste Peppermint
- 2** **FACIAL CARE**  
 Alba Pimple Patches  
 Acure Brightening Facial Scrub
- 3** **BODY LOTION**  
 Weleda Skin Food Body Butter  
 EO Everyone Unscented 2 in 1 Lotion
- 4** **SHAVING**  
 Bulldog Original Bamboo Razor & Razor Refills  
 Dr. Bronner's Unscented Shave Soap
- 5** **SUN & BUG CARE**  
 Badger Aloe Vera After Sun Gel  
 Badger Adventure Mineral Sunscreen\*
- 6** **LIP CARE**  
 Dr Bronners Naked Organic Lip Balm
- 7** **DEODORANT**  
 Tom's of Maine Unscented Aluminum Free Deodorant

\*Badger SPF 50 tin is only available at our Lyndale store. Find Badger SPF 50 in a tube at Linden Hills!



**LISA COYNE**  
STORE DIRECTOR  
Wedge Linden Hills

## A Fresh New Wedge: Linden Hills Store Reveal

Welcome to the newly refreshed Wedge Linden Hills! We've reimagined our space to make every visit brighter, easier, and more inviting—from a more welcoming café and a lighter, more vibrant produce area to a clearer, better-flowing wellness department. We've added three new self-check-out lanes and revitalized our gifts, floral, and home section to spotlight items we're truly excited to share with you. A heartfelt thank-you to our incredible partners—Gardner, Pope, and 45 North—whose expertise and collaboration helped bring this remodel to life.

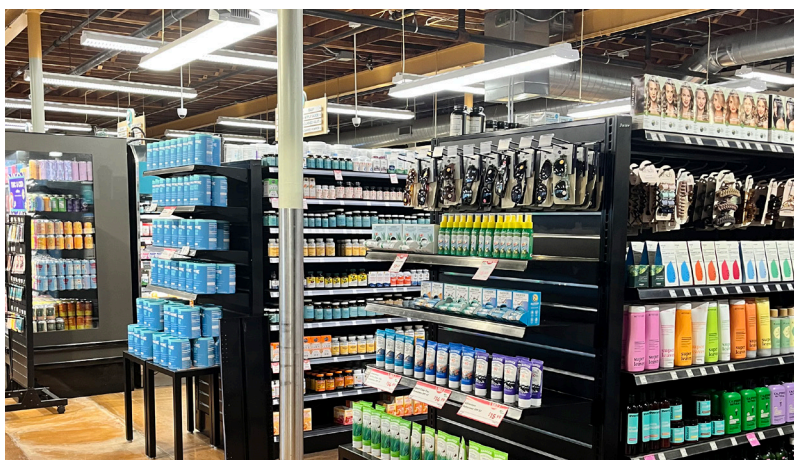
### JOIN US FOR OUR Wedge Linden Hills Remodel Celebration

**FRIDAY, APRIL 17  
FROM 10AM-NOON**

featuring a ribbon cutting ceremony,  
\$5 off \$25 coupons, and free coffee and pastries!



Our Wedge Linden Hills store is located at 3815 Sunnyside Avenue. For 50 years, we pride ourselves in being a cornerstone community grocer in the Linden Hills neighborhood of Minneapolis.



# BOARD LETTER



**ANTHONETTE SIMS**  
BOARD DIRECTOR

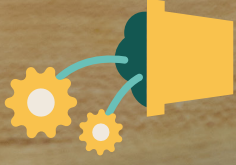
Serving on the Board has deepened something I've always believed: where we choose to spend our money is one of the most powerful ways we shape our community.

Wedge Linden Hills has been a cornerstone in the neighborhood for over 50 years. That longevity doesn't happen by accident. It is the result of generations choosing local, choosing shared ownership, and choosing values over convenience. As a newly elected Board member, I've had the privilege of seeing the thoughtful intention behind the decisions that sustain that legacy. We are not just remodeling a store. We are investing in the next several decades of access to good food, strong local partnerships, and community-rooted spaces.

The coming updates to Produce, Wellness, Bulk, Café, and Check-Out are more than aesthetic improvements. They reflect our commitment to sustainability, efficiency, and creating a welcoming environment where people feel connected, not just to what they're buying, but to the larger local food system they are supporting.

Earth Month reminds us that sustainability isn't abstract. It lives in daily choices. It's supporting growers and makers who care for the land. It's reducing waste. It's shopping cooperatively so that profits circulate back into the communities we serve. If you're looking for a small way to support that ethos, I encourage you to explore our Wellness department during the upcoming Body Care Sale. Two of my personal favorites are the Evan Healy Body Butter and the Lavender Cleansing Milk Face Wash. Both feel nourishing, and aligned with intentional self-care.


Thank you for continuing to invest where your values live. We are grateful to build this next chapter with you.




SHOP OUR  
**GARDEN  
SALE**

**MAY 1-31**  
AT BOTH WEDGE LOCATIONS

featuring organic, local starter plants from Humble Pie Farm and Twin Organics. Find flowers, herbs, vegetables, and more!

**Wedge Lyndale**  
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 @wedge\_community\_coops

**Wedge Linden Hills**  
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