

willy street co•op

# READER

A PUBLICATION OF WILLY STREET CO-OP, MADISON, WI

VOLUME 51 • ISSUE 12 • DECEMBER 2025



## THIS SEASON, SHARE SOMETHING DELICIOUS

IN THIS ISSUE: Holiday Gift & Entertaining Guides; Budget Update; CHIP Gets New Nonprofits

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READER

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The Willy Street Co-op *Reader* is the monthly communications link among the Co-op Board, staff, and Owners. It provides information about the Co-op's services and business as well as about cooking, nutrition, health, sustainable agriculture, and more. Views and opinions expressed in the *Reader* do not necessarily represent those of the Co-op's Directors, staff, or Ownership. Willy Street Co-op has not evaluated the claims made by advertisers. Acceptance of advertising does not indicate endorsement of the product or service offered. Articles are presented for informational purposes only. Before taking action, you should always consult a professional for advice. Articles may be reprinted with permission from the editor.

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STAFF PICKS



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ASHWINI RAO

DAN STREIT

The Board meets 8–10 times a year, meetings are held at the Central Office, 6:30–8:30pm. Owners are invited to attend during the open session of the BoD meeting. See [www.willystreet.coop/events](http://www.willystreet.coop/events) and select the Board category for details.

December 10, 2025

January 28, 2026

March 25, 2026

April 22, 2026

EMAIL: [BOARD@WILLYSTREET.COOP](mailto:BOARD@WILLYSTREET.COOP)  
[ALL-BOARD@WILLYSTREET.COOP](mailto:ALL-BOARD@WILLYSTREET.COOP)  
(includes the GM, Executive Assistant, and Board Administrator)

THE WILLY STREET GROCERY CO-OP

MISSION STATEMENT

Cultivate and empower community, customers, employees, and suppliers through cooperative principles and practices.

EIGHT COOPERATIVE PRINCIPLES

VOLUNTARY OPEN MEMBERSHIP

DEMOCRATIC MEMBER CONTROL

COOPERATION AMONG COOPERATIVES

AUTONOMY AND INDEPENDENCE

DIVERSITY, EQUITY, AND INCLUSION

MEMBER ECONOMIC PARTICIPATION

CONCERN for the COMMUNITY

EDUCATION TRAINING AND RECREATION

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### PLASTIC IN DELI AND MEAT

Too much prepackaging in deli and meat departments. We know that plastic is ecologically bad for us and the environment. Also, I can't choose amount I want when everything is prepackaged . I've been increasingly dissatisfied with the Co-op. It's not acting like a Co-op anymore.

Thank you for your comment concerning plastic usage at the Co-op. Unfortunately, there aren't any health department-approved packaging options for raw meat that aren't made of plastic. -Nick Heitman, Meat, Seafood, Beer, Wine & Spirits Category Manager

### ABANDONED EQUITY

“On the “giving back” board in the cafeteria, there is mention of funds coming from “abandoned equity”. What is that?”

Thanks for asking and great question! If an Owner has not paid equity for a year (unless paid-in-full) and does not make a purchase in a year, that Owner is not considered to be in good standing or an “active” Owner. If an Owner is not in good standing or is inactive for at least 3 years, the Owner's equity is considered abandoned based on state statutes. To proceed with abandonment, the Co-op needs to notify all Owners that qualify a minimum of 60 days prior to the date the abandonment will take place. To notify these inactive Owners we send out postcards to the address we have on file and put a legal ad in the Wisconsin State Journal. If an Owner does not respond to our notice, their account is abandoned and their equity forfeited to charity on the last day of the fiscal year. We cannot use this abandoned equity for operational purposes and can only use it towards 501(c)3 donative purposes and that is what you saw posted in our Commons area. -Kristina Kuhaupt, Customer Experience Manager

### CLASS FOR IRON SKILLETS

It would be great if you could offer a DIY class on seasoning old, rusty cast iron skillets for cooking.

I received your request for a class about bringing old rusty cast iron skillets back to life, and what perfect timing! We will plan the class schedule for the winter months soon, and we will add a cast iron class to the lineup. -Liz Hawley, Education and Outreach Coordinator

*Editor's Note: Cooking with Chef Paul: Cast Iron 101 has been scheduled for January 29th in Willy West's Community Room. Learn more at [www.willystreet.coop/events](http://www.willystreet.coop/events).*

### WALLABY YOGURT

I am very disappointed that you have stopped carrying wallaby vanilla yogurt.

I'm sorry to tell you that the parent company of Wallaby Yogurt ceased production with no advanced notice to retailers. At this time I have not been informed of any plans to revitalize the brand. If it does come back I will make space on our shelves since it has

been a staple here for over 15 years. I have checked with a few vendors and none are carrying the products. -Nate Groth, Willy North Grocery Manager

### SEPTEMBER ARTICLE

I really appreciated the article in the September newsletter “Local Organic Farming for Healthy People and Planet” by Richard de Wilde of Harmony Valley Farms. It provided the extent of the importance of eating organic food, and inturn, supporting the farms. I will be manging my budget a bit more so that I can afford to buy more organic food!

I received your Customer Comment about the September newsletter. Thanks so much for your kind words about our feature article—I'm glad to hear it resonated with our readers. I will be sure to pass along your feedback to Richard as well. -Caitlyn Tompkins, Marketing Manager

### COFFEE BEANS

I bought coffee yesterday and when I got home I realized I bought BEANS. I do not have a coffee grinder. Do. you? Can I come there and grind the beans, I hope yes...

Thanks for reaching out. Since you purchased your coffee here, you are welcome to use our grinders. Feel free to check in with Customer Service when you arrive, and they will be happy to assist you. -Dave Andrews, Willy West Grocery Manager

### ONLINE ORDERING FORM

I've noticed that every time I use the online ordering form I have to fill in the delivery notes, even if I've checked the box to remember the directions for the next order on prior orders I've made. I'm using Chrome (version 140.0.7339.123) on an Android tablet. It doesn't have any cookie blocking extensions installed. Is the functionality for remembering the delivery notes stored by cookie or by the server? Any idea why the notes wouldn't be brought forward if the box was checked on a prior order?

I spoke with our vendor about the issue that you are having. They responded that there is a known issue with this and they hope to have it resolved in their next app update, which is scheduled to be released later this month or early next month. -Dennis Perkins, Willy North Front End Manager

### GIFT CARDS

I live out of town and am looking to purchase a gift card for my friend who is local to Madison who shops there all the time.

What a thoughtful idea! We definitely sell gift cards, and you can find out how to purchase one over the phone or at any of our stores at [www.willystreet.coop/promotions/gift-cards](http://www.willystreet.coop/promotions/gift-cards). We can mail it out, or we can hold it at our front desk for your friend to pick up. Thanks for thinking of us! -Liz Hawley, Education and Outreach Coordinator

### FIELD DAY TOILET PAPER

Wondering if you will still be carrying Field Day 1-ply individual rolls toilet paper. It is reasonably priced, made from recycled paper and single ply.

We love the Field Day TP! The supplier that makes Field Day Toilet Paper is no longer manufacturing it. UNFI Brands+ (who manage the Field Day and Wild Harvest brands) are in the process of finding another manufacturer. But they estimate by the time they find one, get contracted, and production begins, we will not see Field Day Toilet Paper until next spring or summer. As soon as it is back in production and available we will get it back as fast

as we can! -Jason Zabinski, Willy East Grocery Manager

### BULK SALAD GREENS

I've started buying the bulk Vitruvian Farms salad mix and realized I didn't see anything indicating whether or not it needed to be washed before eating. Is that salad mix pre-washed, or do I need to wash it after buying?

The product is pre-washed and identified as “ready to eat.” I always recommend washing, but in the case of pre-washed salads, it's not required and up to the consumer. If for some reason you can visually identify any decayed product (which has happened), I'd wash it. -Andy Johnston, Produce Category Manager

### BULK TWIST TIES

I shopped at Harmony Co-op in Bemidji, MN and found these twisties in their bulk area. I think they are much easier to use than the twisties in our bulk area. Perhaps we could look into using them? Thanks!

Thank you for the recommendation on the twist ties. Looking at the sample you provided us does seem to be a convenient option for customers. We will look into these more with our supply company, and see if these could be a potential option within their catalog. -Garet Bauer, Willy East Assistant Grocery Manager

### SANTA FE MAC & CHEESE

I was wondering if the co-op still makes Santa Fe mac and cheese for the hot bar? If so, when it is available? And what is the ingredient list?

We have had Santa Fe Mac off the menu for a little bit now. However, the kitchen is about to add a bunch of recipes to the menu in a couple weeks. This is great timing! We will add this one to our menu! -Nicholas OConnor, Prepared Foods & Cheese Category Manager

### TOP SHELVES IN PRODUCE

Since the remodel (which looks great) I cannot reach anything on the top shelves in the produce area. (I also can't reach the plastic bag dispensers along the produce and fruit walls, tho you have some dispensers available to me) I'm short, but not remarkably so.

Thanks for your feedback! We agree—the new cases look great! Yes, the top shelves are higher now and though we do have products merchandised at those heights in other areas of our store we know it's a change in Produce and can be a potential challenge for some shoppers. Feel free to ask any of our staff members for assistance in reaching anything you may not be able to grab yourself. We are also working with our supplier to get more bag dispensers at a lower height—thanks for mentioning that. - Liz Muñoz, Director of Purchasing

### BREAKFAST SANDWICH

I have been trying out the hot breakfast sandwiches at the deli lately, and was at first a bit disappointed with how dry and tough they were. But today, I grabbed one and noticed that it was wrapped in two layers of foil which did a MUCH better job at preventing it from drying out. Yes, it's more packaging, but the integrity of the sandwich was maintained and I enjoyed my breakfast sandwich much more. The only other thing that would make these better is more cheese as it tends to disappear in the sandwich.. but that's just me. Thank you for having an easy and tasty breakfast option available for when I'm rushing to work!

Thank you for trying another breakfast sandwich after being disappointed with the first one. It's great to hear that the next one was more to your liking. I'm going to let everyone on the team know that they should be double wrapping them going forward. Thank you for helping us get better at making breakfast for you. -Bob Smith, Willy East Deli Manager

Have a comment or request you would like to share?

We would love to hear from you!



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Produce Staff can cut a  
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in half for you.

Some restrictions apply.  
Feel free to inquire if you have a question!

willy street co-op

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By: Anya Firszt,  
General Manager

**H**ello Co-op Owners. December—the final month of the year, and the end of the first half of our fiscal year.

This month offers several reasons to celebrate and enjoy the holiday season: Hanukkah, Christmas, Kwanzaa, Boxing Day, the Solstice, and, of course, New Year's Eve. No matter how you choose to celebrate this season, the Co-op is here to assist you with your holiday gatherings and gift-giving needs. We can fill your pantry with baking supplies and the ingredients you need to share joy and good cheer with your friends and family. Come in and see what we have to offer—you'll love the sights and smells that await you!

Additionally, please share what you can with those who are facing the harsh effects of limited or no resources. We encourage you to consider making a contribution of food, money, or your time to one of the food pantries we have partnered with, including the Fritz Food Pantry, Lussier Community Education Center, River Food Pantry, WayForward Resources, and Wil-Mar Neighborhood Center. Thank you for your generosity.

### FY25 PATRONAGE

We are excited to announce that we can offer patronage refunds for the fiscal year 2025 to you, our Owners.

**Cooperative Principle 3: Member Economic Participation:** *"Members contribute equitably to, and democratically control, the capital of the cooperative. This benefits members in proportion to the business they conduct with the cooperative rather than on the capital invested."*

Fiscal Year 2025 (FY25) ran June 30, 2024–June 29, 2025, and was a profitable year. We had net income of \$579,723 before provision for income taxes. This surplus allowed us to continue to operate on a sound financial basis, and return a portion of the profit to Owners. We greatly appreciate your part in making it a successful year for your Co-op!

Per bylaw 6.5, your Board of Directors has voted to allocate part of the surplus, or profit, as a patronage refund, a portion of which will be distributed as a store credit. This year's patronage refund is a combination of 60% retained patronage equity, which is money held by the Co-op in each Owner's name; the rest, 40%, will be issued as a store credit beginning in January 2026. The 60% of total patronage that is retained is reinvested in the Co-op and helps to secure our long-term financial health.

Those who are being issued a store

credit will receive an email or a letter in the mail between January 5 and 14 detailing your refund. Store credits will be available (for Owners receiving one) at the registers starting on January 12. You may apply the credit towards a purchase, request cash back, or donate it to the Double Dollars program. To ensure that only the primary (or secondary, for household accounts) Owner uses credits, you will be asked to sign for the refund. If you request your store credit to be paid out as cash, you will be asked for a photo ID. All patronage store credits must be used by June 28, 2026.

If you prefer to receive notification via email, make sure we have your current email address, which can be updated at Customer Service or via an email to [ora@willystreet.coop](mailto:ora@willystreet.coop).

### ANNUAL REPORT

The FY25 Annual Report will be available for your review this month. Whether you receive it electronically or via USPS, please take a moment to read about our many accomplishments last fiscal year and feel proud of your role in our continued success.

### CO-OP GIFT CARDS

Do you have any unused Co-op gift cards saved for later? We encourage you to locate them and either use them or exchange them for a new card. The old ones can't be used at the registers like the new ones can!

### 2026 COMMUNITY REINVESTMENT FUND

It's time again when we look forward to receiving proposals for the Community Reinvestment Fund annual granting cycle. Applications are available starting December 1st and are due by January 15th (two weeks before the deadline from last year). Find more information at: [willystreet.coop/community/community-reinvestment-fund](http://willystreet.coop/community/community-reinvestment-fund)

These grants are funded through abandoned and donated equity. The funds are deposited into a separate foundation held in our name and are withdrawn to support qualified 501(c)3 nonprofits and cooperatives incorporated under Wis. Statute 185.

This year, the Co-op will award a total of \$85,000 in grant money to selected recipients. \$20,000 of that will be set aside for up to two recipients specifically for larger capital purchases or investments that will support our local food system.

### DANE ARTS HOLIDAY MARKET

Visit Aubergine, located at 1226 Williamson Street, for the Dane Arts Holiday Pop-up event on Friday, December 5, from 5 to 8pm and Saturday, December 6, from 11am to 4pm. You'll discover handcrafted holiday gifts that are sure to delight your friends and family.

### SPECIAL STORE HOURS

- 12/24 (Christmas Eve) closing at 6pm
- 12/25 (Christmas Day) closed
- 12/31 (New Year's Eve) regular hours (7:30am–9:00pm)
- January 1 (New Year's Day) closed

Wishing you cheerful holidays that end the year joyfully and welcome a happy new year.

-Anya



### MEET YOUR BOARD MEMBER: ARISTIDE TESSITORE

By: Gigi Godwin,  
Board President

**G**reetings Co-op Owners! I am enthused and excited for you to meet the Co-op's newest Board member: Aristide "Ari" Tessitore. I asked Ari some "get-to-know-you" questions, and here's what he had to share with everyone.

### WHAT WAS YOUR FIRST MEMORY OF WILLY STREET CO-OP?

My first memory of the Co-op was many years ago on an early summer day. I wanted to cook a big dinner for my friends, and decided to cook them a very classic Ari dinner—lots of fresh veggies, a simple chopped salad, and some teriyaki marinated grilled chicken. I was starting to make all of my sauces and marinades from scratch at that time, and I needed more specialty items to accomplish this. So the usual stores my college student self would typically shop at didn't have them. I then decided to go to the Co-op for the first time, and from that day on, the chef in me was in heaven. The gorgeous produce and friendly staff alone got me hooked.

### WHAT DO YOU RELY ON WILLY STREET CO-OP FOR?

I have come to rely on the Co-op for helping me source local meat and also local produce during the parts of the season when I can't grow them myself, and also to fill my pantry with high-quality local grain and flour. This is something that I believe is so important for the Madison community to have access to—both for customers and producers.



### WHAT ARE YOUR TOP THREE FAVORITE WILLY STREET CO-OP FOODS?

1. Tipi Produce carrots
2. Vitruvian Farms mushrooms (Oyster, Lion's Mane, Shiitake, etc.)
3. Hook's blue cheese

### DO YOU HAVE ANY FAVORITE FOOD TRADITIONS?

As a chef who was born into a family where food was everything, we have many food traditions. But I would say the one thing that is constant across all of them is cooking with my Mom. To this day she is still one of the most talented chefs I know, and one of the few people I truly love cooking with in the kitchen. She's the one who taught me how to cook, and to love sharing our food with others. What a gift that has been.

### WHAT ARE YOU MOST EXCITED ABOUT BY BEING A NEW BOARD MEMBER?

I'm excited to really understand how our Co-op works on a higher level, and to also see how it continues to improve its future, as I truly believe it is a vital piece of our greater Madison community.

### BESIDES BEING A WILLY STREET CO-OP BOARD MEMBER, WHAT ELSE DO YOU LIKE TO DO WITH YOUR TIME?

I am a farmer and a chef, so it's easy to say that food is my life. But outside of this, I love woodworking, slacklining, climbing rocks and trees, sailing, playing music, and spending time with my friends (yes, food is usually involved).

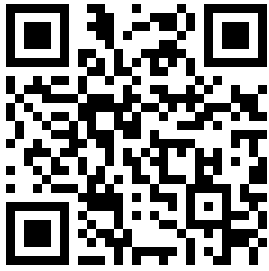
### WHAT DO YOU SEE AS THE BIGGEST OPPORTUNITIES AND CHALLENGES THE CO-OP WILL FACE OVER THE NEXT FEW YEARS?

I believe we are at a very interesting turning point in our country. No matter your political leanings, or religious views, I do think we all, deep down, want what is best for our community. High-quality food and sustaining our land is at the center of this belief. If the Co-op can continue to do the work it has been doing for so long, and also keep reflecting inward on how it can adapt to support our customers and producers through these turbulent times, then I believe we can cement ourselves as the pillar of the community I see us as. This is no simple feat as so much is changing, but I do believe we have the tools and the people needed to achieve this.



To register for classes and check out our refund policy, scan the QR code or go to:

[www.willystreet.coop/events](http://www.willystreet.coop/events)



**SMALL PLATES FOR ENTERTAINING**

Location: Aubergine, 1226 Williamson St.  
Monday, December 1, 6:00pm–8:00pm  
Ages: 12+; adult supervision required  
Your Co-op's Own: Mike Tomaloff  
Fee: \$30 for Owners; \$40 for non-owners  
Capacity: 10  
Tapas, meze, antipasti, dim sum, whatever you call it, small plate dining is a great way to entertain a group with an abundance of variety. We will make several foods for entertaining that not only complement one another, but also vary in prep time and complexity to keep your kitchen humming along without wearing you out before the party! On the menu: Spanish albóndigas, poblano pesto crostini, roasted fingerling potatoes with remoulade, and for the more daring, salmon tartare with homemade crackers. Recipes contain: wheat, milk, eggs. Demonstration with limited hands-on opportunities.

**HAND-MADE PIEROGIS**

Location: Willy West Community Room  
Tuesday, December 2, 5:30pm–7:30pm  
Location: Aubergine, 1226 Williamson St.  
Wednesday, December 10, 6:00pm–8:00pm  
Ages: 16+; adult supervision not required  
Instructor: Sharon Long  
Fee: \$40 for Owners; \$50 for non-owners  
Capacity: 8  
Nothing says “comfort food” like homemade pierogi. Join Sharon to learn how to prepare a warm water dumpling for a variety of fillings, filling, and cooking pierogis as she learned from Polish Chef Maria Obskroba. Our menu will include traditional potato and cheese pierogi as well as kielbasa and onion pierogi. Recipes contain: milk and wheat. Hands-on.

**ELEMENTS OF GUMBO: CRAB**

Location: Willy West Community Room  
Thursday, December 4, 6:00pm–8:00pm  
Ages: 13+, adult supervision required  
Instructor: Steffry Langham  
Fee: \$30 for Owners; \$40 for non-owners  
Capacity: 10  
We will explore the history, culture, and foods that made Louisiana a true melting pot. We will explore by ingredients and/or culture, sampling foods

that contributed to the main dish of the state, Gumbo. Join Steffry to discuss the traditions and history that make Louisiana what it is today. On the menu: Crab Stuffed Beignets, Crab Dip, and Mini Crab Cakes with Cajun Aioli. Everyone will make a seasoning packet to take home as well! Recipes contain: milk and shellfish. Demonstration with limited hands-on opportunities.

**COOKING WITH CHEF PAUL: RICE MANY WAYS**

Location: Lakeview Library  
Thursday, December 11, 6:30pm–7:30pm  
Ages: 12+; adult supervision required  
Your Co-op's Own: Paul Tseng  
Fee: Free; registration required  
Capacity: 12  
Join Chef Paul to explore the wide world of rice! The versatile sweet rice can be turned into all kinds of savory, sweet, or vegan dishes, including mochi. Recipes contain: sesame. Register at <https://www.madisonpubliclibrary.org/events>. Registration will open two weeks prior to the program date on November 29.

**COOKING WITH CHEF PAUL: OVEN-FRIED FOOD**

Location: Aubergine, 1226 Williamson St.  
Thursday, December 18, 6:00pm–8:00pm  
Ages: 12+; adult supervision required  
Your Co-op's Own: Paul Tseng  
Fee: \$30 for Owners; \$40 for non-owners  
Capacity: 10  
Craving fried food? Chicken, fish fry, potato chips—you name it. But the leftover oil can be difficult to deal with. You can use the oven to reach a deep-fried effect! Join Chef Paul in this cooking class designed for those who crave fried food without the trouble of cleaning up the greasy aftermath. Recipes contain: seafood and wheat. Demonstration.

**CULTURAL INFLUENCES OF GUMBO: ASIAN**

Location: Willy West Community Room  
Thursday, December 18, 6:00pm–8:00pm  
Ages: 13+, adult supervision required  
Instructor: Steffry Langham  
Fee: \$30 for Owners; \$40 for non-owners  
Capacity: 10  
We will explore the history, culture, and foods that made Louisiana a true melting pot. We will explore by ingredients and/or culture, sampling foods that contributed to the main dish of the state, Gumbo. On the menu: Cajun Fried Rice, Bourbon Chicken, and Yakamein. Everyone will make a seasoning packet to take home as well! Recipes contain: milk. Demonstration with limited hands-on opportunities.

**CULTURAL INFLUENCES OF GUMBO: NATIVE AMERICAN**

Location: Aubergine, 1226 Williamson St.  
Tuesday, January 6, 5:30pm–7:30pm  
Ages: 13+, adult supervision required  
Instructor: Steffry Langham  
Fee: \$30 for Owners; \$40 for non-owners  
Capacity: 10  
We will explore the history, culture, and foods that made Louisiana a true melting pot. We will explore by ingredients and/or culture, sampling foods that contributed to the main dish of the state, Gumbo. Join Steffry to discuss the traditions and history that make Louisiana what it is today. On the menu: Macque Choux, Three Sisters Succotash, File Lasagne, and Fry Bread. Recipes contain: wheat. Demonstration with limited hands-on opportunities.

**COOKING WITH CHEF PAUL: NUTRITIOUS MEALS ON A BUDGET**

Location: Lakeview Library  
Thursday, January 8, 6:30pm–7:30pm  
Ages: 12+; adult supervision required  
Your Co-op's Own: Paul Tseng  
Fee: Free; registration required  
Capacity: 12  
Join Chef Paul to learn how to select and store produce, meal plan to make the most of fresh fruits and vegetables, and how to reduce food waste in your kitchen. Register at <https://www.madisonpubliclibrary.org/spaces/events/calendar>. Registration will open two weeks prior to the program date.

**A TRADITIONAL TURKISH DINNER**

Location: Willy West Community Room  
Wednesday, January 14, 5:30pm–7:30pm  
Ages: 16+; adult supervision not required  
Instructor: Sharon Long  
Fee: \$45 for Owners; \$55 for non-owners  
Capacity: 8  
Help prepare a culturally traditional Turkish meal with Sharon! On the menu: Ottoman Salad, Kofte made with a combination of beef and lamb, and the quintessential Turkish dessert, künefe. You will also take home a sample of either Ottoman spices or Kofte spices, hand-carried to Madison from Istanbul. Recipes contain: milk, tree nuts, and wheat. Demonstration and hands-on.

**VEGETARIAN COOKING: LENTILS AND LEGUMES**

Location: Aubergine, 1226 Williamson St.  
Wednesday, January 14, 5:30pm–7:30pm  
Ages: 12+; adult supervision required  
Your Co-op's Own: Mike Tomaloff  
Fee: \$30 for Owners; \$40 for non-owners  
Capacity: 10  
You don't have to be a vegetarian to enjoy hearty and healthy ingredients like beans, lentils, and peas. Chef Mike

will demonstrate and serve a hearty lentil stew with greens and potatoes, classic split pea soup, and dal saag (curried red lentils with spinach), and we'll even make a batch of naan bread from scratch. Vegetarian. Recipes contain: wheat, milk, and eggs. Demonstration with limited hands-on opportunities.

**COOKING WITH CHEF PAUL: PLANT-BASED MEALS**

Location: Willy West Community Room  
Thursday, January 15, 5:30pm–7:30pm  
Ages: 12+; adult supervision required  
Your Co-op's Own: Paul Tseng  
Fee: \$30 for Owners; \$40 for non-owners  
Capacity: 10  
Join Chef Paul to learn helpful tips to get started eating more plant-based foods—from setting up your pantry to cooking techniques to replacing animal proteins with plant-based ones to adding more fiber into your daily meals. The options are limitless! Recipes contain: soy and tree nuts. Demonstration only.

**A MADE-WITHOUT-GLUTEN MEAL**

Location: Willy West Community Room  
Tuesday, January 20, 5:30pm–7:30pm  
Ages: 12+; adult supervision required  
Your Co-op's Own: Mike Tomaloff  
Fee: \$30 for Owners; \$40 for non-owners  
Capacity: 10  
Join Chef Mike for some made-without-gluten goodness that everyone can enjoy. Let's start with some soup, hot and sour thickened a little with some cornstarch. Next on the menu: creamy on the inside, crispy on the outside pan-grilled polenta cakes with a rich mushroom ragout and goat cheese. Finally, to finish our foray into flourless foods, a decadent chocolate cake with brandied Wisconsin cherries. Recipes contain: milk, eggs, soy. Demonstration with limited hands-on opportunities.

**COOKING WITH CHEF PAUL: FONDUE AND SHABU-SHABU**

Location: Aubergine, 1226 Williamson St.  
Thursday, January 22, 5:30pm–7:30pm  
Ages: 12+; adult supervision required  
Your Co-op's Own: Paul Tseng  
Fee: \$30 for Owners; \$40 for non-owners  
Capacity: 10  
In cold weather, making stock will warm up our dwellings and hearts. We also like to sit down with family and enjoy a cozy meal together. One of the best ways is to have a hotpot or fondue dinner. This melting pot experience will delight and warm our hearts. In this cooking class, Chef Paul will show you how to make hot and comforting meals from a range of cultural backgrounds from Switzerland to Japan. Recipes contain: milk, wheat, and seafood.



NAVIGATING HOLIDAY TEMPTATIONS

Location: Zoom  
Wednesday, December 10, 12:00pm–1:00pm  
Instructor: Katy Wallace, ND  
Fee: Free; registration required  
Capacity: 50  
Have you experienced the benefits of a healthy diet most of the year only to find you go overboard when faced with tempting holiday foods during the holiday season? Join Katy Wallace, ND, in discussing approaches that can help a person enjoy the holidays without undermining health.

HORMONE BALANCE, NATURALLY

Location: Zoom  
Wednesday, January 21, 12:00pm–1:00pm  
Instructor: Katy Wallace, ND  
Fee: Free; registration required  
Capacity: 50  
Do you suspect your hormones are out of whack? Katy Wallace, Naturopathic Doctor of Human Nature will present four priorities to focus on to balance your hormones naturally, without replacement- or bio-identical hormones.

BALANCING BLOOD PRESSURE

Location: Zoom  
Wednesday, February 18, 12:00pm–1:00pm  
Instructor: Katy Wallace, ND  
Fee: Free; registration required  
Capacity: 50  
To succeed in lowering blood pressure naturally, it helps to combine proper dietary changes with natural supplements and activities. Join Katy Wallace, Naturopathic Doctor, of Human Nature, LLC, in a presentation of multiple strategies to lower blood pressure.



SPROUTS: IT'S EASY BEIN' CHEESY

Location: Willy West Community Room  
Tuesday, January 13, 4:00pm–5:00pm  
Ages: 5–11 years old; adult supervision not required  
Your Co-op's Own: Mike Tomaloff  
Fee: \$15 for first child of Owner (\$12.50 for each additional child); \$25 for each child of non-owner  
Capacity: 10  
Cheese comes in all shapes, sizes, colors, and smells! Join the Sprouts and Mr. T. to sample a bunch of different cheeses, some familiar and some not so familiar. Then, we'll turn some of that cheese into a creamy sauce and put it on macaroni for a delicious mac and cheese! Recipes contain: milk, eggs, and wheat. Hands-on

**SPROUTS: CHICKEN AND DUMPLING SOUP**  
Location: Aubergine, 1226 Williamson St.  
Monday, January 19, 4:00pm–5:00pm  
Ages: 5–11 years old; adult supervision not required  
Your Co-op's Own: Mike Tomaloff  
Fee: \$15 for first child of Owner (\$12.50 for each additional child); \$25 for each child of non-owner  
Capacity: 10

The holidays are behind us, the New Year is underway, and there's still more chilly weather ahead! What's a Sprout to do? How about warming up with some classic comfort foods? Join Chef Mike to make a pot of rich and hearty chicken soup full of pillowy soft dumplings, which we'll enjoy with buttery rolls. Be warned, you might need a nap afterwards—this is serious winter coziness. Recipes contain: eggs and wheat. Hands-on.

SPROUTS: I DIP, YOU DIP, WE DIP

Location: Willy West Community Room  
Tuesday, February 10, 4:00pm–5:00pm  
Ages: 5–12; adult supervision not required  
Your Co-op's Own: Mike Tomaloff  
Fee: \$15 for first child of Owner (\$12.50 for each additional child); \$25 for each child of non-owner  
Capacity: 10  
Roll up those sleeves 'cuz this might get a little messy. The Sprouts are getting together again to roll some truffles and make some bon bons to dip and enrobe in some delicious Fair Trade chocolate from the Co-op. We'll make traditional chocolate ganache truffles, salted caramel chocolates, and some creamy coconut balls! We'll eat a few, and you can take some home for your Valentine, too! Recipes contain: milk. Hands-on.

SPROUTS: TANGHULU

Location: Aubergine, 1226 Williamson St.  
Thursday, February 26, 4:00pm–5:00pm  
Ages: 5–12; adult supervision not required  
Your Co-op's Own: Mike Tomaloff  
Fee: \$15 for first child of Owner (\$12.50 for each additional child); \$25 for each child of non-owner  
Capacity: 10  
Tanghulu, fresh fruit coated in a hard sugar shell, has been a big hit online lately and has been a popular treat in China since the Song Dynasty, 1000 years ago! It's easy and fun to make, looks really cool, and is of course very tasty. Mr. T. will guide the Sprouts to carefully prepare the sugar, skewer our fruits, dip them in the sugar and quickly plunge them into icy water. Recipes contain no allergens. Hands-on.

SPROUTS: BOBA? YOU BETCHAI!

Location: Willy West Community Room  
Tuesday, March 10, 4:00pm–5:00pm  
Ages: 5–12; adult supervision not required  
You're gonna need a big straw to get all those squishy boba pearls from the bottom of your cup! Fortunately, Mr. T has a stash of them and all the fixings to make our own brown sugar boba teas at home! Recipes contain: milk (non-dairy milk option available). Hands-on.

SPROUTS: POP DON'T STOP

Location: Aubergine, 1226 Williamson St  
Thursday, March 26, 4:00pm–5:00pm  
Ages: 5–12; adult supervision not required  
Your Co-op's Own: Mike Tomaloff  
Fee: \$15 for first child of Owner (\$12.50 for each additional child); \$25 for each

child of non-owner  
Capacity: 10  
Join Mr. T. and the Sprouts to make popcorn the old-fashioned way, in a big pot—no microwave required! We'll pop some up and turn some into popcorn balls to take home, some we'll drizzle with chocolate, and then we'll snack on some classic buttery, salty popcorn with a sweet beverage. Recipes contain: milk and tree nuts. Hands-on.



**45-MINUTE INDIVIDUAL NUTRITION CONSULTATIONS**  
Location: Aubergine, 1226 Williamson St.  
Wednesday, December 3, 1:30pm–4:45pm  
Wednesday, December 17, 1:30pm–4:45pm  
Tuesday, January 20, 1:30pm–4:45pm  
Wednesday, February 4, 1:30pm–4:45pm  
Wednesday, March 18, 1:30pm–4:45pm  
Location: Willy West Community Room  
Wednesday, January 28, 1:30pm–4:45pm  
Virtual:  
Wednesday, March 4, 1:30pm–4:45pm  
Fee: \$55 for Owners; \$90 for non-owners  
An individual nutrition consultation is your opportunity to learn how the correct food choices for your body can enhance your well-being. A one-on-one session with Katy Wallace of Human Nature includes a 45-minute consultation regarding your health goals, as well as lifestyle and food choice suggestions geared toward addressing health goals and developing sustainable change. Appointments are confirmed upon payment. Payment is due at the time of scheduling; otherwise, the appointment will be released to other interested parties. Payment is non-refundable and non-transferable unless notice of cancellation or rescheduling is provided seven (7) or more days prior. To register for the next available opening, email [info@humannaturellc.com](mailto:info@humannaturellc.com) or call 608-301-9961.

*Classes provided by Willy Street Co-op are not designed to and do not provide medical advice, professional diagnosis, opinion, treatment, or services. Classes are for informational and educational purposes only and are not meant to replace medical consultation with your physi-*



HERBAL GIFT-MAKING

Location: Aubergine, 1226 Williamson St.  
Sunday, December 14, 10:00am–2:00pm  
Ages: 12+; adult supervision required  
Instructor: Linda Conroy  
Fee: \$60 for Owners; \$70 for non-owners  
Capacity: 20  
If you're looking for ways to keep up with the spirit of giving without giving in to the pressure to spend lots of money on trendy but less-than-ecological gifts, look no further! Everyone will take home 10+ herbal preparations that you can gift to loved ones over the holidays, including body spray, lip balm, felted soap, herbal condiments, lotion bar, dream pillow, tea blend, and more. Hands-on.



BAKING SOURDOUGH BREAD

Location: Willy West Community Room  
Saturday, January 10, 9:00am–11:00am  
Location: Aubergine, 1226 Williamson St.  
Thursday, January 15, 5:30pm–7:30pm  
Ages: 12+; adult supervision required  
Instructor: Wendy Porterfield  
Fee: \$30 for Owners; \$40 for non-owners  
Capacity: 12  
Learn the art of sourdough—and enjoy fresh bread, too! Discover the health benefits of sourdough, how to care for a starter, and how to mix, knead, shape, and bake bread. You'll take home a dough ball to bake, an organic starter with locally grown flour to feed it, and a recommended supply list. Please bring a small bowl and a tea towel to transport your dough. Recipes contain: wheat. Hands-on.



Need a Place to Host?

The Co-op Community Spaces have you covered!

We've got spaces to host your next get-together, birthday party, book club, meeting, workshop, or any other fun idea you may be envisioning!

Check out both Aubergine and Willy West Community Room features and pricing at: [www.willystreet.coop/community-spaces](http://www.willystreet.coop/community-spaces)



DECEMBER 3–16

**coop deals**  
Sales For Everyone!

Barbara's Bakery  
**Cheese Puffs**  
7 oz • Save \$1.98 on 2

**2 for \$6**



Amy's  
**Burritos**  
6 oz • Save \$2.58 on 2

**2 for \$6**



Muir Glen  
**Organic Tomatoes**  
14.5 oz • Save \$2.98–\$3.58 on 2

**2 for \$4**



RXBAR  
**Protein Bar**  
1.83–1.9 oz • Save \$1.58 on 2

**2 for \$4**



Brew Dr.  
**Kombucha**  
14 fl oz • Save 58¢ on 2

**2 for \$5**



Dr. McDougall's  
**Soup Cups**  
Select Varieties  
1.8–3.4 oz • Save \$1.58 on 2

**2 for \$4**



Waterloo  
**Sparkling Water**  
12 pk • Save \$1.30

**\$5.49**

South of France  
**Hand Soap**  
8 fl oz • Save 90¢

**\$3.39** 

Imagine Foods  
**Organic Broth**  
32 fl oz • Save 90¢

**\$3.79**



Heritage Store  
**Rosewater Spray**  
8 fl oz • Save \$2.50

**\$9.49**

Kite Hill  
**Plant-Based Ravioli & Tortellini**  
9 oz • Save \$2.30

**\$6.49**

Crofter's  
**Organic Premium Fruit Spread**  
16.5 oz • Save \$2.00

**\$4.99**



Bob's Red Mill  
**Organic Gluten-Free Old Fashioned Rolled Oats**  
32 oz • Save \$2.30

**\$7.69**

Davids  
**Hydroxyapatite Mouthwash Concentrate**  
4 fl oz • Save \$3.00

**\$8.49**

Brianna's  
**Salad Dressing**  
12 fl oz • Save 99¢

**\$3.50**



Amy's  
**Organic Soup**  
13.65–14.7 oz • Save \$1.00

**\$3.99**

Daisy  
**Sour Cream**  
8 oz • Save 40¢

**\$1.59**

Jeff's Naturals  
**Organic Pitted Kalamata Olives**  
7 oz • Save \$1.50

**\$5.49**



Every Man Jack  
**Beard Oil**  
1 fl oz • Save \$2.00

**\$9.99**

Nordic Naturals  
**Omega-3**  
120 ct • Save \$9.00

**\$22.99**

Boulder Canyon  
**Potato Chips**  
6–6.5 oz • Save \$1.20

**\$3.29**



Fishwife  
**Albacore Tuna**  
3.2 oz • Save \$2.00

**\$5.99** 

Koyo  
**Ramen**  
2–2.1 oz • Save 44¢

**\$1.25**

Dr. Bronner's  
**Pure Castile Magic Bar Soap**  
5 oz • Save \$1.70

**\$3.29**



Sales on this page valid December 3–16, 2025.  
All sales and coupons subject to availability. Sales quantities limited.



evanhealy  
**French Rose Clay Mask**  
1 oz • Save \$5.00  
**\$16.99**



Watkins  
**Assorted Natural Food Coloring**  
4 ct • Save \$2.30  
**\$6.99**



Aura Cacia  
**Bubble Bath**  
13 fl oz • Save \$4.00  
**\$7.49**



Equal Exchange  
**Organic Chocolate Chips**  
10 oz • Save \$2.00  
**\$7.99**



Bob's Red Mill  
**1 to 1 Gluten-Free Baking Flour**  
22 oz • Save \$1.50  
**\$4.79**



Klean Kanteen  
**Rise Tumbler**  
16 oz • Save \$6.00  
**\$23.99**



Equal Exchange  
**Organic Tea**  
20 ct • Save \$1.99  
**\$3.50**



Dandies  
**Vanilla Marshmallows**  
10 oz • Save \$1.29  
**\$3.50**



Miss Jones Baking Co  
**Organic Buttercream Frosting**  
11.29 oz • Save \$1.80  
**\$5.99**



Wholesome Sweeteners  
**Organic Brown Sugar**  
24 oz • Save \$2.60  
**\$4.69**



**Festive Favorites**

DECEMBER 17–30

**coop deals**  
Sales For Everyone!

Justin's  
**Organic Peanut Butter Cups**  
1.4 oz • Save \$1.58 on 2

**2 for \$4**



Bionaturae  
**Organic Gluten-Free Pasta**  
12 oz • Save \$1.00

**\$3.99**



Kevita  
**Probiotic Refresher**  
12 fl oz • Save 98¢ on 2

**2 for \$4**



Treeline Nut Cheese  
**Plant-Based Soft Cheese**  
6 oz • Save \$1.80

**\$5.99**



Mary's Gone Crackers  
**Organic Super Seed Crackers**  
4 oz • Save \$1.79

**\$3.50**



Alter Eco  
**Organic Chocolate Bars**  
2.65–2.82 oz • Save \$1.40–\$1.60

**\$4.39**



King Arthur Baking Company  
**All-Purpose Unbleached Flour**  
5 lb • Save \$2.00

**\$6.49**

Tucson Tamale  
**Tamales**  
10–11 oz • Save \$2.30

**\$5.49**

Earth Balance  
**Buttery Spread**  
15 oz • Save 70¢

**\$5.79**



Badger  
**Organic Badger Balm for Hardworking Hands**

2 oz • Save \$2.00

**\$7.99**

Angie's  
**Boom Chicka Pop Sea Salt Popcorn**

4.8 oz • Save \$1.29

**\$3.00**

KAL  
**Lithium Orotate**  
60 ct • Save \$3.50

**\$6.79**



Equal Exchange  
**Pecan Halves**  
bulk • Save \$1.50/lb

**\$9.99/lb**

Bionaturae  
**Organic Durum Semolina Pasta**

16 oz • Save 79¢

**\$3.00**

Bass Brushes  
**Large Paddle Bamboo Brush**

1 ea • Save \$12.00

**\$13.99**



Weleda  
**Skin Food Cream**  
2.5 oz • Save \$4.00

**\$14.99**

Xlear  
**Spry Xylitol Gum**

100 pc • Save \$1.60

**\$6.39**

Farmer's Market  
**Organic Pumpkin Pie Mix**

15 oz • Save \$1.50

**\$3.29**



Soothing Touch  
**Bath Salts**  
32 oz • Save \$1.30

**\$5.99**

Tom's of Maine  
**Whole Care Toothpaste**

4 oz • Save \$2.00

**\$5.99**

Smarty Pants  
**Kids Plus Multi & Omegas**

60 ct • Save \$8.00

**\$17.99**



Pacific Foods  
**Organic Soups**  
Select Varieties

32 fl oz • Save \$1.30

**\$4.49**

Ithaca  
**Hummus**

10 oz • Save \$1.50

**\$3.99**

Organic Valley  
**Organic Thick Cut Shredded Cheese**

6 oz • Save \$1.00

**\$4.49**



Sales on this page valid December 17–30, 2025.  
All sales and coupons subject to availability. Sales quantities limited.



Booda Organics  
**Booda Butter  
Lip Balm**

.15 oz • Save \$1.49

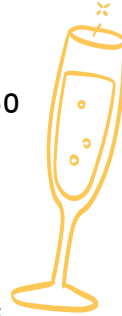
**\$2.50** 



Béquet Caramel  
**Holiday Celtic  
Sea Salt  
Caramels**

3.6 oz • Save \$1.50

**\$4.99**



Q Drinks  
**Drink Mixers**

Select Varieties

4 pk • Save \$1.98 on 2

**2 for \$7**



Mrs. Meyer's  
**Hand Soap**

12.5 fl oz • Save \$1.10

**\$4.69**



Immaculate Baking Company  
**Organic Cinnamon Rolls**

17.5 oz • Save \$4.50

**\$5.49**



Talenti  
**Peppermint  
Bark Gelato**

16 fl oz • Save \$1.00

**\$4.99**



Califia Farms  
**Almond Milk  
Holiday Nog**

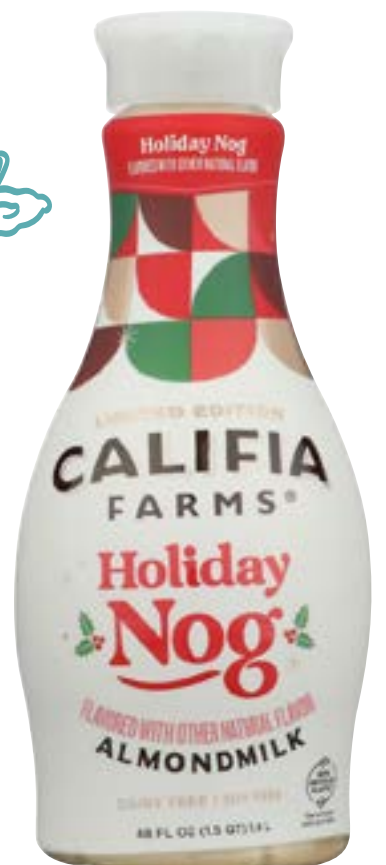
48 fl oz • Save 50¢

**\$4.99**

Alden's  
**Organic Creamy  
Eggnog Ice Cream**

48 fl oz • Save \$2.50

**\$9.99**



R.W. Knudsen  
**Sparkling Crisp  
Apple Cider**

750 ml • Save \$1.29

**\$4.50**



Organic Valley  
**Organic Eggnog**

32 fl oz • Save 20¢

**\$5.79** 

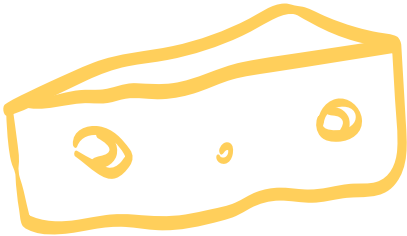


# Festive Favorites

# WILLY STREET CO-OP'S



Laura Chenel  
**Thyme & Rosemary  
Marinated Goat  
Cheese**  
6.2 oz  
**\$10.99**



Divina  
**Organic Pitted  
Castelvetrano  
Olives**  
4.9 oz  
**\$7.29**



Treeline TreeNut Cheese  
**Herb Garlic  
French-Style  
Soft Cheese**  
6 oz  
**\$7.79**



Stellar  
**Simply Stellar  
Pretzel Braid**s  
12 oz  
**\$6.99**



G.H. Cretors  
**Cheese & Caramel  
Mix Popcorn** **L**  
7.5 oz  
**\$5.29**

Bunky's  
**Hummus** **L**  
10 oz  
**\$5.49**



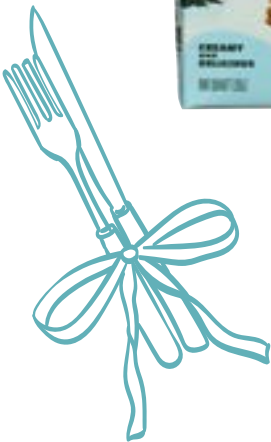
Hidden Springs Creamery  
**Driftless Cranberry  
and Cinnamon** **L**  
5 oz  
**\$7.99**



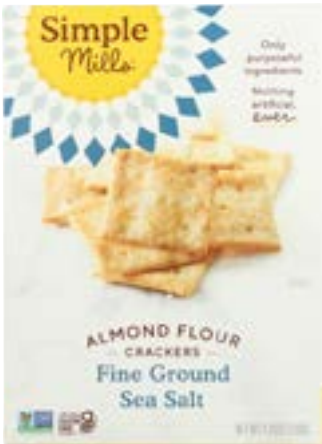
Organic Valley  
**Organic Eggnog** **L**  
32 fl oz  
**\$5.99**



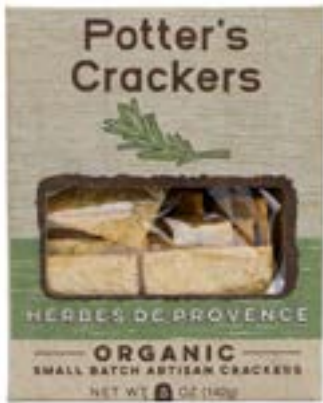
Fortune Favors  
**The Everything  
Sweet & Savory  
Candied Pecans** **L**  
8 oz  
**\$14.99**



Simple Mills  
**Fine Ground Sea  
Salt Almond Flour  
Crackers**  
4.25 oz  
**\$5.79**



Hook's Cheese  
**Blue Paradise** **L**  
**\$16.49/lb**



Potter's Crackers  
**Crackers** **L**  
5 oz  
**\$5.49**



Quince & Apple  
**Shallot Confit  
with Red Wine** **L**  
6.5 oz  
**\$7.49**



Gail Ambrosius  
**Dark Chocolate  
Truffle 6 pc** **L**  
3 oz  
**\$15.99**




# HOLIDAY ENTERTAINING GUIDE



Walker's Shortbread  
**Shortbread  
Finger Cookies**  
5.3 oz

**\$5.49**



One Barrel Brewing Company  
**Gentry's Champagne  
Hard Cider**   
6x12 fl oz

**\$12.49**



Big Dipper Wax Works  
**Beeswax Tapers**  
2 pc

**\$12.49**



Bautista Family  
Organic Dates  
**Medjool Dates**

**\$14.99/lb**



Four Fat Fowl  
**St. Stephen Triple  
Crème Brie**

**\$34.99/lb**



Tierra Farm  
**Roasted Salted  
Organic Mixed Nuts**  
bulk

**\$17.99/lb**



Madison Sourdough  
**Seed & Grain  
Boule**   
8.5 oz

**\$3.50**



Kila Cava  
**Organic Brut**  
25.36 fl oz

**\$12.99**



Spence  
**Smoked Wild  
Sockeye Salmon**  
4 oz

**\$12.99**



Underwood  
**The Bubbles**  
355 ml

**\$6.99**



Willy Street Co-op   
**9" Cherry Pie**

**\$19.99**

Willy Street Co-op   
**6" Cherry Pie**

**\$9.99**

Willy Street Co-op   
**6" Vegan**

**Made-Without-Gluten  
Cherry Pie**

**\$10.99**

Ramsay  
**California  
Cabernet Sauvignon**  
25.36 fl oz

**\$18.99**



R.W. Knudsen  
**Sparkling Crisp  
Apple Cider**  
750 ml

**\$5.79**



# CO-OP KIDS GIFT GUIDE



## KLEAN KANTEEN KIDS CLASSIC WATER BOTTLE

BPA- and lead-free water bottles, made with 90% post-consumer recycled 18/8 stainless steel.



## KIKKERLAND NATURE KALEIDOSCOPE

Collect sticks, rocks, leaves, and flowers to create beautiful, one-of-a-kind mosaic patterns.



## KIKKERLAND TOOTHBRUSH HOLDER

Whimsical toothbrush holders to add a little fun to your morning routine.

## CHRONICLE BOOKS CARD GAMES

Classic card games for kids with a unique twist.



## EEBOO PUZZLES

Puzzles illustrated by independent artists, offered in a variety of sizes.

## FOLKMANIS PUPPETS

Folkmanis offers a wide variety of puppets to spark the imagination and encourage play.



# INCLUSIVE TRADE GIFT GUIDE



## SHARAY'S BRITTLE

Crunchy, artisan brittle made from premium nuts and caramelized cane sugar in Appleton, WI.

## TEY-ART SOCKS

Alpaca socks made by skilled artisans in Peru.



## ECO CANDLE CO CANDLES

Handcrafted soy candles made in Appleton, WI.

## QUOTABLE CARDS

Greeting cards with beautifully rendered, insightful quotes.



## GIANT JONES CANADIAN-STYLE SPRUCE BEER

Beer made by an independent, woman-owned, certified organic craft brewery!

## MOON VALLEY ORGANICS LOTION BAR

Herbal lotion bars infused with calendula and comfrey to sooth and restore skin.



Inclusive Trade products are from companies owned and operated by individuals from underrepresented groups. [willystreet.coop/inclusive-trade](http://willystreet.coop/inclusive-trade)

# NEW YEAR'S EVE ENTERTAINING GUIDE

## MARIEKE GOUDA MATURE GOUDA (6-9 MONTH)

Handcrafted in Wisconsin using farmstead milk, then aged to develop caramel and butterscotch notes balanced by a creamy, nutty finish.



## CYPRESS GROVE HUMBOLDT FOG

This iconic American goat cheese features a striking line of edible vegetable ash through its center. Creamy and tangy with subtle citrus notes.



## DIVINA STUFFED GRAPE LEAVES

A mixture of creamy Arborio rice, onion, mint and dill wrapped by hand in grape leaves.



## OLYMPIA PROVISIONS PORK PISTACHIO PÂTÉ

Rustic pork pâté marinated in red wine, fresh thyme, and shallots, studded with pistachios and capped in a brandy aspic.



## GRAN PASSIONE PROSECCO

Fruity notes of banana, apple, and notes of acacia flowers.



## FIREHOOK ROSEMARY SEA SALT CRACKERS

Rosemary and flaky sea salt, baked together to crunchy snack perfection.



## TSAR NICOULAI GOLD PEARL SALMON ROE

Bright color, discernible pop, and rich robust sea flavor.

# N/A BEVERAGE BEER & WINE ENTERTAINING GUIDE



## MOCK & CO N/A WISCONSIN OLD FASHIONED SWEET

This non-alcoholic Old Fashioned is a flavorful tribute to Wisconsin's favorite cocktail—no mixers or measuring required!



## FLVR! N/A CHOCOLATE DARK BREW

This dark, non-alcoholic brew boasts a luxurious body and smooth bitterness, thanks to an abundance of dark malt and cacao nibs.



## MOUNT FISHTAIL SAUVIGNON BLANC ZERO

New Zealand's Mount Fishtail ships its NA wine to some of the world's best evaporative distillation facilities in Belgium to produce what tastes and drinks like Marlborough Sauv Blanc.

## NEWBLOOD RED BLEND N/A

This non-alcoholic red wine offers notes of oak, plum, and dark chocolate, with only 2.4g of sugar per 100ml and fewer calories than traditional Shiraz.



## LEITZ EINS ZWEI ZERO SPARKLING RIESLING N/A

From Rüdesheim, this non-alcoholic sparkling Riesling offers notes of green apple, pear, and Riesling spice. It's an easy-drinking wine with its palate-clearing slate minerality.





# GOURMET GIFT GUIDE



## COOP'S ORIGINAL HOT FUDGE SAUCE

Mouthwatering hot fudge that's rich, smooth, thick from the snappy looking wax-covered jar.



## GRAZA SIZZLE EXTRA VIRGIN OLIVE OIL CAN

The mature, mid-season Picual olives give it a mellow flavor and higher smoke point than finishing oils, making it versatile for roasting, sautéing, baking, and marinating.



## WONDERSTATE ORGANIC DRIFTLESS BLEND

Roasted in the rolling hills of Western Wisconsin, Wonderstate Coffee produces exceptional, ethically sourced coffee.



## FISHWIFE TINNED FISH

Woman-founded and -led, responsibly sourced, and packed in attractive, colorful packaging.



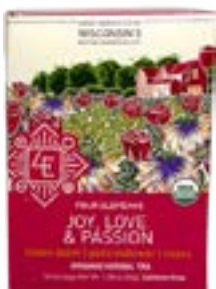
## KOLSVART CANDY SWEDISH FISH

These delightful raspberry-flavored candy fish are made in Sweden and are vegan and gluten-free.



## TONY'S CHOCOLONELY CHOCOLATE BARS

Tony's Chocolonely exists to end exploitation in cocoa while making incredibly delicious (and generously-sized) chocolate bars.



## FOUR ELEMENTS TEA

This floral blend features roses, lemon balm, passionflower, hibiscus, and borage grown on a certified organic farm near Baraboo.



## MITICA MARCONA ALMONDS

Spanish Marcona almonds, also known as the "Queen of Almonds," are naturally sweet, plump, and flavorful.



## DRIFTLESS PROVISIONS THE HUNTERS DUAL

This salami duo features Bison Landjaeger and Elk Cacciatore, a nod to all present and past hunters.



## FORTUNE FAVORS THE CLASSIC SWEET & SALTY CANDIED PECANS

This Madison-made snack's perfect balance of sweet and savory flavors makes it ideal for gifting.



## MADISON CHOCOLATE ORGANIC CHOCOLATE DIPPED MANGO

Delicious, sweet and tart organic mangoes dipped in 72% dark chocolate.



## GAVIOLI SPARKLING BLOOD ORANGE JUICE

An effervescent, alcohol-free celebratory drink crafted with real fruit juice.



## AMERICAN WINE PROJECT FLOWER POP

This sparkling, deep-colored dry rosé features bright fruit, white flowers, blood orange, and sweet sage.



## J. HENRY & SONS WISCONSIN BOURBON

Handcrafted in Wisconsin using an heirloom red corn and aged in new, charred oak barrels. Originally developed in 1939 at the University of Wisconsin. Available at Willy North and Willy West only.



## ISLAND ORCHARD APPLE CHERRY CIDER

Door County's first locally grown, locally produced hard cider!



## FEVER-TREE GINGER BEER

This non-alcoholic ginger beer is crafted from a signature blend of three gingers lending to its bold, refreshing, not-too-sweet flavor. Perfect with spirits or on its own.



## MADAME CHU SATAY PEANUT SAUCE

Handmade, authentic Southeast Asian sauce produced locally in small batches without MSG.



## GIANT JONES TRIPLE

Pear, white pepper, and clove notes mingle with floral and orange marmalade hop flavors over a toasty, honey-like malt.



## DASHELITO'S SWEET HEAT CANDIED JALAPENO SAUCE

Begins with a sweet note and finishes with a lingering, just-right smoky spice.





COMMUNITY SHARES OF WISCONSIN ADDS 16 NEW MEMBER NONPROFITS THAT YOU CAN SUPPORT THROUGH CHIP

By: Community Shares of Wisconsin

Community Shares of Wisconsin is a vibrant collaborative community of local nonprofit organizations that addresses social, economic, and environmental problems through grassroots activities, advocacy, research, and public education. When you “CHIP” at the Willy Street Co-op, 100% of your donation goes to Community Shares of Wisconsin to support local nonprofits.

On November 19, Community Shares of Wisconsin added 16 nonprofits to our membership, bringing the total number of member nonprofits to 82. The new member nonprofits of Community Shares of Wisconsin are 350 Wisconsin, Access to Independence, Bikes for Kids Wisconsin, Black Men Coalition Foundation, Bridge Builders, Community Immigration Law Center (CILC), Healthy Climate Wisconsin,

Kennedy Heights Community Center, Madison Worker Cooperatives (MadWorC), Maydm, Movin’ Out, Inc., Open Doors for Refugees, Root 2 Rise, Wisconsin EcoLatinos, Wisconsin LGBTQ History Project, and YWCA Madison.

These nonprofits join the other member nonprofits of Community Shares of Wisconsin in working on essential issues like civil liberties, sustainability, LGBTQ+ rights, voting rights, healthy food and farms, criminal justice reform, affordable housing, and diversity, equity, and inclusion.

If you would like to support these nonprofits, just say “yes” when the cashier asks if you want to “CHIP.” You can also “CHIP” when using self-checkout. The Co-op collects your donation and gives 100% of the money to Community Shares of Wisconsin, which distributes the donation equitably among our member nonprofits while also providing training and technical support for those nonprofits.

Community Shares of Wisconsin knows that at a time when nonprofits are under attack, bold action is required. To further advance the local social justice and environmental justice movements, Community Shares of Wisconsin proudly took the bold action of increasing membership significantly.

“Community Shares of Wisconsin’s power comes from our member nonprofits and our collective networks,” said Cheri Dubiel, Executive Director of Community Shares of Wisconsin. “Building that power and that network through additional member nonprofits increases the support all of our member nonprofits receive and ultimately the

support they can provide to our community.”

Community Shares of Wisconsin is cooperatively run, and every member nonprofit has a seat on the board and a voice in how the organization is operated. Member nonprofits are part of a community where organizations support each other, gain a broader perspective on change, and are part of something bigger while working toward the common good.

“When deciding to add more nonprofits to our membership, we decided to open our arms as widely as we could to support as many local nonprofits as possible” said Hedi Rudd, Membership Chair at Community Shares of Wisconsin. “Since 2018, when we last opened our membership, we have adapted our membership requirements to make membership more accessible to nonprofits that meet our values rather than focusing on external fundraising requirements. This has led Community Shares to become a more inclusive organization that is more effective at addressing today’s issues.”

The member nonprofits of Community Shares of Wisconsin receive access to exclusive fundraising oppor-

tunities, capacity building, networking, and collaboration opportunities with like-minded organizations. Fundraising opportunities include The Big Share® (which has raised over \$5.7 million since 2015), the Community CHIP® program at Willy Street Co-op (which has raised over \$5 million since 1978), and a “share” of excess funds raised by Community Shares of Wisconsin each year. Member nonprofits can also participate in the Backyard Heroes program that highlights member volunteers and the annual Community Change-Maker Awards that honors local leaders and organizations. Member nonprofits receive training in marketing, operations, management, member recruitment, and more to help build fundraising capacity and expand each member nonprofit’s reach.

In addition to donating through the Community CHIP program at Willy Street Co-op, you can support the member nonprofits of Community Shares of Wisconsin through a donation during The Big Share, our annual online day of giving on March 3, 2026.

You can learn more about Community Shares of Wisconsin at communityshares.com.

Photo Courtesy: Wisconsin Women’s Network



# TRUFFLE CHEESE



Laura Chenel  
Black Truffle  
Marinated  
Goat Cheese  
6.2 oz  
**\$10.99**



Wood River Creamery  
Black Truffle  
Cheddar Gruyere  
8 oz  
**\$5.99**



Montchevre  
Goat Cheese  
Truffle Mini Log  
4 oz  
**\$5.99**

# TRIPLE CRÈME CHEESE



Schroeder Käse  
Triple Crème  
Brie  
7 oz  
**\$10.99**



Président  
Triple Crème  
Brie  
8 oz  
**\$8.99**



Ile de France  
Saint André  
Mini Triple  
Crème  
7 oz  
**\$11.49**



Four Fat Fowl  
St. Stephen  
Triple Cream  
**\$34.99/lb**  
Wheels appx. 10oz  
and \$21.99/ea



FISCAL YEAR 2026 OPERATING AND CAPITAL BUDGETS

By: Paige Wickline,  
Director of Finance

Fiscal Year 2026 is a 53-week year, with one additional week of sales and labor costs. Every five years, we have a 53-week year per our bylaws: “The fiscal year of the Co-op shall be from the first Monday nearest June 30th to the Sunday nearest June 30th next, for a revolving 52/53-week cycle. FY26 runs June 30, 2025 through June 29, 2026.

Since the spring of 2024, everyone at our Co-op has worked to position ourselves to have a small profit in FY26. This included extensive focus on when and how staff are scheduled to work, along with a review of all our expenditures. In addition, our sales growth was double what we had anticipated in FY25, which allowed us to become profitable beginning in FY25Q2 and lay the groundwork for small profits in FY26.

OPERATING BUDGET

Our operating budget is a projection of sales revenue, wages and benefits, and all other expenditures to run our Co-op. This budget is the blueprint that guides our expenses and focus for the year.

FY26 Operating Budget		
	Dollars	% of Sales
Sales	\$73,063,258	100.00%
Cost of Goods Sold	\$46,322,106	63.40%
Gross Income (Margin)	\$26,741,152	36.60%
Personnel Costs	\$18,957,536	25.95%
Other Operating Expenses	\$7,862,050	10.76%
Total Operating Expenses	\$26,819,586	36.71%
Income (Loss) from Operations	(\$78,434)	-.11%
Other Income (Expenses)	\$271,218	.37%
Other Income (Loss)	\$193,784	.27%

TOTAL SALES

The FY26 sales projections for our Co-op include 2.9% sales growth over the previous year, after adjusting for FY26 having one additional week of sales compared to FY25. Sales growth will come from increased transactions across three retail sites, with a slight increase in the amount folks spend each time they shop.

We project that 38.7% of our sales will come from our Middleton location, 35.7% from our East location, and 25.6% from our North location. North’s sales continue to increase faster than at our other locations and are budgeted to grow 6.47% this year compared to the previous year.

GROSS INCOME (MARGIN)

Gross Income refers to the percent of sales dollars remaining after subtracting the cost of goods sold (COGS). Gross Income is the money used to pay for our operations. Gross Income can also be expressed as a percent of sales.

There are no significant changes in the budget with COGS or our Gross Margin %. We continue to monitor the impact of tariffs and immigration practices on our cost of goods sold.

Our gross income, expressed as a percent of sales, is budgeted at 36.6%, which is a slight increase over the previous year. To achieve this, we will continue to work on reducing our costs of the products we buy through quantity purchase discounts and monitoring our sales mix.

PERSONNEL

Personnel expenses include wages for worked hours, paid time off, and benefits. These costs are budgeted to be 25.95% of sales. We remain focused on aligning labor with our sales revenue. This includes maintaining labor hours as sales grow, so the additional sales revenue is available to cover the rising costs of benefits and annual wage increases.

OTHER OPERATING EXPENSES

Other expenses for running our Co-op include costs related to Occupancy, Operations, Promotions, Depreciation, Administration, and Governance. The total budget for all of these categories is \$7,862,050 in dollars and 10.76% of sales. Other operating expenses are down from the previous year as a percent of sales by .50%.

INCOME FROM OPERATIONS

Our income from operations is budgeted at a loss of (\$ 78,434) or -.11% of sales. This is because we are projecting sales growth to be less than FY25, while personnel expense growth will hold steady.

BUDGET FOCUS

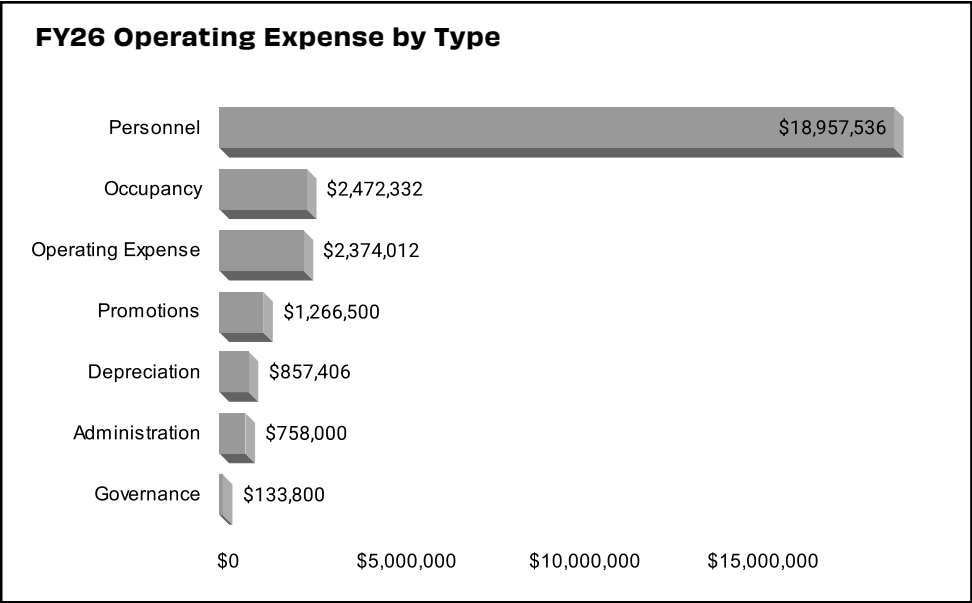
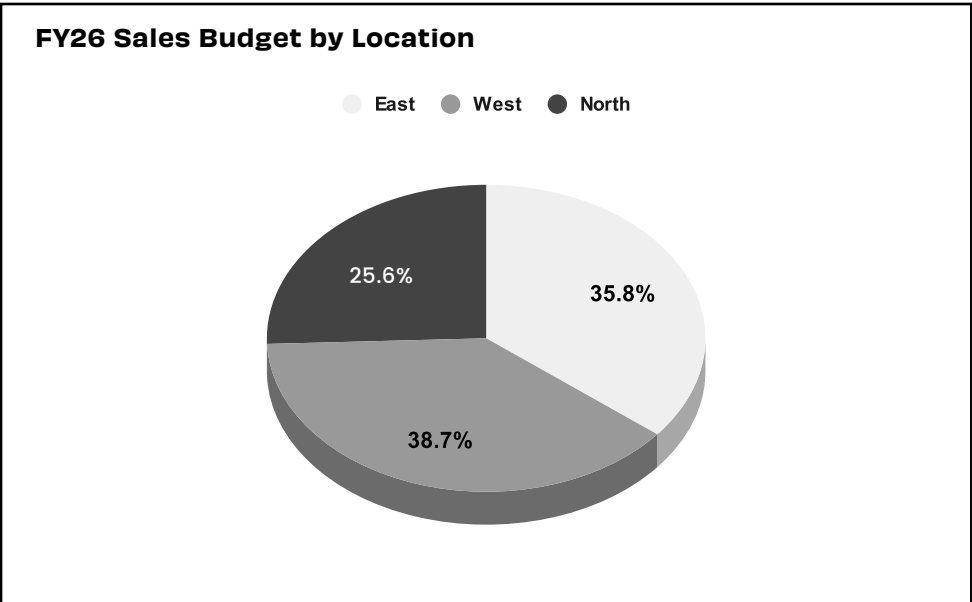
Our FY26 focus remains on our

long-term financial sustainability. This focus includes an emphasis on how to maximize sales and revenue growth, as well as the ongoing alignment of our personnel expenses with revenue.

CAPITAL BUDGET

The FY26 capital budget is \$1,017,600. These items are purchases that will be listed on our Balance Sheet as Long-Term Assets of property and equipment when they are purchased. Our major capital investment in FY26 is a refrigeration upgrade at Willy East. This upgrade allowed us to replace old refrigerants and equipment with more environmentally friendly alternatives.

We thank you for your ongoing patronage and support. If you have any questions regarding the FY26 budget, feel free to email me at p.wickline@willystreet.coop.



FY26 Capital Budget	
Item	\$
Unallocated Contingency Equipment	\$300,000
Unallocated Contingency Technology	\$50,000
East Refrigeration Upgrade	\$500,000
East Planned Replacement of Other Equipment	\$21,000
West Equipment Upgrades	\$24,300
North Equipment Upgrades	\$25,300
Co-op-wide - Technology Upgrades	\$97,000
Total	\$1,017,600



**BY: MELISSA REISS,  
PURCHASING ASSISTANT**

**MOCK & CO N/A  
OLD FASHIONEDS**



Enjoy Wisconsin's favorite cocktail, without the alcohol! This ready-to-drink, non-alcoholic Old Fashioned delivers a classic, nostalgic flavor profile. It's perfectly blended with bitters, cherry, citrus, and carbonation, plus a unique ginger kick that mimics the mouthfeel and burn of alcohol. No mixers or measuring needed—just pure, flavorful enjoyment, whether you're cutting back, quitting entirely, or simply seeking a delicious alternative.

Learn more at [www.mockandco.com](http://www.mockandco.com). Available at all stores.



**THE SALSA MAN'S  
SALSA**



Gourmet, handcrafted salsas are produced in Watertown, WI utilizing fresh, locally sourced ingredients. Newly added to Willy East and now at all three stores.

Learn more at [www.facebook.com/thesalsamanssalsa/](http://www.facebook.com/thesalsamanssalsa/)



**DRIFTLESS  
PROVISIONS  
SLICED PEPPERONI**



If you have eaten a Salvatore's pepperoni pizza lately and thought, man is this great pepperoni, well you can now get it from our Meat department for your own creations! This uncured, sliced pepperoni offers a bold, satisfying flavor, perfect for pizza night, snack boards, and everyday meals. Crafted from humanely raised pork and grass-fed beef, it delivers the richness you desire without compromising on quality. Each slice is naturally fermented for a classic tang, with a balanced hint of spice that warms the palate without overwhelming it. No synthetic nitrates or nitrites; free of BHT, soy, and MSG. Available at all stores.

Learn more at [www.driftlessprovisions.com](http://www.driftlessprovisions.com).



**FIELD DAY ORGANIC  
CORN CHIP DIPPERS**

These chips are made for dippin', and that's just what they'll do. Great for salsa, guac, or topping on chili. Certified Organic and free of artificial flavors, colors and preservatives. Available at all stores.

Learn more at [www.fielddayproducts.com](http://www.fielddayproducts.com).



**GRAZA OLIVE OIL:  
NEW REFILL CANS!**

Big fan of the Graza olive oil? Also into saving plastic? We now stock refill cans of both Drizzle and Sizzle to top up your bottles at home. Available at all stores.

Learn more at [www.graza.co](http://www.graza.co).



**KOLSVART SWEDISH  
FISH CANDY**

Kolsvart, established in Malmö, Sweden in 2012, produces gluten-free, vegan, and naturally flavored candy fish. Beginning with licorice, the company emphasizes simplicity, purity, natural flavors, and carefully chosen ingredients. This approach results in products with minimal additives and clean, distinct tastes. Kolsvart also engages in collaborations with artists. Available at all stores.

Learn more at [webshop.skansen.se/en/brands/kolsvart](http://webshop.skansen.se/en/brands/kolsvart).



**TOTS ON THE STREET—ON THE HOT BAR!**



This mother-and-daughter business, founded in 2019, started with a food truck and a passion for potatoes. Each gourmet stuffed tot is handcrafted, bursting with flavor, and made with love. Based in Milwaukee and serving at a variety of events all around Southern Wisconsin, you can catch them at an event (posted on their website), but you don't have to travel that far for these delicacies! They have landed on our hot bar at the stores. Come scoop some up! Available at all stores.

Learn more at [www.totsonthestreet.com](http://www.totsonthestreet.com).





## YOUR YEAR-END DONATION ADVANCES SOCIAL AND ENVIRONMENTAL JUSTICE

Like no other time in recent history, our basic rights and freedoms are under attack. Your donation is urgently needed and greatly appreciated.

Community Shares of Wisconsin offers you the choice of supporting nearly 70 local nonprofits working on voting rights, healthy food systems, criminal justice reform, housing advocacy, environmental protection, LGBTQ+ rights, and much more.

Your donation is an investment in nonprofits that are challenging systems, holding decision-makers accountable, and keeping democracy alive.

[communityshares.com/donate](https://communityshares.com/donate)

Photo provided by Wisconsin Women's Network

### SAVE THE DATE

The Big Share® is Tuesday, March 3, 2026

An online day of giving that supports the member nonprofits of Community Shares of Wisconsin.



### Savings Emailed!



See what's new & tasty in produce or what's on sale for Owners each week!

[www.willystreet.coop/emails](https://www.willystreet.coop/emails) to sign up  
- you can unsubscribe any time you wish.

### ATTORNEY PAUL O'FLANAGAN

Coop member,  
**PROGRESSIVE & LOCAL  
LAW FIRM OFFERING:**

**WILLS, TRUSTS, TAX,  
ESTATE PLANS, PROBATE,  
GUARDIANSHIP & FAMILY  
ASSISTANCE TO FOLKS  
AT REASONABLE COST.  
FREE HOUSE CALLS.**

**CALL: 608-630-5068**

## Shopping with Kids?

Kids are free to take a piece of pre-washed fruit from the basket near the Produce Department.



Compliments of the Willy Street Co-op Produce Department



## Power your home or business with community solar from MGE.

Get affordable, carbon-free energy from MGE's Strix Solar array in Fitchburg. Learn more about Shared Solar today! Scan the code or visit [mge.com/sharedsolar](https://mge.com/sharedsolar) to enroll.



**mgoe**  
your community energy company

GS3456



### Advertise in the *Reader*!

Reach over 35,000 Co-op Owners  
Find info at [willystreet.coop/advertising](https://willystreet.coop/advertising)  
**willy street co-op**

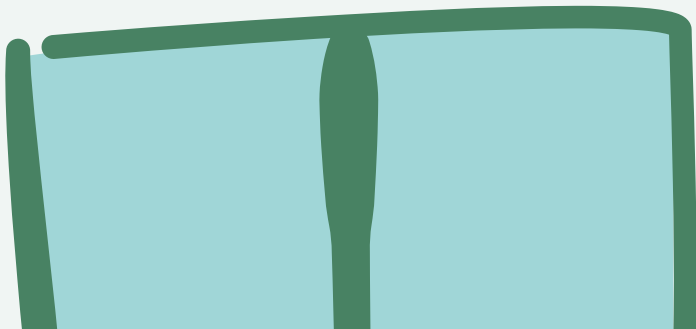
Give the

# GIFT OF EXPERIENCE

This Holiday Season

Our cooking and wellness classes make learning fun, inspiring, and hands-on. Give someone an experience that sparks creativity and supports their New Year's wellness goals.

To purchase classes: Visit our Customer Service desk or sign up online at [willystreet.coop/events](http://willystreet.coop/events)



## Holiday Season Hours

Christmas Eve  
Tuesday, December 23<sup>rd</sup>  
**CLOSING AT 6 PM**

Christmas Day  
Wednesday, December 25<sup>th</sup>  
**CLOSED**

New Year's Eve  
Wednesday, December 31<sup>st</sup>  
**REGULAR HOURS**

New Year's Day  
Thursday, January 1<sup>st</sup>  
**CLOSED**

# Aubergine & Dane Arts Holiday Market

## December 5 & 6 at Aubergine

1226 Williamson St.  
12/5 5-8pm • 12/6 11-4pm

Paintings, drawings, prints,  
pottery, jewelry, and other  
handmade gifts!

Light snacks and refreshments will be offered. Live music, full bar available through open doors between Café Coda and Aubergine.



*Aubergine*  
A Willy Street Co-op Community Space





## HOLIDAY GIFT AND ENTERTAINING EDITION

### Hu Cashew Butter + Pure Vanilla Bean Dark Chocolate

Hu prides itself on its simple, organic, and Fair Trade ingredients. I pride myself in eating chocolate that tastes good. Hu chocolate tastes particularly good. The chocolate is rich without being bitter, and the cashew filling offers a soft, creamy contrast to the firm snap of the chocolate exterior. The Pure Vanilla Bean flavor is a standout: classic, smooth, and tasty.

-Lucas, Admin

1

### Maple Valley Cooperative Organic Maple Candy

L

IYKYK. I'm going to reveal to you one of the rare sleeper items here at WSGC: Small batch outta Cashton, WI. Pretty sugar molds of decadent maple sugar, these make a PERFECT MiniGift for just about anybody on your list. No chocolate? No problem! Neighbors, Aunties, Letter Carriers, Piano Teachers will remember that you gifted them these!

-Amy, Admin

2

### Kalamazoo Candle Company Fraser Fir 2-Wick Candle

I love everything about winter: the snow, a chilly breeze on a cold sunny day, bundling up for a brisk walk, and cozying up inside with a book and warm drink. This candle captures those vibes perfectly. The scent is crisp and not cloying. It has great throw and is long-lasting, perfect for chilly winter nights.

-Kait, General Merchandise

3

### Krinke's Market Black Popcorn

L

I have never cooked popcorn myself without it being in a pre-made bag. This popcorn got my attention, and after trying it, I will never return to my previous way of eating popcorn. Willy North only.

-Dwayne, Grocery

4

### Tierra Farms Bulk Organic Roasted Curry Cashews

i

Delicious, filling, perfect for a quick snack or a crunchy charcuterie element.

-Katy, Front End

5

### Racine Kringle Co. Raspberry Kringle

L

THESE ARE THE BOMB! Locally made, traditional Wisconsin pastry, and a little slice of joy with every bite. I love eating them at breakfast with some coffee, but they're also a fantastic sweet dessert.

-Arlo, Front End

7

### Rishi Tea & Botanicals Everyday Matcha

L

I'm not a coffee drinker, so my breakfast beverage of choice has been matcha for a while. I love this kind of matcha because it's smooth and not too bitter and gives me just the boost I'm looking for in the morning!

-Heidi, Grocery

6

### Bautista Family Organic Date Ranch Organic Medjool Dates

I was never a date guy until I started working in the Produce department at the Co-op. You will often hear the phrase "nature's candy" applied to various fruit, and you may have scoffed at this notion if you're a candy addict like myself. Let me tell you, these will rewire your brain. They are that good, no lie.

-Shannon, Grocery

8

### Organic Satsuma Mandarins

December is peak Satsuma mandarin season! Satsuma is my favorite variety of all the mandarins. "Zipper skins" make them easy to peel, and full of rich, sweet, mandarin flavor. It's a burst of sunshine in every bite!

-Andy, Purchasing

9

### Fishwife Smoked Salmon with Fly by Jing Chili Crisp

This is the best smoked salmon tin I've ever eaten. I especially love the Sichuan Chili Crisp flavor giving my cracker game a real kick.

-Nico, Grocery

10





### Calendars & Planners

We always get such cool and unique calendars and planners this time of the year! There is a design (or two or three) for everyone—it can be hard to decide! Our calendars/planners are really high quality and come in various sizes to fit any space. It's so nice to have a calendar or planner that is enjoyable to look at everyday

-Abigail, Grocery

11

### Folkmanis Puppets

Folkmanis has been making the most delightful puppets since the '70s. They are so detailed and fun—my daughter has the Snowy Owl and not only can you make the owl's wings flap, there's also a post inside that lets you spin the owl's head all the way around. A perfect gift for the young people in your life.

-Caitlyn, Communications

12

### Tey-Art Alpaca Socks

i

Keep your feet warm this winter with Alpaca socks! A great sock for hikers to keep your feet nice n' toasty and wicks away any moisture. Made in Peru with Fair Trade practices. These socks will make great stocking stuffers this upcoming holiday season!!

-Carmelo, Produce

13

### Clasen European Bakery Pfeffernüsse

i L

AKA German spice cookies. In my opinion, the best holiday cookies. Clasen's recipe is special—not only do they have the perfect balance of traditional spices, they also dip it in dark chocolate before coating it in powdered sugar. Perfect with a hot cup of tea.

-Abigail, Grocery

14

### Madison Chocolate Co. London Chew

i L

Need a gift for a friend with adventurous taste buds? Locally made, this London chew is quality chocolate with a unique spin! Chocolate, graham cracker, coconut, but then throw some curry flavor in the mix and you have a bite you won't soon forget! Willy East and Willy North only.

-Rachael, Deli

15

### Wood River Creamery Black Truffle Cheddar Gruyere

L

I love this cheese because it is locally made and the secret ingredient to my baked mac-n-cheese. Shhh, don't tell. This cheese is so creamy and that black truffle flavor is the perfect "kick." It's perfect for melting in a recipe requiring cheese or on a charcuterie board.

-Steffry, Finance

16

### Sartori MontAmoré

L

This cheese tastes like a combination of cheddar (but not too sharp) and Parmesan (but creamier). Made in Plymouth, Wisconsin, about two hours away from Madison and Middleton. This is our family's go-to for a cheese tray.

-Brendon, Communications

17

### Mifroma Alpenhorn

AKA Hornkukase. This Swiss alpine cheese is somewhat near a gruyere or appenzeller, with a nutty, onion-y, brothy flavor that is pretty great. This cheese also took third place at the 2024 World Cheese Awards. Willy East and Willy West only.

-Matt, Cheese

18

### Schär Entertainment Crackers

Good, especially considering these crackers are gluten-free. Slightly buttery and salty, a mild but tasty little cracker. Willy East and Willy North only.

-Eric, Grocery

21

### Olli Salumeria Fennel Pollen Salame

I like mine thin-sliced on a charcuterie board next to Hook's Cheddar and fresh blueberries. Think butter melting through a fantastic chew. Think picnics with just the right breeze and just the right company.

-Meghan, Front End

19

### Biloxi Shrimp Co. 16/20 Shell-On Shrimp

Great shrimp harvested from the Gulf Coast of Mississippi. Certified Forrest Gump-approved!

-Nick, Purchasing

20





# Know of a nonprofit in need of funding?

Apply for a Community Reinvestment Fund (CRF) grant!

\$85,000 in grants will be awarded to nonprofits and/or cooperative organizations benefiting Dane County with priority given to organizations run, operated, and/or benefitting marginalized groups and organizations with limited access to funding.

The CRF supports endeavors that:

- Promote food justice and/or access
- Create or develop cooperative businesses
- Promote sustainable agriculture
- Promote health and well-being
- Advocate for social change

See [willystreet.coop/CRF](http://willystreet.coop/CRF) for details. Applications are due January 15, 2026, and grants will be awarded in April.

Give the

# GIFT OF GOOD & FOOD & WELLNESS

This Holiday Season

Make gift-giving easy—and extra meaningful!

From December 1–31, when you give the gift of Co-op Ownership (paid in full), you'll receive a \$5 Co-op gift card for yourself and \$5 for your giftee.

It's a thoughtful way to expand a loved one's access to local, sustainable food and support our community's farmers, makers, and producers.

To purchase Ownership: Visit any of our three stores and our Customer Service team will be happy to help, or go to [willystreet.coop/ownership/gift-ownerships](http://willystreet.coop/ownership/gift-ownerships).

# Thank you for voting for us!

# DECEMBER 3!

Owners Take **10% OFF** wellness & bodycare items

## Advertise in the *Reader!*

Reach over 35,000 Co-op Owners  
Find info at [willystreet.coop/advertising](http://willystreet.coop/advertising)

**willy street co-op**

## Help Save a Tree

Go to [willystreet.coop/emails](http://willystreet.coop/emails) to sign up to get the *Reader* via email. For every 1,000 Owners who switch from a printed newsletter to the email version, we'll save one tree per month.

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