

willy street co•op

# READER

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

VOLUME 52 • ISSUE 4 • APRIL 2026



ANNOUNCING OUR  
**2026 CRT**  
 GRANT AWARDS

PLUS: 2026 SUSTAINABILITY REPORT, GARDENING FLYER, PLANT-BASED PROTEINS FOR PEOPLE & PLANET

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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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..... **GIGI GODWIN**



..... **TATIANA DENNIS**



..... **ISABEL FREINKEL**



..... **ARISTIDE TESSITORE**



..... **IKE ROSS**



..... **ANTHONY HERNANDEZ**



..... **DEBRA SHAPIRO**



..... **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.

**April 22, 2026**  
**June 24, 2026**

**August 26, 2026**  
**Sept. 23, 2026**

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(includes the GM, Executive Assistant, and Board Administrator)

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**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 INFORMATION



### WESTBY COTTAGE CHEESE

Why did you discontinue carrying the pint size of Westby Cottage Cheese? The large size often goes bad before I can use it up.

During covid many companies went through packaging changes and were unavailable for long stretches of time. Westby Cottage Cheese was one of these. My buyer at the time informed me he found the new codes for the large sizes so that is all we ended up adding back and onboarding new brands to fill the gaps. I just checked and saw that the pints are available again. I will look into adding one or two as space allows since this is a local creamery we have a long history of supporting. -Nate Groth, Willy North Grocery Manager

### GREENBOX COMPOST

Wondered if you could start a Greenbox compost program drop off option. Greenbox provides greenbox containers. The customer pays \$19 per month- able to compost meat etc. Customer drops off compost every two weeks and provides a fresh one. Greenbox.com

Thanks for your comment. Our three retail stores, production kitchen, and Central Office have worked with three local composting businesses for the last several years (Green Box, Curbside Composter, and Earth Stew Composting Services) for managing “back of house” food waste from our food production and produce prep areas and for “front of house” waste from foods purchased for consumption in our retail commons. We also collect staff generated food waste in the break room at our Central Office and the classroom kitchen at our community space, Aubergine. As much as we would love to consider expanding these services, we simply do not have the economic means, space, labor hours, nor expertise to build and manage a drop-off food composting program for the Owners or neighborhoods we serve. We also do not wish to compete with composting programs and initiatives that already exist (and we support). The City of Madison lists some resources and guides for dealing with food scraps on these Streets and Urban Forestry webpages: [www.cityofmadison.com/streets/food-scraps](http://www.cityofmadison.com/streets/food-scraps) and [www.cityofmadison.com/streets/trash-recycling/waste-reduction/home-composting-resources](http://www.cityofmadison.com/streets/trash-recycling/waste-reduction/home-composting-resources). Here are links to the service providers we work with: [www.withgreenbox.com](http://www.withgreenbox.com), [www.curbsidecomposter.com](http://www.curbsidecomposter.com), [www.earthstew.com](http://www.earthstew.com). -Amanda Ikens, Owner Resources Coordinator

### TRASH SIGNS

I wear bifocals. The signs about what to put into the different disposal bins in the eating section at Willy Street East are in such a position that I cannot read them. When I look down & under, I'm looking through the wrong part of my glasses.

Thanks for your customer comment! We will be making some changes to that area in the next few months and we'll keep this in mind as we make new signage for that area. -Brendon Smith, Marketing & Communications Director

### FRESH SPINACH AND SALAD MIX

I have been buying fresh spinach and salad mix from the co-op for ages. I have noticed a major decline in these products to do with water - water in the boxed ones and water in the bulk ones. We just bought the salad mix yesterday and already I am having to throw 1/2 of it out because it's wilted and just threw out half a box of Earthbound spinach because it was so soggy half of the spinach was muck before I could use it all up and I use in my morning omelet everyday!

One problem I see is this whole misting the cr.. out of everything in the produce section, which I am against, but the boxed stuff is also soaked when you open it ( both organic girl and earthbound,. I put paper towels in the box to soak up the water, doesn't help. I have no idea what to do, but we can't afford to keep buying boxes or bags of these items and have to throw half of it out. Are some people using their box or bag up in one go? I can't imagine that.

Thanks for the feedback! I'm not sure what exactly is happening with the salad items you mentioned, as I don't think the misting of the produce would impact these items: they're in sealed containers, and the bulk spinach and salad do not get misted. There may be some level of ‘drift’ for the salad containers to the far right side nearest the automatic misters, but the 90% of these salad items have no contact with water in the display case. There are a couple of “transition” periods when we sometimes see quality concerns with product. In the fall, California farms transition production from the central valley to the south, and then in the spring, back into the central valley region. Maybe this is what you are seeing? It's also possible the product could have been exposed to temperatures below 32 at some point in transition to our stores. This would certainly cause the product to deteriorate into a mush mess! Because you mentioned products that do not come into contact with the misters, it seems likely one or both of these scenarios is the cause? Misting produce is a best practice in the industry. More so than refrigeration, hydration helps keep certain produce items fresh and helps to reduce loss and food waste. Our display cases at all locations are set up so that items (lettuce, leafy greens) that need hydration get misted, while others do not (eggplant, peppers, cucumbers). I will be at our East location later this morning and will check the misting situation to ensure it is not having a negative impact on these products, and pass the info on to the Produce Manager so they can work with their team and ensure they are following best practices (rotating product, doing routine quality inspections, etc). The next time you are in the store, feel free to request a refund for the spinach and salad mix you purchased, and I apologize for any inconvenience this has caused! I know how frustrating it can be when you're in the kitchen getting a meal ready only to find an ingredient you need and just purchased can't be used! Thanks for taking the time to bring this to our attention! -Andy Johnston, Produce Category Manager

### MAILED NEWSLETTER

I want to thank you for continuing to mail out your newsletter. I get tons of emails every day, and if the Reader landed in my inbox, I probably wouldn't take time to open it. But the physical copy lets me slow down on a weekend morning, have a cup of tea, and unplug after a long week in front of a computer. And I appreciate that.

Thanks for taking the time to write in about the paper Reader. We are hoping many people make the switch to a digital Reader but are happy to continue our tradition of mailing the paper version. Thanks for tuning in! -Caitlyn Tompkins, Marketing Manager

### THANK YOU CO-OP AND OWNERS

Dear Willy Street Purchasing and Owners, First, thank you to Melissa Reiss for her recent article on Inclusive Trade Vendors. As a local organic and sustainable herb farmer and producer, you and your owners sustain many craftspeople beyond your imagination. I have been offering my herbal wellness made from herbs grown on our farm in the Baraboo Bluffs since 1987. Your stores are always in the top three most successful customers we service throughout the country. From that wellspring, I can employ seven very happy and team-oriented women, with good pay. Our local North Freedom community benefits from our presence, and this keeps a purpose for cultivating these precious healing plants on our farm year after year. I applaud your owners and your purchasing department for their support of local producers, understanding quality, and, of course, good taste! To see this farm in action, we offer a free Open Farm Day. This year, on June 6 from 12-5. Sincerely and with LOVE, Jane Hawley Stevens Four Elements Organic Herbals

Thank you for taking the time to write such a thoughtful comment! It was shared with both Melissa, who wrote the article (and said you made her week!) and Caitlyn, our Reader editor who was also delighted to receive your message! We love being able to highlight and support vendors like you; it's such a huge part of why we are all here doing what we do. I'll make sure to share the Open Farm Day info with the rest of our team as well, thanks for the note about it! -Liz Muñoz, Director of Purchasing

### COCA-COLA

I wanted to reach out about why Coca-Cola products are being sold at Willy Street. I came down the aisle the other day and saw the section of Coke and Sprite and seriously thought I was in a different store. To me this seems completely against Willy Street's principles of concern for the community and sustainable practices. The social and environmental problems with Coca-Cola products are well known. From plastic pollution (top contributor of branded plastic waste), depleting water resources, especially in poorer cities and countries, to forceably displacing farmers and little accountability on working conditions of its suppliers. I really hope you reconsider selling Coca-Cola products. If these are acceptable, it seems that the principles and values need to be changed.

I appreciate you sharing your concerns about us carrying Coca-Cola products. We have been selling Coca-Cola and Pepsi products at our stores since just after we opened Willy North in August of 2016. We changed our product policy at that time to better serve our growing community and to reflect a more inclusive perspective as to what we would be willing to carry. We are both a natural foods store and a neighborhood store, so excluding products that our Owners want us to provide felt inconsiderate. I can see how this would appear to be in conflict with our goals around sustainability and community health. We have been leaning into this tension for years. I believe our principles and values have changed to be more accepting and less judgmental of other people's choices. I appreciate you voicing your opinion. Many might not know about Coca-Cola's operations and practices. Thank you! -Dean Kallas, Grocery Category Manager

### CO-OP MUG

Several many years ago I got a Willy St coffee mug at the East store. It was ( :o ) maroon. You don't still happen to have them, do you?

While we have had a few versions of Willy Street branded mugs over the years, we do not currently have one. Thank you for asking! -Tim Ruddy, Willy East General Merchandise Manager

Have a comment or request you would like to share?

WE WOULD LOVE TO HEAR FROM YOU!



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**JUST ENOUGH!**

Feel free to purchase just one stalk of celery or broccoli, one bunch of grapes, or one banana.

Produce Staff can cut a cabbage or cauliflower in half for you.

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

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**By: Anya Firszt,  
General Manager**

**H**ello dear Owners,  
Hello April! Last month's weather was all over the place. One day we had snow, and the next it was warm enough for flip-flops and short sleeves. I'm hoping the cold is behind us so we can enjoy and celebrate more sunshine and spend more time outdoors.

This month, we have a few dates to think about, including April Fool's Day and the Spring General Election (April 7), Arbor Day, tax day, and Earth Day, to name a few.

**EARTH DAY - APRIL 22**

Earth Day is celebrated on April 22 and has been raising awareness about protecting the environment and supporting sustainability for 56 years.

We're celebrating Earth Day all week at the Co-op, from April 20 to 26. During this time, you can get 15% off most bulk items, except for bulk water and coffee. Buying in bulk reduces single-use packaging and lets you buy only what you need. You can also help by bringing your own reusable grocery bag, or opt to receive the Co-op's newsletter electronically (at [willystreet.coop](http://willystreet.coop) emails). What will you do to support Earth Day this year?

If you want to learn more about how the Co-op supports sustainability, see page 8 or visit our website at [willystreet.coop/sustainability](http://willystreet.coop/sustainability). You'll find information about how we use energy more efficiently, reduce food waste, lower climate emissions, and support renewable energy.

**TIME TO GET YOUR HANDS DIRTY!**

If you're looking forward to gardening again, we just got in a fresh supply of Purple Cow Organics activated compost, potting soil, and seed starter mix to help your plants thrive. We also have organic seeds and gardening supplies available now, and locally grown organic plant starts will be here around the middle of the month. For more information, check out the Spring Garden Flyer on page 16 of this issue.

**TUPI PRODUCE - END OF AN ERA**

Tipi Produce has been a part of our community for as long as I can remember. After 36 years of bringing the Co-op tasty, delicious carrots, cabbage, napa cabbage, peppers, watermelon, and other root crops, Beth Kazmar and Steve Pincus have shared that they are moving into semi-retirement and will close their wholesale business.

Now, they will offer on-farm u-picks for anyone who wants to visit and pick their own asparagus, strawberries, plum tomatoes, basil, and garlic, but (sadly) no carrots. Reservations are needed for most u-pick dates; join their email list for updates. To learn more about getting Tipi Produce, visit: [www.tipiproduce.com](http://www.tipiproduce.com).

Thank you, Beth and Steve, for all you have done for the organic food movement, organic farming, and our co-op community. Best wishes on your new journey.

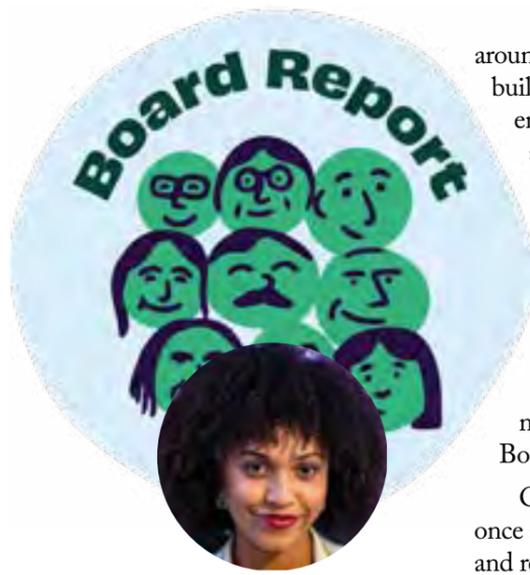
**REMINDERS**

If you haven't already claimed your Fiscal Year 2025 patronage, you have until June 28, 2026, to do so. Those Owners receiving patronage are welcome to use it as store credit toward a purchase, redeem it for cash, or donate it to Double Dollars.

If you want to get Co-op notifications by email, please check that we have your current email address. You can update it at Customer Service or by emailing [ora@willystreet.coop](mailto:ora@willystreet.coop).

Until next month, don't be afraid to get your hands dirty!

-Anya



**By: Tatiana Dennis, Board Member**

**A**s chair of the Board Development Committee (BDC), I am proud of our commitment to diverse perspectives and inclusive participation. That commitment shows up in our approach to local food access, Board elections, and making space for the broader community to help shape your Co-op's future.

The BDC brings together Co-op staff, Board members, and Owners to share input on the health and future of our Board and help guide its direction. This work includes preparing for the Annual Meeting, reviewing and sharing Board candidate materials, supporting election processes, and staying in conversation about what strong Board leadership should look like right now for our Co-op.

As Madison continues to change, this work feels especially important. Our city is growing and shifting, and honestly, it feels like it is always construction season these days. As that happens, our Co-op is thinking carefully about how its governance reflects the community

around us. For BDC, this work is about building a Board that is informed, engaged, and connected to the values and needs of Co-op Owners across a changing Dane County.

This year is off to a strong start. We have already begun shaping our annual focus and priorities for the year ahead. I have appreciated stepping into this role and learning more about the many moving parts that support strong Board leadership behind the scenes.

Our full Board meetings are held once a month and help us stay proactive and responsive to Owner and community needs. They are always open to Owners, unless the Board is in executive session, and attending one can be a great way to learn more about how decisions are made, what the board is discussing, and how the Co-op stays accountable to its mission and its Owners.

The Board Development Committee is also one of the places where we help plant seeds for future leadership. In the coming months, we will begin sharing more information about running for the Board. If you have ever been curious about Board service or want to better understand how the Co-op is governed, I hope you will stay tuned, attend a meeting, and consider getting involved.

**TO ATTEND A MEETING**

See the Board meeting schedule at [willystreet.coop/events](http://willystreet.coop/events) for date, time, and location.

**TO APPLY TO BE ON A COMMITTEE**

Visit [willystreet.coop/committees](http://willystreet.coop/committees) for a list of committees, what they do, and how to apply to join them.

**TO LEARN ABOUT BECOMING A BOARD CANDIDATE**

Watch for information later this spring!

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**Marquette-Atwood Neighborhood Art Walk**  
Sunday, May 3, 2026 11:00 A.M. to 5:00 P.M.  
Come enjoy a spring day!  
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### MARVELOUS MUSHROOMS

Location: Willy West Community Room  
Monday, April 6, 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 to delve into some delicious dishes using mushrooms. This overview of mushroom cookery includes a roasted mushroom roulade with crispy, buttery layers of phyllo dough; oyster mushroom and bay scallop stew with a crusty baguette; and rich duxelle with toast points. Recipes contain: milk, shellfish, dairy, wheat. Demonstration with hands-on opportunities.

### BONE BROTH FROM SCRATCH: A COLLAGEN-RICH SUPERFOOD

Location: Willy West Community Room  
Tuesday, April 7, 5:30pm–7:00pm  
Ages: 15+; adult supervision required  
Instructor: Wendy Porterfield  
Fee: \$30 for Owners; \$40 for non-owners  
Capacity: 12

Homemade bone broth that gels is an indication of bone broth rich in collagen, and it is so delicious and accessible to make! Come learn a number of ways to prepare broth with bones from any kind of animal you have access to. This simple superfood is such a gift to our joints, skin, gut, and overall health, and it can and should be consumed year-round. Gluten-free, grain-free, dairy-free. Mostly demonstration with limited hands-on opportunities.

### KNOWLEDGE OF THE GRANDMOTHERS: STOCKS AND BROTHS

Location: Aubergine, 1226 Williamson St.  
Tuesday, April 14, 6:00pm–8:00pm  
Ages: 12+; adult supervision required  
Instructor: Linda Conroy  
Fee: \$45 for Owners; \$55 for non-owners  
Capacity: 20

Our grandmothers knew the healing power of stocks and broths. Linda Conroy will share their benefits in a hands-on workshop. Participants will be inspired to boost the nutritional value and flavor of stocks and broths, using vegetables, mushrooms, beef and chicken bones, and herbs. Bring your favorite vessel to take home base ingredients. Recipes, samples, and base ingredients are included. Demonstration and hands-on.

### CULTURAL INFLUENCES OF GUMBO: ITALIAN

Location: Willy West Community Room  
Thursday, April 16, 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: Olive Salad and Make-Your-Own Mini Muffulettas, Bordelaise, and Fig Cookies. Everyone will make an Italian seasoning packet to take home. Recipes contain: eggs, wheat, dairy, and shellfish. Demonstration with limited hands-on opportunities.

### COOKING WITH CHEF PAUL: DUMPLINGS AND POTSTICKERS

Location: Aubergine, 1226 Williamson St.  
Thursday, April 16, 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

Potstickers and dumplings—a classic appetizer and also a meal in itself! Join Chef Paul to learn how to make potstickers from scratch. Make your own wrappers, fillings, and dipping sauce! Chef Paul will also teach the basic pasta dough-making skills in the class, plus how to cook the dumplings and how to fry the pot stickers to golden brown perfection. Recipes contain: seafood and wheat. Demonstration with limited hands-on opportunities.

### COOKING WITH CHEF PAUL: THAI CURRY AND SPRING ROLLS

Location: Willy West Community Room  
Thursday, April 23, 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 how to make a Thai fresh curry paste and turn into a curry dish (vegetarian or carnivore—your choice). In addition, we will also explore the fresh spring rolls with various proteins, vegetables, and sauces. Recipes contain: seafood. Demonstration.

### SPRING LUNCHEON

Location: Aubergine, 1226 Williamson St.  
Tuesday, May 5, 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 to create a spring lunch menu including a bright and refreshing endive salad with citrus fruits and spring onions, crispy zucchini fritters with chutney, a cheesecake dessert made with the sous vide method, and a sparkly fruit shrub mocktail (that would make a great cocktail, too!). Recipes contain: wheat, milk, and eggs. Demonstration with limited hands-on opportunities.

### CULTURAL INFLUENCES OF GUMBO: AFRICAN

Location: Aubergine, 1226 Williamson St.  
Tuesday, May 12, 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: Jambalaya, Okra and Tomato Stew, Calas, and Hush Puppies. Everyone will make a Voodoo Seasoning packet to take home as well! Laissez les bon temps rouler. Recipes contain: milk, tree nuts, and wheat. Demonstration with limited hands-on opportunities.

### SUMMER BERRIES (ARE COMING SOON!): SWEET AND SAVORY DISHES

Location: Willy West Community Room  
Wednesday, May 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

There are many ways to utilize the berries that are in season. We'll balance sweet and savory, and explore some new and different takes on familiar fruits (and some classics, too!). On the menu: raspberry glaze for grilling, fresh baby spinach and blackberries with a warm balsamic dressing, strawberry and brie bruschetta, and a blueberry clafouti. Recipes contain: dairy, eggs, gluten. Demonstration with limited hands-on opportunities.

### COOKING WITH CHEF PAUL: A TRIBUTE TO MARTIN YAN

Location: Willy West Community Room  
Thursday, May 21, 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 honor Martin Yan, a popular Chinese chef and TV personality. Paul will select some of his favorite recipes and adapt them to make in

our home kitchens—certainly, fortune cookies will be included. On the menu: golden vegetable balls, steamed egg with meat and seafood, succulent mushroom and cabbage, and tender chicken foo yung. Recipes contain: egg, seafood, and wheat. Demonstration.

### COOKING WITH CHEF PAUL: CAST IRON IOI

Location: Aubergine, 1226 Williamson St.  
Thursday, May 28, 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

Bring your cast iron skillet from home to learn how to season, clean, and maintain it properly—this is one cooking pan you shouldn't be without! On the menu: vegan stir-fried vegetables, tofu with a vegetable medley, blackened fish, and vegan cobbler—all made in cast iron! Recipes contain: fish and wheat. Demonstration and hands-on.

### TRADITIONAL TUSCANY

Location: Willy West Community Room  
Wednesday, June 10, 5:30pm–7:30pm  
Ages: 16+; adult supervision not required  
Instructor: Sharon Long  
Fee: \$40 for Owners; \$50 for non-owners  
Capacity: 8

Sharon recently returned from a cooking course in Lucca, Tuscany, Italy, and she is ready to share her knowledge on two traditional Tuscan dishes: Torta D'erbe Lunigiana (vegetable pie) and Pici All'aglione (hand-rolled noodles with tomato garlic sauce)—both use the same dough. The torte filling will include chard, spring onions, zucchini, and perhaps other seasonal greens. Vegetarian. Recipes contain: milk, eggs, and wheat. Mostly demonstration with limited hands-on opportunities.

### CULTURAL INFLUENCES OF GUMBO: FRENCH

Location: Willy West Community Room  
Thursday, June 11, 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: Au Gratin Crab, Pistouettes, Cajun Crepes. Everyone will make a French-inspired seasoning packet to take home. Recipes contain: eggs, wheat, dairy, and shellfish. Demonstration with limited hands-on opportunities.



### NUTRITION TIPS FOR REDUCING INFLAMMATION

Location: Zoom  
Tuesday, April 21, 12:00pm–1:00pm  
Instructor: Katy Wallace, ND  
Fee: Free; registration required  
Capacity: 50  
Learn how to manage and reduce inflammation through dietary choices. Join Katy Wallace, ND of Human Nature, LLC in a discussion of dietary tweaks that maximize health progress. Discover which foods help reduce pain and autoimmune behavior while clarifying skin, and supporting gut, brain, and hormone health.

### GUT HEALTH SERIES: SMOOTH MOVES

Location: Zoom  
Wednesday, May 27, 12:00pm–1:00pm  
Instructor: Katy Wallace, ND  
Fee: Free; registration required  
Capacity: 50  
Learn how to overcome constipation for yourself or a loved one (kids included) without laxatives or other harsh approaches. Katy Wallace, Naturopathic Doctor of Human Nature, will explain the foods, seasonings, and lifestyle practices that relieve constipation and address underlying digestive imbalances.



### SPROUTS: EARTH DAY PARTY!

Location: Willy West Community Room  
Tuesday, April 21, 4:00pm–5:00pm  
Location: Aubergine, 1226 Williamson St.  
Wednesday, April 22, 4:00pm–5:00pm  
Ages: 5–12 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  
Mr. T and the Sprouts are celebrating Earth Day with some fun and tasty kitchen activities. We'll make some green smoothies, whip up some veggies and dip, get a bit grossed out making edible "dirt cups (with worms!)," and then plant some herb seeds in a cup to take home to grow in the kitchen window. Recipes contain: dairy, wheat, eggs. Hands-on

### SPROUTS: HOMEMADE GIFTS FOR MOM

Location: Aubergine, 1226 Williamson St.  
Thursday, May 7, 4:00pm–5:30pm  
Ages: 5–12 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  
Mom deserves something nice for Mother's Day, and there's not a lot of

room left on the fridge for another art project! Instead, we'll make her a nice box of decorated sugar cookies, some salted caramels, and a couple of all-natural fizzy bath bombs. Recipes contain: wheat, dairy. Hands-on.

### SPROUTS: HERBS IN THE KITCHEN AND GARDEN

Location: Willy West Community Room  
Tuesday, May 19, 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 taste and learn about how to use several different herbs including dill, chives, parsley, and basil. Then we'll plant some herb seeds in cups to take home and use in our own kitchens when they grow! Recipes contain: dairy, eggs, tree nuts, soy. Hands-on.



### 45-MINUTE INDIVIDUAL NUTRITION CONSULTATIONS

Location: Aubergine, 1226 Williamson St.  
Wednesday, April 8, 2:15pm–5:30pm  
Wednesday, May 13, 2:15pm–5:30pm  
Wednesday, June 3, 1:30pm–4:45pm  
Location: Willy West Community Room  
Wednesday, May 6, 2:15pm–5:30pm  
Tuesday, June 16, 1:30pm–4:45pm  
Virtual:  
Tuesday, April 14, 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 physician.*



### BAKING SOURDOUGH BREAD

Location: Aubergine, 1226 Williamson St.  
Saturday, April 11, 9:00am–11:00am  
Ages: 12+; adult supervision required  
Instructor: Wendy Porterfield  
Fee: \$40 for Owners; \$50 for non-owners  
Capacity: 12  
Learn the art of sourdough—and enjoy fresh bread. In this hands-on class, 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.

### BAKING WITH CHEF PAUL: SPRING PUFF PASTRY

Location: Aubergine, 1226 Williamson St.  
Thursday, April 30, 5:30pm–7:30pm  
Ages: 12+; adult supervision required  
Instructor: Paul Tseng  
Fee: \$30 for Owners; \$40 for non-owners  
Wondering how to make classic or fast puff pastry? Join Chef Paul in this class to make you happy and learn everything you need to know about puff pastry. On the menu: puff pastry loaded with seasonal vegetables, mini wellingtons, radish tarts, cheese straws, and more—all from scratch. Recipes contain: wheat and egg. Demonstration.



### IT'S GARDEN TIME!

Location: Willy West Community Room  
Wednesday, April 22, 5:30pm–7:00pm  
Location: Aubergine, 1226 Williamson St.  
Saturday, April 25, 9:30am–11:00am  
Ages: 10+; adult supervision required  
Instructor: Wendy Porterfield  
Fee: \$30 for Owners; \$40 for non-owners  
Capacity: 20  
It's time to raise our gardens from their winter slumber (or to manifest a new garden if you're a first-timer)! Growing your own food, herbs, and flowers is one of the most joyful and rewarding experiences. Wendy will talk about how to get your gardening on by addressing setup, timing, and consistency. Spring/cool-weather gardening is upon us, and summer is just around the corner!

### COMPOSTING AND CARING FOR YOUR SOIL

Location: Aubergine, 1226 Williamson St.  
Wednesday, May 20, 5:30pm–7:00pm  
Location: Willy West Community Room  
Wednesday, May 27, 5:30pm–7:00pm  
Ages: 12+; adult supervision required  
Instructor: Wendy Porterfield  
Fee: \$30 for Owners; \$40 for non-owners  
Capacity: 20  
The secret to edible gardening success is in the SOIL you're growing in. Come learn how to build and care for your soil year-round in a way that makes your plants thrive. We'll explore ways to turn all kinds of organic materials into beautiful, rich compost and compost tea, as well as how to use these in your garden. You'll also take home a bag of compost for making compost tea.

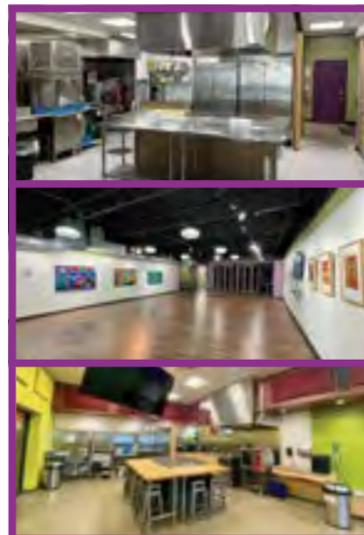


### FORAGING AND USING NETTLES: FOOD, TEA, AND TINCTURES

Location: Aubergine, 1226 Williamson St.  
Saturday, May 2, 9:30am–11:00am  
Ages: 15+; adult supervision required  
Instructor: Wendy Porterfield  
Fee: \$35 for Owners; \$45 for non-owners  
Capacity: 12  
"Stinging" nettles are one of the most nutrient-dense greens around, and they grow all over the Madison area! Learn how to identify, forage, and use nettles in cooking, for tea, and as an herbal tincture (and how to preserve them for later). We'll taste-test these wild spring greens, and each participant will take home a bag of dried nettles.

### WILD FOOD/WILD MEDICINE SEASONAL PLANT WALK

Location: Willy North and Warner Park  
Tuesday, May 12, 6:00pm–8:00pm  
Ages: 12+; adult supervision required  
Instructor: Linda Conroy  
Fee: \$45 for Owners; \$55 for non-owners  
Capacity: 20  
Join Linda Conroy on this guided plant walk. Learn to slow down, observe closely, and meet the edible and medicinal plants growing in our local landscape. As we move through the terrain, we'll identify seasonal wild plants, exploring their traditional uses. You'll learn basic identification skills, ethical harvesting practices, and important safety considerations. Dress appropriately for the weather and wear comfortable walking shoes. Meet in the outdoor Commons at Willy North. Interactive walk.



### 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)





## 2026 SUSTAINABILITY REPORT

By: **Brendon Smith**,  
Marketing & Communications Director



**W**illy Street Co-op staff members and the Board have been interested in “minimizing our carbon footprint” decades before that became a term. From carrying sustainable products to composting to using solar panels, sustainability is a bedrock value for us. But, as we’ve learned with pursuit

of diversity, equity, and inclusion, good intentions only go so far—and those good intentions can presume that we’ve gotten farther than we actually have and unwittingly conceal where we have work to do. As a leader from another grocery cooperative once said, “You improve what you track.” So, last year we selected some sustainability metrics to begin tracking.

Below we share the results and compare them to last fiscal year’s numbers (our fiscal years run roughly July through June each year). We’ve also updated this on the “Our Sustainability Measures” webpage, where you can

also find some more information about steps we take to show our “Concern for Community”—Cooperative Principle #7—from an environmental perspective.

Since we’re talking about sustainability, I should also mention last August’s freezer and cooler upgrade at Willy East, which was in FY26 and whose effects aren’t reflected in the metrics below. Produce coolers, refrigerated grocery coolers, and grocery freezers were replaced with more energy-efficient versions, and you’ll see that reflected in the table below. These units also now use a type of refrigerant that has a significantly lower climate impact than what we had used previously.

Staff stocking new coolers at Willy East



FOCUS AREA	FY24 AMOUNT	FY25 AMOUNT	NOTES	WHY ARE WE TRACKING THIS?
Electricity use	2,850,090 kilowatt hours	2,823,904 kilowatt hours	We aren’t quite sure of the reason for the lower electricity use, but that’s part of the reason we’re tracking these metrics—to try to find out!	Reducing electricity use (including through using LED lights, energy-efficient equipment, etc.) means less energy from coal-fired power plants as well as a lower energy bill.
Natural gas use	53,637 BTUs	68,281 BTUs	There were a lot more heating degree day units in FY25 compared to FY24: 6445 vs. 5819, leading to a much greater need of natural gas.	Natural gas is mostly methane, a greenhouse gas, and is extracted via drilling and fracking.
Water use; includes Bulk water sales	3,444,483 gallons	3,491,168 gallons	We don’t know why there’s an almost 50,000 gallon increase in the last fiscal year, but we’ll look into it. Only about 2,000 of the gallons came from additional bulk water sales.	More efficient use of water for business uses keeps more fresh water for other uses.
Refrigerant use	365 pounds	14 pounds	The reduction in refrigerant is largely due to improvements in maintenance of our refrigeration systems.	Traditional refrigerants harm the Earth’s ozone layer and can contribute to global warming.
Solar power generated at Co-op sites	26,910 kilowatt hours	29,862 kilowatt hours	We believe most of this improvement is due to the addition of solar panels on the roof of Willy West last year.	We want to increase the amount of electricity we get from solar power rather than coal-fired power plants. (This amount does not include energy generated from the O’Brien Solar Fields; the Co-op is one of the investors.)
Local product sales	\$22,086,997	\$23,004,509	We’re always working on increasing the number of local products in our stores!	More local food means less transportation for the food, less reliance on Big Food, and more money in our local economy. More information at <a href="http://willystreet.coop/local">willystreet.coop/local</a> .
Certified organic sales in Bulk, Meat & Produce	\$1,631,807	\$1,713,397	Part, although not all, of the increase here was likely due to inflation.	More organic food means fewer pesticides, and better land and water stewardship.
Compost	260,540 pounds	160,711 pounds	We believe the reduction in compost amount is largely due to ending on-site juicing at our stores.	The most sustainable way to divert organic waste from landfills is to turn it into compost and use it to grow food!



# April 20-26 15% OFF BULK PRODUCTS for Everyone!

Includes hundreds of products: nuts, granolas, dried beans, flour, and more!

*Bulk coffee & water not included.*

**Bulk Products = Less Waste + More Savings**

Learn more at [willystreet.coop/bulk](http://willystreet.coop/bulk)



## HOW TO BUY IN BULK



1

**Fill a container with as much as you need.**

*(Record the empty container's weight if not already known.)*

2

**Write the PLU # marked on the bin, using provided supplies.**

*(We offer twist ties, markers/pencils, etc.)*

# Thank you, Tipi!



After years of nourishing our community, Beth Kazmar and Steve Pincus of Tipi Produce have announced their retirement. From their farm in Evansville, Tipi Produce has been a longtime partner (since 1981!) and trusted grower for our Co-op, bringing us cabbage, carrots, daikon, celeriac, and so much more over the years. Their care for the land and commitment to quality have made a lasting impact on our stores and our community. Their final deliveries for carrots, daikon, and celeriac are expected in early April.

Driftless Organics out of Soldiers Grove will take over as our carrot supplier—a farm you may already know as our summer carrot source and provider of 3 lb. bagged carrots. We are incredibly grateful to Beth and Steve for their partnership, dedication, and friendship over the years.

# Thank you, Beth and Steve!

We wish you all the best in your well-earned retirement!

You can still visit the farm! Tipi will continue their u-pick strawberry and plum tomato harvests. Visit [www.tipiproduce.com/berry-upicks](http://www.tipiproduce.com/berry-upicks) to learn more.



## PLANT-BASED PROTEINS FOR PEOPLE & PLANET

By: Micky Ellenbecker, Purchasing Assistant

If you haven't heard already, maximizing protein isn't just for the gym bros anymore. There has been a strong educational push to encourage both men and women across the lifespan to increase their protein intake for multiple reasons. While resistance training is also being encouraged for all, research has shown that increased protein intake in the absence of a prescribed exercise routine still aids in body recomposition, meaning a decrease in body fat and an increase in lean muscle mass.

Seniors are encouraged to increase their protein intake even more because our bodies become less efficient at assimilating it as we age, and therefore we need to eat more to help preserve muscle mass. There are various opinions and metrics out there regarding how much protein one should consume based on body weight and activity levels. I personally like to aim for 90 grams per day, but revisiting the recent article Protein: What It Is and Why It Matters by Katy Wallace gives a wonderful breakdown for variables to keep in mind.

So you've taken this advice to heart and you've ramped up your protein intake. If you're an omnivore like myself, increasing your animal protein can start to feel like you're not getting enough variety and you may not be making the best choice for your heart health or the health of Mother Earth. I'm not going to make the claim that "you won't even know it's not real meat!" But rather I'm going to provide a list of high-protein options that are satisfying meat substitutes with minimal ingredients that you can actually identify by name. So in honor of Earth Month and clean eating, let's explore plant-based protein sources that we can feel good about adding to the rotation.

### TOFU

There has been a lot of controversy whether or not the isoflavones in soy interfere with our hormonal health by

increasing estrogen levels, but research has not found this to be true. I found adding tofu back into my diet to be a game changer and it's a complete protein with the nine essential amino acids our bodies do not make. I love throwing it in the air fryer before adding it to a dish because it creates crispy edges and makes for a satisfying chewy texture. Try marinating it first if you're not adding it to something saucy. Another great tofu application is using it as an egg substitute, either as a hot scramble or eggless tofu salad. There are varying levels of firmness and protein content, but my favorite is the Wildwood High Protein Tofu which is super firm and has 70g of protein in one block! Besides being a nod to our hearts and Mother Earth, it's not filled with a bunch of preservatives and is very affordable compared to animal protein sources.

### QUORN MEATLESS DICED CHIQUIN PIECES

Quorn makes a wide selection of mushroom-based meatless products and their Mycoprotein is also a complete protein. I find their Meatless Diced ChiQin Pieces to have the shortest ingredient list and have the highest protein content per serving. While these two products are not fully plant-based because they include egg whites, 94% of the volume is made from their mushroom-based protein. They still require being cooked to

an appropriate temperature for a certain amount of time and that's best achieved by adding to something saucy or a soup or stew. Sautéing in a skillet is possible, but I find they tend to dry out and get stuck to the pan. Quorn is also on a mission to reduce their carbon footprint, both via energy consumption and via reduced meat production for the planet. Since 2012, they've reduced their carbon emissions from energy by 84%, are third-party verified by the Carbon Trust, and have done their own research to show that Quorn Meatless Grounds have a 90% lower carbon footprint when compared to ground beef. For more information go to quorn.us. Look for their prod-



ucts in the frozen section at all stores.

### DARING PLANT CHICKEN PIECES

This is a soy-based product I'm pretty jazzed about! It has a really satisfying texture, great flavor, and a minimal ingredient list with familiar names. I would consider it



to be a little on the salty side on its own, but that is easily diluted when adding other ingredients to create a meal. Visit daring.com to learn more and look for it in the frozen section at our East and North locations.

### LOUISVILLE JERKY CO JERKY

This soy-based plant jerky is a great alternative to the real thing. No, it's not quite the same texture as meat jerky, but it does have a satisfying texture and a tasty variety of flavors. You can find the Smoked Black Pepper, Maple Bacon, and Smokey Carolina BBQ at all three stores.



### UPTON'S NATURALS SEITAN

Seitan is made from vital wheat gluten and is not a complete protein on its own. To make it a complete protein you should eat it with beans, quinoa, amaranth, or soy sauce. The Upton's Naturals brand, which is based in Chicago, has soy sauce as an ingredient in all products, so it might be safe to say their seitan is formulated to be a complete protein (though they don't make that claim). Seitan already has a pretty chewy texture, so it will appeal to those that



prefer that texture and want to make something quick. Look for it in our refrigerated section at all three stores.

### GARDEIN PLANT-BASED GROUND BE'F

This soy-based ground beef substitute makes for a very easy switch for so many meals. It can go in pasta sauce, chili, tacos, shepherd's pie, you name it. I think nearly every meat-eater has a few quick and easy recipes they use ground beef for where this swap to plant-based grounds would take zero forethought. I will say the grounds are pre-salted, so adding spices



or spice mixes that don't have salt is probably the best option. I recently used these grounds for taco salad and I was pleased with the results. Again, they don't taste just like beef, but when mixed in with a bunch of other ingredients the difference seems minimal. For more information go to gardein.com and look for them in the frozen section in all three stores.

### BANDUNG TEMPEH

Tempeh is made from fermented soybeans that are pressed into a block-shaped cake. It is minimally processed and the fermentation process makes it easier to digest than unfermented forms of soy. I have to admit that I'd tried tempeh a couple times before and was never thrilled with the flavor or texture, but I recently tried the tempeh made by Bandung, a local Indonesian restaurant, and I am surprisingly a convert. Truly! The texture, flavor and freshness were far superior to other brands I've tried. It's also extremely affordable. I cut it into slices and pan-fried it in an iron skillet until golden brown on either side. It is not pre-seasoned, so adding your favorite sauce or to one of your favorite dishes makes an easy meal.



I enjoyed it with both Mango Man Salsa and Bachan's Japanese Barbecue Sauce. Bandung Tempeh is one of our top tempeh sellers, which implies many of our customers give it their stamp of approval as well. Look for it in our refrigerated section at all three stores.

With the desire for less processed plant-based protein options, there are actually more products than I can write about in length, which is encouraging since that means our healthy offerings are expanding! So I'd love to give honorable mention to even more products for you all to check out: Primal Spirit Vegan Jerky, Foodies Pumfu (East & North Only), Barbecue Smokehouse Pulled BVQ (North Only), Lightlife Gimme

Lean Plant Based Sausage, Hodo Veggie Burger, Hodo Curry Nuggets, and Wildwood Baked Tofu in Savory and Teriyaki flavors. I hope you find a few items that are game changers for you as well!



## A CO-OP CAFFEINE GUIDE

By: Melissa Reiss,  
Purchasing Assistant

**W**illy Street Co-op offers a diverse selection of energy-boosting beverages, catering to various preferences regarding ingredients, caffeine levels, and overall flavor profile. Beyond the standard coffee and tea options, here is an outline of the different types of energy drinks you can find on our shelves.



## BOTANICAL & ADAPTOGENIC BLENDS

**CAFFEINE-O-METER:** 85–100 mg  
**KEY INGREDIENTS:** ginseng, L-Thanine, GABA, lion's mane mushroom extract, cordyceps mushroom extract  
**FOR THOSE LOOKING FOR:** stress reduction, stamina, clean focus  
**EXAMPLES:** Odyssey Mushroom Elixir (Willy North and West only), Lifeaid Focus Aid

## COLD BREW & NITRO COFFEE

**CAFFEINE-O-METER:** 100–200 mg  
**KEY INGREDIENTS:** coffee and water. Some have dairy milk, plant-based milk, and/or sweeteners.  
**FOR THOSE LOOKING FOR:** natural, sustained alertness  
**EXAMPLES:** Let It Ride Cold Brew (local!), Willy Street Co-op Cold Brew Coffee (local!), RISE Brewing Co Nitro Cold Brew Lattes, Pop & Bottle Cold Brew Almond Latte

Cold Brew and Nitro Coffee: Ready-to-drink coffee options, often unsweetened or lightly sweetened, providing a natural caffeine dose equivalent to a strong cup of coffee.

## TEA-BASED DRINKS

**CAFFEINE-O-METER:** 15–150 mg  
**KEY INGREDIENTS:** tea extract, yerba maté, natural sweeteners  
**FOR THOSE LOOKING FOR:** smooth, focused, gentle energy  
**EXAMPLES:** Yerba Madre, Willy Street Co-op Peach Black Iced Tea (local!), Steaz Organic Iced Green Tea, Guru (Willy North and West only), Nixie Green Tea Pomegranate Sparkling Water

These use brewed green, black, or yerba maté tea as the primary stimulant source, offering a gentler, more sustained lift than synthetic caffeine. Yerba maté is a traditional South American herbal drink made from the dried leaves and stems of the *Ilex paraguariensis* plant, and is renowned for its high caffeine content, along with antioxidants and nutrients.



## HIGH-DOSE ENERGY CANS

**CAFFEINE-O-METER:** 160–200 mg  
**KEY INGREDIENTS:** caffeine, B vitamins, herbal extracts like guarana  
**FOR THOSE LOOKING FOR:** maximum, immediate energy/stimulus  
**EXAMPLES:** Celsius, Riot Energy, Hiball, Ardor

These are often highly caffeinated and designed for a quick, potent boost. Some major brands of these on the market today can get to staggeringly high levels of caffeine. At the Co-op, you'll find options that have overall cleaner ingredients with the highest dose of caffeine in a serving being 200 mg.

This category appeals to customers looking for sustained energy without the jitters, often incorporating herbs known for their adaptogenic (stress-balancing) properties. Some bevies incorporate functional mushrooms (like Lion's Mane or Cordyceps) purported to aid focus and boost cognition.

## SPARKLING JUICES & HYDRATION BOOSTS

**CAFFEINE-O-METER:** 69–150 mg  
**KEY INGREDIENTS:** fruit juice and/or electrolytes  
**FOR THOSE LOOKING FOR:** hydration and mild lift  
**EXAMPLES:** Sambazon Amazon Energy, BUBBL'R

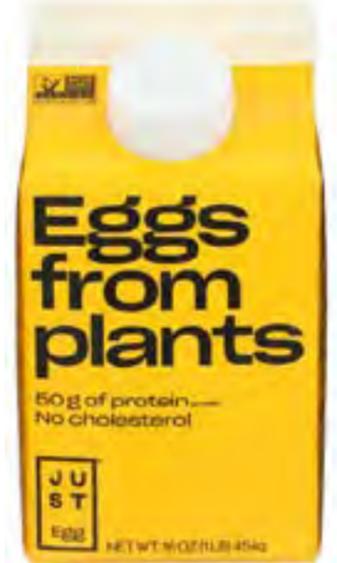
These options are generally lower in caffeine and rely on natural sugars, electrolytes, and occasionally small amounts of green tea or coffee fruit extract for a lift. They often prioritize hydration alongside mild energy.





Traditional Medicinals  
**Organic Tea**  
Select Varieties  
16 ct • Save \$1.50-\$1.80  
**\$5.49**

Purely Elizabeth  
**Organic Granola**  
12 oz • Save \$2.80-\$3.10  
**\$5.69** **i**



JUST  
**Plant-Based Eggs**  
16 fl oz • Save \$2.50  
**\$6.49**



GT's  
**CocoYo**  
8 oz • Save \$1.00  
**\$5.49** **i**



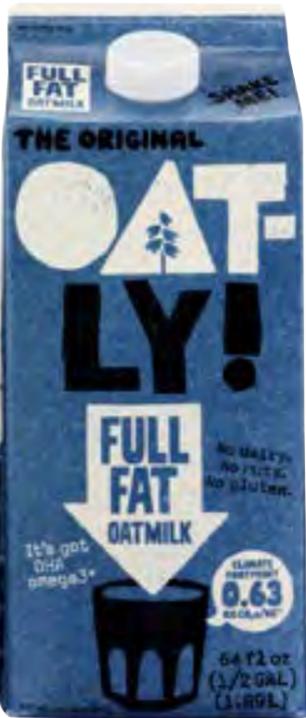
Bob's Red Mill  
**Gluten-Free Muesli**  
16 oz • Save \$2.00  
**\$5.79**



Safe Catch  
**Wild Elite Pure Tuna**  
5 oz • Save 49¢  
**\$3.50**



Oatly  
**Oat Milk**  
64 fl oz • Save 50¢  
**\$4.49**



Essentia Water  
**Electrolyte Enhanced Water**  
1.5 ltr • Save 70¢  
**\$2.29**

Evolution Fresh  
**Organic Cold-Pressed Juice and Smoothies**  
15.2 fl oz • Save \$1.00-\$1.30  
**\$3.99**



Wyman's  
**Wild Blueberries**  
3 lb • Save \$5.00  
**\$11.99**



APRIL 1-14

**coop deals**  
Sales For Everyone!

Annie's  
**Organic Macaroni & Cheese**

6 oz • Save \$3.58 on 2

**2 for \$6**



Seeds of Change  
**Organic Brown Basmati Rice**

8.5 oz • Save \$2.58 on 2

**2 for \$6**



Muir Glen  
**Organic Tomatoes**

28 oz • Save \$6.98-\$7.98 on 2

**2 for \$6**



**TWO FER!**

C20  
**Coconut Water**

17.5 fl oz • Save \$1.58 on 2

**2 for \$5**



ProBar  
**Meal Bars**

3 oz • Save \$1.38 on 2

**2 for \$5**



Dr. McDougall's  
**Soup Cups**

1.8-3.4 oz • Save \$1.58 on 2

**2 for \$4**



Deep Indian Kitchen  
**Frozen Entrees**

9 oz • Save \$2.00

**\$5.49**

Woodstock  
**Organic Frozen Ravioli**

20 oz • Save \$2.00

**\$7.99**

Talenti  
**Gelato & Sorbetto**

16 fl oz • Save \$1.00

**\$4.99**



Lundberg Family Farms  
**Organic Long Grain Brown Rice**

32 oz • Save \$3.10

**\$5.69**

Vital Proteins  
**Collagen Peptides**

10 oz • Save \$7.00

**\$21.99**

Westbrae Natural  
**Organic Beans**

15 oz • Save \$1.10

**\$2.69**



Hodo Soy  
**Organic Firm Tofu**

10 oz • Save \$1.30

**\$3.99**

Sappo Hill  
**Bar Soap**

3.5 oz • Save 60¢

**\$2.19**

Dr. Tung's  
**Smart Floss**

1 ea • Save \$1.29

**\$4.00**



Acure  
**Brightening Facial Scrub**

4 fl oz • Save \$2.10

**\$7.69**

Alden's Organic  
**Organic Ice Cream**

48 fl oz • Save \$1.50

**\$9.49**

Desert Essence  
**Thoroughly Clean Face Wash**

8.5 fl oz • Save \$2.30

**\$6.99**



Garden of Life  
**mykind Organics Women's Multi Gummy**

120 ct • Save \$15.00

**\$23.99**

Avalon Organics  
**Shampoo**

11 fl oz • Save \$2.50

**\$7.99**

Kettle & Fire  
**Bone Broth**

Select Varieties

16.2-16.9 oz • Save \$3.00

**\$4.99**



Endangered Species  
**Chocolate Bars**

3 oz • Save \$1.30

**\$3.99**

Jason  
**Body Wash**

30 fl oz • Save \$3.00

**\$10.49**

Nordic Naturals  
**Ultimate Omega**

60 ct • Save \$9.00

**\$20.99**



Sales on this page valid April 1-14, 2026.  
All sales and coupons subject to availability. Sales quantities limited.



Angie's  
**Boom Chicka Pop**  
4.5-7 oz • Save \$4.29 on 2

Buy One, Get One  
**FREE**

MegaFood  
**Turmeric Curcumin Extra Strength Whole Body**  
60 tab • Save \$29.99 on 2

Buy One, Get One  
**FREE**



The Humble Co.  
**Mint Floss Picks**  
50 ct • Save \$3.79 on 2

Buy One, Get One  
**FREE**



Alter Eco  
**Organic Chocolate Bars**  
2.82 oz • Save \$5.79 on 2

Buy One, Get One  
**FREE**



Giovanni  
**Shampoo & Conditioner** **i**  
8.5 fl oz • Save \$8.99 on 2

Buy One, Get One  
**FREE**



Violife  
**Vegan Cream Cheese**  
7.05 oz • Save \$5.99 on 2

Buy One, Get One  
**FREE**

Orgain  
**Organic Vegan Nutritional Shake**  
11 fl oz • Save \$3.79 on 2

Buy One, Get One  
**FREE**



Garden of Life  
**Grass-Fed Collagen Peptides**  
19.75 oz • Save \$39.99 on 2

Buy One, Get One  
**FREE**

Vita Coco  
**Pure Coconut Water**  
16.9 fl oz • Save \$3.79 on 2

Buy One, Get One  
**FREE**



Liquid I.V.  
**Hydration Multiplier**  
10 ct • Save \$21.99 on 2

Buy One, Get One  
**FREE**



APRIL 15-28

**coop deals**  
Sales For Everyone!

Just Ice Tea  
**Organic Iced Tea**

16 fl oz • Save \$1.58 on 2

**2 for \$4**



Woodstock  
**Organic Broccoli Florets**

10 oz • Save \$1.98 on 2

**2 for \$6**



Nixie  
**Organic Zero Sugar Soda**

12 fl oz • Save 58¢ on 2

**2 for \$4**



**TWO FER!**



Icelandic Provisions  
**Skyr**

5.3 oz • Save 58¢ on 2

**2 for \$4**



Clif  
**Bars**

Select Varieties

2.4 oz • Save \$1.38 on 2

**2 for \$3**



Epic  
**Bars**

1.3 oz • Save 98¢ on 2

**2 for \$5**



Cascadian Farm  
**Organic Cereal**

Select Varieties

8.6-14.6 oz • Save \$1.79-\$3.79

**\$4.00**

Organic Valley  
**Organic Whole Milk**

64 fl oz • Save 80¢

**\$4.99**

Nature's Path  
**Organic Love Crunch Granola**

11.5 oz • Save \$2.00

**\$4.99**



Amy's  
**Organic Soup**

13.65-14.5 oz • Save \$1.30

**\$3.99**

Rebbl  
**Organic Elixir Drinks**

12 fl oz • Save 50¢

**\$3.99**

Equal Exchange  
**Organic Tea**

20 ct • Save \$1.49-\$1.79

**\$4.00**



**30% OFF!**



Solaray  
**Magnesium Glycinate**

120 cap • Save \$15.00

**\$11.99**

Applegate Farms  
**Chicken Breakfast Sausage Links**

7 oz • Save \$1.00

**\$4.99**

Patagonia Provisions  
**Tinned Seafood**

Select Varieties

4.2 oz • Save \$1.80

**\$5.99**



Seventh Generation  
**Bath Tissue**

12 roll • Save \$2.00

**\$9.99**

Lightlife  
**Organic Smoky Fakin Bacon Tempeh Strips**

6 oz • Save \$2.10

**\$4.39**

Tru Earth  
**Fragrance Free Laundry Detergent Eco-Strips**

32 ct • Save \$2.00

**\$11.99**



Olipop  
**Sparkling Tonics**

12 fl oz • Save 87¢ on 3

**3 for \$6**

Bellwether Farms  
**Sheep Milk Yogurt**

16 oz • Save \$1.30

**\$5.49**

HiBAR  
**Shampoo Bar**

3.2 oz • Save \$3.00

**\$9.99**



Jovial  
**Organic Brown Rice Pasta**

12 oz • Save \$1.80

**\$3.99**

Dr. Bronner's  
**All-One Toothpaste**

5 oz • Save \$1.40

**\$5.39**

Muir Glen  
**Organic Salsa**

16 oz • Save \$2.79

**\$4.00**



**40% OFF!**

Sales on this page valid April 15-28, 2026.

All sales and coupons subject to availability. Sales quantities limited.

**willy  
street  
co-op**



Down To Earth  
**Garden  
Gloves**  
*kids, small, medium,  
large, XL*  
**\$10.99**

Nantucket Spider **i**  
**Bug  
Repellent**  
*4 fl oz*  
**\$11.99**



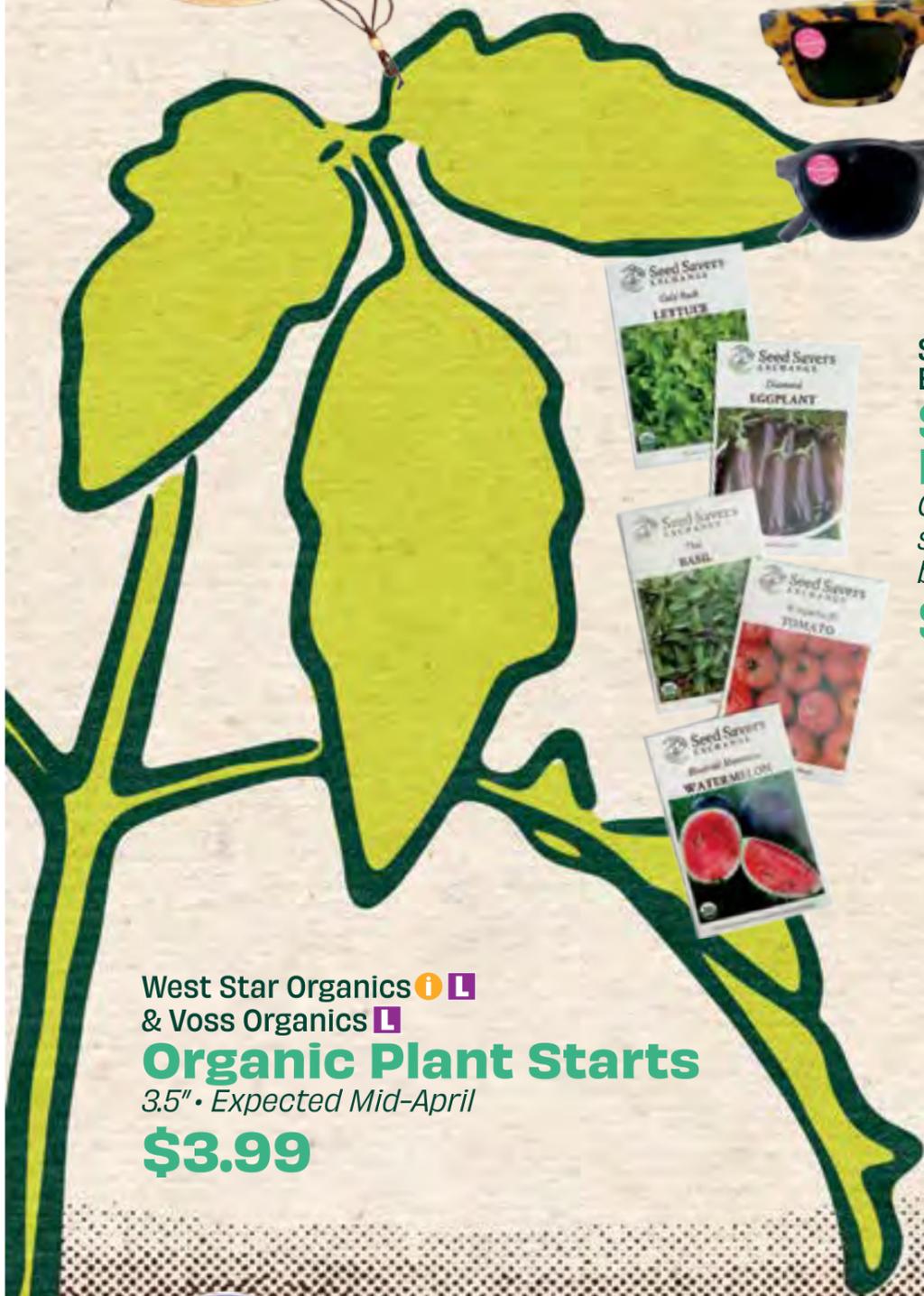
Badger **i**  
**Clear Zinc  
Sunscreen**  
*2.9 fl oz*  
**\$18.99-\$19.99**



Tula **i**  
**Hats**  
**\$41.99-\$53.99**



Peepers  
**Polarized  
Sunglasses**  
*Styles vary*  
**\$26.99**



Seed Savers  
Exchange **L**  
**Seed  
Packets**  
*Organic & Heritage  
selection varies  
by store*  
**\$4.49**

Tick Key **i**  
**Tick Key**  
**\$9.99**



Driftless  
Seed Supply **L**  
**Seed  
Packets**  
**\$4.49**



West Star Organics **i L**  
& Voss Organics **L**  
**Organic Plant Starts**  
*3.5" • Expected Mid-April*  
**\$3.99**



West Star Organics **i L**  
**GrowMix Bag**  
*1 cu ft*  
**\$17.99**



Purple Cow Organics **L**  
**Potting Mix**  
*1.5 cu ft*  
**\$21.99**

Purple Cow Organics **L**  
**Activated  
Compost**  
*1 cu ft*  
**\$16.99**

Purple Cow Organics **L**  
**All Purpose  
Fertilizer**  
*5 lbs*  
**\$12.99**

Purple Cow Organics **L**  
**Seed Starter &  
Raised Bed Mixes**  
*12 qt & 1.5t cu ft*  
**\$13.49 & \$17.99**



**BY: MAYA TICKU,  
MERCHANDISING ASSISTANT**



### GREENFIELD NATURAL MEAT CO. LUNCH KITS

Perfect for on-the-go lunches or afternoon snacks, Greenfield Natural Meat Co. Lunch Kits will leave you feeling satisfied and energized! Greenfield Natural Meat Co. is proudly carbon-neutral and raises 100% vegetarian-grain-fed meat. These lunch kits are packed with salty crackers, creamy sliced cheese, and either ham, salami, chicken, or pepperoni! To learn more go to: [greenfieldmeat.com/us](http://greenfieldmeat.com/us).

### FIELD DAY TOMATO PRODUCTS

These new Field Day canned tomato products are kitchen must-haves! Fire Roasted Diced Tomatoes, Petite Diced Tomatoes, and Diced Tomatoes with Green Chiles are made with non-GMO and USDA-certified organic tomatoes, making it perfect as the base to any pasta dinner or weeknight chili—plus enjoy their value price! To learn more go to: [www.fieldday-products.com](http://www.fieldday-products.com).



### HOPEWELL BREWING BEER

Grab a taste of the Windy City at your local Co-op! Based in Chicago, IL, Hopewell Brewing Co. brews have arrived this month at all three locations. All brews are made on-site in their downtown Chicago brewery. Each of our stores will have a slightly different selection, but you can find Tankbeer, a naturally carbonated lager, at all three sites! Enjoy notes of fresh dough and fragrant noble hop spice in every sip. To learn more go to: <https://www.hopewellbrewing.com>.

### THOUSAND HILLS BEEF PRODUCTS

Based in Becker, Minnesota, Thousand Hills offers 100% grass-fed beef all raised using regenerative beef practices, meaning that farmers aim to restore natural resources rather than deplete them. New to the Co-op is Thousand Hills steaks, roasts, and stew meat. These cuts are perfect for weekend roasts, slow cooker comfort meals, braising, or grilling! Selection varies by store. To learn more go to: [thousandhillslifetimegrazed.com](http://thousandhillslifetimegrazed.com).



### ALASKA COD FILETS

Looking for a tasty mild white fish? Wild-caught Alaskan Cod is the perfect addition to your weeknight meals! This cod offers a firm but flaky body, making it ideal for frying or pan-searing. It's an excellent source of omega-3 and protein to liven up any meal. Available in the Seafood service cases.



### HAZEL HEART FARMS MIDWEST MUNCH

Did you know that hazelnuts have grown wild across the Midwest for over 10,000 years? Smaller and sweeter than European hazelnuts, Midwest hazelnuts are just as hearty. Satisfy your munchies with Midwest Munch snack mix from Hazel Heart Farms, a collective of Midwest farmers dedicated to building local food systems. Midwest Munch is made on-site in Viroqua, Wisconsin, with hazelnuts grown in Minnesota, Wisconsin, Iowa, and Illinois. Their three flavors—Sweet and Salty, Smoky and Spicy, and Coffee Cardamom—are perfect for afternoon (or morning) snacking, picnics, or on-the-go lunches! To learn more go to: [www.americanhazelnutcompany.com](http://www.americanhazelnutcompany.com).



### ABE'S MINI FUDGE BROWNIES

Everyone deserves a sweet treat! Introducing this chocolatey addition to the Abe's lineup—mini fudge brownies—available at all three sites! All breads, muffins, and treats from Abe's are 100% peanut-, tree nut-, dairy-, egg-, sesame-, soy-, and pea protein-free. Abe's products are all natural and made with non-GMO ingredients. Each treat accommodates common allergy needs, making them perfect and safe for sharing during any occasion. To learn more go to: [www.abesmuffins.com](http://www.abesmuffins.com).





### Simply Snackin' Beef Sticks

L

This locally made beef snack stick is the perfect on-the-go snack. The bars are made in Oshkosh using grass-fed beef raised in the midwest. My favorite is the Northwoods Beef, which has dried cranberries and blueberries added for a sweet and salty flavor.

-Meghan, Front End



### Bell & Evans Breaded Chicken Nuggets, Tenders, and Patties

Bell & Evans breaded chicken products come raw, so when cooked properly (following the instructions), you will get juicy, flavorful, all-natural chicken that's tender on the inside with a lovely crispy breaded outside that cannot be beat! I recommend dipping in a mixture of 50% Japanese mayo (Kewpie), 40% ketchup, and 10% Dijon mustard blend.

-Rick, Meat & Seafood



### Bobo's Oat Bars

These bars are perfect for when I'm in the mood for a sweet treat but want something that will leave me satisfied longer than a candy bar.

-Gwyn, Front End



### Patagonia Provisions Lemon Herb Mussels

The mussels are a great size, packed with wonderful flavor and incredible tenderness. The broth is delicious, perfectly seasoned, and not overly oily—a nice bonus! Overall, a fantastic snack that's both satisfying and flavorful.

-Frantseska, Administrative



### Solely Organic Pineapple Fruit Jerky

A slice of pineapple whenever you want it! I keep one or two in my computer bag for a snack.

-Brendon, Communications



### Stasher Bags

I have one of every size. No need to use disposable plastic bags anymore. These are great for hiking, camping, or in your lunchbox. All shapes and sizes to protect your fragile produce or baked goods.

-Amanda, Customer Experience



### Aura Bora Basil Berry

Unique, herbal-infused sparkling water, it is all natural and low-sugar. And it tastes great, very refreshing! Also Aura Bora is committed to using natural ingredients and to donating a portion of their sales to environmental causes. Willy North and Willy West only.

-Lucielen, Production Kitchen



### Willy Street Co-op Sheba Bar

L

Our house made Sheba bars satisfy with a sweet chewy base topped with a think layer of high quality chocolate. They pack some calories and are perfect for busting a blood sugar drop.

-Beth, Customer Experience



### Pacific Northwest Organics Kelp Help

This fertilizer is great in our organic-only community garden. Made from PNW Kelp soil and and Foliar concentrate, its a nice treat for our veggies. In turn, they show their gratitude with abundance and flavor!

<3  
-Amy, Administrative (LoD)



### Gardein F'sh Filets

Do you like fish filets, but have been considering cutting back on meat? Gardein offers the perfect solution! Their fishless filets taste just like an old school fish stick, in the best way possible! I throw mine in the air fryer and serve it with a vegan tarter sauce when I have a hankering for something meaty!

-Rachael, Deli





**Renard's Cheese** **L**  
**Morel & Leek Jack Cheese**

The morel and mild leek flavor along with the creaminess of the Jack cheese will have me eating the whole block in one sitting. I love being able to find a REAL morel flavor all year-round. PLUS, it's LOCAL!! No one does cheese like Wisconsin, and I'm here for this one!!

-Steffry, Finance

**10**

**Hook's Cheese** **L**  
**Five-Year Aged Cheddar Cheese**

With its bold, complex flavor that just keeps getting better with every bite, Hook's Five-Year Aged Cheddar Cheese remains the standard by which all cheddar must be measured. I love all of Hook's cheese, but this one is my personal favorite. It's wonderfully sharp, but not too sharp. This is like soul food for Wisconsinites.

-Jason, Produce

**11**

**Willy Street Co-op** **L**  
**Ginger Roasted Tempeh Wrap**

The Ginger Roasted Tempeh wrap is my favorite sandwich at the co-op. The tempeh provides a nutty, umami-rich flavor with its signature firm and chewy texture. Marinated in a flavorful ginger-soy sauce, the tempeh is combined with the deli's very own Sumi salad, adding the crunch of cabbage and slivered almonds. This wrap is an innovative and refreshing lunch option, unlike anything you've had before. Packed with protein, entirely vegan, and ideal for a meal on the go, it's a delicious and convenient choice!

-Lucas, Produce

**12**

**Vitruvian Farms** **L**  
**Oyster Mushrooms**

Oyster mushrooms are great for meatless substitutes, specifically for chicken! The mushroom flavor isn't too extreme, and they don't get as slimy as other mushrooms can when you cook them. I've made faux chicken wings and so many other things with these guys!

-Lily, Front End

**13**

**Seed Savers Exchange**  
**Seeds**

High-quality seeds! Seed Savers offers traditional favorites as well as hard-to-find heirloom varieties. My favorites are the colorful options of carrots and flower mixes for bees. Every purchase helps their mission to protect food and garden heritage

-Abigail, Grocery

**14**

**Bubbies** **L**  
**Sauerkraut**

Bubbies is my go to sauerkraut...before Bubbies I didn't even know I preferred a crunchier kraut. Bubbies delivers that and great straight-forward kraut flavor in spades, making it great on reubens or one of my favorites: a fish taco reuben love child that deserves its own name and following... Let me know if you come up with one.

-Justin, Produce

**15**

**Chocolate Shoppe Ice Cream** **L**  
**Blue Moon Ice Cream**

This cold treat has never disappointed me with its enticing blue color giving its iconic name.

-Dwayne, Grocery

**16**

**Willy Street Co-op** **L**  
**Vegan Reuben**

Using the Willy Street Co-op Southern Fried Tofu now, this sandwich is so tasty. Love the kraut and creamy vegan "cheese" on here. Perfect for a quick, but filling lunch!

-Nicholas, Purchasing

**17**

**The Deliciouser** **i** **L**  
**Ras El Hanout**

The Deliciouser's Ras El Hanout spice blend has a great aroma and brings an awesome flavor profile for roasted vegetables and stews. The company is local to Madison and their blends are always at peak flavor!

-Katy, Front End

**18**

**Deep Indian Kitchen**  
**Potato and Pea Samosas**

Great samosas that cook up well in my air fryer, plus they come with some of the most delicious chutney I HAVE EVER TASTED! I certainly wasn't expecting that from a frozen dinner!

-Laura, Administrative (LoD)

**19**



# TOGETHER WE STAND STRONG IN SUPPORT OF JUSTICE AND A HEALTHY COMMUNITY

Community Shares of Wisconsin funds systemic change.



Photo courtesy of 350 Wisconsin

This Earth Month, support Wisconsin nonprofits that work to protect our environment, advocate for sustainability, and support local food and farms.

When you say YES to donate through Community CHIP® at Willy Street Co-op, you support nonprofits that work for social and environmental justice including:

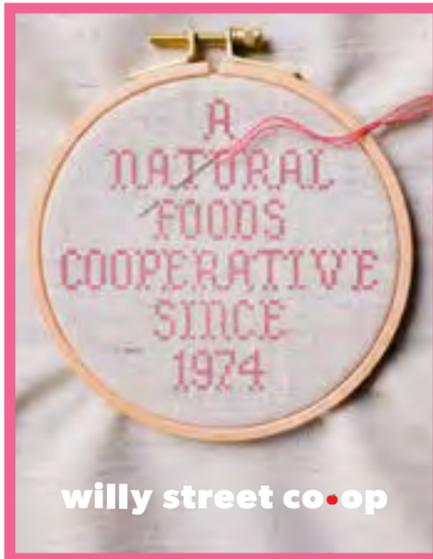
- 1000 Friends of Wisconsin
- 350 Wisconsin
- Citizens for Safe Water Around Badger (CSWAB)
- Clean Wisconsin
- FairShare CSA Coalition
- Friends of Wisconsin State Parks
- Gathering Waters: Wisconsin's Alliance for Land Trusts
- Healthy Climate Wisconsin
- Maydm
- Midwest Environmental Advocates
- Physicians for Social Responsibility WI – Wisconsin Environmental Health Network
- REAP Food Group
- River Alliance of Wisconsin
- Rock River Coalition
- Rooted
- Sierra Club Foundation, Wisconsin Chapter
- Southern Wisconsin Bird Alliance
- Sustain Dane
- Urban Triage
- Wisconsin Conservation Voices
- Wisconsin EcoLatinos
- Wisconsin Wetlands Association

## A RECORD-SMASHING BIG SHARE

Thanks to the generosity of over 5,100 donors like you, The Big Share® raised over \$919,000 for Community Shares of Wisconsin and our 82 member nonprofits! Thank you!



[communityshares.com](http://communityshares.com)



**Savings Emailed!**

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

[www.willystreet.coop/emails](http://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



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## ANNOUNCING OUR 2026 COMMUNITY REINVESTMENT FUND GRANT AWARDS

By: Liz Hawley, Education and Outreach Coordinator

Since its inception in 1992, Willy Street Co-op's Community Reinvestment Fund (CRF) has contributed \$756,500 to local nonprofits and cooperatives to support developmental and educational projects for our community. The fund is seeded when Owners who have become inactive and have not claimed their equity after three years either abandon or donate their Owner equity to our Co-op for charitable purposes.

Grants from the CRF may be awarded to innovative, educational, and/or entrepreneurial endeavors that impact a large group of people, reach out to underserved populations, create jobs or develop skills, foster social engagement, and offer opportunities for diversifying partnerships and collaboration. Areas of funding include food justice or access, sustainable agriculture, health and well-being, or social change. This fiscal year, the Board allocated \$65,000 for this competitive grant fund, and we received 48 total applications requesting \$246,143 in funding.

We also accepted applications for Rooted In Our Community, which awards grants for larger capital purchases and investments that support our local, sustainable food system. The Board allocated \$20,000 for the 2026 grant cycle, and we received eight applications totaling \$46,218.

The grant review committee is pleased to share the 18 projects receiving funding this year (15 funded through CRF, and three funded through RIOC).

### COMMUNITY REINVESTMENT FUND AWARD RECIPIENTS

**BAYVIEW FOUNDATION: COOK EMPLOYMENT TRAINING, \$3,000**

For more than 55 years, Bayview has provided safe, affordable housing and services to low-income families in Madison's Triangle Neighborhood. After recent renovations, their new community center opened in 2024 with a fully licensed commercial kitchen, and community meals have been a key component in bringing people together. These meals are prepared by a long-time resident, and this year, Bayview plans to open up paid opportunities for more residents to gain professional cooking experience and share their culture through these community meals. The Cook Employment Training project will allow interested residents to earn ServSafe Food Handler Certification, develop skills in large-scale cooking and project management, and receive a stipend to become a Bayview guest cook. Additionally, those interested in pursuing a career in food service will have Bayview as a professional reference.

CRF funding is for guest cook training hours, cooking hours, ServSafe certification fees, and ingredients.

**EOTO: BYAYA! (BLACK YOUTH & YOUNG ADULTS) EMPOWERMENT FRAMEWORK, \$4,500**

EOTO, Culturally Rooted is a community-based initiative founded to support Black youth, adults, and families through culturally rooted mentoring, leadership development, and healing-centered programming. The organization developed in response to gaps in traditional systems, particularly for Black males and system-impacted youth, and it has grown through partnerships with local schools, community organizations, and public agencies in Dane County. This year, EOTO will embark on Entrepreneur and Em-

ployment Pathways through mentor-supported, youth-led, food-based employment experiences. The project will provide Black youth and young adults with paid, hands-on learning opportunities that combine food justice education, workforce readiness, and cooperative economic principles. Participants will earn ServSafe Food Handler certification, customer service training, and participate in pop-up food stands at community events.

CRF funding is for youth paid internship stipends, facilitator and mentor training, and ServSafe certifications.

**DANE ARTS MURAL ARTS: WELLNESS OPEN STUDIOS INITIATIVE, \$7,000**

DAMA was created in 2014 to use collaborative art as a force for growth, healing, and connection. This year, their Wellness Open Studios initiative will create flexible, traveling art studio experiences designed to foster healing, growth, and connection among youth, mentors, and community members throughout Dane County. This project focuses on engaging youth ages 12-24 in shared art projects and collective healing workshops led by trained artists and mentors.

CRF funding is for facilitator (artist) stipends, DAMA lead artist session facilitation, art supplies, and materials.

**EAST MADISON COMMUNITY CENTER: EMCC ALL-ACCESS COMMUNITY GARDEN, \$4,000**

The East Madison Community Center began in 1966 when a group of mothers living in the Truax Housing Project expressed concern about the lack of safe and supervised programs for the kids living in the area. They organized and secured the resources needed to set up structured youth activities in the apartment complex. The community center has grown over the past 60 years and has become the neighborhood focal point serving low-income children and families with free, accessible services. This year they plan to address an

accessibility issue in the community gardens—landscape sloping and ground level plots have hindered residents with mobility issues from full participation in the gardens. They plan to install eight ADA-compliant raised garden beds to provide an accessible garden experience for community members with disabilities and/or limitations where the ground level garden isn't a good fit.

CRF funding is for eight raised garden beds.

**ELVER PARK NEIGHBORHOOD CENTER: BEYOND FOOD: ESSENTIALS FOR NEIGHBORS IN SOUTHWEST MADISON, \$2,600 PARTIAL**

Elver Park Neighborhood Center opened in 2003 after the City of Madison identified a need for dependable, high-quality out-of-school care in the Park Edge-Park Ridge Neighborhood, and now, more than 20 years later, Elver Park Neighborhood Center remains a community hub, providing after school and summer camp programs, a food pantry, school supply distribution, Thanksgiving meal baskets, and an on-site social worker. Now they plan to bolster their food pantry with essential non-food items, including paper goods, diapers and wipes, menstrual products, hygiene items, and cleaning supplies, noting that these necessities are increasingly difficult to afford as the cost of living rises. Supplying these items through the pantry reduces stress and increases day-to-day stability for families, allowing them to focus their resources on other basic needs rather than having to decide between pantry and hygiene items and other needs.

CRF funding is for hygiene items, baby essentials, and sanitary supplies.

**FIBERSHED HEARTLAND: MENDING LAB, \$1,000**

Fibershed Heartland is organized and operated by a group of volunteers working to promote local, earth-friendly fibers and fabrics through free community events and workshops for people to learn new skills, tour local fiber farms, and en-

gage with their local fiber and fabric arts community. This year they plan to host nine Mending Lab workshops to teach people how to mend their clothing, which in turn, extends the life of textiles, keeps them out of the landfill, provides economic savings and an opportunity to develop a meditative sewing practice as well as build community.

CRF funding is for mending needle and thread kits and darning tools.

**HUEGEL ELEMENTARY PARENT TEACHER ORGANIZATION: HUEGEL COMMUNITY GARDEN, \$6,700**

The Huegel Elementary Community Garden is organized by a collection of Huegel staff, caregivers of Huegel students, and community members who have built a group dedicated to caring for a garden that students plant, water, and observe. This year, garden planning and curriculum will expand to include a three sisters garden of corn, pumpkins, and beans while learning about indigenous agriculture practices. Volunteers harvest the summer produce and deliver it to the food pantry at Meadowridge Neighborhood Center. The Huegel garden will expand to include an orchard, providing a new learning space for students, and (in future years) healthy snacks. A gardener-in-residence will spend the fall semester providing support in planning, development, and staffing of the school garden.

CRF funding is for fencing, posts, landscape fabric, compost, mulch, pumpkin starts, garden tools, seeds, gloves, picnic tables, fruit tree seedlings, and a gardener-in-residence.

**MENDOTA ELEMENTARY COMMUNITY SCHOOL: SUMMER IN THE GARDEN, \$5,300**

Mendota Elementary Community School plans to launch a “Summer in the Garden” project that provides hands-on learning, food access, and community connection for students and their families. Staff have found that the garden is a vibrant space during the school year, but it is underutilized during the summer months, missing opportunities to support summer learning retention, growth, and community building. The “Summer in the Garden” program will provide weekly garden classes with a gardener-in-residence during summer school. They will also have community garden days, and a summer harvest system that sends produce home with families. They also plan to host three community meals in the garden, incorporating the garden harvest into the meal.

CRF funding is for gardener-in-residence, garden maintenance, monthly community meals, supplies, tools, gloves, and transportation.

**MTZ CHARITABLE ORGANIZATION: MTZ CHARITABLE FOOD PANTRY: NOURISH & THRIVE, \$4,000**

MTZ Charitable Organization (MTZCO) is a newer nonprofit that builds on more than 20 years of Mt. Zion Church’s food pantry service. MTZCO has broadened the pantry program to include academic enrichment for school-age youth, improved

access to healthy food, mental health wellness and counseling, and activities for older adults in south Madison. In response to the explosive growth in pantry demand, MTZCO plans to expand and enhance the food pantry, increasing access to nutritious, culturally responsive, and easy-to-prepare foods for families, children, and older adults. They will also host pantry-based workshops and provide educational materials with practical guidance on nutrition, meal planning, and managing chronic health conditions.

CRF funding is for printed culturally responsive materials (recipe cards, meal planning guides, chronic condition management guides, kid-friendly handouts, cooking demo supplies) and nutritious packaged meals and snacks.

**NUESTRO MUNDO INC: PROMOTING HEALTHY FOOD ACCESS & GARDEN EDUCATION, \$3,000**

Nuestro Mundo Community School was started in 2004 through a grassroots effort to create a dual language immersion school built on the fundamentals of integration and inclusion that would improve academic achievement of underserved Latino students. This year, they plan to partner with Rooted to bring hands-on urban agriculture education to the K-5th grade students. The education program will enhance the school’s current curriculum and advance social and emotional wellness goals, improve nutrition, develop leadership, and connect stu-



*Nuestro Mundo Inc.*

dents with local farmers. Additionally, Nuestro Mundo plans to incorporate fresh produce and protein into their weekend backpack snack program that serves more than 20% of the school population.

CRF funding is for a gardener-in-residence, garden education materials and supplies, and fresh produce for the backpack snack program.

**OUTREACH LGBTQ+ COMMUNITY CENTER: UPGRADING THE OUTREACH LGBTQ+ COMMUNITY PANTRY, \$3,000**

OutReach LGBTQ+ Community



*OutReach LGBTQ+ Community Center*

Center’s mission is a commitment to equity and quality of life for all LGBTQ+ people through community building, health and human services, and economic, social, and racial justice advocacy. They are currently working to increase their Community Pantry capacity to be able to stock more perishable foods and include hygiene essentials. They opened the pantry in 2020, and just last year they added a dedicated coordinator, a backstock storeroom, and Retail Recovery partnership with Second Harvest Food-Bank. Their current limiting factor is the household-size fridge-freezer combo that forces them to turn away perishable donations when there is no more space. The commercial refrigerator

project aimed to inspire community members, especially from marginalized neighborhoods and across cultural divides, to see themselves as part of the fabric of Madison’s past, present, and future. First, participants will build a crowd-sourced history of Madison and its land, researched, remembered, and written by local residents recalling their own stories about specific locations. Then, participants will host Make History Madison events this summer where they will share their findings and lead attendees in local conversations about each place’s past, present, and future.

CRF funding is for resident liaisons, workshop facilitators, story collection and research, neighborhood research and historical contributions, design and integration of archives into the mapping system, food for events, and outreach.

**SCHENK ELEMENTARY PARENT TEACHER ORGANIZATION: SCHENK ELEMENTARY SCHOOL GARDEN, \$4,900**

One of the primary goals of the Schenk Elementary PTO in recent years has been to establish and maintain a Schenk School Garden, providing both volunteer support and funding for the garden infrastructure, as well as a garden educator who incorporates the garden into the school curriculum. The PTO recognizes that spending time in the garden provides many opportunities for socioemotional and academic growth, and they want each of the school’s 400 students to have an opportunity to engage with the school garden

CRF funding is for the garden educator, garden beds, and lumber.

**VERA COURT NEIGHBORHOOD CENTER: VCNC COMMUNITY GARDEN ENGAGEMENT PROJECT, \$5,000**

Vera Court Neighborhood Center is located on Madison’s north side, and they offer youth programs, a monthly food pantry, a bilingual early childhood development program, adult classes, community meals, resource navigation, and case management. They developed a community garden to provide the space, tools, and knowledge to strengthen food security, provide garden and nutrition education, and decrease food waste in their community. The garden has 32 plots available

tor will increase their capacity to accept perishable donations and get the food into the hands of their clients.

CRF funding is for a commercial refrigerator and food pantry staples.

**RACE PLACE COALITION: MAKE HISTORY MADISON, \$6,000**

Established in 2022, Race Place Coalition (RPC) produces collaborative public humanities projects to support efforts to reconcile land injustices in urban and rural areas, with a particular focus on racial disparities. Make History Madison is a participatory history

for community members to rent and grow their own food. This growing season, they will launch the Community Garden Engagement Project that will include a youth garden club, workshops on composting, sustainable gardening techniques, produce preservation, and classes on cooking and nutrition.

CRF funding is for garden supplies and instructor fees.

**WAYFORWARD RESOURCES: MEAL IN A BAG, \$5,000**

WayForward Resources' mission and vision is to bring their community together to create food and housing security through action and advocacy for families, children, and individuals. They work with more than 15,000 people annually through their food access and housing stability programs. They are now running a pilot program based on their clients' feedback to offer a curated "Meal in a Bag" with recipes and ingredients that can assist in their meal planning. They recognized that the offerings available for their delivery clients did not always allow them to make a complete, nutritious meal or meals that incorporate ingredients used in their culture. The Meal Bag will be in addition to the ingredients that the meal delivery clients can select from a menu. WayForward Resources also plans to supply recipe cards that are budget-friendly, include a shorter list of ingredients, and follow nutrition guidelines—in English, Spanish, or Russian, depending on the clients' preference.

CRF funding is for 500 meal bags.

that will allow them to safely store harvested produce and reduce preventable food waste. With adequate cold storage, the founding farmers expect they can open the farm incubator space up to as many as seven farmers to participate in farming with this infrastructure already in place, thus removing the barrier of having to purchase expensive equipment.

RIOC funding is for cold storage.

**BIKES FOR KIDS WISCONSIN: MEALS ON 2 WHEELS: \$7,500**

Bikes for Kids Wisconsin transforms lives by making bicycle-based transportation accessible to those facing economic and transportation barriers. They provide not only bikes but also education, maintenance training, and long-term bike support. This year, they plan to launch "Meals on 2 Wheels," a bicycle delivery service bringing groceries from local food pantries to the pantries' clients. Bikes for Kids Wisconsin has a robust network of volunteers who can support a network of 30 dedicated volunteer delivery riders for Meals on 2 Wheels. The delivery riders will be on e-bikes and cargo bikes with trailers, each delivering 80-320 pounds of groceries. Their goal is to deliver 1,900 pounds of food weekly for a total of 38,000 pounds of food annually, all with zero carbon emissions. Their first food pantry partner is The River, and they have plans to expand to additional sites in the future.

RIOC funding is for the bike fleet.



*Bikes for Kids Wisconsin*

**ROOTED IN OUR COMMUNITY AWARD RECIPIENTS**

**ASE CO-OPERATIVE: COLD STORAGE, \$10,000**

ASE Co-operative was founded in 2023 by three Black LGBTQ+ farmers and land stewards with a shared commitment to building food sovereignty through culturally rooted care. ASE pairs food production with community programming that makes healthy, natural foods feel attainable and familiar. They also host intercultural programming in partnership with neighborhood organizations to build connections across communities and create shared space for learning about the local food system, food access, and culturally rooted healing. Their growing farm has outgrown their one household-size refrigerator, and they are now planning to install a reliable cold storage container

**MADISON NORTHSIDE PLANNING COUNCIL: FEED KITCHENS COOKWARE REFRESH, \$2,500**

In 2013, Madison Northside Planning Council (NPC) opened FEED Kitchens as a shared kitchen food business incubator. From FEED Kitchens, NPC also operates the FEED Bakery Training Program and Healthy Food for All, a food recovery program. After 12 years in operation, and with 75 commercial businesses using the shared space, the cookware has seen heavy use and is showing its wear. Start-up businesses depend on access to these resources for their production, and part of FEED Kitchens' mission is to supply these baseline supports for food business entrepreneurs while they work to build their business. Therefore, FEED has determined it's time to replace the worn equipment.

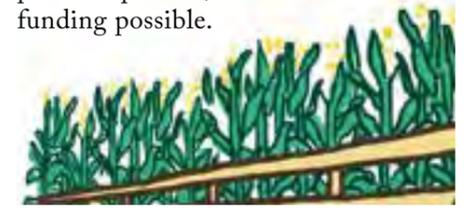
RIOC funding is for cookware, a locking tool cabinet, and tools.

**CONGRATULATIONS AND THANK YOU!**

Congratulations to the winners of this year's grants, and thank you to all organizations that applied—you're all doing important work in our communities! Thank you to this year's grant review committee; Board members Tatiana Dennis and Isabel Freinkel, Owners-At-Large Karen Crossley, Harper Hazelmare, and Kirsten Moore; Customer Experience Manager, Kristina Kuhaupt;

and Education and Outreach Coordinator, Liz Hawley.

And of course, a special thank you goes out to all of our Owners, past and present, who make this funding possible.



**LEARN MORE ABOUT OUR COMMUNITY REINVESTMENT FUND AT: [WILLYSTREET.COOP/CRF](http://WILLYSTREET.COOP/CRF)**





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**The Renewal of the Seasons**

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ART EXHIBITION MID-MARCH THROUGH LATE MAY

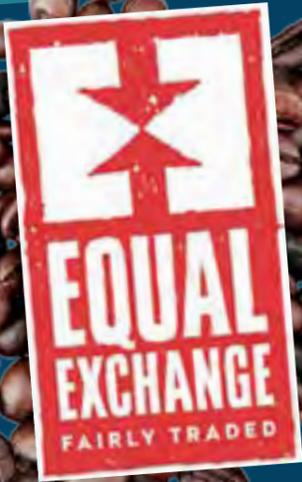
**MMoCA Gallery Night: Friday, May 8th 5-9pm at Aubergine**

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



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