



# Monthly Musings

AUGUST 2008

## Share Price Increase

With all the driving we do to get your milk from the farm to you (and we have 3-4 trips up to the farm every week), we need to raise our share prices. We have taken quite a hit these past couple of months with the gas prices the way they've been.

At least we are starting to see a slight dip in the prices now. But how sad it is that we are actually HAPPY when

the prices go under \$4/gallon, when this time last year they were under \$3/gallon! I've heard that we're actually spoiled here in the US, as gas prices are much higher in most other parts of the world.

**Starting in October, share prices will increase to \$28 per monthly share** for the last quarter of 2008. We'll remind you as that time gets

closer. Then at the end of the year we'll reevaluate and see how things are going, before the new agreements are due in January.

Thanks for your understanding. And thanks, too, for all you do to make MMM work for all of us. We couldn't do all this without all of you. We are now 120 members strong, and growing every month!

## Notices

- **August monthly fees** are now due. We will continue with the number of shares you had for July, unless we have heard from you otherwise.
- **Otsego delivery time is moved up** to between 2:15 and 2:30 so Kristi can make it to People's Church in Kalamazoo by 3:00.

## Milk Info at Harvest Fest

MMM will have a table at this year's annual 2008 SW Michigan Harvest Fest! The event is hosted by Tillers International in Scotts, Michigan and will be held on Saturday, September 21st from 11:30 am to 6:30 pm.

MMM Member Lori Evesque, of Fair Food Matters, is a huge part of the planning for the Harvest Fest, and our own Donna McClurkan will be speaking about her Locavore Nation adventures, a project sponsored by NPR's Splendid Table. There will be many local exhibitors, growers and vendors, yummy food from local restaurants, music and dancing, and activities for the kids, too.

Visit the Harvest Fest website at [www.fairfoodmatters.org/harvestfest/](http://www.fairfoodmatters.org/harvestfest/) for more information. We hope to see you there!

## Recipe: Vanilla Ice Cream

Recipes from [www.theheartofnewengland.com/food-0404.html](http://www.theheartofnewengland.com/food-0404.html) and [www.lanierbb.com](http://www.lanierbb.com) (bread recipe no longer online). This lovely chocolate chip zucchini bread is just begging to be eaten with some of this homemade vanilla ice cream! The ice cream recipe is for an electric maker (Cuisinart), but will probably work with a manual one.

### Vanilla Ice Cream

- 1 cup whole raw milk, well chilled
- 3/4 cup sugar
- 2 cups heavy cream (pulled from raw milk)
- 2 tsp vanilla

Whisk milk and sugar together until sugar is dissolved. Add cream and vanilla. Pour into ice cream maker and mix until thickened, about 25-30 minutes. Serve soft, or store in freezer for a couple of hours to harden. Kristi has used 3 cups raw fresh cream and no milk.

### Chocolate Chip Zucchini Bread

- 3 eggs
- 3/4 cups vegetable oil
- 1 1/2 cups sugar
- 2 tsp vanilla
- 3 cups zucchini, grated
- 1/2 cups nuts or chocolate chips
- 1 tsp cinnamon
- 1 tsp salt
- 2 tsp baking powder
- 1/2 tsp baking powder
- 2 1/3 cups flour
- 1/2 cup unsweetened cocoa

Combine wet ingredients, then dry ingredients, and combine. Add zucchini and nuts. Bake in 2 greased loaf pans at 350° for 45 minutes, or until inserted knife comes out clean.