



AUGUST 2022

CO-OP NEWS

MEET OUR WINEMAKERS - MAPLE STREET UPGRADE - AGM WED OCT 26

MEET THE MEMBERS

SHAYE AND LEE HARDISTY



Lee is a musician, Zenthai Shiatsu therapist and yoga teacher, and Shaye sews for her business Little House Seamstress. We spoke to them about their lives and what the Co-op means to them.

"We moved to Mapleton about 13 years ago for the Upfront Club and the Co-op because of the community they supported in Maleny.

We had conceived our first child in Shanghai China and wanted to move somewhere amazing and full of trees to settle and have a family."

"After a visit to Maleny a few years earlier to see a friend, we felt so welcomed by the people involved with the Upfront Club that we raced to the Blackall Range as soon as our work was finished in China. Organics are very important to us and most of the income made by our family is spent on food. We shop at the Co-op almost as an act of rebellion. It's about putting our money in the hands of people doing good things for the world, like growing local organic food or making products that at least are in line with our ethics.

Keeping that in mind our favourite part of the 'Co-op' is the staff...like Mita with her awesome jumper collection or just people we meet in the aisles for a chat.

Our favourite product? Probably the bulk chocolate and Clipper decaf black tea."

Maple Street Co-op - Join Us.

We are a member-driven co-op with over 1,300 shareholders.

Why not become an owner/member of and support local producers and our community's economy? Shares are \$25 each. Annual subscription is just \$11.

So much more than a health food store

MEET THE MAKER

Bent Road Winery



We talked with Glen Robert and Andrew Scott, the winemakers from Bent Road Winery, who provide the Co-op's wine range. Andrew joined the team after working with Wasabi in Noosa as their restaurant sommelier and has since worked with Glen to further build their collection of 'cool and interesting wines' in the Granite Belt of Queensland. Bent Road has been the Co-op's wine supplier for over 20 years.

The winery has been refining its growing practices for maximum sustainability and will be achieving the Australian Wine Research Institute's new certification; 'Sustainable Winegrowers Australia'. Their innovative environmental practices are being fine-tuned by their intern-turned agronomist and will include turning over the strips between vines to native plants that attract beneficial bugs and microbes, improve organic matter, and help fix nitrogen to the soil.

"We focus on growing unusual varieties of grape suitable to the region" says Andrew.

"We have worked hard to create our two main labels, La Petite Mort (LPM) and Wilhelm Scream, based on our understanding of what wine-lovers enjoy, particularly using my experience as a sommelier and Glen's knowledge of our local terroir and our harvest. Glen joins the conversation telling us that "La Petite Mort is our special label, what wine reviewers have called 'cerebral wines' that are interesting and sometimes confronting. These wines are ideal for special dining occasions, whereas the more affordable Wilhelm Scream wines are great for general quaffing." The artwork for the LPM range features photography from award-winning artist Ray Cook whose confronting work (the label depicts a human skeleton) focuses on mortality, particularly the challenges of AIDS and its impact on the gay community. The Wilhelm Scream range is labelled with entertaining 'Film Noir' graphics suggestive of the 1940s.

A popular wine currently is the Fumé Rosé, a wine born of the bushfires and that demonstrates the determination of these winemakers. "We'd seen drought, floods and thought the harvest was lost when the bushfires came. We didn't give in and instead created a classic smokey winner." Says Andrew "What's great too is that the Ballandean Rural Fire Service receive \$2 from every bottle sold." Cellar door visits and masterclasses available by appointment at the vineyard. cellardoor@bentroad.com.au

You'll find the Co-op wine collection close to our former front door.

Cin Cin! Slainte! Prost! Santé!

(p.s. Pascale's column is back next month)

AUGUST SPECIALS

...WARMING MEDITERANEAN MEALS
READY IN UNDER 30 MINUTES

AN EXTRA 5% OFF FOR MEMBERS

ORGANIC PASTA SAUCES BY SPIRAL

Meals in minutes - just add your favourite protein and veggies.



The range includes smooth sauces; Arrabbiata, Fungi Mushroom, Basil and Garlic, Pizza Pasta sauce. The chunkier Sugo sauces are also on special offer - Primavera, Arrabbiata and Basil with Garlic.

Were \$5.95 each

Now \$5.05 (Members \$4.80)

**OLIVE GREEN
GLUTEN-FREE
3-GRAIN FUSILLI
PENNE - IN BULK**

Ancient grains organic quinoa, brown rice and amaranth give this a great texture when cooked. Simply add veggies and beans for a fast meal. Available in our Pantry section in bulk so buy as much or little as you need and you can BYO bag to fill .



Now 15% off Members 20% off

Was \$22.95 /Kg

Now \$19.50/Kg (Members \$18.53/Kg)

GIROLOMONI PASTA



Girolomoni source their flours from local farms through a co-op in the Marche region of Italy, grinding the grains at their own mill and using water from the hillside. Organic, GMO-free.

Now 15% off Members 20% off

AURELIO ORGANIC PASTA SAUCES



Another of our favourite pantry staples, choose from veggie-rich Primavera, Basilico and warming chilli Arrabbiata.

Made in Australia, organic and gluten-free

Were \$6.50

Now \$5.52 (Members \$5.24)

WHAT'S NEW

OLD TIME BAKERY GLUTEN FREE WRAPS



We've always stocked the 'Old Time Bakery' Gluten-Free Buckwheat and Sorghum wraps but now we also have their Multigrain, Lebanese Breads and Wholemeal Lebanese Breads.

Made in a gluten free bakery.

LOCAL PRANDII'M GRANOLA



Prandii'm granolas are made by John and Melissa Salmon in small batches. There are four in the range; Original Oats Mix, Vegan Oats Mix, Original Grain-Free and Chocolate Grain-Free.

CASSAVA FLOUR

This organic, gluten-free flour is made from the root of the cassava or yuca. In contrast to tapioca flour, which is made from a starchy liquid extracted from the cassava root, cassava flour is made using the whole root.
\$10.50 per kg pack.

ORGANIC PEANUT BUTTER



A customer suggested this new product - Ceres Certified Organic peanut butter both Smooth and Crunchy. Made in New Zealand

BROWN JASMINE RICE

New to our bulk Pantry is organic brown jasmine rice - and organic brown basmati is back in stock!

MAPLE STREET PROJECT NEEDS YOUR IDEAS BY AUGUST 15TH

Planning is underway for the next stage of the upgrade to Maple Street. There is an opportunity to improve the space outside our Co-op so please send your ideas, particularly for 'Zone C' via the project webpage
<https://haveyoursay.sunshinecoast.qld.gov.au/maleny-placemaking-and-streetscape-project>

MONTHLY DRAW WINNER

Every member-spend of \$50 in any day during the month gives you a place in our draw. This month's winner is Leanne Harper!

You can vote for the Co-op in the 'Glassies' Business Awards until Aug 9th at;
<https://tinyurl.com/3r7s48tm>



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