



Mississippi
Market

Natural Foods Co-op

MISSISSIPPI MARKET ANNOUNCES SPRING CLASS SCHEDULE

The St. Paul-based cooperative grocer offers classes with topics ranging from brewing soda at home to starting a backyard farm and eating to prevent osteoporosis.

ST. PAUL, MINN. (December 1, 2009) — [Mississippi Market](#), St. Paul's premier natural and organic food cooperative with more than 9,000 member-owners, offers about a dozen classes each month on health, nutrition and sustainable living.

April Classes

Simple, Flavorful Gourmet Foods for Limited Sodium Diets (DT)

Foods prepared with limited or no salt can be flavorful and delicious by the use of a variety of herbs and spices. We will prepare spicy bean wrap with mango avocado salsa, lemon rice with spinach, savory vegetable stir fry, crunchy romaine salad with honey mustard dressing and some flavorful low salt seasonings. You will learn the best type of salts to use. All ingredients are gluten, dairy and sugar free.

Saturday, April 3- West 7th store

1:00-3:00 pm \$30/\$27 members

Miriam Katz, MA

Homeopathy: A Natural Approach to Allergies & Asthma (L)

Looking for a natural alternative to effectively deal with the painful and irritating symptoms of allergies and asthma? Discover homeopathy, a natural and comprehensive form of healthcare that is safe and effective. This course will cover how common homeopathic remedies for allergies and asthma restore the body's internal balance to help prevent future occurrences.

Tuesday, April 6- Selby store

7:00-8:30pm \$10/\$8 members

Aaron Means, MA

Kombucha 101: How to Make the Divine Tea (DT)

Fermented foods have been used for thousands of years to bring good health to those that use them. This class offers tastes of many different variations of kombucha and instruction on how to make it. Class fee includes your own starter culture and a 1 liter bottle of Kombucha Divine.

Wednesday, April 7- West 7th

6:30-8:00 pm \$40/\$36 members

Barb Bredesen

Condiment Crazy! (H)

Summer picnic and party time is just around the corner, so get ready to impress family and friends with flavorful and exciting condiments. This hand-on class will teach how to make condiments that are sure to satisfy from burger toppings to dips for bread, veggies & chips. From homemade mayonnaise to Italian romesco and spicy bacon horseradish, you'll learn the tips and trades of making every party a success.

Thursday, April 8- West 7th store

6:00-8:00 pm \$25/\$22 members

Jackie Smalley, Condiment Queen

Miso Soup for All Seasons and Reasons (DT)

Miso is a fermented bean product that provides a wide variety of enzymes and bacteria friendly to the digestive system, thus aiding in food absorption. It also contains proteins, vitamins and minerals, especially calcium. A wide variety of miso flavors like barley, red-rice, soybean, mellow- rice or chickpea miso can add enticing tastes to any dish. Come and learn to prepare miso soup and other dishes made with miso.

Tuesday, April 13- West 7th store

6:00-8:00 pm \$30/\$25 members

Gabriele Kushi, BFA, MEA, CHC, AADP

Basic Bike Maintenance (D)

A handful of regular check-ups, minor adjustments and simple repairs can keep your bike out of the shop and on the road. The Hub's friendly expert shows you the tricks and the tools to become your own bike mechanic. Please bring a front bike tire with you to class.

Wednesday, April 14- Selby store

7:00-8:00 pm \$10/\$5 members

Troy Pieper, Hub Bike Cooperative

Focaccia Bread (H)

Focaccia is a chewy, luscious, high water-to-flour content bread that you can treat as simply as an olive oil and coarse salt bread for appetizers and as elaborately as a full-bore meal, with fresh tomatoes, basil, cheeses, and a gilding of herb-suffused olive oil. This demo/hands-on class will start with a pre-fermented dough that we will add toppings to and bake in class. You will also make your own dough and go home with detailed instructions on how to ferment, build, and bake your focaccia.

Saturday, April 17- West 7th store

1:00-3:30 pm \$25/\$23 members

Jan Grover

Spring Cleansing: Learn to Use a Neti Pot (H)

With Springtime comes allergies and nasal congestion, but a neti pot may be the answer. This ancient practice of flushing the nasal passages is a simple, inexpensive method for breathing free year round. You will receive step-by-step instruction and have an chance to try out your new skills.

Wednesday, April 21- Selby store

6:30-7:30 pm \$8/\$5 members

Liz McMann, MA

Nutritional Solutions for Osteoporosis (L)

Concerned about preventing or correcting osteoporosis? Real food provides the foundation for healthy bones including protein to build collagen, healthy fats to make the bone mesh and a variety of fruits and vegetables for vitamins and minerals. Discover how soda and processed foods weaken your bones. Learn the importance of vitamin D, the best form of calcium for absorption plus recipes including our bone-building soup recipe.

Thursday, April 22- West 7th store

6:30-8:30 pm \$30/\$27 members

Nutrition Educator from Nutritional Weight & Wellness

Vegetable Soups for Spring (DT)

Welcome the delicate, warming flavors of spring. Soup is a good and unusual medium in which to receive and experiment with the season's vegetables, herbs, and greens. We'll start by learning how to make a simple, homemade vegetable stock and then move on from there to build delicious, cleansing, versatile soups that celebrate the new season.

Saturday, April 24- West 7th store

2:00-4:00pm \$22/\$20 members

Kristin Hamaker, owner of Farm to Fork

Mike's Homebrew Root Beer & Soda Class (DT)

Homebrewing is for more than just beer and wine- Find out how to make your own non-alcoholic sodas using fruits, spices, and natural ingredients. We'll make a Vanilla Bean Brew and rich Root Beer in class- You'll leave with a bottle to ferment!

Tuesday, April 27- West 7th store
7:00-8:30 pm \$12/\$10 members
Mike Sawyer

Picky Eaters and the Struggle for Power:

Tips to increase variety and decrease conflict (L)

Feed your child/ren in a way that establishes a healthy relationship to food and body. Go beyond "ants on a log" to concrete strategies to improve nutrition and have the family table be a place everyone wants to be. Ample time for individual questions.

Wednesday, April 28- West 7th store
7:00-8:30 pm \$20/\$17 members
Katja Rowell MD

Celebrate Spring with Raw Treats and Sweets (DT)

Pie, cookies and other sweet treats, oh my!

Carob Candy, Cheese Cake, Pecan Butter Cookies, Chocolate Hay Stacks and more. Chef Cynthia will focus on no sugar, gluten-free and dairy-free desserts for this class.

Thursday, April 29- West 7th store
6:00-8:00 pm \$25/\$22 members
Chef Cynthia Johnson

May Classes

Deconstructing Cravings (L)

In this eye-opening class, we'll uncover the common reasons we get cravings and provide practical solutions to help break the bond of emotional food dependence by examining what you eat.

Thursday, May 6- West 7th store
6:30-7:45 pm \$13/\$8 members
Mary Langfield, Certified Holistic Health Coach

Greens With an Indian Twist (DT)

This class will introduce you to the south Indian method of cooking greens. Greens are combined with some very aromatic spices that add a whole new twist to greens. The method is perfect for those trying to do more than just the traditional sauté with greens.

Saturday, May 8- West 7th store
6:00-7:00 pm \$15/\$13 members
Shalini Raghavan

Bicycle Safety (D)

Our experienced riders give a complete run-down of city and state regulations regarding bicycles, rules of the road and helpful hints

Wednesday, May 12- Selby store
7:00-8:00 pm \$10/\$5 members
Troy Pieper, Hub Bike Cooperative

Gut Reaction: Restore Digestive Health Through Nutrition (L)

Do you suffer from heartburn, gas, bloating, indigestion, constipation or diarrhea -- or do you have an autoimmune disorder, sugar or bread cravings or depression? These are all indications of digestive problems. You may be surprised that the cereal or bagel that you eat for breakfast causes heartburn all day and that big glass of milk gives you gas and diarrhea. Learn how the right foods and selected supplements can restore intestinal health. After this class you may not

need those digestive products advertised on TV.

Thursday, May 13- West 7th store

6:30-8:30 pm \$30/\$27 members

Nutrition Educator from Nutritional Weight and Wellness

Low-Tech Spinning: Make Yarn on a Spindle (H)

Learn to use a drop spindle, to prepare wool (or even pet undercoats!) for spinning, and to incorporate them into yarns. You'll learn how to process freshly shorn sheep fleece the old-fashioned, nontoxic way: no harsh chemicals, no burning, no acid baths—just soap and water to produce soft, light, bouncy wool to spin! Wool and tools provided.

Saturday, May 15- West 7th store

9:00am-12:00 pm

Jan Grover \$20/\$18 members

Be Your Own Sushi Chef: Vegetarian Sushi (H)

This fun demonstration and hands-on cooking session will teach you how to be your own sushi chef. You will be introduced to sushi making with brown rice nori rolls with vegetables, avocado and other fun ingredients. As a bonus Gabriele will introduce the green vegetable roll, with no grain or seaweed.

Saturday, May 15- West 7th store

2:30-4:30 pm \$30/\$25 members

Gabriele Kushi, BFA, MEA, CHC, AADP

Kids, Fuel Your Fun With Homemade Pizza! (H)

Roll up your sleeves and make your very own pizza crust. Learn about the wonders of yeast, and the magic of protein building. Make a delicious homemade tomato sauce, and taste the fruits of your labor! Experiment with vegetable toppings you never before imagined you would try (kale pizza anyone?) Parents are welcome to come and watch at no additional charge, however be prepared to stand as seating is limited. Ages 11+

Sunday, May 16- West 7th store

1:00-2:30 pm \$30/\$25 members

Emily Noble

Why Would Anyone Want to Eat Sea Vegetables? (DT)

Because they offer the broadest range of minerals of any food, containing virtually all the minerals found in the ocean—the same minerals that are found in human blood. Learn how to cook with them without anybody noticing it.

Wednesday, May 19- West 7th

6:30-8:30 pm \$30/\$25 members

Gabriele Kushi, BFA, MEA, CHC, AADP

Bread Without Fear(DT)

Learn to bake bread from scratch with confidence. Learn the three essential skills for successful bread baking and how to avoid bread baking failures. Learn how to choose recipes, shape loaves and enjoy fresh baked bread.

Thursday, May 20- West 7th store

6:00-8:00 pm \$20/\$17

David S. Cargo, St. Paul Bread Club

Healthful, Easy Cooking for Your Dog (D)

Learn to cook healthful, easy, seasonal meals for your dog. In no more active time than 15 minutes every 2 to 4 days, you can prepare meals for your dogs that will improve their coats, lessen their thirst and offer them a range of foods to delight & strengthen them. Bring a container for your dog's share.

Saturday, May 22- West 7th store

10:00 am-12:00 pm \$18/\$15 members

Jan Grover

Urban Organic Farming Basics (L)

Ramsey County Master Gardeners will teach you about soil testing, preparation, amendments and mulch. We will discuss best plant selection for our area, looking primarily at heirloom vegetables, and review organic methods of pest

prevention. We will also touch upon succession planting and ways to extend the growing season. Suitable for those with huge garden plots or those growing vegetables in a pot or two.

Saturday, May 22- West 7th store

2:00-4:00 pm \$15/\$12 members

Sweet Dough Creations (DT)

Learn about different enriched breads and the many shapes that sweet dough coffee cakes can form: Swedish tea rings, butterflies, hearts, coffee cake twists. Learn how to make overnight cinnamon rolls that will have your friends asking for more.

Tuesday, May 25- West 7th store

6:00-8:00 pm \$20/\$17

David S. Cargo, St. Paul Bread Club

Personal Chef Tips and Tricks (DT)

Kristin Hamaker, cooks and stores healthy, delicious meals for families every week. She'll advise you on such things as balanced weekly menu planning, storing and freezing, and making most of limited cooking time. Expect to leave with a pile of recipes and a good kick start in the kitchen.

Wednesday, May 26- West 7th store

6:00-8:00 pm \$23/\$20 members

Kristin Hamaker, owner of Farm to Fork

The Grocery Store Herbalist: Insomnia (D)

Without enough sleep, our emotional and physical well-being begins to deteriorate. Whether you suffer from chronic sleep problems, or just have an occasional bad night, join the Grocery Store Herbalist as he teaches some simple, gentle, non-addictive herbal remedies to help you sleep better.

Thursday, May 27- West 7th store

7:00-8:00 p.m. \$15/\$13 members

Paul Magee, Ma.O.M., L.Ac.

Healthful, Inexpensive Dried Legume Salads (H)

The cheap and easy way to cook lentils for summertime salads is in a pressure cooker. We'll explore this and other cooking techniques to produce blissful salads: white beans with basil, tomatoes, and red onion; lentils with walnuts, feta, and lemon vinaigrette; Indian chickpea with potatoes and spinach.

Saturday, May 29 – West 7th store

1:00-3:00 pm \$25/\$23 members

Jan Grover

To register, please contact our Customer Service desks in person or at 651-310-9499 or 651-690-0507.

Class fees due at time of registration.

About Mississippi Market:

Consumer owned and operated since 1979, Mississippi Market Natural Foods Co-op is St. Paul's premier destination for natural foods and health products. Furthermore, Mississippi Market is an institution where like-minded families and individuals can come together and celebrate the joy of eating locally, healthily and responsibly. Mississippi Market is a Certified Organic Retail Operation that strives to provide high quality, fair-priced goods and services, promote cooperative principles, and work toward a sustainable local economy and global environment.

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MEDIA CONTACTS:

Darci Gauthier

Mississippi Market

dgauthier@msmarket.coop

651.310.9499