

December Events

12/2 Tree Lighting, Gingerbread March & Scavenger Hunt—Cedarburg 4-7p.m. Don your jingle bells and Santa hats and take your family for a stroll down Washington Avenue for stocking stuffers and more! The first 350 kids to register at US Bank's Cedarburg branch beginning at 4 p.m. will receive a gift bag and clues for the scavenger hunt. Solve them to find treasures throughout downtown Cedarburg! After the hunt, be sure to march to the Community Center Gym for other events and the annual Cedarburg Christmas Tree Lighting.
www.thinkcedarburgfirst.com

12/4 Winter TLC for Winter Skin at Slow Pokes Local Foods noon-1:30 or 6-7:30 p.m. \$35 We will talk about what products to keep around, what products to dump, and how certain foods affect winter skin. Learn how to use things like coconut oil and apple cider vinegar to make your own products that are effective and all natural. Call (262) 375-5522 or email slowpokesfood@gmail.com

12/4 & 18 The Ravelry at Java Dock Café 4-6 p.m. Bring your knitting project and enjoy a warm drink and the company of others! Knitting instruction available for a small fee. Contact Nichole at (262) 284-1600 for more info.

12/7 Winter Farmers' Market 9-1 at the First Congregational Church *See page 4 for more information

12/7 Herbal Gift-Making Workshop at Wellspring 1-5 p.m. Join herbalist Linda Conroy for this fun, hands-on class! Make approximately 10 herbal items to give this holiday season! Gifts made include lip balm, felted soap, herbal condiments, herbal salts, lotion bar, dream pillow, herbal tea blend, herbal massage oil and much more! Learn about herb varieties while crafting too. All supplies provided; decorative packaging provided as well. Cost: \$65 until 12/1, \$75 after. That is less than \$7 per gift! For more

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Ozaukee Living Local

Celebrating our Local Food, Economy and Community since 2011

'Tis the Season to Buy Taking Charge of Your Purchasing Power

By Melissa Rose Kiela and Mary Boyle

Welcome to the holiday season: the time of year for giving. Of course, for most people, that also translates into buying.

America is projected to spend \$465 billion on Christmas gifts this year, and where that money goes is dependent on you. You have purchasing power; the ability to buy, as well as the ability to participate in the political economy by telling producers what you want—be it sustainable, fair trade, ethical and local or not.

Whenever we make a purchase, we are voting with our dollars. If we buy something from a company that contributes to social injustice and environmental degradation, we're saying that we think that's okay. For most consumers, this is completely unintentional—they simply are not being conscious of what they are purchasing and, therefore, the impact they're making on the world around them. Thankfully, this is a trend that is changing.

This year, many people opted out of the "Black

Friday" madness and chose to participate in "Small Business Saturday," instead. Many more will participate in "#GivingTuesday™" - a campaign that began in 2012 to create a national day of giving at the start of the annual holiday season. It celebrates and encourages charitable activities that support non-profit organizations.



The holidays once meant a time to slow down after a summer of hard work. We are supposed to enjoy the harvest; to celebrate and spend time with family and friends during the darkest and coldest time of the year (hence all of the lights).

Now, we are increasingly separated from a celebration that was tied to nature, to a celebration of consumerism; a frenzied, stressful, purchasing nightmare—and people are beginning to get

fed up.

Organizations such as [The Center for a New American Dream](http://www.thinkcedarburgfirst.com) are helping people to simplify their holidays by encouraging us to focus on what really matters, instead of all of the "stuff." Their website offers practical tips on how to move away from the consumer-driven, holiday madness in their effort to "cultivate a new American dream—one that emphasizes community, ecological sustainability, and a celebration of non-material values."

When budgets are tight, it may seem as though the only choice is to make purchases based on price, alone; however, companies often keep prices low by 'externalizing' the costs: saving money on the cost of making a product by producing it in a place where workers don't have to be paid much, or where environmental oversight is minimal. Making purchases based entirely on the lowest costs encourages the loss of businesses and jobs in our country, compromises the safety of the products we purchase and causes the

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November Events

info and to register: (847) 946-5565 or www.wellspringinc.org

12/7 Holiday Meals: Desserts and Treats at Slow Pokes 11:00am - 1:00pm \$25 Baking demonstration for all ages. You will learn how to make holiday treats to indulge on without ruining all the hard work you've done all year. We will show you grain-free, gluten-free, sugar-free, dairy-free, vegan, and other options. Call (262) 375-5522 or email slowpokesfood@gmail.com

12/7 Christmas on the Corner 3-7 p.m. Historic Port Washington is the perfect place to celebrate a hometown Christmas. Our picture postcard setting is ideal for "Christmas on the Corner": Magic of the Season; setting the stage for your holidays. Reindeer, carolers, in-store promotions, St. Nick, photos with Santa, a living nativity, carriage rides, strolling musicians are all a great way to spend an afternoon in early December. But that's not all! At 6:15 is our Christmas parade, with lights, floats, and a lot of fun. After the parade, stick around downtown to watch the only winter fireworks display in the county!

<http://www.visitportwashington.com/event/s/>

12/8 Horse Logging Demo & Ash Management Alternatives at Riveredge 12:30-3 p.m. Join us as we demonstrate small-scale methods for harvesting logs, while dealing with the threat of the invasive pest, the Emerald Ash Borer (EAB). Watch loggers drop trees then, using rare Suffolk Punch draft horses, see how they're skidded out with little or no damage to the environment. Learn about what Riveredge has been doing to mitigate EAB damage on the property. Open to the public, all outdoor event, dress for the weather, warm refreshments available. Call for more information. Fee: \$5 for Non-Members and Trail Pass Members; All Access Members: Free Go to www.riveredge.us or call (262) 375-2715

12/14 Winter Farmers' Market 9-1 at the First Congregational Church. *See page 4 for more information.

12/14 Annual Holiday Bake Sale and Bazaar at the Crossroads Museum in Saukville 8 a.m.-4 p.m. Cookies, stollens, breads and festive treats! Call (262) 284-5170 for more information.

12/28 Winter Farmers' Market 9-1 at the First Congregational Church. *See page 4 for more information.

'Tis the Season to Buy

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exploitation of the people and environments where cheap products are made. The price of these products does not reflect their true cost, and though it may seem that you are saving money, in the end, we all end up paying.

What's a newly conscious consumer to do? There are many ways you can use (or not use) your dollars to vote for a better world this holiday season:

- Give the gift of your time and talents. Give "gift certificates" to cook a meal, clean a closet, organize photos or simply to go for a weekly walk. Handmade gifts, from cookies to quilts, are always special. These gifts cost little or nothing, but are often far more appreciated than any amount of stuff money can buy.
- Give the gift of an experience, such as tickets to a play or concert, a day of golfing, a membership to a local museum or a cooking class for your favorite foodie. These are great gifts because they support your local economy and they create no waste—only wonderful memories.
- Give to a charity in your recipient's name. Are they animal lovers? Give to your local humane society. Passionate about social justice? Give to your local women's shelter. Nature lover? Give to a local nature preserve. These kinds of gifts are perfect for the people on your list that complain about having "too much stuff." You'll be surprised at how good this kind of gift will make you feel!

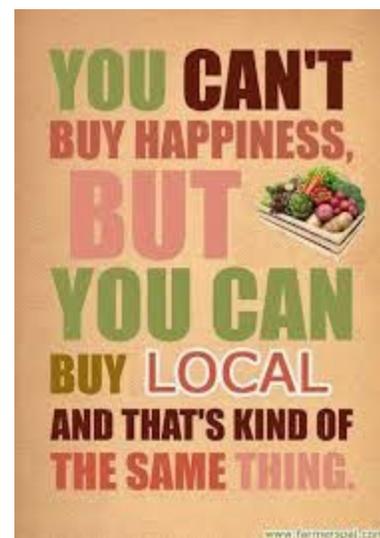
If you must purchase stuff, think hard about it. Do your best to buy from a local, independent business; try to purchase items that were made locally or, at least, in the United States; try to purchase items that use minimal packaging. These items may be a bit more costly than what you can purchase at your "big box" retailers, but you may be surprised that your local business has competitive prices, or that they make up for the extra cost in customer service and the good feeling you get supporting someone who lives in your community.

Interested in going further? Extend your purchasing power to your holiday meals! Focus on locally-produced food from your local farmers. Many of the traditional foods of the holidays are available at the Winter Farmers' Market here in Port Washington, from apples and cider to root vegetables and squash to locally raised turkey, chicken and beef. You can even give the gift of local food, with a jar of local honey, a tin of local tea or perhaps a jar of your very own preserves from your very own garden.

According to the Worldwatch Institute, if the people of an average American city were to **shift 10% of their spending** from chains to local businesses, it would bring an **additional \$235 million per year** to the community's economy.

While it may seem overwhelming to take charge of your purchasing power, the good news is that you can start small and you can start now. This holiday season, commit to making at least one of your purchases locally; make at least one dish of local food and use less or reuse your ribbon, tissue and wrapping paper. Each of these little steps add up to big change and a better world. What better gift is there than that?

**Melissa Rose Kiela works at [Trust Local Foods](http://TrustLocalFoods.com), a cooperative of small farms and local artisans based in Wisconsin.*



Enjoy Festive Fridays in Cedarburg

On Friday, December 13th and the 20th from 5-9 p.m., the Cedar Creek Settlement in Cedarburg will host it's last two Festive Fridays of the season.

The 13th will feature "**Santa's Workshop.**" Children can visit with Santa in his Winter Wonderland, listen to the music of David HB Drake and make and take a project and cookie decorating. An evening of fun for the whole family!

The 20th is "**A Taste of Christmas,**" and is a special night for adults only, to do leisurely shopping in a festive atmosphere with live music, complimentary munchies, wine tasting and olive oil and balsamic tasting.

For more information, visit www.cedarcreeksettlement.com

PORT WASHINGTON WINTER FARMERS' MARKET

Christmas Tree Raffle

Market Dates: Saturdays, Dec. 7th and Dec. 14th

To help celebrate the holiday season, and to support our local producers, the Port Washington Winter Farmers' Market will host a Christmas tree raffle. Portfish, Ltd. has donated 4 Christmas tree vouchers.

For every \$15 you spend, you earn a chance to win a \$25 voucher for a tree being sold by the First Congregational Church at the corner of North Webster Street and Grand Avenue. Put your name and phone number on the ticket and drop it off at the raffle box; make sure your vendor initials it.

2 winners each will be drawn and notified on both Saturday, Dec. 7th and Dec. 14th (after the market). Win the tree for yourself or donate it to a local charity.

Come on Down!

To meet the local farmers, local artisans, listen to music, and reconnect with friends in a warm, friendly atmosphere.

*Shop Local
Live Local
Happy Holidays!*



JOIN US FOR OUR NEW

Happy Hour

Monday-Friday: 4-6 pm

A buck off your beverage
OR

Buy 2 and the Second is HALF PRICE!

www.javadockcafe.com



Join us for the

Gingerbread March

Monday, December 2
4-7 p.m.

Open 'til 8 p.m. on "Festive Fridays" in December!

Bring in this add and receive 10% off any item in the store throughout December!

www.cedarburgtoyco.com

www.thinkcedarburgfirst.com

Ozaukee Living Local

Ozaukee Living Local is a monthly newsletter published by **PortFish, Ltd.**, a 501(c)(3) non-profit organization.

To learn more, please visit:
www.portfish.org

To receive your edition of **Ozaukee Living Local** digitally, submit articles or inquire about advertising, please contact the editor, Mary Boyle, at:

portfishltd@gmail.com



2013 Winter Farmers' Market

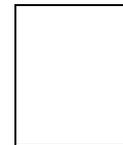
December 7, 14 & 28

Saturdays, 9am-1pm

at the
First Congregational Church
131 N. Webster St.
Port Washington

*Fresh Produce, Meat, Sweet
Treats, Specialty Products
and Local Music*

Sponsored By:
PortFish, Ltd.
&
First Congregational Church



Winter Farmers' Market: Vendor Spotlight

By Amy Whitlow

Busse's Orchard is family owned and operated, and has been in business since 1935. Nestled along the shore of Eler's Lake in Kettle Moraine, and with water so pure and peaceful around them, the family has nicknamed it "God's Country."

At Busse's Orchard, they are passionate about their apples and are committed to bringing you the freshest, healthiest, most delicious apples. Pie, crisp, sauce, dump-lings, jam...whether you prefer baking or just plain slicing 'em, apple season is at its peak and Busse's has a bountiful selection of at least 12 flavorful varieties. Apples are picked when they're fully ripe to ensure full flavor.

Their apple cider is what many folks call "The best cider I've ever tasted!" There are no additives or preservatives, the only ingredient is apples. Nothing says Autumn like a delicious glass of fresh apple cider!

While apples & cider are their specialty, it's not the only thing they produce – they also have seasonal offerings of pears, apricots, cherries, plums and, when time permits, apple and pear butter and applesauce.

Busse's Orchard typically sells at local Farmers' Markets. Busse's Orchard will be at the Port Washington Winter Farmers' Market in December - be sure to stop by to say hello! They will also be at the following Summer markets: Brown Deer, Cedarburg, Horicon, Port Washington and Thiensville.



Busse's Famous Apple Cider