





CHRISTMAS DINNER

FUN, FOOD, & FESTIVITIES FOR MEMBERS WITH NO ONE TO CELEBRATE WITH THIS YEAR.

Saturday, December 25 • 3:30 pm

In the KSM Gym

As this is not an essential service, proof of double vaccniation will be required.

Space is limited. To register, please email signmeup@kerrstreet.com - OR - speak with reception.



Produce or protein available weekly. Please see the front desk for more details.

MONTHLY SIGN UP IS NECESSARY

Orders must be submitted by the 24th this month.

SPECIAL MARKET HOURS

Friday, December 17th 10:30 am - 11:00 am

LAST MARKET OF 2021

Thursday, December 23rd

KSM HOLIDAY CLOSURES

Please note that the Market will be closed and no Meals available from

Friday, December 24th to Sunday, January 2nd

Regular hours will resume Monday, January 3rd

Sweet & Savory Harvest Sweet Potato Hash

Paleo Running Mama - paleorunningmomma.com

Ingredients:

Spice Mixture:

1/2 tsp organic ground sage

1/4 tsp dried thyme

1/4 tsp dried rosemary

Pinch black pepper

1/2 tsp cinnamon

1/8 tsp allspice or ground cloves

1/8 tsp nutmeg

1/2 tsp onion powder

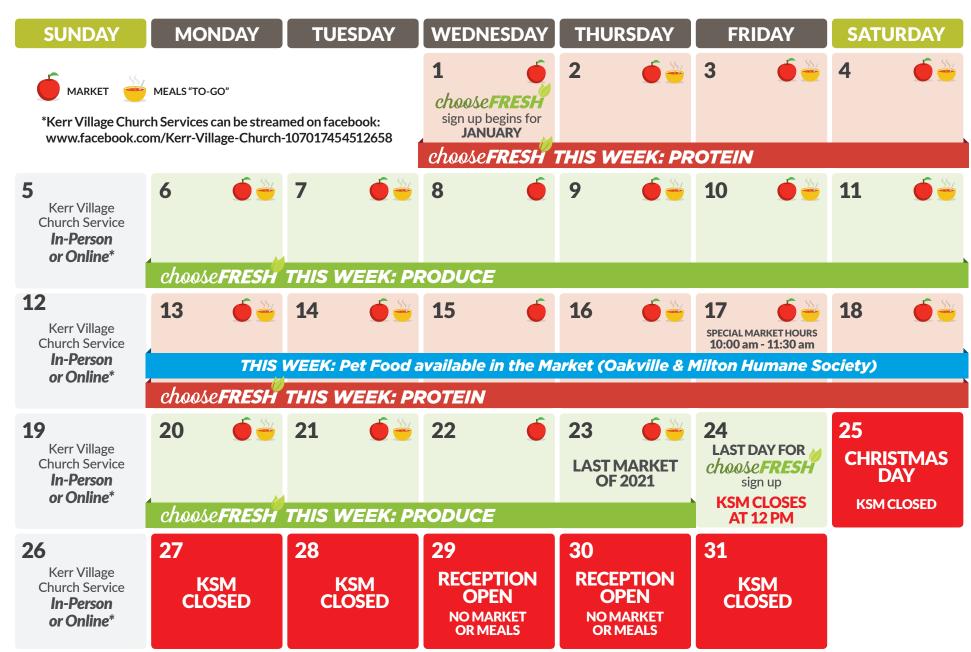
Hash:

- 1 large sweet potato diced into 1/2" cubes
- 12 oz Brussels sprouts cut in halves or quarters
- 1 1/2 Tbsp avocado oil for roasting Brussels sprouts and pecans
- 2 Tbsp + 2 tsp coconut oil divided (for sweet potatoes and apples)
- 2 medium apples I used fuji diced the same size as sweet potato
- 3/4 cup pecan halves
- 1/2 tsp sea salt
- 1/4 cup dried cranberries fruit
- **1.** Preheat your oven to 425 degrees. Combine the spice mixture ingredients in a small bowl and set aside.
- 2. Toss brussels sprouts with 1 1/2 tbsp avocado or olive oil, a pinch of sea salt, and sprinkle with 1 tsp of the spice mixture. Roast in the preheated oven for 15 minutes, then add the pecans to the baking sheet and gently toss. Continue to roast for 5-7 minutes or until toasty.
- **3.** Heat a large, seasoned cast iron pan (or any heavy skillet that won't stick) over medium heat and add 2 tbsp of the coconut oil.
- **4.** Add the diced sweet potatoes and sprinkle evenly with the 1/2 tsp sea salt and stir/toss to coat the potatoes cooking fat and salt. Cover the pan for about 2 minutes. Uncover and stir, reduce heat if the potatoes are starting to brown too much. Recover and cook for another 2-4 minutes until the potatoes are soft.
- 5. Uncover and continue to cook, stirring, until the potatoes are light brown all over. Add the diced apples plus the 2 tsp coconut oil and stir to combine. Cook over medium heat, stirring occasionally, for another 5 minutes or until the apples and potatoes are brown. Adjust the heat of your stovetop as necessary to avoid burning.
- **6.** Once apples and potatoes are toasty, turn the heat off and immediately stir in the remaining spice mixture, cranberries and roasted brussels sprouts & pecans. Allow the hash to sit in the hot skillet for several minutes to let the flavors mix. Serve warm as a side dish or meatless meal. Enjoy!





COMMUNITY CALENDAR DECEMBER 2021



MARKET HOURS

Monday: 1:00 pm - 2:30 pm Tuesday: 1:00 pm - 2:30 pm

6:30 pm - 8:00 pm

Wednesday: 1:00 pm - 2:30 pm

Thursday: 10:00 am - 11:30 am

6:30 pm - 8:00 pm

Friday: 1:00 pm - 2:30 pm

December 17: 10:00 am - 11:30 am

Saturday: 9:00 am - 10:30 am

Sunday: CLOSED

MEALS "TO-GO" HOURS

Monday: 1:00 pm - 2:30 pm

Tuesday: 1:00 pm - 2:30 pm

6:30 pm - 8:00 pm

Thursday: 10:00 am - 11:30 am

6:30 pm - 8:00 pm

Friday: 1:00 pm - 2:30 pm

Saturday: 9:00 am - 10:30 am

SPECIAL ITEMS THIS MONTH

November 29 - December 4

Snacks, Bar Soaps

December 6 - 11

Sugar, Flour, Oral Hygeine Products,

December 13 - 18

Kraft Dinner, Deoderant

Pet Food (from Oakville & Milton Humane Society)

December 20 - 23

Toiletries

WHEN VISITING KSM REMEMBER TO PLEASE:





