

FEATURE • NEWS • ARTS & LIT • FOOD • FILM & TV • MUSIC • CANNABIS • EVENTS

FOOD

FOOD NEWS

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WINNING COFFEE CO. MOVES TOWARDS BECOMING A CO-OP

The University Heights cornerstone is transitioning into being worker-owned

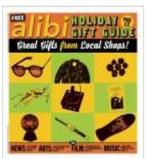
By Robin Babb



Winning Coffee Co. has been an Albuquerque establishment for 20 years. It's a daily routine for students, professors, street folks, laptop nomads and newspaper-reading, life-advice-giving old townies. It's home to a regular pop-up bookshop (Bradley's Books), a rotating gallery that features local artists, a punk rock open mic night, countless local hands' shows and every other kind of event

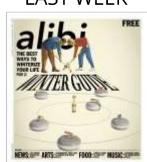
local hands' shows and every other kind of event http://alibi.com/food/54525/Winning-Coffee-Co-Moves-Towards-Becoming-a-Co-Op.html

THIS WEEK



Nov 16-22 • V.26 No.46 **PDF**

LAST WEEK



Nov 9-15 • V.26 No.45 **PDF**

BACK ISSUE/COVER BROWSER

TODAY'S EVENTS



SALUD Y SABOR: CHEF SHOWDOWN

FOOD

Thursday, Nov 16: 5:30-7:30pm National Hispanic Cultural Center

Families connect with nutrition, cooking, healthy lifestyles while honoring the traditional cuisine of Hispanic nations.

READ MORE

SATURDAY



a hangover with some black coffee, eat a breakfast burrito and run into everyone I know.

Now, Winning Coffee is going through some changes. Don't worry—they're not putting in TVs or selling out to some corporate overlord. In fact, they're becoming even more punk rock, if that's possible. They're becoming a worker-owned cooperative.

After several months of taking a financial beating due to the ART construction along Central Ave., the current owner of Winning, Chris Jacobsen, decided that it was time for him to get out of the coffee shop business. When he told the staff that he was considering selling or closing down the shop, they were distraught—and immediately started looking for alternatives. "We started reading up on worker collectives and cooperatives," says Matt Plante, an employee (and owner-to-be) at Winning. "We approached [Jacobsen] and asked if he would give us a chance to find an investor to keep the coffee house in its true form. He was so into the idea, he offered to be our investor and help us transition into a full blown worker co-op."

Of course, this change won't happen overnight. The staff at Winning are hard at work drawing up bylaws and sorting out what their organization will look like. "We hope to be functioning as an independent workers co-op by January 2018, under a lease to be paid off within 5 years," says Plante. It won't be an easy time paying off that lease, but worthwhile things are rarely easy. We all just need to stop by the shop a little more often to chip in with our latte purchases.

To us, the many and varied patrons of Winning Coffee, the transition into a worker's co-op will likely not register as much of a change at all. They'll tweak the food and drink menus a bit, but otherwise, most things will continue on as they have. The workers know they have a good business model and a good shop, and they don't want to

LOS RANCHOS GROWERS' AND ARTIST MARKET

Saturday, Nov 18: 7am-noon Los Ranchos Village Hall

Browse local produce and goods from vendors.

READ MORE

COOKING IN MICACEOUS POTTERY

FOOD

FOOD

Saturday, Nov 18: Noon-3pm Indian Pueblo Cultural Center

Discover the utilitarian side of micaceous pottery at this special workshop with artist Martha Romero, a member of the Pueblo of Nambe.

READ MORE

SUNDAY



"We are setting up the cooperative so that we will be here for generations to come," says Plante. "We're looking to keep the coffee house community-minded and a vital part of the University Heights for the next 60 years."

View in *Alibi* Chowtown 🎎



OOD AND BEVERAGE



1 Comment

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Steven Hether · Morton Senior High School Bravo!!!!

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ALSO IN FOOD IN THIS ISSUE

V.26 No.44 | 11/2/2017



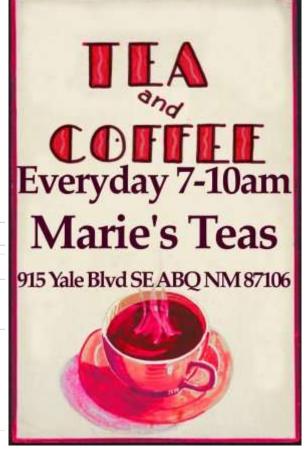
By Hosho McCreesh

Trail Rider Pizza is exactly the kind of kitschy-cool spot you'll want to see to believe.

FOOD AND BEVERAGE RESTAURANT RESTAURANT REVIEW



MORE FOOD EVENTS



AFTERNOON TEA

FOOD

Sunday, Nov 19: Noon-2:30pm Marie's Teas

Enjoy, browse, review, purchase teas from around the world and experience various tea cultures.

READ MORE



FALL HARVEST AFTERNOON TEA

Sunday, Nov 19: 1-2:30pm

FOOD



ALSO BY ROBIN BABB

V.26 No.43 | 10/26/2017



FOOD NEWS COOKING UP CLASSICS The Home Cook delivers

The Home Cook has simple, easily memorized recipes made for weeknight dinners or casual gatherings with friends, covering everything from pickled vegetables, to pasta, to grain salads to cocktails.

FOOD AND BEVERAGE THE HOME COOK ALEX GUARNASCHELLI



FOOD INTERVIEW ALCHEMY IS EASY ON THE

New confectionary makes sweets that look as good as they taste

From their many-colored quartz point lollipops in flavors like strawberry-basil and horchata de chufa to their piñon and marigold cookies, the self-taught D'Mitri R. Agnes and Jessica Romero create sweets that are unlike anything our city has seen.

INTERVIEW JESSICA ROMERO ALCHEMY CONFECTIONS

D'MITRI R. AGNES

V.26 No.42 | 10/19/2017

FOOD INTERVIEW THE ACRE BRINGS

ACCESSIBLE FARM-TO-TABLE FOOD TO ALBUQUERQUE

Shawn Weed makes vegetarian comfort food for everyone—not just vegetarians

While I'm a big fan of the farm-to-table trend and the environmental sustainability that it stands for, I'm less thrilled about the pretensions and price tags that tend to come along with it. Which is why it was so refreshing to talk with **Shawn Weed**, the chef and restaurateur who has a vision for accessible farm-totable food at his new restaurant **The Acre**, opening Nov. 10 in the Northeast Heights.

An autumn-inspired feast served with two teas. Reservation required. Vegetarian options available. Catered by Chez Axel Restaurant.

READ MORE



THIRD ANNUAL FOOD **SWAP**

FOOD

Sunday, Nov 19: 2-3:30pm Albuquerque Open Space Visitor Center

Bring three to five homemade or homegrown food items to trade.

READ MORE

NOV 23

THANKSGIVING FEAST

FOOD

Thursday, Nov 23: 10am-3pm Pueblo Harvest Café

A buffet of breakfast dishes like red chile buttermilk biscuits and green chile gravy, oven bread stuffing, sweet potato mash and an array of entrees hot off the carving station. Reservations recommended.

READ MORE

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FOUR AUTUMNAL FOOD EVENTS FOR YOUR GASTRONOMICAL

PLEASURE

This weekend is shaping up to be a real pumpkin spicy one

Here are four awesome autumnal-themed food and drink events going on this weekend: The **8th Annual New Mexico Brew Fest**, the BioPark's **Cider Festival** and **Heritage Farm Harvest Dinner**, plus Wagner Farm's **4th Annual Apple and Pumpkin Festival**.



BEST OF BURQUE RESTAURANTS 2017

Dine In, Speak Out

Each year we ask you, the good citizens what the best restaurants and dishes in town are. We appreciate the time that y'all took to vote in this year's **Best of Burque Restaurants** poll, and we hope that the results will help you figure out where you'll be dining next in our fair city.

LOCAL FOOD AND BEVERAGE BOBR BEST OF BURQUE RESTAURANTS 2017

V.26 No.40 | 10/5/2017



FOOD NEWS

RAIL YARDS MARKET OFFERS INGREDIENT-AND-RECIPE KITS FOR AT-HOME

COOKS

Cooking farm-fresh meals for your family is easier than ever

The good people over at the **Rail Yards Market** are creating their own ingredient-and-recipe kits sourced from the farmers and producers that sell at the popular Sunday market.

FOOD AND BEVERAGE RAIL YARDS MARKET

V.26 No.39 | 9/28/2017





Salsa Dance Party!!! • 11.18.2017



New food market to provide produce, prepared foods and community space near UNM

Introducing **Moktezu-Mart**, an indoor farmer's market that will be open and selling local produce all year round in the Brick Light District.

FOOD AND BEVERAGE



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