

## Steamboat Island Goat Farm

By **Emily Van Kley**, Staff Member

**Steamboat Island Goat Farm is one of the tightest loops in the area's local food scene.**

So says Fern Moore, Co-op staff member and co-farm owner. Moore is referring to the work of her partner, Jason Drew, who runs a mainly one-person show: caring for a herd of 23 goats, maintaining farm buildings and pastures, milking, researching cheese recipes, and making some of the most delicious raw goat cheese you'll ever taste. The loop continues with Fern delivering cheese on her way to work at the Co-op, minimizing their carbon footprint by avoiding a separate delivery trip. Jason and Fern have even started cutting and wrapping their own cheeses at the Co-op as part of an effort to help ensure as many flavors as possible are available to Co-op shoppers at all times.

**Besides being incredibly local and offering one of the most unique arrays of flavors you'll see in any cheese case (from Lavender to Mustard Ale to Cacao) Steamboat Island Goat Farm has the distinction of being both a farmstead and artisanal cheese maker.**

Jason explains that most cheese making operations, with the exception of a few other local and regional farms such as Black Sheep Creamery, buy their milk from a separate dairy, and must wait for a shipment of milk to begin the cheese making process. Likewise, most dairy operations ship their milk, whether to a bottler for fresh sale, or to a cheese maker or other value-added operation.

**With the unique opportunity to see the process through from start to finish, Drew is able to assure freshness, control quality, and trace any problems that occur with the cheese back to the herd and vice versa.**

Milking onsite has allowed Drew to develop a recipe for Halloumi, a Cyprian cheese that can be fried on the grill, which requires the freshest milk possible, preferably direct from the field, in order to maintain the high PH that gives it its firmness. Being farm manager and cheese maker is also a lot of work. "When you talk about full-time equivalent jobs, I have about two," Jason says. But when he begins to explain that that's in addition to regular farm maintenance, such as repairing fences, cleaning barns, etc, he thinks again. "Two and a half," he says.

*continued on page 2*



Caption?

### Round Up for the Farm Land Trust!

For the next six months you can "Round up at the Register" at the Olympia Food Co-op stores to support South of the Sound Community Farm Land Trust (SSCFLT). Just ask your cashier to "Round Up for the Farm Land Trust!"

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Co-op shoppers also continue to have the option of rounding up for the Community Sustaining Fund.

Rounding Up for the Farm Land Trust is an easy way to support our goal of raising \$10,000 to combine with grant funding for permanently preserving a large Thurston County farm. This farm will increase our access to healthy local food and will also offer small plots of land for new farmers as part of a planned "farm incubator" training program. In addition, salmon, and wildlife habitat on the farm will be restored.

You can help! Please ask your cashier to "Round Up for the Farm Land Trust" by selecting Dept. 86 on their cash register. Your small contribution, when multiplied by the power of many Co-op shoppers, will help preserve local working farmland!



Caption?

*photos by Fern Moore*

## Co-op News

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democratic process
- Support efforts to foster a  
socially and economically  
egalitarian society
- Provide information about  
collective process and  
consensus decision-making
- Support local production
- See to the long-term  
health of the business
- Assist in the development of  
local community resources.

Opinions expressed in the Co-op  
News are those of the authors  
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welcome to respond.

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Staff Circle photo by Kathy Strauss

# Expansion Direction Determined, but Questions Remain

By **Jayne Kaszynski**, Staff Member

Imagine this: It's a sunny, crisp  
October day and you're walking up  
to the Eastside store. A few colorful  
leaves rustle across the parking lot  
as you enter the vestibule, where  
local, organic pumpkins and other  
winter squash piled high in wooden  
boxes tempt you to make that pie  
you've been dreaming of. Inside  
the store, wide aisles, fresh paint,  
and natural light draw you in to  
the newly expanded interior – in  
fact, the Eastside store has had  
a complete make-over, and now  
the shopping space stretches into  
what was (back in 2012) the old  
warehouse. With more than 1,500  
square feet of additional space,  
there are many new products to  
explore (at low Co-op prices!) as  
you stroll through the aisles.

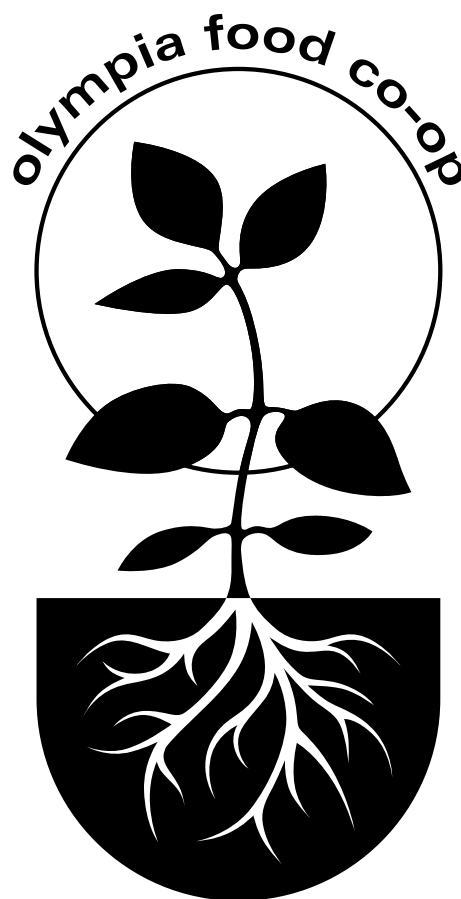
At the end of your shopping trip,  
as you carry your reusable bags  
full of delicious, healthy food out  
to your car (or bicycle!), you see  
the new building that made this  
expansion possible: a warehouse,  
with office and classroom space  
on the second floor, on the lot  
next to the store. New landscap-  
ing intermingles the natural world  
and the built world while providing  
space for Co-op members to try  
the newest hot soup while catch-  
ing up with old friends. The extra  
warehouse space also helps serve  
the Co-op's food hub activities –  
like selling local produce to restau-  
rants and facilitating bulk produce  
orders by customers who want to  
"put up" the freshest local items

for the long, cold winter...

After nine months of searching,  
researching, gathering feedback  
and visions, looking through the  
Co-op Conversation notes and old  
surveys, and brainstorming, the  
Board consented to the Expansion  
Team's final recommendation: to  
expand at our current locations,  
utilizing the space and land that  
we bought over the last two years.  
The Westside will also get a re-  
vamp with a new Garden Center  
opening in spring of 2013, and an  
interior remodel and re-paint that  
will make it brighter, friendlier, and  
more shoppable.

Expanding at our current locations  
means that the Co-op will improve  
our current stores, increase overall  
retail space, and strengthen our  
local food systems, all hopefully  
without significant increases to  
prices. New construction will be  
ergonomic and as environmentally  
friendly as possible, and by keep-  
ing our current buildings, we'll be  
choosing the "greenest" route –  
using what we already have.

But don't ask us for architectural  
plans just yet – all we've decided  
for now is our direction. We're  
not sure whether we can afford  
to build the second story on the  
warehouse right away, or what  
exactly might be up there, nor do  
we know where the expanded  
deli kitchen will go. And we'd like  
to put in a garden center at the  
Eastside, too. We don't know how



## Expansion UPDATE

big the warehouse will be, or how  
we might best use the new space  
to encourage a stronger local food  
economy. In short, there's still a  
lot to decide!

In the coming months, we'll be  
checking out the Eastside building  
to make sure it's likely to remain  
structurally sound far into the fu-  
ture, and gathering specific ideas  
for new construction and the reno-  
vation of the Eastside. We'll also  
be working hard to get the Little  
House through city permitting  
requirements so we can grow our  
Garden Center there. After that,  
we'll do some detailed number  
crunching and budgeting, draft the  
building design, and (finally!) begin  
construction.

For those of you who are still  
hoping for a downtown location  
– you're not alone! Making the

*continued facing page*

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# Board Report

By **Eric Mapes**, Board Member

We've managed to stay pretty busy since the last Board report. Big items on the Co-op Board agenda in the last couple of months include, in no particular order: planning for the upcoming Board of Directors election, organizing the annual meeting, carrying forward the strategic planning process by developing a set of specific goals and priorities, and, of course, expansion.

The annual meeting is covered in more detail elsewhere in this issue, so I'll just say a couple things about it. This year, the meeting falls on Saturday, November 10th, from 1:00 to 4:00pm, and will be held downtown at the Olympia Center. It's just a few days before the end of the Board election period, and candidates will have an opportunity to speak at the meeting, so it's a great opportunity for folks who can't make up their minds, based on the written statements alone, to hear from candidates and fill out their ballots (we will have ballots and a ballot box on site). It's also going to be a whole heap of fun, with food, music, and conversation. I hope to see you there!

It looks to be an exciting election. Some Board members whose terms are up won't be running for re-election due to term limits (like myself) or life changes, so we'll have plenty of new faces next year. The Board will also appoint two new members, pursuant to the bylaws, to replace Rob and Yusuf, who unexpectedly had to step down before the end of their terms. Ballots will be published in the newsletter and available in both stores, and members can deposit them in ballot boxes at either store from October 15 to November 15. Even if you can't make it to the annual meeting, please take a few moments to read the candidate statements fill out your ballot, and put it in your reusable shopping bag so you'll remember to bring it with you the next time you go shopping!


The strategic goals and priorities are also covered in more detail elsewhere in this issue, so I'll just say a few "thank yous" (space does not permit me to name everyone, but you know who you are). First, the work of Jayne, the staff representative on the Board, in developing, implementing, and following through with the process that produced these priorities has been monumental. Bradley and Fern also provided invaluable participation, support, and feedback. Board member Erin Genia, Keziah, and the Member Relations Committee were instrumental in organizing the "Co-op Conversation" and developing the "raw data" it generated. Finally, many thanks to the many members and staff people who participated.

Expansion, as it turns out, is also covered elsewhere in this issue. (They didn't leave me much to write about, did they?) In one (admittedly convoluted) sentence, the Board consented to a proposal from the expansion committee that we focus on getting the recently-acquired properties adjacent to the existing stores up and running first—hopefully relieving some of the congestion in the aisles and parking lots, as well as improving sales numbers—and then move forward with plans to open a third store.

To conclude on a personal note, I'd like to briefly reflect on my years as a director of the Olympia Food Co-op. This will be my last Board report for some time, as I cannot run for re-election this year due to term limits.

Over the last four years I also was admitted to and graduated from law school. Of the two experiences, serving on the Board was by far the more interesting, enriching, and empowering.

At some point during the extensive training I received as a new Board member, I recall Harry Levine telling me this experience would make me a better person. While I hope he was right, I'll leave that for others to judge. I can say without hesitation, however, that it has made me a wiser one. Despite it having sometimes caused me stress, I'm grateful to have had the opportunity to serve on the Board. Thank you.



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## Expansion continued from facing page

decision to forego opening a downtown location at this time was difficult. However, although the added visibility of a downtown location and the idea of helping revitalize downtown were appealing, the risks and financial costs of such a project were much higher. Our expansion visioning has encouraged us to think of expansion as an ongoing evolution, and we see the Eastside and Westside expansions not as an end, but as a first step. A mom-and-pop downtown store is a future possibility, as are expanding into Tumwater or Lacey, opening neighborhood satellite stores, beginning a travelling market that goes to outlying communities like Aberdeen or Potlatch, and many other exciting ideas. Each of these possibilities need more time to be fully researched and considered, and we plan to do so as soon as we finish "Part I" of Co-op expansion.

As we move forward into more specific visioning of what the new spaces might look and feel like, we'll be asking for your opinions and ideas. If you're interested in learning more and discussing specifics, plan to attend the Annual Meeting on November 10, from 1-4pm at the Olympia Center (for more information on this, see the article on page 7.) We'll have a booth set up with information and Expansion Team members ready to hear your suggestions.

And, as always, we look forward to hearing from you at [expansion@olympiafood.coop](mailto:expansion@olympiafood.coop).

**YOUR voice matters! Don't forget to vote in the**

# 2013 Board Election

*Read all about it on page 10!*

# Strategic Planning

By Jayne Kazynski, Staff Member

As folks who read last issue's Board Report know, in June the Co-op Board of Directors spent two days together thinking about the future. This event grew out of a feeling that we never seemed to have enough time at our regular meetings to think deeply about the big questions facing us as an organization, such as "What exactly are we trying to accomplish here?" and "How can we best allocate our

resources to accomplish it?" We have the mission statement that lays out the purposes of the Co-op, but it doesn't always provide clear guidance in particular situations. So we embarked on a process of identifying and prioritizing specific goals and thinking about concrete ways to achieve them.

Among other things, we ruminated on the input received from members and staff during the "Co-

op Conversation" (thanks to all who participated!), added in some of our own ideas, and produced a long list of goals that a lot of people feel strongly about. Reflecting on them, we realized that many of them fit together under certain "umbrella" headings. Over the last few months, with further input from staff, we have distilled the list into three "strategic priorities" and seven "supporting goals." We see the supporting goals as intermediate steps, things that will help us to realize the three main Strategic Priorities.

We hope that

## The Seven Supporting Goals

- The Co-op Board and Board committees' work will serve the strategic plan and overall mission.*
- Board and staff will understand their different spheres of decision-making; they will support and be accountable to each other.*
- The Co-op will improve internal and external communication to create alignment and increase our effectiveness in meeting our mission. We will respond to customer and member needs and communicate how we are doing so.*
- The Co-op will determine which legal structure accurately reflects who we are and our future needs and, if necessary, make a change.*
- The Co-op will improve our volunteer systems in order to: have enough volunteers to keep the Co-op functioning and growing; keep volunteers excited about their work and staff excited about working with them; increase information-sharing and solidarity among volunteers.*
- The Co-op will work with under-represented communities to co-create opportunities to "foster a socially and economically egalitarian society."*
- To support the longevity and healthy functioning of the staff collective, the Co-op will explore and create systems to support staff participation within the collective and the Co-op as a whole.*

these will serve to point the way over the course of the next decade or two, giving the Board and staff guidelines as we create budgets and make the day-to-day decisions allocating our finite resources. A few words about what this list is not: it is not a list of deficiencies or "areas for improvement." While we could certainly do some of these things better, many of them are things that the Co-op is already doing, and doing well. The list is also not set in stone. There will always be room for improvement, and no matter how hard we peer into it, the future never fails to keep

some surprises for us. Instead, this list is intended to give us a common set of questions as a starting point for considering particular proposals or choosing among many possible courses of action in a particular situation. Ultimately, we hope it will lead to greater alignment of action with vision between and among the staff, the Board, and the entire membership.

As always, comments and feedback are welcome.

The STRATEGIC PRIORITIES are....  
(drumroll please).....

The Olympia Food Co-op will expand its retail space in order to increase revenue so that we may continue to carry out our broader purpose, as described in our by-laws. To this end, we will create user-friendly and accessible shopping spaces that satisfy current customers and attract new members.

The Co-op will use its resources to meet community needs in the spheres of food systems and the local economy.

The Co-op will spread knowledge and skills on mission-related topics in order to empower and improve our community.



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# Volunteer Profile: Anne Sunrise

By **Desdra Dawning**, Volunteer Member

Anne Sunrise has been serving as a Courtesy Clerk for the Eastside Co-op since February of 2012. You may well have appreciated having her help with the bagging—or boxing—of your groceries at some point in your shopping adventures at the Co-op. And you may remember seeing her as the gentle spirit in the mostly purple knit hat, with shades of yellow, green, pink and rose, that seems to have become her trademark—especially in the cold winter-into-spring months here in Olympia.

Having only known her as Anne these past months of my own introduction to our wonderful Olympia Co-op community, I was surprised and delighted (since I had chosen Dawning as my last name) to learn during our interview that her last name, Sunrise, came about as a gift she also legally gave herself. Unhappy with a last name that began with “war,” Anne decided to go for something new that spoke more of who she is, and so Sunrise was born.

You might be interested to know that this sweet lady volunteering to bag your groceries is now retired from a career in nursing that received its foundation from St. Francis Cabrini Nursing School, and later from a BS in Nursing earned through study at both Seattle University and the University of Washington. Preferring variety during her nursing career, Anne worked over the years in several areas of medicine, serving in psychiatric, orthopedic, and geriatric practices and later in nursing and private homes taking care of the elder population.

A Northwesterner her whole life, Anne arrived in Olympia with her small son Brandt in the 70’s from her home town of Port Angeles, with a few moves around Washington in between. Joining the Co-op soon after its creation, she has been a member ever since. As happens with so many who come to Olympia, Anne found herself drawn to take classes at The Evergreen State College, especially enjoying the seminar format of education and the progressive environment she found there.

Now retired, Anne works as a Courtesy Clerk helping to keep the front end of the store together, especially during those busy shopping hours, by keeping the lines moving with her bagging/boxing help, putting away carts, sharpening pencils, keeping the lunch table and child play areas clean, and many other small contributions. On any given Monday or Friday, if you come by to shop or grab some lunch, you will see her bustling around, doing her job.

I asked Anne what she loved most about the



**Anne Sunrise**

*photo by Desdra Dawning*

Co-op and she quickly replied, “I love the food, especially from the salad bar.” From our amazing deli, Anne is able to treat herself, with her volunteer discount, to delicious and healthy dishes—soups, salads and sandwiches—that she cannot make as easily at home. Another thing she especially likes about the Co-op is its size. “I love the small size,” she says. “I don’t like supermarkets. I don’t like going to them. They are just too big.” About the Co-op she continues, “I like the friendliness of the people—both the ones I help and the ones working there—it’s a happy place!” And when asked about what she loves about working as a Courtesy Clerk, she commented that she likes the way people are so appreciative of her services. “One time someone even gave me a tip!” she said in surprise. Having worked as a Courtesy Clerk myself, I can attest to that. While some folks like doing their own bagging with a specific plan, many people, and especially parents with little ones in tow, are most grateful for the help. And of course, the cashiers love to see those piled up groceries being efficiently moved along the line!

On a personal note, Anne shared with me that she feels great concern for her son Brandt and his wife Jonna, who are about to leave for teaching positions in Bahrain. “He is my only child,” she said with great concern in her voice, “and I really don’t want them to go.” On the lighter side, however, Anne let me know that she will be attending her 50th high school reunion in Port Angeles soon, an event she looks forward to with great enthusiasm, while also wondering if she and her classmates will all recognize each other after so many years of changing faces.

**Thank you, we say to Anne, for her volunteer contribution to our Oly Co-op community! And may your family be safe and your old friends remember you!**



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## Co-op Month Sets Stage for Year of Cooperatives

Each October, cooperatives all across America celebrate the role, accomplishments and contributions of our nation’s co-ops. Celebrating Co-op Month started in Minnesota in 1948, and the month-long event gives cooperatives a chance to come together and share what we do.

This year, the Co-op Month celebration is part of a building wave of opportunity to share the cooperative message on an unprecedented scale in the United Nations’ International Year of Cooperatives, set for 2012. The theme of the 2011 Co-op Month celebration and that of the International Year is the same: “Cooperative Enterprises Build a Better World.” The theme reflects the contributions that cooperatives make to their members and communities.

The UN is interested in co-ops because of their potential to foster economic development and build social capital. Cooperatives drive economic growth as local businesses that keep wealth in the community.

Cooperatives also build a better world by providing the opportunity for people to practice real grassroots democracy. Co-ops are democratically-controlled enterprises that exist to serve their members, whether those are the customers, employees or the local community.

Unlike most enterprises where

*continued on page 7*



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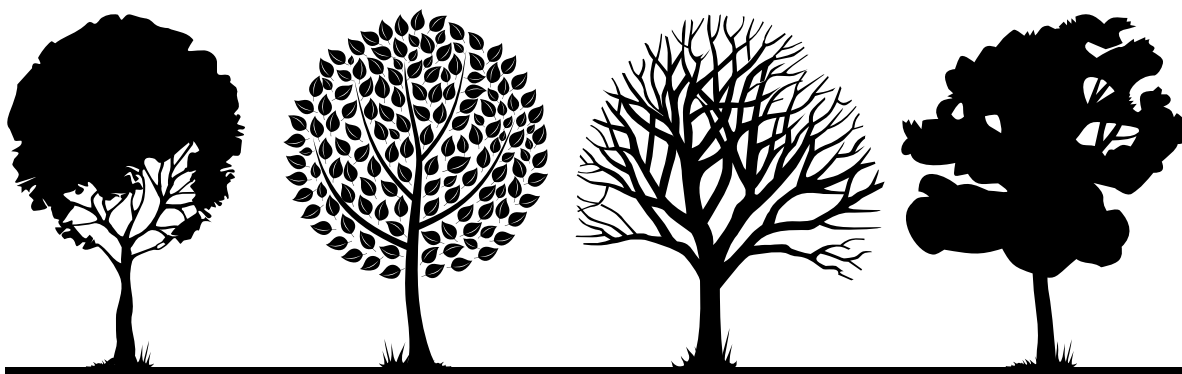
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# Member Relations Committee (MRC) UPDATE:

For those folks eagerly awaiting the “Co-op Conversation Report” it is soon available for viewing in three different formats.

- Starting October 1, 2012, the report and the appendices will be available for downloading or reading in PDF format online at:  
—— [www.coopconversation.org](http://www.coopconversation.org) ——
- We will have hard copies available to read (Oct.1) at the Eastside Customer Service station or Westside Member Service station.
- Copies will be available, by request, from the Eastside Customer Service station or Westside Member Service station.



# tulip

## Thurston Union of Low Income People Credit Union

By **Bruce Cramer**, CEO of TULIP

The mission of TULIP Credit Union is to: Inspire partnership, which reduces poverty by moving low-income people from debt to asset building through education, services and access to capital at fair rates. We balance what’s right for the member with what’s sustainable for the credit union to help the community for generations to come.

Tulip Cooperative Credit Union was awarded \$100,000 through the U.S. Department of Treasury Department’s Community Development Financial Institutions (CDFI)

Fund as part of the \$186 million awarded to 210 organizations serving low-income communities. The funding is a part of a nationwide round of awards totaling \$186.8 million to 210 CDFIs serving struggling communities in states across the country. The credit union made history as one of only 22 credit unions to receive U.S. Treasury grants in the largest single announcement of award dollars and award recipients in the CDFI Fund’s history.

The grant will allow the credit union to extend its services to more people in our communi-

ty by funding a full time loan officer and extending our outreach to more of the eligible members in Thurston County.

TULIP is the only Community Development Financial Institution located in Thurston County. It was chartered in 2003 as a CDFI credit union to service an estimated 84,000 low income individuals and members of the Olympia Food Co-op. The retail branch office is located in the OFC’s eastside store. TULIP offers an alternative to predatory lenders such as pay day loan stores, check cashers, rent-to-own stores and title lenders. Many of our members have no credit history, a limited credit history, or a tarnished credit history; we make loans that other financial institutions are unable or unwilling to make. TULIP currently has about \$2.5 million in assets and 1,000 members.

**Help us to fulfill our mission!**

We need support from the community to serve our members and potential members. Consider financing your next car or moving your car loan to the credit union, and consider making a deposit in a savings or certificate of deposit account. We have competitive rates on loans savings.

**You can help TULIP serve the underserved Thurston County community. You can join the credit union if you are an OFC member. Every \$1,000 you borrow enables the credit union to serve up to four low-income members.**

Another way you can help is to volunteer to serve on our Board and Supervisory Committee. The Board is charged with hiring the CEO and setting policy. It meets monthly for a couple hours on the fourth Thursday of the month. The Supervisory Committee is charged with overseeing the financial affairs of the credit union and ensuring that an annual audit is performed. This committee meets at least quarterly. Auditing experience is not required but knowledge of accounting principles is helpful.

We are looking for a part time marketing assistant to help the credit union increase its awareness in the community.

If you are interested or would like more information please contact CEO Bruce Cramer at 360-292-2933, Board Chair Eric Bowman at 509-426-4581, or Operations Manager Johna LaRue at 555-555-5555.

# The Co-op's Annual Meeting: November 10!

By **Jayne Kazynski**, Staff Member

Now that the highest court in the land has equated political contributions with free speech, the Fall brings an unprecedented avalanche of political messages. October and November, however, also bring the Co-op's Annual Meeting and Board of Directors election. I write this in the hope that these events—opportunities for members to participate in the governance of the organization—don't get buried under the presidential-election-year snow. The election begins October 15 and ends November 15, and the annual meeting will be held Saturday, November 10, at the Olympia Center, from 1-4 p.m. All Co-op members are invited to attend.

For those who don't already know, the annual meeting serves a number of purposes. First, it's a legal requirement for our type of business organization. More importantly, it's a chance for members to hear from the staff and Board about the state of the Co-op, have questions answered, meet the candidates in the Board election (while there is still time to cast their ballots), and share food, music, and conversation.

This year, the folks charged with organizing the annual meeting have incorporated "open-space technology," with an eye to facilitating and encouraging more direct participation by the members. In plain English, this means the meeting will feature fair-style booths where members can interact individually and in small groups with the people responsible for different aspects of the Co-op. Each booth will have large sheets of paper for people to write down their ideas and read those of others. The presentations of the various committees will thus be kept as brief as possible, and any questions left unanswered will be addressed at the booths. We hope that this will make the meeting more of a chance to talk with—rather than at—the membership.

So with all the big decisions we face this November concerning the future of the government and the country, don't forget about governing our local Co-op—it may turn out to be just as important to the future of our community. If you have the time, come to the annual meeting. You might even end up having a good time!



The Co-op's new logo painted by Ira Coyne, local artist and sign painter

photo by ???

## Co-op Month

continued from page 5

control is tied to the level of investment, co-ops are governed on the basis of one member, one vote. So, as well as getting the products and services they need, members help shape the decisions their cooperative makes. And rather than rewarding outside investors, a cooperative shares its profits among the members.

But like other enterprises,

cooperatives seek to trade successfully — they are businesses, not charities, after all. Members, such as farmers or hardware store owners, food aficionados or taxi drivers, can often do better working together.

This mix of self-help and mutual aid has made cooperatives an international force for good. Across the United States, co-operatives are owned by more than 130 million people — and these numbers are growing.

Worldwide, 100 million people are employed by cooperatives, while 800 million are members.

Here is a small sample: *Three-quarters of the US land-mass is powered by electric co-ops, which went where investor-owned utilities would not go.*

*Kenyan farmers trade their coffee for a fair price only because they are members of cooperatives.*

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# COFFEE CREEK GARDENS

By **Desdra Dawning**, Volunteer Member

On a sunny summer day in August, staff member Alejandro Rugarcia and I took a drive out to Centralia to visit the folks at the Coffee Creek Community. Situated on almost 6 acres on the rural edge of town, this small farm, named Coffee Creek Gardens for the water that flows through it, has been in existence for about 4 years, and has, as the farm's blog describes, "morphed, grown, shrunk, and cartwheeled through the seasons," both in what it produces and who now calls it home. Purchased originally by Mokey and several friends, Coffee Creek Gardens is now held in a trust, and Mokey Skinner, the longest resident, welcomes visitors, some who come to volunteer their help as interns for a time, some passing through, and others who have decided to stay on, building permanent dwellings and developing community on this lush and fruitful land.

Met initially by Joe, the resident carpenter, we joined this group of gardeners in the field behind the big blue school bus that has been converted into a shiny and efficiently-run kitchen and the barn that has become their community space for office and shared meals. Jessica and Shane, Kate, Maddie, and Mokey were harvesting garlic, digging up a long row of plump bulbs, shaking off the earth, and gathering

them together to process into braids that will be sold, along with eggs and other veggies from their garden, at the local farmer's markets. Coffee Creek sells their bounty at two community farmer's markets a week during the summer months: in Centralia on Saturdays 10-3 and in Chehalis on Tuesdays 11-4. They also bring their live stock (pullets, ducklings, and roosters) and nursery plants to an agricultural market in Chehalis on Saturdays from 9-1. In addition, they serve a dozen families with their local CSA filled with eggs, meat, veggies, kombucha, and other fermented foods produced on the farm. Because they are such a small operation, they like to be thought of as "gardeners," rather than "farmers." Following the gardening practices of companion planting, using their own fertilizer (chickens, compost), crop rotation, saving seeds and creating gardens that mimic nature—perennial food forests—these gardeners hope to set an example of sustainable living in their community.

As the Coffee Creek Community has grown, so has their need to purchase bulk staples. Weekly shopping excursions to the Olympia Food Co-op have blossomed into a core group of 8 people who have become trained grocery stocking volunteers at the Eastside market. Each Sunday, at least one member comes to work their shift, offering



Young turkeys are nannied by a peacock hen



Lunch is prepared in the spacious school bus kitchen

their services to the Co-op, and supplying their community with volunteer member discounts on the food that stocks what Mokey calls their "community pantry." Coffee Creek feeds not only themselves, but also those who come to visit—like a group of bicyclists passing through recently—and occasional community service projects—such as serving people in Olympia during last fall's Occupy Olympia. Good food coming from their kitchen can feed anywhere from 7 to 20 people, depending on what is happening on a given day. The way they look at sharing is, as Mokey says, "you don't have to have a lot to give a lot." Work is now being done to turn their school bus kitchen into a certified kitchen, which will enable them to take their culinary skills in canning, fermenting, and cooking great organic dishes out to the public, both for further income, and to share the knowledge about good cooking with their larger community.

As we sat on the grass, preparing just-harvested garlic to be woven into braids, cutting off roots and toothbrushing away collected earth, Mokey's son Waylon was flying high on the swing set. The group of us gathered talked about their vision for this sweet little farm. All agreed that this was a place to find both sides of community living: becoming sustainable

*continued on page 19*



Coffee Creek community members gather to harvest garlic and share their vision

*photos by Desdra Dawning*



Simple Braised Fennel with Lemon

photos by Jennifer Crain

# Braised Vegetables: Fall Elegance

By **Jennifer Crain**, Co-op Member

Last year I discovered braising.

Actually, I discovered that I didn't know what braising was. I must not have watched enough cooking shows because I was sure that braising meant browning. Turns out I was searing vegetables. Not sautéing them before gently stewing in a broth.



A few household ingredients make a tasty broth.

Like roasting, braising adds a richness to vegetables you don't otherwise get on the stovetop. For those of us who rely too heavily on sautéing, it's the perfect next step on the culinary ladder. Adding broth to the pan and waiting this much longer for dinner can make the same ol', same ol' into something elegant.

I eventually happened upon the definition of braise and decided to try my hand at it. I had a few leeks in the fridge so I went to the kitchen and split one lengthwise. I rinsed out the grit in a bowl of water, being careful to keep the layers together, and left the halves to drain on a towel. Once the oil in my skillet was hot, I patted off the excess water and placed the leeks, cut side down, into the pan. After cooking in the pan several minutes, the leek layers were a rich brown, resembling the grain in a length of wood. I flipped them over and threw in a few dried herbs and browned the tops. Then I returned them to a flat-side-down position, added broth, covered the pan and waited.

Braised vegetables are done when they're soft. Softening is, after all, the purpose of braising. It's a method thought to go back to the dawn of cooking, one that allowed impossible pieces of raw, tough meat to be chewable, palatable meals. Today it's used for cooking less tender (and therefore less expensive) meats such as briskets, roasts, and whole chickens.

The slow cooking method also breaks down fibrous vegetables, transforming those that are difficult to eat raw into stewed wonders that sit, fork-tender, on the plate. Vegetables and even fruits (apples or firm pears) are often braised alongside a cut of meat to add flavor and incorporate a side dish into the cooking pan.

Maybe braising vegetables feels like a renaissance because this method of cooking is associated so closely with the likes of Le Cordon Bleu, the famed cooking school in Paris: coq au vin; boeuf bourguignon. But I'll argue that a

*continued on page 17*

*Hardy fall vegetables are perfect for braising. Try these:*



# Vote! CANDIDATES FOR THE OLYMPIA FOOD CO-OP Board of Directors

Candidates were asked to answer the following questions:

- 1 Why do you want to be on the Co-op Board of Directors?
- 2 What general abilities would you bring to the Board? What specific abilities and experiences would you offer to help provide direction in dealing with the Co-op's challenges?
- 3 What do you see as current strengths of the Co-op that you would like to see maintained? What would you like to see changed?
- 4 What vision do you have for the Co-op for the next five years?
- 5 Other comments



## Niki Bilodeau

**1** Over the years, the Co-op has been a resource for me—not only for groceries, but for information about sustainability and our local community as well. As someone who has long been a member of the Olympia Co-op, I would like to have an opportunity to give back to the Co-op from within. As a Board member, I would strive to further the extraordinary sense of community that has always welcomed me, so that others might benefit as I have.

**2** I work very well with others and have strong communication skills. I currently work as the office manager at a great local company that shares many of the core values that the Co-op holds. This position has taught me a great deal about the organic industry, as well as strengthening my interpersonal skills as I oversee operations within our customer service department. I have had an active hand in the interview and hiring process for a number of positions. I believe that my willingness to both listen and discuss would be an asset to the Board.

**3** I see the Co-op's commitment to local and sustainable products as one of its greatest strengths. Supporting and building a sense of community is integral to the Co-op's success. In the future, I would like to see more

*continued page 13*



## Desdra Dawning

**1** For me, cooperatives are a key element in the evolving economic, social and political structures our world now needs. My primary motivation to move to Olympia was to become part of a food cooperative community where organic, healthy food, produced by life-supporting processes, while upholding social justice for everyone, was available. I immediately became a volunteer member, and now wish to contribute further as a dedicated agent of

positive change, and to help insure the Co-op's healthy and productive future.

**2** As a community elder, I consider my years of experience to be of value in serving as a source of vision. I am a writer and former educator, and consider myself a good communicator. I also see myself as a competent mediator in conflict situations. For several years I served with the core group of Common Ground, a food buying club in Flagstaff, Arizona, working toward becoming a non-profit cooperative, and came to understand and support cooperative principles. I have been a volunteer member of Olympia Food Co-op since I arrived here two springs ago, working with the Co-op Conversation, serving on the Newsletter Committee while writing articles and proofreading, helping as a Courtesy

*continued page 13*



## Erin Genia

**1** As a resident of Olympia, a mother of three, and an advocate of social justice and human/natural rights I'm committed to serving my community through the essential work done by our local Food Co-op. During my term as a Board member, I've worked diligently to realize initiatives that will inform our strategic plan and help us meet the many challenges we face in an economically and ecologically uncertain future. Working with the Member

Relations Committee, I helped organize the Co-op Conversation, a series of gatherings of members, staff and Board that sought to discover and develop our points of alignment as an organization. I'd be grateful for the opportunity to continue this work through the implementation phase.

**2** I'm a graduate of Evergreen's MPA program, where my focus on organizational development and nonprofits has served me well during my time on the Board. I've worked as a volunteer organizer for many social justice projects in Olympia, and regionally, over the years, and enjoy the challenging work of community-building. My experience as a Board member has afforded me much knowledge not only about the inner workings of our Co-op, but also an

*continued page 13*



## Connie Joyce Koumjian

**1** I would like to be on the Co-op Board of Directors because I share your mission values of wanting to help all people have access to good nutritious food; desire more people to know about obtaining and preparing healthy and nutritious food; desire a more humane/egalitarian society in all areas of life, support local producers and growers; want to see the Co-op thrive as a community business; want to see more community resources developed; and believe that

consensus decision making is a superior way of running community organizations with these values. My skills and experience can help the Olympia Food Co-op achieve our goals/mission.

**2** In my long years of involvement in the community in many organizations, I experienced many hours in consensus decision making. My skill areas include training staff, interviewing and hiring, collaboration and teamwork, and written and oral communication. I have much teaching experience and function well as a team leader. I have taught classes from Sunday School for elementary age students through bachelor and masters' level college courses. In administrative posts, I have been responsible for financial accounts, inven-

*continued page 13*



## Dani Madrone

**1** I am passionate about food. I love to eat, cook, taste, smell, grow and share. I am also very interested in knowing where my food comes from. I do my best to source a safe and local food supply for my home. I grow and glean food. I buy produce directly from farmers. I buy plenty of food at the Olympia Food Co-op to fill in the numerous gaps. I have contributed as an activist to raise awareness and involvement in the food system. I see that there

are many obstacles to food sovereignty both on a local and global scale, and I believe we have the power and the creativity to figure it out. I want to see that the Co-op continues to serve its members and also adapts cautiously and appropriately as the world changes.

**2** My most recent work includes community organizing, event coordination, group facilitation, and public speaking. I am familiar with the formal consensus process and have training in conflict resolution, including nonviolent communication and the 40-hour mediation course offered by the Dispute Resolution Center. I have experience working on contentious issues that span across communities.

*continued page 13*



# THE BALLOT

## Board of Directors

### 2013 2-year term



please **CHECK**  
your preference

(vote for FOUR candidates only)



**Niki Bilodeau**



**Desdra Dawning**



**Erin Genia**



**Connie Joyce  
Koumjian**



**Dani Madrone**



**Rebecca Pilcher**



**John Regan**



**Isabella Rogol**



**Teresa Young**



### Rebecca Pilcher

**1** Serving on the Co-op Board of Directors would be an ideal way for me to engage with my community, participate in sustainable food practices, and build connections with regional farmers.

**2** I am an experienced and energized organizer with the ability to think critically and creatively when faced with obstacles. Since I began working with the Rachel Corrie Foundation for Peace

and Justice in 2008, I've served on numerous committees and boards including events planning, community outreach, and participating as a staff representative at board meetings. I helped move many projects and administrative changes forward, working with others to overcome challenges along the way.

**3** The Co-op is the best place in the Olympia Area to shop for local produce, diverse ingredients, and cruelty-free products. Both stores have been well-loved by the community over the years, and I would like to see them continue to be improved through expansion and updating. The Co-op could also be doing more to achieve their second stated goal to, "Make good food accessible to more people." Through increased outreach, education, an

*continued page 13*



### John Regan

**1** During the past two years the OFC has streamlined operations, improved margins, boosted sales volumes, upgraded facilities, produced a member engagement "Co-op Conversation," hosted cooperative workers from Venezuela, sponsored a conference on Creating Cooperatives - all while some OFC staff and Board members, including myself, were mired in a lawsuit that promised to inflict pain while effectively denying free speech rights.

**2** My background is in traditional business. I have owned a business with over 120 employees; the Lewis County Chamber of Commerce once named me businessperson of the year; I have a Masters Degree in Business Administration from Cal-State L.A.; but, I am a convert to cooperatives. My experience in Venezuela and on the OFC Board has convinced me that one person or a board at the top of a pyramid cannot match the ability of a cooperative to multi-task, innovate, or generate staff buy-in.

**3** As we celebrate the OFC's 35th anniversary, I believe we should consider the foundational role that cooperatives can play in building a locally controlled, sustainable economy. One of the outgrowths of the Cecosesola

*continued page 13*



### Isabella Rogol

**1** I think that I have skills that the Co-op could use and I would like to be more involved in the development of my co-op.

**2** I have been a member of the Co-op since 1994 and have volunteered as a cashier, stocker, and at many inventories. I have also experience starting and managing small businesses for me, my family, and other members of my

community. I have undergone, and volunteered as an interpreter for Enterprise for Equity's small business training. I am a translator, interpreter, and am good at doing legal research. I like to work with people.

**3** I like that the Co-op is a community center, provides information about our foods, and encourages us to get informed with the food choices we make. I also like access to bulk foods. I would like the bulk section to grow.

**4** I would like for the Co-op to keep doing what it has been doing for 35 years, but I also would like to see the members get more involved so that that kind of strength and support will bring in new creativity and progress.



### Teresa Young

**1** I have been a member of the Olympia Food Coop for many years. I work with co-ops and understand the challenges and rewards of democratic ownership and governance. I have something to contribute and would like be of service.

**2** I have a Master's Degree in Applied Behavioral Science with a focus in Organizational Development. For the past seven years, I have

been working as an Organizational Development Specialist with the Northwest Cooperative Development Center (NWCDC). I work with groups facing a wide range of challenges and help them find solutions that work in the development of their Co-op. I have experience with feasibility analysis, business planning, worker cooperatives, strategic planning, cooperative board training, leadership training, and conflict resolution.

**3** The Co-op's greatest strength is in the clear mission of the Co-op and that the mission is the measure in which all decisions are made. I think the working member system is a strength. Without it, I don't think the co-op would have been able to grow and thrive as well as it has. If I were able to af-

*continued page 13*

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IS  
CO-OP  
MONTH



*How will YOU  
celebrate your  
co-op today?*

## Member Voting Procedure

- 1 Write your name and address on one of the envelopes provided at either store.**
- 2 Fill out a ballot and put it in the envelope.**
- 3 Seal the envelope and drop it in the ballot box.**

Or, if you would like to mail your ballot in, be sure your full name and address show on the return address. Mail to Olympia Food Co-op, 3111 Pacific AVE SE, Olympia 98501

Only ballots in envelopes with members' names will be counted. Each member may vote at either store but not both. Elections will be held from October 15 through November 15. The election period ends November 15 at closing time.

### Ballot Counting Procedure:

The election coordinators will check to make sure the name on the envelope matches an active member's on the membership list. To ensure voter confidentiality, all valid ballots will be removed from their envelopes and placed in a "Valid Ballot Box" to be counted later. Election results will be posted as soon as possible and no later than November 22.



(BALLOT ON REVERSE SIDE)

# Fire Destroys Staff Member Kim Langston's Tiny House

By **Ernie Paul**, Staff Member

As many in the Co-op community may already know, Westside produce team member and garden manager Kim Langston's tiny house on wheels burned down in a barn fire on July 22, 2012. The house was being constructed in Gig Harbor with the help of two carpenter friends and was scheduled to move to Olympia the week of the fire. While the house was in the construction phase, and wasn't quite complete, it was close enough that she felt certain she'd be living in it by year's end. It was completely destroyed in the fire and Kim didn't have insurance to cover the loss because there are no insurance options available at this time for these types of projects. One of the silver linings of this tragedy is that folks near and far in the tiny house community are starting to talk seriously about how to remedy this situation for current and future home owners. Perhaps one day soon there'll be an insurance Co-op for folks who build/own alternative dwellings. For now, however, this isn't an option.



Sunroof in!

Kim works hard for the Co-op and is a dedicated member of our community. We at the Co-op are saddened by her loss and are trying to help keep her tiny house dreams alive. The dream of building her own little home has been in process for years and started to become a reality after attending a tiny house-building workshop sponsored by Dee Williams' company Portland Alternative Dwellings three years ago. She spoke about her tiny house vision in an interview for the PBS show *Need to Know* (episode: "Living Large"). The video can be viewed on the web at [www.video.pbs.org/video/1553961054/](http://www.video.pbs.org/video/1553961054/). In the interview Kim talks about wanting to get away from the idea of 'bigger is better' for the sake of living more mindfully.

Kim's house was one of three houses she, her partner Jenn Kliese also of the Co-op, and a friend were building. All the houses were self-designed, a feat unto itself. The first house was built in 2010, Jenn's was built this past year, and Kim's was the last of the three to be completed. Traditional bank/credit union loans are not available for building these types of houses so many dreamers pay for their projects out of pocket. Kim saved the money for her project and in May of this year, began construction. It was 2/3 of the way built when the fire broke out Sunday morning, July 22. The cause of the barn fire is unknown and no one is to blame, but the loss is catastrophic.

Kim's story is a common story. She had a dream and worked



Kim's tiny house was built on a trailer for mobility

photos by Jenn Kliese

hard with the help of a lot of generous people to make it a reality. Then that dream got crushed... for now anyhow. It is in witnessing others fulfilling their dreams that we often discover our own. Those of us who work with Kim have been hearing stories about these houses for years and were really excited to finally get to share in the joy of their completion. Losing her house has been heart breaking and a lot of people really want to see her rebuild and complete the story. The problem is that Kim had already invested \$27,000 into building the first home, and now, there's no money left to rebuild another.

Kim was building her house with the same spirit and enthusiasm she brings to the produce aisle every day, sourcing materials for the project with the same ethics and fervor she embodies as a buyer. All of the materials were intentionally sourced: much of the wood was custom milled by local millers, a majority of the materials were produced in Washington and Oregon, some were reclaimed, the appliances were selected for performance and functionality not price tag, nearly nothing was bought online or at large box stores and quality was of the utmost importance. The general misperception is that

*continued on page 16*

# Board of Director Apps

continued from page 10 & 11

## Niki Bilodeau

outreach to members of our community who may not be involved, or who simply do not know about the Co-op and its mission. By educating and supporting a greater range of our community members, we can encourage thoughtful, positive practices for a sustainable future.

4 In the coming years, I hope to see our Co-ops grow as our community strengthens and the demand for local and sustainable products increases. I would like to continue and expand the Co-op's connection with local farmers and producers in our area, promoting even more local interaction between producers and Co-op members. By bringing in a wider variety of local producers, we could actively support even small-scale sustainable agriculture in our own back yards.

5 I am a passionate, hard-working person, and I would love to have a chance to bring my skills and energy to the Co-op Board of Directors. Please do not hesitate to contact me if you have any questions!

## Desdra Dawning

Clerk, and phone calling for Volunteer Follow Up, along with other special projects.

3 Strengths: The ability to survive and thrive while standing consistently firm (as in boycotts) for the cooperative principles, even in the face of strong opposition to them; Our larger community, so obviously committed to the ideals of sustainable living; Our volunteers, the backbone of the Co-op; Change: Becoming an even more visible force for conscious change in our community; Expanding our staff and volunteer base to include even more diversity of age, race and disabilities.

4 I see the Co-op becoming an even more vital force in helping our community not only move in a positive direction, but also supply bedrock support as systems of greed collapse around us, and we become a more cooperative, conscious, and egalitarian society. I see our volunteer base growing in diversity to include a wider range of folks who struggle to find a niche in mainstream culture: people of color, those with disabilities, our elders. And while I support growth, I am also very committed to the healthy longevity of the Co-op and will encourage careful and thoughtful consideration of all expansion.

## Erin Genia

awareness of the spectrum of membership needs and wants. It would be an honor to use the knowledge I've gained to further the mission and goals of the Co-op.

3 I believe in the work of the Olympia Food Co-op. We are a unique organization that is consensus-based and non-hierarchical, with a focus on anti-oppression values. As a tribal member of the Sisseton-Wahpeton Oyate, and the Assistant Director of the MPA-Tribal Governance program at Evergreen, these are values that I hold and seek to further. I would support a greater focus on anti-oppression community education and expanding the work of the Co-op in communities of color and in marginalized communities. I would also like to increase the frequency of opportunities for member/ staff/ board engagement.

4 Like so many members, I'm excited about the prospect of physically expanding our stores in a way that is aligned with our values, reflective of community needs, within our means, and will provide a beautiful and satisfying experience for shoppers. The way we expand in the current climate will determine our resiliency in the years to come. I would also like to see expansion of our mission and goals in the coming years, and I feel that so many relevant, insightful and worthy ideas, suggestions and solutions came out of the Co-op Conversation, I want to contribute to the work of realizing them.

5 During my term, I've learned so much about our community and our organization, and I would be grateful to continue this work. It's been rewarding to join with membership, staff and the rest of the Board to improve the health of our community by providing the best quality food at an affordable price, and I humbly ask for the opportunity to serve a second term. Thank you for considering my candidacy.

## Connie Joyce Koumjian

tory, orders, customer relations, policy, and procedures. My professional Social Work experience has been in clinical psychotherapy with a focus on group work and supervision. I am comfortable and enjoy working with people and in providing community service. Organizational skills, creativity, listening and tact are skills I can bring. I especially enjoy working with diverse people of all backgrounds, lifestyles, cultures, abilities, and ages which I think would be put to good use in the co-op environment.

3 Strengths of the Co-op I would like to see maintained are in permitting people of diverse cultures, ages, lifestyles and abilities involved in working and using the Co-op; offering classes on food preparation and nutrition at low-cost to the community; continuing to find indigenous producers, local producers of

(continued)

## Connie Joyce Koumjian, continued from previous column

high quality food and making available to all; the different membership options; the freestone; the sitting area(s); salad bar and child care options for volunteers; consensus decision making; thoroughness in training of volunteers; hospitality for customers/volunteers/members/community offered by the Co-op.

4 The future of the Co-op would hopefully include building community among the users, workers, and volunteers already participating with a variety of options for new levels of involvement. This community building could be continuing to have volunteer events, staff events, and community events aimed at being hospitable, welcoming and wholesome environments, with food and the opportunity to begin, nurture and develop a healthy connection with oneself and others.

## Dani Madrone

3 I would not want to enter this position with expectations of what I think should change. I have a lot to learn about how the Co-op operates, and I need to be open to the possibility that my ideas may or may not resonate within the organization. My ideas may also change over time as I learn about the complexities and challenges. That being said, I do have some ideas of change that I would like to see. For example, I enjoy shopping at the Co-op because it is familiar and friendly. I can buy local food, bulk items, seeds, starts and medicine; all of which are available when I need them. However, at the same time, I could unknowingly buy foods that support the GMO industry. There are a lot of brands available at the Co-op that are fighting the campaign to label GMOs. I would like to see that these corporations do not have a place on our shelves.

4 I expect we will face continuous challenges with our food systems over the next five years that will affect the cost and availability of food. I would like to see that the Co-op continues to thrive through hard times, and I expect that we will need to become very creative with how we source and distribute food. I see a place where we can create a safe and reliable food system as we build community and strengthen relationships.

## Rebecca Pilcher

programs to provide quality food to those who can't afford it, the Co-op could increase its impact on the most vulnerable members of our community.

4 Over the next five years the Co-op has the potential to expand to serve a larger clientele – possibly even opening a downtown location. The Co-op will also continue to benefit and serve as a resource to Thurston County's farming community, much of which has suffered in the economic recession.

5 It would mean a great deal to me to have the opportunity to serve on the Co-op Board. Thank you for your time and consideration!

## John Regan

exchange and the Creating Cooperatives conference was a commitment by our Board of Directors to encourage the development of new cooperatives in our community. If elected, I will devote time to this commitment.

4 I also hope to continue as Board Representative to the Local Farms, Food and Products Committee. By building relationships with local farmers, producers and food processors we strengthen supply-chain relationships that help us understand and improve our ability to provide healthy locally produced food at a reasonable price.

5 I appreciate the opportunity to serve a second term on the Board. I have enjoyed working with the board and staff. I believe that the organizational familiarity and knowledge that I gained in my first term will help me be more productive in a second.

## Teresa Young

fect change, it would be to focus on the financial health and growth of the Co-op.

4 I see the Co-op sticking to its roots and being guided by its mission and sense of social justice. As such, I see the co-op as a leader in developing a stronger local cooperative economy.

# VOTE

*Your voice matters!*

When I head out to visit the farm, I find Jason in his cheese kitchen, a sweet little outbuilding tiled in white and gleaming with stainless steel sinks and tables. Everything is sparkling clean. He wears a ball cap and a hairnet stretches from ear to ear over his beard. In the center of the room a 15 gallon steel tub wrapped in copper tubing is brimful of milk, which he stirs occasionally as we talk, revealing bright white curds beginning to form. It’s mid-afternoon, and he’s been working with this particular batch for nearly six hours. Of the cheeses made at Steamboat, Cheddar takes the longest, he explains. You begin by heating the milk, adding the culture and vegetable rennet, holding the mixture at temperature while it congeals, then you cool, drain, salt, press, wrap, and store it. All told, a batch of cheddar takes about 8 hours. Jacks take about 6, while Feta and Halloumi, both Mediterranean cheeses that Jason says are traditionally made with goat milk, require 5 and 4 respectively. As our conversation continues,



CAPTION  
CAPTION

## Fried Feta Cheese with Fig & Brandy Jam

*Cheese Saganaki is a traditional Greek meze, or small plate. When making saganaki, it is best to use a cast-iron pan and firm cheese so that it can stand up to the high heat of frying, while also yielding a slight melt. There are many options that fit this description, including halloumi and feta. After rinsing the cheese under some cold water, simply dredge it in some seasoned flour. Many restaurants that serve it will often prepare it tableside, adding brandy and a squeeze of lemon at the end. The brandy and lemon also add nice background flavor.*

### Cheese Saganaki

*Yield: 2 Servings*

1 8-ounce firm feta cheese block  
*split if necessary to 1/2" thick thickness, halved into 2 triangles*

All-purpose flour for dredging

2 tablespoons olive oil

1 ounce brandy

1/2 lemon

Rinse the cheese under cold water and dredge in the flour to coat.

Add the olive oil to a heavy skillet, preferably cast iron, and heat over medium-high heat. Add a sprinkle of flour into the oil to test that it is hot enough; it should start to sizzle. Add the cheese and sear on one side until nicely browned, about 2 minutes. Carefully flip and sear other side.

Remove the skillet from the heat and add the brandy.

Carefully ignite the brandy with a lighter. Squeeze the lemon over the cheese. Serve with Fig and Brandy Jam.

### Fig and Brandy Jam

*Yield: 2 Servings*

5 fresh figs  
*(if black figs, peel the skin, leaving just a little for color)*

1/4 cup granulated sugar

1/4 teaspoon ground ginger

1/4 teaspoon ground clove

1/2 teaspoon butter

1/2 teaspoon brandy

Mix all of the ingredients together in a small glass bowl or measuring cup. Allow to sit for about 30 minutes to allow the figs to macerate.

Add the mixture to a small saucepan over medium heat. Bring to boil and reduce to a simmer. Cook until thickened and slightly reduced, about 6 minutes. Transfer the jam to small bowl or jar to cool. Tastes great served as a dip with firm cheeses.

...Enjoy!

Jason periodically checks the PH of the whey beginning to form around the curds of cheese and finally, when it reaches 5.3 (no more, no less) he drains the tub and prepares to press the cheese.

When I ask Fern and Jason what inspired them to start goat farming, the answer is surprising. Eight years ago, Jason says, he got an invitation from his sister to travel and help out with the farm she was living on in India. This was none other than the world-famous Navdanya farm, an organic, biodiverse eight acres between the Ganges and Himalayas founded by ecofeminist powerhouse Vandana Shiva. Jason’s time there cemented his desire to work at the intersection

of sustainable agriculture and the culinary arts. When he returned to the Northwest, his mother had found a small farm on Steamboat Island that was up for sale, and Steamboat Island Goat Farm was born.

What followed were several years of intensive study and experimentation, what amounted to a thorough crash course in animal husbandry and cheese making. Those first years “were really hard,” Drew says. Despite his vegetable farming experience, working with animals was demanding in entirely new ways. His first experiments with cheese yielded such interesting results as cheddars that fried instead of melted, and batches that never

came together for reasons that were, at first, mysterious and frustrating.

Those who have tasted Steamboat Island’s Goat cheese over the years know that Jason learned those early lessons well. Indeed, cheese buyer for the Eastside, Sarah Williams, says these days the farm’s Feta “literally flies off the shelves.” Their cheddars are dense and tangy. Their Jacks are bright and full of flavor. Fern explains that both she and Jason are big fans of comfort food: substantial, delicious offerings that make you feel full and cared for, and that this has been the inspiration behind many of the flavors they’ve developed: Mustard Ale Ched-

## Halloumi Watermelon with Basil Mint Oil

*Our favorite summer standby: easy to whip up for friends and the most quickly devoured plate I have ever served. We have also served this using fresh feta on hot days when grilling is not gonna happen. Quickly blanch the basil and mint in boiling water to retain the brilliant green color in your oil. Incredibly delicious and refreshing, not to mention absolutely beautiful. A total crowd pleaser.*

4-5 ounces Halloumi cheese, in 1/2-inch thick slices  
*(I cut the slices into halves to make them bite-size)*

Approx. 1-pound watermelon  
rinds removed and sliced into bite-sized portions

Sea salt and pepper, to taste

1/4 cup fresh basil, chopped

2 tablespoons fresh mint, chopped

1 garlic clove, chopped (1 clove)

1/4 cup extra-virgin olive oil

Fresh mint, for garnish

In your food processor, combine the basil, mint and the garlic and pulse until finely chopped. Very slowly, pour the olive oil into the feed tube with the blade running. Puree until the mixture is smooth. \*\*There will still be a few bits of basil and mint present. Place the basil-mint oil in a strainer over a bowl and press to remove all the liquid. Discard the solids, and set the oil aside. Meanwhile, preheat a grill pan over medium heat (or use an outdoor charcoal or gas grill). Lightly brush the cheese pieces with the basil-mint oil, and grill, about 3 minutes each side, flipping as needed and brushing with the basil-mint oil as desired. Grill until the sides are lightly browned and crispy. Remove the cheese pieces from the grill and lightly grill the watermelon (if desired), about 1 minute on each side. Assemble each piece by placing some Halloumi on top of each watermelon slice and garnish with salt, pepper, and fresh mint.

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dar, for example, which reminds you of your favorite pub food, the gentle spice of Pepper Jack, and Lavender Cheddar, which combines a calming herb with a basic cheese many of us recognize, with a result that’s flavorful without being overpowering.

This sense of comfort is part of what made Steamboat Island Goat Farm products my “gateway cheese” after six years as a vegan. Besides the flavors, my choice to begin eating only cheese made by Steamboat Island came from a sense of assurance that the animals were cared for and respected, and that, along with many of the fruits and vegetables in the produce department, this was one of the most local foods I could find at the Co-op. At a time when I was being encouraged to make changes to my diet because of health issues, it was greatly reassuring to me to find cheese I felt as good about buying as that first cheddar from Jason and Fern’s farm. My favorite way to eat Steamboat Island cheese these days is to pan fry or grill their Halloumi and add it to a salad of mixed local butter lettuce and Bremer Mountain greens, as well as whatever veggies I have in the fridge. The Halloumi browns to a glorious crunch, and adds the savory saltiness of bacon to a bowl of crisp vegetables. Because of its intense flavor, a little Halloumi goes a long way, making it a great value, and this satisfying meal takes only minutes to make, which is perfect for my sometimes overly-scheduled life.

continued page 17

# Shish Taouk with Toum (Garlic Sauce)

Autumn comfort food at its best!

## For The SHISH TAOUK

- 1 cup Greek style yoghurt

3 cloves garlic, finely minced

1 tablespoon tomato paste

3 tablespoons lemon juice

1/2 tablespoon zatar  
*(thyme based middle-eastern spice mix)*

1/2 cup extra virgin olive oil

1/2 teaspoon kosher salt

1/4 teaspoon ground coriander

1/8 teaspoon smoked paprika

1 pound boneless and skinless chicken breasts or thighs
- 12 crimini mushrooms

12 papadew peppers

12 cippolini onions, blanched and peeled

2 zucchini, cut into large chunks

2 blocks of halloumi cheese, cut into large chunks

2 lemons for grilling, cut into rounds or wedges

4 rounds of fresh Syrian bread

1 bunch fresh thyme, finely chopped



Shish Taouk



Halloumi cheese

## For The TOUM (Garlic Sauce)

- 6 cloves of garlic

Juice of 1 lemon

Large pinch of kosher salt

1 large egg white
- 2/3 cups canola oil

small bowl of ice water

Up to 1/2 cup of good quality prepared mayonnaise



Toum

The night before you want to cook: mix the first 9 ingredients (the marinade) in a large bowl. Cut the chicken into medium sized chunks, toss in the marinade, cover with plastic wrap and refrigerate until ready to grill.

For the Toum (garlic sauce): put the garlic cloves with the salt and 1/4 of the lemon juice in a blender. Blend on medium speed until the garlic is chopped, scraping down the sides as necessary. With the blender still on medium speed, add the egg white through the feed tube and continue to blend. Add half the oil in a slow thin stream. At this stage, the emulsification should have taken hold. Switch to a slow blend, and slowly add the rest of the lemon juice. Add the rest of the oil in the same fashion. Add 1 or 2 tablespoons of ice water while still mixing on low. You should have a sauce with the consistency of a light mayonnaise. Taste for salt, and to see how strong the garlic flavor is. If needed, either to thicken the sauce, or to cut the raw garlic punch a bit, whisk in up to 1/2 cup of good quality prepared mayonnaise. Reserve for dressing your grilled shish taouk.

For the Shish Taouk (chicken shish kabobs): pre-heat your grill to medium-high heat.

Place the onions in a pot of water and bring to a boil. Cook for about 5 minutes, to parboil the onions. Remove from the heat and rinse with cold water to cool, peel their skins and reserve for grilling.

Take the chunks of halloumi and zucchini, the onions, mushrooms, peppers, and lemon slices and toss them in a bowl. Drizzle with a little extra virgin olive oil, and sprinkle with salt and pepper, toss to coat, then place each ingredient on its own metal or pre-soaked wooden skewer for grilling.

Take the chicken from the fridge and skewer the chunks as you did the veggies, season lightly with salt and pepper.

Grill each skewer until it reaches your desired degree of doneness, remove to a platter and tent with foil to keep warm until all the skewers are complete.

To serve, place a mix of grilled ingredients on a round of warmed Syrian bread, top with a generous helping of toum, sprinkle with chopped fresh thyme, and squirt with a grilled lemon wedge. Devour at will.

No, we don't put our name on tall towers. This is Olympia, not Texas after all.

But we do shop at the Co-op, walk and bike to work, dig the Procession of the Species, and as a business donate 10% of our income to local and international non-profits.

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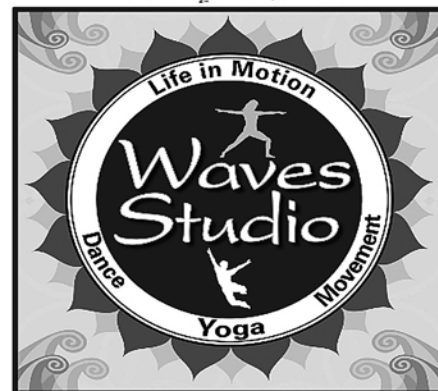
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# OFC's First Staff Circle

By Kris Mize-Stocks, Staff Member

On Monday, September 3, the staff of the Olympia Food Coop participated in their first all-staff restorative circle. The stores were closed to the public so that this group of 84 staff (of which 75 attended) could sit in a circle and process the impact of recent and significant thefts from our store.

Although the individual(s) who stole money from our stores is still not identified, the collective has made several changes in our money handling operations in order to avoid this in the future. The impact of this event on staff and the OFC community at large had many layers, and staff has a wide range of reactions to this event. The Conflict Resolution Committee, in collaboration with outside facilitation from the Dispute Resolution Center, worked closely to try this new approach. Closing the stores was a risk and

an inconvenience for many, however there are not many other ways to get such a large group of workers together, and we believe coming together to reflect on a major issue such as this one will help staff serve our community better, through increased unity, support for selves and members, and creative problem-solving. It seems that for the most part this event was a success and a major morale booster for the collective. It was the first time in over a decade that we were all able to be in the same room and look at each other and say "Look at all of these amazing people working towards this amazing common good!"

Many staff made comments about wanting and needing to do this again. It was also clear that it would be great for us to be able to have similar meetings/retreats that do not occur as the result of a "problem" (such as theft). More feedback was that it would be great to be able to do this kind of thing more regularly in order to strengthen ourselves as a cohesive group and provide better support to our members. Staff and Board members will consider these possibilities in the coming months. Our stores have been open 7 days per week all day long for many years. The only day

we have been closed is January 1st for inventory, a day that staff still work. There is something to be said about the feeling a staff person can get from knowing that the retail part of our job is "resting" while we can focus on this other part: working collectively in a group of 84 people who all bring their own gifts, talents, strengths and whole selves to the organization.

As we consider the possibility of future restorative circles that might involve all staff, we will work hard to find days and times that have the least possible impact on members, including the possibility of partial day closures, or closing on certain holidays, as we did this past Labor Day. Though we don't anticipate closing the stores with any frequency, we would like to thank the membership for understanding that we may need to close on occasion in order to continue working towards making the organization as strong and responsive to the community as possible.

\*For more information about our local Dispute Resolution Center (DRC) visit: [www.mediatethurston.org](http://www.mediatethurston.org)

\*For more information about restorative processes, visit: [www.iirp.edu](http://www.iirp.edu)

## Tiny House continued from page 12

small means cheap, but the reality is that Kim was building a house that needed to survive hurricane force winds on the highway and that would last for a very long time. If priced out per square foot her house cost about \$200/sf more than four times the average cost of a large home. This house was an exercise in what someone can do if they put all their values into one project. This project was her opus.

This brings us to how you can help Kim rebuild. The Co-op is in the process of creating a system for making donations at the registers; until that is established you can donate to a relief fund set up at Washington State Employees Credit Union: Kim Langston's Tiny House Fund. You can mail it

or drop off your donations directly at one of many WSECU locations. The mailing address is: PO Box WSECU Olympia, WA 98507. You can also make a contribution directly through Paypal. Donations should be sent to: [tinyhousefund@gmail.com](mailto:tinyhousefund@gmail.com).

If you can offer a donation, it will help Kim pay-down the debt she has incurred through the fire, and allow her to dream of re-building. We all recognize that money is tight, but we are hoping to tap into the sense of success that we all feel when someone dives in and manifests his or her dream. Kim's story of dreaming, building, losing, and hopefully, rebuilding again should inspire us all. Any amount of support would be greatly appreciated.

**Braising** continued from page 9

pile of braised vegetables can make a meal.

Vegetables cook more quickly than meat when braised. This is no multi-hour affair. Since any liquid can be used, subtle flavors can be combined depending on your preferences, your guests, and the contents of your pantry. Water and dried herbs work. Stock adds extra flavor. Wine or liqueur can be added to the caramelized vegetables before the rest of the liquid is added, infusing them with flavor prior to the addition of stock or water. The type of fat affects the flavor, too. Use grape seed oil for a neutral flavor, olive or nut oil for more depth, butter for evenings with low music and candlelight. Add citrus zest at the last minute to brighten it up (zests, by the way, store well in a jar in the freezer).

Since fall is the time for hardy vegetables, it's the perfect time to braise. Stout vegetables take to the longer cooking times, and since they can be served with a little broth over the top, braised vegetables have a similar effect on the table to soups and stews: steaming comfort food.



**Cut fennel bulb into wedges through the root to keep pieces together in the pan.**



## Simple Braised Fennel with Lemon

*makes one nice serving or two small sides*

- |                         |                           |
|-------------------------|---------------------------|
| 1 bulb fennel           | 1-2 teaspoons lemon juice |
| olive or grape seed oil | lemon zest                |
| ¼ cup white wine        | sea salt                  |
| 1 cup vegetable stock   | fennel fronds             |

Separate the stalks and fronds from the fennel bulb, leaving the root end of the bulb intact. Chop a few of the fronds and reserve for garnish.

Cut the bulb into sixths in the following manner: slice the bulb in half, through the root. Place each half flat-side-down on the cutting board and cut into thirds, going through the root so each piece holds together in the pan. Place on a clean dishtowel and pat well to dry.

Pour enough oil into a large skillet to generously cover the bottom of the pan. Place over medium heat. When the oil is quite warm, place each fennel piece on one of its flat sides into the pan. Cook fennel pieces for 5 minutes or until browned. With a set of tongs, flip each piece and repeat.

When the second sides are brown, pour the wine into the pan and cook for 2-3 minutes. Add stock and increase the heat to medium. Add one teaspoon of lemon juice and taste the broth. Adjust with extra lemon juice, if desired, and salt.

Once the broth is hot, reduce heat to low and cover. Cook for 15-20 minutes, until a fork goes through the fennel easily. Take a last taste of the broth and correct for seasonings.

Transfer fennel pieces to a plate or shallow bowl. Spoon broth over the fennel, if desired, and garnish with lemon zest and chopped fennel fronds.

**Goats** continued from page 15

Many Co-op shoppers may not know that Steamboat Island Goat Cheese is one of the products that makes our stores unique. Drew and Moore sell to one other store—Healthy Benefits Market—a Native-owned health food store in Shelton, and the only other place you are likely to encounter this delicious local food is at one of the many events held by local organizations that Steamboat Island Goat Farm donates to. The day I visit the farm Jason is cutting samples for a fundraiser of the Prison Doula Project, and making plans for donations to the Capitol Land Trust and the Co-op's Harvest Party.

"We'd much rather support organizations that are in line with our values than spend a bunch of money on advertising and marketing campaigns," Fern says.

Jason and I leave the cheese kitchen just as goats come running through the pasture out back, first five small ones, this year's kids kicking up their hind legs and making a ruckus, then fifteen does on their way to nuzzle noses with the buck in his own field nearby, and last, walking slowly on creaky knees, Tilly & Sizzle the oldest does who, after eleven years of providing milk and mothering much of the current herd, have been recently retired. At a certain

point, the work of kidding and giving milk becomes too hard on their bodies, Jason says. Births become more difficult; does begin to get too thin. Fern and Jason don't believe in killing animals that have reached the end of their "usefulness," on the farm. Instead, they believe Tilly and Sizzle have more than earned some time to rest. They will spend the rest of their years out on the pasture, using all the energy from their food to keep weight on and stay healthy. It will be hard on the family when these elders of the herd are no longer around. "The last kid Tilly had looked just like her," Moore says. "We're grateful for that."



**Caption?**

Financial Report:

# How did we do in the first half of 2012?

By **Harry Levine**, Staff Member and Bookkeeper

## We’re so glad you asked...

We completed our Budget Statements for the 1st half of 2012 in mid August (too late for the previous Co-op News Deadline). You can follow along with the bouncing ball on the accompanying chart.

Sales for the 1st half of the year were strong at both stores. The Westside store was budgeted to grow 3.65% over the same period in 2011 and instead, grew by 5.47%. This is particularly amazing because this includes being closed for nearly four days in January with the power outage. Meanwhile, at the Eastside, we budgeted to grow 5.16% and instead, really grew at 8.25%. All of this growth resulted in around \$188,000 over our projected revenue from sales.

As you can see, we were also over budget on projected discounts (\$16.5K) and projected purchases (\$127K). It makes sense that we would purchase more than budgeted to sell more than budgeted. All of this activity resulted in exceeding gross revenue projections by \$44,417.80. You also might notice the next line down called Other Revenue. It is about \$37K over budget because we received an insurance settlement for the loss of business and products due to the Westside January store closure.

So, all in all, we received about \$81K more in gross revenue than projected in our budget. This resulted in a gross revenue of \$2,196,143.28. Then, you look below and see the summary of our expenses: \$1,981,057.04. Add in a little miscellaneous income of \$355.30 and you add it all up and *voila!* A profit of \$215,441.54!!!

But before you get too excited, there is some bookkeeping reality to dispatch. As

per our By-laws, we are audited every 3 years. 2011 was our latest audit year. Ok... it’s going to get all bookkeepery here for a moment so if you doze off, I can’t blame you. Our auditor told us that we should report our end of year payroll as an expense liability. In other words, our Staff worked from Dec 16-31, 2011 and we paid them approximately \$123K for that work in early January of 2012. Instead of expensing it from January when the pay really happened, the auditor told us to move that \$123K in 2012 expense to 2011 expense because that’s when the work really happened. That adjustment created a bigger loss in 2011 and a bigger gain in 2012.

So, when you adjust for that bookkeeping change, we are basically right on budget for the 1st half of 2012. \$215,441.54 of net income, minus the \$123,000 audit adjustment results in about \$92K of real net income which is about \$2k above our

budgeted projection. Hope that make sense to y’all.

In other financial news, please stand and toast to our old salad bar. Yep, in July, we installed a spanking new salad bar. It’s shiny, bigger, brand new, awesome, and in general, loved by all. But please take a moment to appreciate the greatest equipment purchase in our 35 year history: the old salad bar. In 1993, Grace and I went to a Safeway auction and previewed the equipment to be sold. We agreed to bid on a salad bar that we inspected. I left to go to another auction and learned later in the day, that Grace had purchased the salad bar with a \$25 bid. No one else bid. To this day, I kid her that she overbid—she could have started at \$5. So we got 18 years of service out of that old salad bar. Now – to quantify the new salad bar with data: in the first 6 months of 2012, Deli sales grew 1.88% over the same period in 2011. In July, we installed the new salad bar and sales were 13.54% above July 2011. The Deli team is working hard to fill the increased capacity of the new salad bar.

*That’s our Bookie Report. As always, if you want more info or just want to talk Co-op financials, you can contact us at our Bookie Nook at 357-1106 ext 12. Corey, Kerry, and Harry (your Co-op Bookie team) love to talk numbers!!!!*

Olympia Food Co-op 2nd Quarter 2012 Budget Report				
– For The 6 Months Ending June 30, 2012 –				
	Current YTD	Budget YTD	\$ over Budget	
Revenue:				
Sales	7,098,015.82	7,137,074.33	(39,058.51)	
Discounts	(381,670.80)	(378,857.48)	(2,813.32)	
Purchases	(4,732,098.40)	(4,745,272.19)	13,173.79	
Gross Sales Revenue	1,984,246.62	2,012,944.66	(28,698.04)	
Other Revenue	14,532.79	16,312.58	(1779.79)	
Total Net Revenue:	1,998,779.41	2,029,257.24	(30,477.83)	
Expenses:				
Community & Marketing	57,406.67	66,330.00	(8,923.33)	
Staffing	1,547,079.65	1,519,840.43	27,239.22	
Operations	313,742.07	322,002.30	(8,260.23)	
Depreciation	26,563.26	18,450.00	8,113.26	
Interest	3881.16	5,850.00	(1,968.84)	
Corporate Income Tax	0.00	0.00	0.00	
Total Expenses:	1,948,672.81	1,932,472.73	16,200.08	
Other Income & Expenses:	404.22	0.00	404.22	
Total Net Income:	50,510.82	96,784.51	(46,273.69)	

## Co-op Month continued from page 7

*In Spain, the fans of Barcelona have a say in their football club because it’s owned by them.*

In the United States, cooperatives will celebrate Co-op Month throughout October. This year, Co-op Month is being coordinated with other events including Co-op Week – which is scheduled for Oct. 16-22 and features many open house events – and International Credit

Union Day on Oct. 20.

This year’s Co-op Month events include a celebration hosted by the US Department of Agriculture on Oct. 19 in Washington, D.C. At this event in the department’s headquarters, USDA staff will talk about co-ops and recent co-op study results as well as recognize the contributions cooperatives in various sectors have made to their communities and the economy.

And information about co-ops is available anywhere and anytime on the Internet. The National Cooperative Business Association’s website at [www.ncba.coop](http://www.ncba.coop) is a good starting point for research. And [www.go.coop](http://www.go.coop) provides stories of how co-ops are changing lives. Finally, [www.2012.coop](http://www.2012.coop) is the central online source for information about the International Year of Cooperatives.

Cooperatives are ethical busi-

nesses, born out of self-help and responsibility, dedicated to serving the needs of their member-owners. The seven cooperative principles guide cooperatives’ structure, governance and efforts. It’s not just that a co-op is a “good citizen.” Any enterprise can choose to do that. It’s that a co-op is a good citizen because it’s a cooperative.

That’s an enterprise worth celebrating.

Coffee Creek continued from page 8

and self sufficient through the growing and preparing of their own food and growing personally, each member, by learning through interaction how to live together in community. Recognizing that sometimes they experience what is referred to on their website as “joyous exhaustion,” one family member offered that life on the farm inspired him to work extra hard in his everyday life. Another said that she would like to have what they are learning and doing become more visible, to be able to show others that anyone can grow, prepare, and preserve their own food, even on a small area of land. The vision statement on their website: [www.coffeecreek-communitygardens.com](http://www.coffeecreek-communitygardens.com), sums it up: “conscious living, stewardship, happy animals, free-range children, beautiful gardens, bountiful harvests, hard work, joyous celebrations and a full life for all.” Sharing a wonderful meal from their gardens in their “commons area,” it was clear that this small farm is blessed with a growing community of big-hearted folks.



Staff member Alejandro and Waylon check out the resident duck

If you would like to learn more about Coffee Creek Gardens, check out their website: [www.CoffeeCreekGardens.com](http://www.CoffeeCreekGardens.com) or email Mokey at [CoffeeCreekCommunity@gmail.com](mailto:CoffeeCreekCommunity@gmail.com)

Thanks, Coffee Creek Community, for being volunteer members at Olympia Food Co-op! May your sweet farm grow and prosper!

## 2012 Fall Community Classes

*So it's finally fall. There is a chill in the air in the evenings, it's getting dark earlier, and hearty bowls of soup and baked squash are starting to sound like a great idea for dinner again. Don't get me wrong; I'm still spending the afternoons picking blackberries in the generous patch behind my home and squeaking out some time to make gluten free pie crusts to fill with all those berries. But there is a gravity to it. We are all racing the clock, squeezing out the last drops of sushine, pulling in the bumper harvest of heirloom tomatoes, beans, and basil before the giant grey cloud reaches out it's cool misty arms and hugs us a little too tightly for the next 5 months.*

*On a positive note, the cooler weather is a great backdrop for getting together and cozying up with your community. OFC Community Classes are an excellent way to cultivate connections and gain some skills as well. We've got a jam packed lineup this season and a short turn-around before the first few classes--so don't delay checking out this excellent fall schedule and register today! Also new this season are a series of financial literacy workshops, an exciting collaboration between the Co-op and Tulip Credit Union. All classes are an amazing deal of only \$5 each unless otherwise noted--a few of them are even free!*

Check out the schedule at  
<http://www.olympiafood.coop/classes/>

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**Rising Tide School**

Olympia's  
Sudbury  
school  
for ages  
5 - 18

**Upcoming  
Volunteer Program  
Orientations**

Be a weekly Volunteer  
in the store!

Come tour the store and learn about volunteer opportunities (including cashiering, stocking, and more) at the Co-op. If you are interested in volunteering, please attend this 2-hour orientation.

**Westside:**

Wednesday October 3.....6-8pm  
Saturday October 13.....10am-12pm  
Saturday November 3.....10am-12pm  
Wednesday November 14.....6-8pm

**Eastside:**

Sunday October 7.....11am-1pm  
Monday October 8.....5:30-7:30pm  
Sunday November 4.....11am-1pm  
Monday November 5.....5:30-7:30pm

For more information about volunteering at the Co-op, please contact Alejandro or Keziah at the Eastside store, 956-3870, and Rafael at the Westside store, (360) 754-7666. You can stop by either store to get more information, fill out a volunteer application, or sign up for an upcoming event.



OCTOBER / NOVEMBER 2012

## KID'S CORNER



### What is it?

Last "What is it?" was:  
**Dried Strawberries**  
Congrats to last issue's winner:  
**Dean, 6**

### What is it?

Deadline: November 1st, 2012

Name	_____
Age	_____
Guess	_____

Please pick up your gift certificate at the store where you dropped off your entry.

If you're 10 or under, guess what is in this photo. Fill out the form and put it in the *What Is It?* box in the Co-op office, or hand it to a Staff person, by the deadline. Enter once per issue. Guess correctly, and you'll win a \$1.00 gift certificate to spend at the Co-op!

Olympia Food Co-op  
3111 Pacific Avenue SE  
Olympia, WA 98501

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## Our Beloved Staff!



*Board of Directors Election: Vote Now!  
Steamboat Island Goat Farm: Local Cheese through and through  
What's Going on: Expansion Update & Strategic Planning*

## SAVE THE DATE!

It's the Olympia Food Co-op

# Annual Meeting

### Saturday, November 10

Interact directly with Staff & Board!  
Get the latest from the Committees!  
Meet the 2013 Board candidates!  
Enjoy tasty snacks!  
Live Music!  
Inspiring Conversation!  
Make your voice heard!

**Saturday, November 10, 1-4pm at The Olympia Center  
222 Columbia Street NW in downtown Olympia**