



THE Co-op News

A bi-monthly publication for members of the Olympia Food Co-op and its surrounding communities

OCTOBER / NOVEMBER 2014



Co-op Conversation 2014

By **Desdra Dawning**, Co-op Member

In the winter of 2012, the Board of Directors of the Olympia Food Co-op initiated a Member/Staff/Board Engagement Process, calling it the Co-op Conversation, in order to listen and engage the entire Co-op community in such a way that all voices would be heard, and to help the Co-op develop the tools necessary to meet the demands of our changing world.

Co-op members, Staff and Board members were encouraged to bring their questions, concerns, and expertise to the table. And tables there were – numerous ones set up around a large space in the Olympia Community Center, with rotating groups of people representing various parts of the Co-op community--seniors, LGBTQ, students, families, disabled, financially strapped – all contributing to the Conversation.

Discussion centered around questions such as: What do you think of the Co-op? What are the challenges and realities the Co-op faces? What resources does the Co-op have to meet these realities? How can we transform our values into action? The results of that meeting were taken to the Board and Staff, with the intention that solutions could be found for the issues that came forth. The outcome desired was for "an organization re-energized and clearly focused, responsive and sustainable communication mechanisms, and a deeper understanding of how to move forward with our mission in a changing environment."

The Member Relations Committee organized the event, and continues to carry forth the feedback and recommendations that came from that meeting. On June 4, 2014, another meeting was held--a Mini Co-op Conversation--with a much smaller attendance, but with the same desire to continue working on and taking care of the many concerns that circle around the running of Olympia Food Co-op. This meeting was held for several reasons. It was meant to meet member requests to continue the Conversation, even

informally. It was also meant to address member feedback from the first meeting in 2012 concerning Co-op communication. The Mini Co-op Conversation attempted to move forward with implementing some of the recommendations for better communication that were offered at the 2014 meeting.

continued on page 4

Save The Date!

*Member Relations will be hosting the Co-op's Annual Meeting on **Sunday, November 2, from 4-7pm**, to celebrate the Westside improvements featuring the Garden Center and remodel of the retail store, to hear from Board candidates, and to take care of other important Co-op business. It will be held at the Women's Club of Olympia – 1002 Washington St., Downtown Olympia – with good food, music, games, and, as always, it will be very kid-friendly.*

DON'T MISS IT!

Co-op News

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Westside Store

921 N. Rogers • Olympia, WA 98502
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Open every day, 8am - 9pm

Eastside Store

3111 Pacific Ave. SE • Olympia, WA 98501 • (360) 956-3870
Open every day, 8am - 9pm

Both Co-ops are open every day of the year (except New Year's Day, January 1st, for inventory).

The purpose of the Olympia Food Co-op is to contribute to the health and well-being of people by providing wholesome foods and other goods and services, accessible to all, through a locally-oriented, collectively managed, not-for-profit cooperative organization that relies on consensus decision-making. We strive to make human effects on the earth and its inhabitants positive and renewing and to encourage economic and social justice. Our goals are to:

- Provide information about food
- Make good food accessible to more people
- Support efforts to increase 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 and do not necessarily reflect the views of the Co-op Staff, Board of Directors, Co-op advertisers or anyone else. Co-op members are welcome to respond.

The Co-op News is published on a bi-monthly basis and comes out in February, April, June, August, October and December. Please contact the editor, Jennifer Shafer, at newsletter@olympiafood.coop or 360-789-7313 to discuss your article idea or advertising inquiry. You may also leave messages in the newsletter box at either Co-op or mail them to either store, Attention: Co-op News.

Acceptance of advertising does not indicate endorsement by the Co-op of the product or service offered.

<http://www.olympiafood.coop>

Cover photo by Jennifer Shafer

BOARD REPORT

By **Erin Genia**, Board Member

As I look back on four years of volunteer work on the Board of Directors, I'm struck anew by the uniqueness and beauty of our community co-operative – a grocery store collective, run using the challenging practice of consensus, in which each person – staff, volunteer, or member – strives to reach our mission and goals. I reflect on the many powerfully committed people I am fortunate to work side-by-side with and learn from, each of whom brings particular views, extraordinary skills and distinct experiences to the work, enhancing it. Our guiding principles are simultaneously lofty, humane and yet concrete and practical, and are marked by an inherent essence of dignity. They are time-tested, having served our organization for decades, and still they are flexible and open to interpretation, to evolution.

During my time on the Board, I've worked on the Member Relations Committee, which spearheaded the Co-op Conversation in 2011 and 2012. This was an important process the Co-op developed to bring our community together to discuss critical issues and form recommendations for our future vision. It's been exciting to see the many ways in which the Co-op Conversation impacted our current and future plans for our organization. One recommendation was to improve our communication mechanisms. To this end, the Member Relations Committee is creating a staff job description that will serve as a communications hub, to help members find the information they need. The Member Relations Committee has also been working to increase opportunities for community discussion. We held a Co-op Conversation early this summer to discuss the integration of the new member information system and the point-of-sale system. The committee is also working diligently to bring members this year's annual meeting on Sunday, November 2, at the Olympia Women's Club, with the theme, "Let's Celebrate!"

We have many reasons to celebrate. The past four years have been an exciting time for expansion– we've acquired two properties both adjacent to our existing east and westside stores.

One of these, The Little House property, has been transformed into a gorgeous new Garden Center, providing members with everything they need to grow delicious organic food. The completion of the Westside reset has added some convenient new features, upgrading the store's useability, and enhancing the shopping experience. It's equally exciting to look ahead at the future of expansion, as we consider the possibility of a multi-use warehouse-type structure and additional parking on the Eastside lot, making an Eastside store renovation a strong possibility.

My term ends in December, and I plan to keep volunteering in some capacity. I will continue to be tied to the Co-op as a defendant in the ongoing freedom of speech case, Davis v. Cox, et. al. It's been a surreal experience to be sued by fellow Co-op members for agreeing with the previous Board's decision to boycott products contributing to the Israeli occupation of Palestine. The Supreme Court of Washington will decide in the coming months whether to hear the case (they've already declined once). Being targeted for taking a principled stand on one of the most controversial issues of our time has not been easy, but I continue to adhere to the position I was elected on, to heed the call of Palestinian civil society to boycott, divest and sanction Israel for its gross human rights violations.

The Co-op's mission and goals are broad, and include, among other things, to "support efforts to foster a socially and economically egalitarian society," alongside "make good food accessible to more people," and we are contributing to achieving these goals and more. According to an article in the Olympian, an April Gallup poll revealed that Olympia is the top city in the nation for access to fresh, affordable produce, and cited our cooperative as an influence on the local food movement. We are meeting our mission, through hard work and sometimes, through struggle. At its heart, our Co-op is made up of people determined to move forward together, secure our association and the mutual understanding that, in our own way and collectively, we are contributing to a better world.

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Andy Rosser, D.C.



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Membership System Changes

...and What This Means To You

By **Maureen Tobin**, Staff Member

The membership coordinators have been researching ways to upgrade our database, the place we store membership contact information as well as dues and fee payment history, and we have a recommendation ready. We have not updated our software in more than 10 years, and we think that the time is coming soon!

The first choice for this change is to integrate our membership database with our POS (Point of Sale) register system. There are lots of operational improvements and reasons to make this change. We think these changes will make it all work better for everyone!

Scannable cards: *New membership cards with barcodes, and each member would have a number associated with their record.*

More accuracy and fewer errors: *More accurate storage of dues payment & membership history, with fewer chances for cashier errors.*

Smoother, more simple membership lookup process: *Members could be looked up by scanning the barcode, saying the number out loud, or offering last name, phone number, or email—a much easier process for those who forget their membership card.*

Organizational improvements: *The Co-op would have the ability to make other organizational changes, such as changing our bylaws requirement for active member status (currently maintaining a mailing address and dues payments).*

A more efficient, personalized Co-op experience: *Members can store preferences that would apply automatically, such as senior or low income discounts, asking for receipt sent to email, and more!*

Better experience at the register: *Interaction around membership will be more private, as sharing membership status would be a more discreet process with cashiers and other shoppers. We also hope to move some of the member sign-up functions away from the register, which should help keep the register lanes moving efficiently even when new shoppers come in to join.*

Easier to get a refund or make a return: *Returning merchandise can be a smoother process, as member history is stored and previous purchases can be searched; paper receipts would not be required for a return if the purchase was made under a membership account – we may even be able to do them over the phone!*

Saving the Co-op money: *We would not have to invest significant funds to buy new software and we will also save some labor costs compared to our current system's needs.*

So what's next? We don't have an exact timing yet for this change, but we would love to hear from you! Feedback, questions, and concerns are welcome. There will be a presentation at the Annual Meeting, so be sure to join us there on November 2. You are also welcome to email customerservice@olympiafood.coop with your comments or questions, or leave a message at one of the stores for Mo or James.

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Our **Citizen Advisory Committee** needs **YOU** to help shape **Public Transportation** in our community.

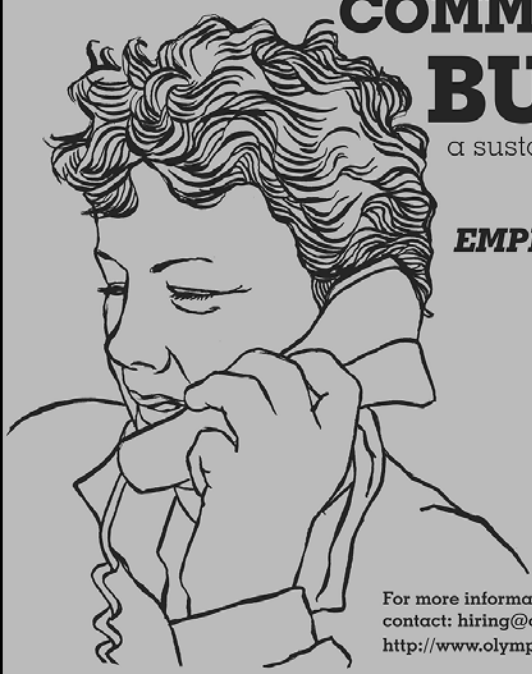


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contact: hiring@olympiafood.coop
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Who’s That Doing the Westside Renovation Dance?



John and Virginia wax on, wax off!

photos by ??



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Upcoming Working Member Program Orientations

Come tour the store and learn about Working Member opportunities (including cashiering, stocking, and more) at the Co-op. If you are interested, please attend one of these 2-hour orientations.

Westside Store:

Wednesday, October 1.....6-8pm
Sunday, October 5.....11am-1pm
Wednesday, November 5.....6-8pm
Sunday, November 9.....11am-1pm

Eastside Store:

Thursday, October 2.....5:30-7:30pm
Sunday, October 5.....1:30-3:30pm
Sunday, November 2.....11:30am-1:30pm
Thursday, November 4.....5:30-7:30pm

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

Co-op Conversation continued from page1

Also discussed at this meeting were Membership Systems Improvements. Staff member, Mo Tobin, discussed the potential benefits of merging the membership database with the new POS system that is now in operation, hoping to allow for better accuracy of membership information, a smoother returns process, and more privacy at the register. While the new POS system is now in operation, the transition to the new membership database system has not yet begun. It is likely to be implemented early in 2015. Please see article on page 3 for more details.

Communication emerged from the 2012 Co-op Conversation as a key issue, with ample feedback coming in, offering concern over how the Board and Staff of the Co-op make decisions and how they communicate with membership. The boycott of products from Israel was one among several motivators for this discussion. Questions arose about the Co-op’s organizational structure and existing communication

systems/channels for product education and feedback. Also, the slow pace for making changes at the Co-op was examined, recognizing that the Co-op has always been a strong supporter of consensus decision-making – a process that inherently requires time for solid and clear resolution of issues.

From this meeting it became clear that we all could benefit from a simpler communication system than our current avenues for member questions and feedback, those being: the Suggestion Box, Customer Service email, Member Relations email, Board email, etc. It has become clear to the Member Relations Committee that there is a need for one central communications contact person, rather than having member concerns filtered through so many entry-points. With this in mind, a staff job description is currently being created by the Member Relations Committee that will offer accountability for timely follow-through by directing incoming inquiries to the appropriate groups or persons.

Westside Store Hosts Tenth Annual Harvest Party & Local Eats Event

By **Maureen Tobin**, Staff Member

After several years of hard work improving the Co-op's Westside property, the Outreach team thought it would be fitting to celebrate a successful remodel as well as the local harvest season with a big party on Rogers street in front of our store. Although we had never attempted such an event on-site before, our experiment was a smashing success! Despite record September highs and a somewhat crowded parking lot, we were able to present party goers with samples and information from more than 17 local vendors and an array of local produce and products put together by our fabulous Deli staff. It has been an amazing growing year and we were able to eat delicious dishes made with produce from Boistfort, Bremer Mountain, Piece by Piece, Rising River, and Wobbly Cart Farms, to name just a few. Local produce is the best and we are so lucky to have such a selection.

This season's local eats included sampling from 8 Arms Bakery, Chakralates, Cobb's Treats, Exquisite N Traditional, Host Defense Organic Mushrooms, Jalisco, Mantraw, Nosa Middle Eastern Foods, Oly-Cultures, OlyKraut, Olympia Coffee Roasters, Hot Babe Hot Sauce, Peace Love Raw, Smiling Mo's Cookies, Tamale Fusion, and The Laughing Goat. Everyone at the Co-op is so appreciative of the high quality local foods we are able to offer at our stores, and the willingness of our local vendors to come out

and talk about their products and the work they do in our community. We will have another opportunity for local eats in the spring at both of our stores.

We also took some time to offer gifts and treats to our fabulous working members, who are so much a part of everything we do at the Co-op. I'm not sure we could even hold a party without their help running the stores while we set everything up! Everyone was entertained throughout the afternoon with great music from Romanteek, DJ Kim, and the Artesian Arkestra- all high energy and impressively talented.

Kids at the party were entertained for hours by our newest Harvest Party activity, the Zuke Fest, the biggest highlight being zucchini derby cars raced down a handmade track. Truly, hours of entertainment were had, so we will definitely be repeating that experiment. We had less participation in our Grow Off and Bake Off, so keep in mind next year as you plant the garden that you have an opportunity to show off your zukes in September!

We think our Westside store looks better than ever now that our new floors are in, big windows exposed, and all of our great products rearranged to best effect. Thanks to all who came to the party to help celebrate, and remember that you can find the biggest selection of local goods and produce in Olympia at both of our stores, year round!



A perfect summer growing season yields big zukes!



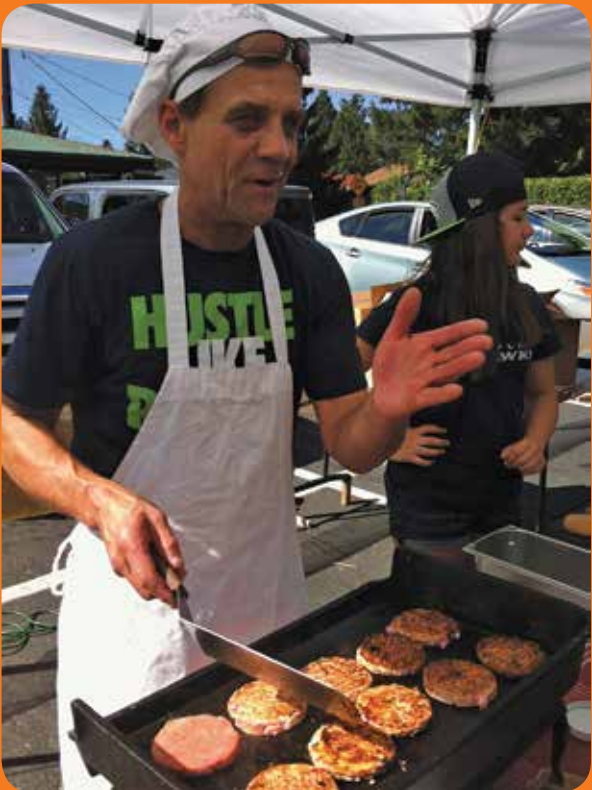
Kids of all ages enjoyed the zucchini derby

photos by Maureen Tobin



Top: Staff members Heather and Mo show off a winning zuke
Bottom: Closed streets are perfect for parties and marching bands!

photos by Jennifer Shafer



Top: Gene of Northwest Naturals cooked up hundreds of salmon burgers for the crowd
Bottom: Staff member Laura checks out the potluck offerings

photos by Maureen Tobin

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



Mary Blake

1 I have been shopping for alternative foods and non-GMO foods by necessity since 1999. That necessity has become a choice and avocation over time. I have been fortunate to be able to use co-operative food and natural food stores in four other states as part of a military family. It is my desire to help provide to others the same services that I have required and not always found easily.

2 With a decade of administrative legal experience, my focus is in complying with industry standards. From 2010 through 2014, the Master Food Preservers and then 4H have graced me with training in food preservation. I have assisted them since 2010 in presenting various food preparation and preservation programs to the public.

3 The Co-op has been wonderful with promoting local farms and produce. It has also been diligent in vetting those products as appropriate for sale in the Co-op. The Co-op should continue to promote privately owned local farms and promote the necessary skills to any citizen that inquires on how to be more self sufficient in a variety of subjects.

continued page 9



Max De Jarnatt

1 At the center of nearly every important issue lies food. Ecological sustainability, social equality, economic welfare, and health and education all are made or broken on the strength of a community's food system. With the recent food renaissance the stage is set to explore our potential by defining sustainable production and equitable distribution. Our community can be

leaders in the conversation becoming ever louder: "what is ethical eating?" Never has there been more attention paid to food quality and production, and now is the perfect time to explore the ramifications and radical potential of progressivism vis a vis food.

2 Managing a large local restaurant for the last nine years has given me invaluable experience monitoring expenses, coordinating cash handling and tracking systems, overseeing staff, and attending to the diverse needs of regional customers. I have hands on experience on the shop floor as well as in the board room, and am sensitive to the requirements and delicate balance of both vital roles.

continued page 9



Matthew H Schmelzer

1 My desire for wanting to serve on the Board of the Co-op is to adhere to the Mission Statement by preserving its purpose to the members and the community while expanding on its core strengths by further developing relationships with its farms and suppliers. It is with our farms and suppliers that we are able to meet the expectations of our members and preserve the

standards in which we value.

2 Over the past two decades, I have brought success to organizations in the grocery and food service industry by cultivating relationships with farms and suppliers. Consistency of supply not only brings members their needs; but, it also allows the organization to maintain its standards without disrupting services or growth. The challenge we face is meeting the ever growing demand of consumption while maintaining the standards of what we are willing to consume. The ultimate question will always be...where do we want our products to come from? This is why strict adherence to our Mission Statement is vital. The success of the Olympia Co-op for nearly

continued page 9



Habib Serhan

1 To help support the team that supported the start-up of my company and the community that continues to support my business and I as we grow stronger together. To be an active member of the team that is writing the success story of our Co-op.

2 I am an engineer who has done project management tasks all my career. I am also the owner of Exquisite N Traditional, the company

that hand-crafts delicacies many of the Co-op guests enjoy. I highly value the importance of personal discipline, methodical organization, sound communication, attention to details, adherence to safety, and teamwork. Specifically, I could provide support with store upgrades, improvement projects and proposals, feasibility studies, etc...

3 Some of the Co-op's strengths that I would like to see maintained are the strong support for local businesses and community, the quality products that are available at the stores, the team that thoroughly inspects the ingredients in the various products a manufacturer could be presenting to ensure their lack of potentially harmful preservatives, the

continued page 9



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 served one term and would like to continue serving on the Board of this amazing co-op.

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, 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.

continued page 9

THE BALLOT

Board of Directors

2015 2-year term



please CHECK
your preference

(vote for FIVE candidates)

- ☐ Mary Blake
- ☐ Max DeJarnatt
- ☐ Matthew H Schmelzer
- ☐ Habib Serhan
- ☐ Teresa Young



Westside Renovation Highlights!



The hardworking Facilities Team: Dan, Tim, Mary Jane, and Gary photo by Joel Kluger



The former Kids' Area, exposed and ready for remodel



Board member Isabelle and family were invaluable help



Top: Many staff photos by Mary Jane Cason and working members worked long into the nights to complete the remodel

Left: Staff member Grace kept everyone laughing



Many thanks to General Contractor Brian Sparhawk who made it all come together

Staff member Maxim touches up the back wall



Staff member Dennis and Working Member Pat enjoy a little more space in the register area

photo by Joel Kluger

OCTOBER 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)

Suzanne Shafer Remembered



photo by Laura Roy (Suzanne's dear friend "Lolly")

In June, Olympia Food Co-op lost a most dedicated, appreciated and loved member -- a member who served the Co-op community and the wider Olympia community in many supportive capacities for over 30 years. For many who worked side-by-side with Suzanne Shafer over her numerous years of service, her constant support and petite but spicy presence will be greatly missed.

I met Suzanne a little over three years ago, when I moved to Olympia from the southwest. My first article for the newsletter, sharing my joy at finally living in a community with its own co-op, motivated her to draw me into her circle and even share her home with me, and as our friendship grew, so did my appreciation for her stalwart determination to live by her values. This she did to the very end of her life, living out her journey toward her own death with an inspiring degree of spiritual strength (her long-time practice of Vipassana Meditation sustained her), introspective humor (requesting that the party in her honor also be a "roast" because she was so "roast-able") and conscious presence, surrounded by her beautiful gardens and loving friends.

In my short friendship with her, Suzanne, in her very generous manner, bestowed upon me many sweet gifts. This is one small way that I can offer up my deep gratitude for her presence in my life.

By **Desdra Dawning**, Co-op Member

Suzanne joined Olympia Food Co-op in 1985, when the Westside market was the only OFC storefront in operation, bringing with her valuable experience from her work in the 1970's in Seattle at a worker-run cooperative called Growing Family Natural Foods. Some from that community remained her friends throughout the years to come. One of those long-time friends, Juli Kelen, who joined us at Suzanne's Life Celebration and Roast, told the story of their life in Seattle in the 70's, reminiscing about how "we sunned ourselves and swam in Green Lake, had potlucks and parties together, and watched babies get born. And we invented frozen yogurt! Seriously--no one had ever heard of such a thing, and we're like, "Wow!, What would happen if we put yogurt in the ice cream maker? And blueberries? Bliss is what happened." The Roast was full of heart-felt stories much like this one, of times shared, with a common thread running through them all, expressing appreciation for her generosity and sense of humor.

Beginning in 1990, as OFC outgrew its Westside location and began its efforts to expand to the Eastside (a project that would cover almost 4 years), Suzanne even more fully offered her expertise and support to the Co-op community by serving on several expansion committees and becoming a Board member -- offering her real estate know-how and advice to the project. Harry Levine recalls working with Suzanne during this time, reflecting on how "perceptive and positive she remained throughout two expansion projects" over the years. Appreciating his opportunities to work with Suzanne, Harry told me that "she was an incredible resource and supporter of the Co-op," and that he always saw her as "delighted and delightful--a joy to run into and interact with," a sentiment I find often among those who worked closely with Suzanne.

Her continued service to OFC came in 2010, when she was elected for a second time to serve on the OFC Board of Directors, followed by her work on the most recent Expansion Committee, in which

she played an integral role in the creation of the new Garden Center at the Westside store, and the internal renovations now progressing there. It was with bitter sweetness that I joined in the opening of the Garden Center in July, an event that pleased her greatly, but which she sadly did not have the strength to attend.

Fern Moore, staff member at the Westside market, worked closely with Suzanne during the time that the Expansion Committee was diligently creating exciting new and much-needed changes to both its exterior and interior. In a post that Fern wrote for the blog, Suzanne's Pathway, which chronicled her passage, Fern wrote: "Suzanne was valued beyond words in her work with the Olympia Food Co-op. She was instrumental in creating the Garden Center at the Westside and in helping to form the Westside Store remodel. She really, really wanted new floors for the store -- so much so, that she was willing to pay for the expense personally. The last of the flooring was laid last night. We wrote her name on the back side of a tile last night, and placed it right inside of the front door. She will be supporting us every step of the way, for many, many years." Then speaking directly to Suzanne she added, "We all love and miss you so much, dear Suzanne. We are incredibly thankful for your work, support, friendship and commitment to this amazing organization."

Suzanne's community contributions, however, were not limited to our wonderful Co-op. She was also a long-time supporter of both the WSU Extension Native Plant Salvage Project and Capitol Land Trust. Erica Guttman, another close friend who attended the Life Celebration, shared with us that both of these organizations,



Suzanne's passion for the Co-op was behind many of our expansion efforts, including our new flooring. Staff member Fern holds the tile dedicated to Suzanne photo by Mary Jane Cason

Board of Director Apps

continued from page 8-10

Mary Blake

4

There are already plans to expand the Co-op. I would like to see an outreach campaign to

broaden the base population of Co-op customers to other diverse groups in the community that may not be currently shopping here.

Max DeJarnatt

3

The Co-op stands for open communication and integrity. The community relies on this transparency, and thus our Co-op is in a unique position as leaders in a new conversation on sustainability and justice. It is imperative that we not waste this influence through a narrowly focused commitment to a familiar ideology; pragmatically minded progressive politics should shape our agenda, allowing us to penetrate the mainstream even further.

Nowhere is our current ideology more outdated than in our misunderstanding of agriculture's role in environmental and social stability. In order for our Co-op to have an influential place in the national debate, we must first take a sober look at what we advocate: what is sustainable, and what is marketing? Do we stock shelves with value-added niche produce, or strive to get more fresh food into the mouths of those who need it most? Are we a natural foods store primarily, or a buyer's co-op? If made to choose, will we hold to a natural food based aesthetic, or make more food more accessible economically?

4

I want to resurrect the downtown co-op discussion. Downtown is struggling from capital flight with chronic anti-social behavior filling in the voids. Creating an Olympia Co-op presence downtown would send the region a strong message about our values and vision. We've existed on the fringe for long enough – now is the time to frame the discussion and work towards solutions.

Food is a great place to start, but we need not end here. There are opportunities for additional, non-grocery collectives modeled after our Co-op that remain committed to transparency, social justice and environmental sustainability. The co-op can thus be seen as a diversified brand, existing outside of the for-profit paradigm, but which grows through our community's mutual commitment to shared values.

5

Thank you for the opportunity!

Matthew H Schmelzer

four decades is based on the premise that we are a community of creators, rather than consumers. Our market outlet is based on the needs of our members and community which in turn allows our farms and vendors to prosper.

3

The Produce and Bulk Food Departments are our strengths. These products are a unique draw for our members and customers. Other food outlets may think they offer an equivalent, but our standards set us apart. Another growing segment is our health and beauty products. This is another prime example where our co-op has set higher standards for its members. Other grocery outlets rely on government standards regulating what is organic or fair trade. We listen to our members and we do not rely on lobbyists to determine the bar we set. A recommended change would be to further expand on health and beauty products to

serve the growing need of our members.

4

Over the next five years, we can share a vision, set a plan, and invest. My vision to expand on produce, bulk foods and health & beauty products to keep us strategically agile to meet the needs of our members as the demand for these products continue to grow.

5

I have had the luxury of having organic products at my dinner table for nearly forty years. I learned early in life that consumption is really about creating when I maintained my first bee hive at the age of 12. All of our members are part of a collective group who desire to leave our Earth and its resources better for the next generations to come. The Co-op's founders had a mission which many Boards have carried out well over the years. As Board members, we must strive to continue to create to insure that our members can get the trusted products we need while maintaining our commitment to our mission statement.

Habib Serhan

friendliness of the team that supports the Co-op guests, and the availability of opportunities for involvement for all members.

Changes I would like to see take place are increased parking spaces, continuous improvement to the stores' internal and external appearances, and evaluation of the shopping flow and spacing between the aisle ways.

4

Over the next five years, I would like to see the Co-op continue to grow its guests' base, improve available parking, work closely with local producers to increase mutual support, improve the internal and external aesthetics of the stores, and continue to develop social and economic bonds within our community.

5

Thank you for the continuous support you have afforded me and my company. We really appreciate it.

Teresa Young


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 affect 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.

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Please join us in choosing our new Board Members!



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Olympia Food Co-op Community Kitchen Classes

All Community Kitchen Classes require pre-registration and there is a non-refundable \$5 fee for each class. To register online, and for class descriptions, size limits, and other information, go to www.olympiafood.coop and click on Classes. To register in person, visit one of our stores between the hours of 11-6. Class location info is on the facing page (page 11). See you in the classroom!

DIY Non-Dairy Yogurt – Saturday, October 4, 1-3pm
Facilitator: Cara Applestein – Location: The GRuB Farmhouse

Make Your Own Kombucha at Home
Thursday, October 23, 6-8pm
Facilitator: Julie Kamin-Martin – Location: The Eco-House at Fertile Ground

Make Your Own Water-Based Kefir
Wednesday, October 8, 6-8pm
Facilitator: Julie Kamin-Martin – Location: The Eco-House at Fertile Ground

Make Your Own Miso – Saturday, October 25, 2-4pm
Facilitator: Meghan Hintz, LMP – Location: The GRuB Farmhouse

All About Beekeeping
Saturday, October 11, 10am-12pm
Facilitator: Kellie Schincke – Location: OFC Westside Garden Center

Gluten Free Bread Baking
Sunday, October 26, 3-5pm
Facilitator: Jenn Kliese – Location: The GRuB Farmhouse

Alternatives to Coffee – Sunday, October 12, 2-5pm
Facilitator: Vanessa Charles – Location: OFC Westside Little House

Book Discussion:
Closer to the Ground and *Eating on the Wild Side*
Thursday, October 30, 6-8pm
Facilitator: Max Crabapple – Location: OFC Westside Little House

Flower Essences and You
Tuesday, October 14, 6-7:30pm
Facilitator: Peter Brown – Location: The Eco-House at Fertile Ground

Alternatives to Alcohol
Sunday, November 2, 2-5pm
Facilitator: Vanessa Charles – Location: OFC Westside Garden Center

Delicious & Nutritious on a Budget – Morning Class for Head Start Parents
Wednesday, October 15, 9:30-11:30am
Facilitator: Erin Majors – Location: SPSCC Head Start Kitchen

Consensus Training – Wednesday, November 5, 6-8pm
Facilitator: Grace Cox – Location: OFC Downtown Community Classroom

Delicious & Nutritious on a Budget – Afternoon Class for Head Start Parents
Wednesday, October 15, 1-3pm
Facilitator: Erin Majors – Location: SPSCC Head Start Kitchen

Great Grains! – Saturday, November 8, 3-5pm
Facilitator: Jeannine Godfrey – Location: The GRuB Farmhouse

Homemade Chocolate Truffles with Bliss
Saturday, October 18, 11am-1pm
Facilitator: Bliss Wunder – Location: The Bliss Kitchen

Perfect GF Pie Crust – Sunday, November 9, 3-5pm
Facilitator: Jenn Kliese – Location: The GRuB Farmhouse

Superfood Nut & Dried Fruit Snack Bites
Sunday, October 19, 3-5pm
Facilitator: Ciel Lininger – Location: The GRuB Farmhouse

How to Eat Cheese – Friday, November 14, 6-7:30pm
Facilitator: Ange Duval – Location: OFC Westside Little House


...the fun way to learn!
Herbal Balms and Salves – Sunday, November 16, 10am-noon
Facilitator: Kate Tossey– Location: The GRuB Kitchen

Family Night Out – Cooking with Head Start Families
Wednesday, November 19, 5:30-7pm
Facilitator: Erin Majors – Location: SPSCC Head Start Kitchen


Book Discussion:
Our Food, Our Right: Recipes for Food Justice
Thursday, November 20, 6-8pm
Facilitator: Max Crabapple – Location: OFC Westside Little House

Herbs for Digestion – Saturday, November 22, 1-3pm
Facilitator: Meghan Hintz – Location: The GRuB Farmhouse



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Community Kitchen Class Locations:

- **GRuB**
2016 Elliot Ave NW, Olympia
(off Division St, on the Westside)
- **Fertile Ground:**
311 9th Ave SE, Olympia
(behind downtown public library)
- **OFC Community Classroom:**
610 Columbia St SW, downtown Olympia
- **SPSCC:**
2011 Mottman Rd SW, Olympia
- **OFC Garden Center West and
OFC Westside Little House:**
921 N. Rogers, Olympia
- **The Bliss Kitchen:**
6319 41st AVE NW, Olympia

Olympia Food Co-op 2nd Quarter 2014 Budget Report
- For The 6 Months Ending June 30, 2014 -

	Current YTD	Budget YTD	\$ over Budget
Revenue:			
Sales	8,427,229.25	8,603,052.61	(175,823.36)
Discounts	(482,844.91)	(488,577.29)	5,732.38
Purchases	(5,570,671.01)	(5,722,719.47)	152,048.46
Gross Sales Revenue	2,373,713.33	2,391,755.85	(18,042.52)
Other Revenue	10,680.39	17,270.00	(6,589.61)
Total Net Revenue:	2,384,393.72	2,409,025.85	(24,632.13)
Expenses:			
Community & Market- ing	53,769.05	71,075.00	(17,305.95)
Staffing	1,733,402.61	1,772,885.00	(39,482.39)
Operations	384,889.59	388,405.83	(3,516.24)
Depreciation	39,149.30	40,578.76	(1,429.46)
Interest	7,148.36	10,760.21	(3,611.85)
Corporate Income Tax	0.00	0.00	0.00
Total Expenses:	2,218,358.91	2,283,704.80	(65,345.89)
Other Income & Expenses:	3,664.60	0.00	3,664.60
Total Net Income:	162,370.21	125,321.05	37,049.16

Finance Report

By **Grace Cox**, Staff Member

Welcome to the Finance Report. Today we’re looking at the Income Statement/Budget Report for the first half of 2014, and we’re seeing some very good news.

Last year at this time we had experienced higher than normal medical costs, which had contributed to cash being very tight. You might remember that we postponed several projects and tightened up on non-essential administrative work. Our methods worked, and we had already seen significant cash improvement by the end of 2013. We approved and completed the highest priority project, replacing the costly and antiquated 5-door display freezer at the Westside at the very end of 2013.

We entered 2014 with an organizational agreement to borrow money, if needed, to complete projects we knew to be revenue-generating projects, and plan for the new Garden Center and the store-wide reset of the Westside. Lo and behold, our steady increase in operating cash provided us with the funds we needed to complete both projects without borrowing any money.

The statement you are reading includes the cost of labor and incidental expenses for the

Garden Center. Larger expenses (such as the concrete work, construction, the register system) show on the balance sheet as building improvements and equipment purchases that are amortized (expensed through the depreciation line) on a multi-year schedule set by the IRS. We’re happy to report that Garden Center sales growth is running ahead of budget and customer response to the Center has been great.

Looking at the actual numbers, you can see that sales were slightly below budget; discounts and purchases followed suit to provide us with margin dollars slightly above what we budgeted. Keeping expenses under control as well contributed to higher than budgeted profit.

And on a slightly political note, we are seeing and feeling the impact that another round of cuts to the Food Stamp program has on our members who depend on the program to feed themselves and their families. Our Mission Statement calls for “Making good food accessible to more people.” Assistance programs help us do just that, allowing users to make good nutritious meals rather than being forced to the fast food dollar menus. Please, if you can, let your officials know that you support food assistance programs. Everyone has the right to good quality food.

Suzanne continued from page 8

in appreciation of Suzanne’s dedication to protecting and restoring wild places, will be teaming up in the fall to plant a revegetation project in her honor--and a large project it will be. “No single tree for Suzanne,” Erica insists, “she requires a forest!” So, on Sunday, November 9 from 11am to 4 pm at a local CLT property, the Suzanne Shafer Memorial Forest will begin to grow. Olympia Federal Savings will be providing some financial support for the project, and donations from others are welcomed. If you would like to volunteer for this planting event or help in any other way, you can contact Erica Guttman of WSU at erica@native-plantsalvage.org or 360-402-8879.

Suzanne lived her life with great zest and dedication to walking the earth softly. I find myself often doing some little thing, then realizing that I learned it from Suzanne. Her garden lives on still as a testament to her love for plants and animals. Log rounds with holes drilled in them circle her house as nest offerings for her pollinator friends, the Mason Bees. Fig, plum, pear, grape, berry--a cornucopia of good things to eat--offer up their bountiful harvest in the garden she has left behind. Flowers of every hue have graced the pathways since early spring, weaving past huge bins for compost filled with Batdorf and Bronson coffee grounds. And finally, a cutting she gave me, after many months dormant, from the Hoya vine that turned her living room into a room reminiscent of “Where the Wild Things Are” has begun to sprout new growth. I asked Suzanne one day, shortly after her body was laid to rest in a lovely, kind green burial, to give it her spark to grow. Two days later, a bud burst forth. Suzanne, you are a gardener still, and all that you have shared with us will continue on in many ways, some subtle, others downright bursting out with life.



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KID'S CORNER

Last "What is it?" was: **Okra**

Congrats to last issue's winners: **Annika, 4; Ayla, 10; Calla, 7; helen, 10; Isha, 10; Kaya, 9; Kiran, 9; Liam, 7; Lydia, 7; Melodi Kim, 9; Mia, 10; Nadia, 10; Nayel, 7; Numi, 8; Orin, 10; Serean, 8; Taydee, 7; Tobin, 6;**



What is it?

What is it?
Deadline: *November 1st, 2014*

Name _____
Age _____
Guess _____

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

It's That Time Again... Board Elections!



The Co-op Conversation Continues

Suzanne Shafer: a Co-op Member Celebrated Harvest Party Re-cap

Join Us At the Annual Membership Meeting

with good food, music, games, and kid-friendly

Sunday, Nov 2 from 4-7 pm

Women's Club of Olympia

(1002 Washington St., Downtown Olympia)

Hear from the Board of Directors
Candidates and celebrate Co-op
improvements of the last year!