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.

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!
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-op – 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 manypowerfully 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.

We’re still determined to move forward together, understanding that, in our own way and collectively, we are contributing to a better world.
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.

Smother, 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.
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.

Co-op Conversation continued from page 1

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

Enjoy a health retreat in the country ... without leaving the city!

Rebecca Solbie, LMP ~ 360-504-3380
Dawneh剪 Wilmore, LMP ~ 360-754-7866
Holly Hartung, LMP ~ 360-841-2044
Tracy Heron Moore, LMP ~ 360-942-0557
Anna Sproles, LMP ~ 360-754-7866
Lynn Perry, LMP ~ 360-912-9594
Ingrid Abbott, LMP ~ 360-912-9594
Schedule Your Appointment Online: www.massagetherapy.net
(360)867-0725

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, Mantrav, 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—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!
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 4-H 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 setting 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 DeJarnatt

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 vs. 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 50 years...

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 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 (NWCoDC). 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
October / November 2014 page 7

OCTOBER IS CO-OP MONTH

How will you celebrate your co-op today?

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!

Top: Many staff 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

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

The former Kids' Area, exposed and ready for remodel

photo by Joel Kluger

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

photo by Joel Kluger
Suzanne Shafer Remembered

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 opportunity 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 “de-lighted and delight-ful—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 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,
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 a familiar ideology; pragmatically minded progressive politics should shape our agenda, allowing us to penetrate the mainstream even further.

3  The Produce and Bulk Foods 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. Independent 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 recommenced 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 beehive 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 a future that our members can get the trusted products we need while maintaining our commitment to our mission statement.

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.

My position is that evidence must guide our choices. Without evidence, we revert to conjecture and ideology, neither of which can hope to solve our most acute modern crises.

4  I want to resurrect the downtown co-op discussion. Downtown is struggling from capital flight with chronic anti-social behavior filling 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.

5  Thank you for the opportunity!

What is Good Nutrition?

The Nutritional Therapist
Training Program

800.918.9798
www.nutritionaltherapy.com

The Nalanda Institute
Center for Buddhist Study & Meditation
Ongoing classes – from beginner through advanced
Meditation, Dharma Teachings, and Discussion
Thursday Evenings at 7 pm
1620 4th Ave E  •  Olympia, WA  98508
e-mail: info@nalandinewa.org  •  website: www.nalandinewa.org

What is Good Nutrition?

Max DeJarnatt

Calories

Ingredients

Daily Value

65

5% 

10%

10%

10%

15%

15%

Folic Acid

Iron

0.6% 

0.2% 

0.0% 

0.1%

0.6%

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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!

<table>
<thead>
<tr>
<th>Class</th>
<th>Date</th>
<th>Time</th>
<th>Location</th>
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<tbody>
<tr>
<td>DIY Non-Dairy Yogurt</td>
<td>Saturday, October 4</td>
<td>1-3pm</td>
<td>The GRuB Farmhouse</td>
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<tr>
<td>Make Your Own Kombucha at Home</td>
<td>Thursday, October 23</td>
<td>6-8pm</td>
<td>The Eco-House at Fertile Ground</td>
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<tr>
<td>Make Your Own Water-Based Kefir</td>
<td>Wednesday, October 8</td>
<td>6-8pm</td>
<td>The Eco-House at Fertile Ground</td>
</tr>
<tr>
<td>Make Your Own Miso</td>
<td>Saturday, October 25</td>
<td>2-4pm</td>
<td>The GRuB Farmhouse</td>
</tr>
<tr>
<td>Herbal Balms and Salves</td>
<td>Sunday, November 16</td>
<td>10am-noon</td>
<td>OFC Westside Little House</td>
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<tr>
<td>Book Discussion: Closer to the Ground and Eating on the Wild Side</td>
<td>Thursday, October 30</td>
<td>6-8pm</td>
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<td>Alternatives to Coffee</td>
<td>Sunday, October 12</td>
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<td>Gluten Free Bread Baking</td>
<td>Sunday, October 26</td>
<td>3-5pm</td>
<td>The GRuB Farmhouse</td>
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<td>Alternatives to Alcohol</td>
<td>Sunday, November 2</td>
<td>2-5pm</td>
<td>OFC Westside Garden Center</td>
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<tr>
<td>Flower Essences and You</td>
<td>Tuesday, October 14</td>
<td>6-7:30pm</td>
<td>The Eco-House at Fertile Ground</td>
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<td>Delicious &amp; Nutritious on a Budget – Morning Class for Head Start Parents</td>
<td>Wednesday, October 15</td>
<td>9:30-11:30am</td>
<td>SPSCC Head Start Kitchen</td>
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<tr>
<td>Delicious &amp; Nutritious on a Budget – Afternoon Class for Head Start Parents</td>
<td>Wednesday, October 15</td>
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<td>Homemade Chocolate Truffles with Bliss</td>
<td>Saturday, October 18</td>
<td>11am-1pm</td>
<td>The Bliss Kitchen</td>
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<td>Superfood Nut &amp; Dried Fruit Snack Bites</td>
<td>Sunday, October 19</td>
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<td>The GRuB Farmhouse</td>
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<tr>
<td>Make Your Own Miso</td>
<td>Saturday, October 25</td>
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<td>10am-noon</td>
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<td>Family Night Out – Cooking with Head Start Families</td>
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<td>Book Discussion: Our Food, Our Right: Recipes for Food Justice</td>
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<td>Herbs for Digestion</td>
<td>Saturday, November 22</td>
<td>1-3pm</td>
<td>The GRuB Farmhouse</td>
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...the fun way to learn!
Olympia Food Co-op 2nd Quarter 2014 Budget Report

- For The 6 Months Ending June 30, 2014 -

**Revenue:**

<table>
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<tr>
<th>Description</th>
<th>Current YTD</th>
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<td>8,427,229.25</td>
<td>8,603,052.61</td>
<td>(175,823.36)</td>
</tr>
<tr>
<td>Discounts</td>
<td>(482,844.91)</td>
<td>(488,577.29)</td>
<td>5,732.38</td>
</tr>
<tr>
<td>Purchases</td>
<td>(5,570,671.01)</td>
<td>(5,722,719.47)</td>
<td>152,048.46</td>
</tr>
<tr>
<td>Gross Sales Revenue</td>
<td>2,373,713.33</td>
<td>2,391,755.85</td>
<td>(18,042.52)</td>
</tr>
<tr>
<td>Other Revenue</td>
<td>10,680.39</td>
<td>17,270.00</td>
<td>(6,589.61)</td>
</tr>
<tr>
<td><strong>Total Net Revenue</strong></td>
<td>2,384,393.72</td>
<td>2,409,025.85</td>
<td>(24,632.13)</td>
</tr>
</tbody>
</table>

**Expenses:**

<table>
<thead>
<tr>
<th>Description</th>
<th>Current YTD</th>
<th>Budget YTD</th>
<th>$ over Budget</th>
</tr>
</thead>
<tbody>
<tr>
<td>Community &amp; Marketing</td>
<td>53,769.05</td>
<td>71,075.00</td>
<td>(17,305.95)</td>
</tr>
<tr>
<td>Staffing</td>
<td>1,733,402.61</td>
<td>1,772,885.00</td>
<td>(39,482.39)</td>
</tr>
<tr>
<td>Operations</td>
<td>384,899.59</td>
<td>388,405.83</td>
<td>(3,506.24)</td>
</tr>
<tr>
<td>Depreciation</td>
<td>39,149.30</td>
<td>40,578.76</td>
<td>(1,429.46)</td>
</tr>
<tr>
<td>Interest</td>
<td>7,148.36</td>
<td>10,760.21</td>
<td>(3,611.85)</td>
</tr>
<tr>
<td>Corporate Income Tax</td>
<td>0.00</td>
<td>0.00</td>
<td>0.00</td>
</tr>
<tr>
<td><strong>Total Expenses</strong></td>
<td>2,218,358.91</td>
<td>2,283,704.80</td>
<td>(65,345.89)</td>
</tr>
<tr>
<td>Other Income &amp; Expenses</td>
<td>3,664.00</td>
<td>3,664.00</td>
<td>0.00</td>
</tr>
<tr>
<td><strong>Total Net Income</strong></td>
<td>162,370.21</td>
<td>125,321.05</td>
<td>37,049.16</td>
</tr>
</tbody>
</table>

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.
What is it?

What is it? Deadline: November 1st, 2014

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!

What is it?

Last “What is it?” was: Okra

Congrats to last issue’s winners: Annika, 4; Ayla, 10; Calla, 7; Helen, 10; Isha, 10; Kaya, 9; Kira, 8; Niam, 7; Lydia, 7; Melinda Kim, 9; Mia, 10; Nadia, 10; Nayan, 7; Nuni, 8; Orin, 10; Sameen, 8; Tayson, 7; Tobin, 6.

KID’S CORNER

Join Us At the Annual Membership Meeting

November 2

Women’s Club of Olympia

(1002 Washington St. Downtown Olympia)

with good food, music, games, and kid-friendly improvements of the last year!

Board Elections!

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

The Co-op Conversation Continues

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