



THE COOP Spoonful

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

June 5 - 19, 2019

Local Savings

OlyKraut

OlyKraut has handcrafted their delicious sauerkrauts, pickles, and sipping brines in Olympia, Washington since 2008. Using centuries-old preservation techniques and sourcing the best possible ingredients, OlyKraut has developed original recipes you can enjoy at the Olympia Food Co-op, both packaged in our coolers and ready-to-serve on our Eastside Salad Bar.

OlyKraut's founder, Sash Sunday, discovered that the best way for her to contribute to the food system and economy she would like to see is by putting her fermentation fanaticism to good use turning regional farmers' produce into delicious sauerkraut. Sash graduated from the Evergreen State College where she focused on Food, Fermentation, and Sustainable Agriculture and earned her MBA in Sustainable Systems at Bainbridge Graduate Institute at Pinchot University.



OlyKraut has met rigorous standards of social and environmental performance, accountability, and transparency to become a Certified B Corporation and been the proud winner of several grant competitions, including the University of Washington's Jones + Foster Accelerator, Edg3 Fund, and Eileen Fisher Grant Award, all strong votes of confidence. ■

Co-ops On The Rise

As wealth inequality grows, the people are finding a solution in the cooperative business model. Olympia is no exception to the cooperative Renaissance. Long-standing traditional businesses such as the 27-year-old Orca Books are reforming their structures to embrace a collective vision of community. The newly incorporated Orca Books Cooperative owner Linda Berentsen and her staff have been working with the Northwest Cooperative Development Center (NWCDC) to change to a cooperative business model over the next six months. Billy Frank Jr. once said that Orca Books was "the life of Olympia."

Orca's new multi-stakeholder co-op will have four membership classes: Basic members can join the Co-op for \$100, Low-Income members may choose from a sliding scale (\$25-\$99), and Organizational members may

CO-OP LOCAL COUPON

50¢ OFF



good for 50¢ off any
OlyKraut product

one coupon per visit
valid thru 6-19-19



join for \$200 (all payable over 5 months). Each membership fee, which will bestow benefits, discounts, and voting rights. Member-owners will populate the Orca board of directors.

NWCDC's John McNamara feels that, "co-ops offer long-term stability to businesses that help define a community. Olympia has become a leader in the national co-op community over the last five years. Orca Books offers the community a chance to keep an anchor institution downtown that helps define Olympia's identity and continue to build a resilient cooperative economy for our community." Orca Books is located at 509 4th Ave E, and you can also visit them online at:

<https://www.orcabooks.com/co-op>

New Moon Café, at 113 4th Ave W, has been run collectively since 2013. Many of the members began their co-op experiences at the Flaming Eggplant student-run organic restaurant at The Evergreen State College. Like the Olympia Food Co-op Staff Collective, the New Moon Collective members make decisions by consensus. The change to a worker-owned collective immediately equalized wages with tips divided among all employees. The Collective members serve on committees, and meet weekly. The mission of the organization is similar to the Olympia Food Co-op and includes the goals: "to make good food accessible to more people and to grow strong relationships with local farmers, producers, and distributors." New Moon Café is open until 2 PM daily and can be reached at (360) 357-3452.

Another Olympia business moving forward with a collective vision of its future is Dumpster Values resale fashions. Located at 302 4th Ave E, the popular vintage boutique recently reorganized their business as a worker-owned collective. As employee-run businesses, Dumpster Values Collective wants to keep money and time invested within the Olympia community. They believe that self-led workplaces also foster opportunities for personal growth. Visit <https://dumpstervalues.com/> to learn more.

DUMPSTER VALUES VEGAN FASHIONS

SUNDAY, JUNE 9th 12 - 3PM

Summer Faux-B-Que

Local Eats



Taste test the best in compassionate grillable fare!

WESTSIDE CO-OP & GARDEN CENTER 921 Rogers St NW

MUSIC FROM GUIDON BEAR * DJ KOOLHANDZ LUKE

Dumpster Values will be producing a Vegan Fashion Show at the Westside Olympia Food Co-op on Sunday, June 9th during our Faux-B-Que, from 12:00 to 3:00 PM. Be sure to stop by and enjoy the show, and learn more about your community cooperators!

Ditch that tired old hierarchical business model and consider joining or starting a co-op of your own! Look for the new issue of the Co-op Table Magazine coming in June and read the latest installation of the Co-ops Change series to learn more about how co-ops change our economy. ■

Co-op Summer Faux-B-Que

Sunday, June 9, 2019

12:00 - 3:00 PM

Westside Co-op & Garden Center
921 Rogers St NW

Join us on the Westside and taste test the best in grillable vegan/vegetarian style burgers, dogs, sausages and more! Your choices will determine our product selection this summer season. Experience Local Eats, farm fresh side dishes, and music from Guidon Bear and DJ Koolhandz Luke! Top off the fun with a vegan fashion show from our collective sisters and brothers at Dumpster Values clothing, and games and prizes too. See you there! ■