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OLYMPIA FOOD CO-OP

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Editor's Note WMPIA FOOD GO OP

We all knew we had many months ahead before we'd see changes in our stores away from pandemic response and towards more standard operations. Personally, the long 'COVID19 Winter' had me dreaming of summer fruits, adventure time with friends and loved ones (maybe even some live music again?) So many delightful things come to mind when you feel you've been inside too much, and summer is just around the corner.

There's a lot to do for our community and our world to find healing after the many difficult months of 2020 and the pandemic response stretching into this year. But I think one of the happiest themes I continue to encounter when I talk with folks about what they discovered, and hope to hold onto, is a love for time outside and a healthier, happier, less stress-filled way forward.

This issue offers some food for thought on ways to invite and celebrate this kind of healing, from the summer garden party to the future of local farming. And as you can see on the next page, we have quite a few Committees of the Board who need members-at-large—perhaps you have energy and ideas you can bring as a Working Member at the Co-op?

Cheers to summer and living life outdoors!

-Maureen Tobin



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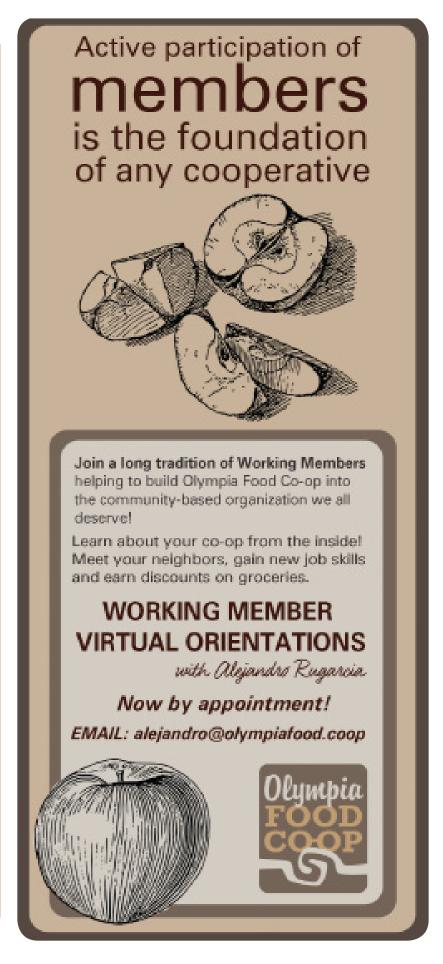
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Living Outdoors



Already, the weather is lending itself to outdoor entertaining. Now that my family is vaccinated, we're venturing into small dinner parties with other vaccinated friends and family. It feels odd at first... then familiar, and then really good! I think it's great for our mental health. Try these delicious pairings of light beverages and foods at **vour next Summer Garden Party!**

By Monica Peabody, Co-op Deli Collective

Summer Garden Party

Sparkling Wine Spritzer & Cheese Plate

The ingredients for this refreshing cocktail can be purchased at the Co-op. Alicia Capp from our Cheese Department assured me that the Vermont Creamery Cremont would pair well and by golly, it did! Surrounded by whatever is seasonal and delicious at the moment, you can't go wrong with a fruit and cheese platter. We enjoyed Red Bartlett pears and blueberries with this absolutely creamy and delicious goat and cow cheese.

Sparkling Wine Spritzer

- 4 ounces chilled sparkling wine
- 2 ounces chilled sweet vermouth
- Top with chilled soda water
- Stir and garnish with an orange slice





Rosemary Pear Mocktails with Roasted Garlic Rosemary White Bean Dip

I found this delicious bean dip recipe in New York Times Cooking from Sarah Jampel, though I've adjusted it to my owm cooking style. It's creamy and delicious. Make sure and complete the final touch of charring the rosemary in oil. This addition not only creates a gorgeous party dish, but adds another depth of flavor.

Rosemary Pear Mocktails

by Vince Brown

Make rosemary pear simple syrup by heating one cup of water in a small pot until it is almost boiling. Remove it from the heat and stir in one cup of honey until it is fully dissolved. Add 1 chopped pear and one sprig rosemary, cover for one hour, then refrigerate. Combine sparkling water, lemon juice and rosemary pear simple syrup to your taste. Garnish with a slice of pear and a sprig of rosemary.

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Roasted Garlic Rosemary White Bean Dip

Ingredients:

- 1 head garlic
- Olive oil
- 1 cup dried white beans
- 1 or 2 lemons
- 1 tablespoon roughly chopped fresh rosemary leaves, plus 1 full sprig
- ¼ teaspoon black pepper
- 1 pinch of cayenne, plus more for garnish

1 tablespoon hot water

Kosher salt



Directions:

Soak 1 cup of dried white beans overnight (or you can use two cans of white beans). Trim the end of a head of garlic just to expose the cloves and remove loose outer skin. Place whole head on a baking dish and drizzle lightly with olive oil. Roast in a preheated oven or toaster oven at 400 degrees until the garlic is richly browned and soft-- around 15 - 25 minutes.

Squeeze the roasted garlic into the bowl of a food processor. Add drained beans, the juice of one lemon, or more to taste, fresh chopped rosemary leaves, ¼ cup olive oil, black pepper, cayenne, hot water and 1 tsp salt. Puree until smooth. Add more olive oil or hot water as needed until it reaches a creamy consistency then add more salt, rosemary or lemon juice to taste.

Heat about a tablespoon of olive oil over medium high heat in a skillet. When it is heated add the rosemary sprig, turning it as it sizzles until it is brown and crisp. Lay the rosemary sprig across the top of your dip and drizzle with rosemary infused oil. Sprinkle with cayenne if you want more heat. Serve in a pretty bowl.



Sangria with Shrimp Skewers

Sangria is refreshing and you get to nibble on wine-soaked fruit! Paired with these simple grilled or roasted shrimp skewers atop Wobbly Cart Farm's gorgeous mustard greens, you will practically have a full meal. You can use any red wine, but I bought a Spanish red wine, since sangria originated in Spain and Portugal. Many recipes call for sweetener, I don't think it needs it, but you can add sparkling lemonade or lime soda if you like it sweeter. Some recipes also call for brandy or rum, if you like it a little stronger. Light and refreshing.

Sangria

Ingredients:

- 1 bottle red wine
- 2 Oranges
- 1 Lemon
- 1 Pint strawberries
- Sparkling water, wine or lemonade

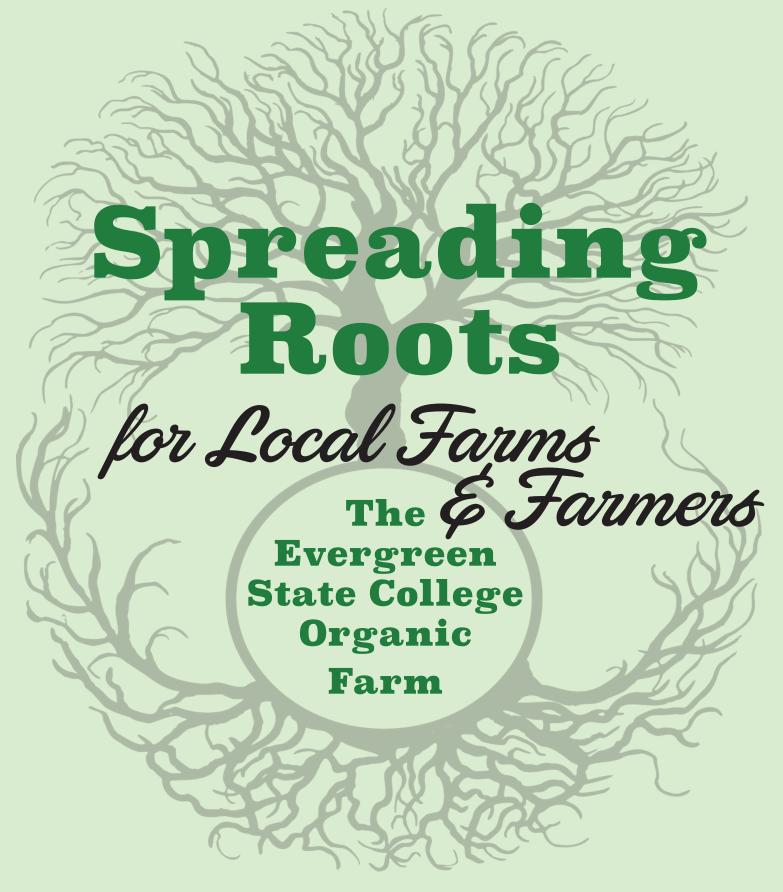
Directions:

Combine the red wine, one sliced orange and the juice of the other orange, one sliced lemon and the pint of halved strawberries and allow to soak for at least one hour. Add sparkling water, wine or lemonade to taste.

Shrimp Skewers

- Ingredients:
- Whole peeled shrimp
- Whole mushrooms
- Shallots
- Cherry tomatoes
- Wooden skewers soaked in water
- Olive oil
- Lemon juice
- Salt and pepper

Directons: Toss ingredients in olive oil, one Tbsp lemon juice, salt and pepper to taste. Spear onto skewers and roast in the oven on 400 degrees F or on the grill until shrimp is cooked and pink. Enjoy!



By Desdra Dawning, Co-op Member

The Organic Farm at The Evergreen State College, with more than 2 acres of land right on campus, offers a unique opportunity for learning about the latest in sound agricultural practices and the art of organic farming. Their program, Practice of Organic Agriculture, offered spring through fall, covers the science, business and art of organic farming. Students work and learn both in the classroom—studying the environmental science, history, economics and latest arts of sustainable agriculture—and in their own hands-on farm.

This COVID-19 pandemic has been a challenge for both staff and students as they, like the rest of us, have had to learn to navigate through these times and still be able to create and maintain, as much as possible, the program that the students signed up for. Beth Leimbach, Farm Manager at the Organic Farm, told me in an interview recently that she has been very happy with the way the students have been hanging in there, being flexible with the necessary changes needed to keep everyone safe. She also pointed out that even before the pandemic hit, following health and safety practices has been a part of their program, just as it is a part of our larger food-production system in the U.S. Much of the protocol for food safety was already in place, making it easier to then accommodate the additional need for physical distancing and mask-wearing. A trace-back protocol for processed food products has also long been in place, allowing for any problems to be quickly addressed.

Governor Inslee, from the beginning, saw all aspects of our food system here in Washington as part of the essential work force. So with this in mind, the Organic Farm program at Evergreen was able to keep its doors open, starting in late May of 2020, with limited physical attendance of hands-on learning at the farm amounting to smaller numbers of students gathering for half days, twice a week.

As with much of our educational system during these pandemic times, all other classes have been offered on Zoom. It is here that students learn about the broad range of subjects available surrounding food production. Unique to Evergreen, these classes are taught in a holistic way that allows for an integration of information, rather than compartmentalizing specific areas of study.

Late last summer, as harvest time began, the students were able to practice the business part of their learning by running all aspects of a farm stand. In the past, the stand was made available mostly to students and faculty (and whoever from the public was able to attend) at the campus commons area called Red Square. With the pandemic, and no students on campus, the farm stand was moved to the farm. Currently, this student-run endeavor is being held weekly on Thursdays from 3-6pm at the Organic Farm. Beth made it clear that the primary purpose of this little bit of commerce is not to be in competition with other local farmers, but to give students the direct real-world experience with this aspect of food production sales. Every effort has been made to ensure that they are a small operation, designed to give their students the optimal experience. The funds taken in are then returned to the program as purchase for necessary supplies.

Beth also pointed out that their Food and Agriculture Pathway program covers environmental science, food justice, permaculture and other sustainable farming practices, and business models that promote economic equality. Students who have graduated from this course have moved into a broad selection of career positions in policy, research, consultation, education, and of course farming itself.

Several local farms have had their beginnings and further development with the Organic Farm at Evergreen. Kirsop, Rising River, Calliope and Helsing Junction are all local organic farms that provide a vast array of produce and other farm products at the Olympia Food Co-op as well as the Farmer's Market and had their first beginnings with the Organic Farm program. Little Big Farm and Skipping Stone Farm are more recent participants.

In addition to the academic learning through classes and the hands-on experience at the Farm, students fortunate

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This is the Farmer that comes with a Lego Farm Set.

Here in Thurston county, your farmer is nearly as likely to be female as they are to be male. The most recent Census of Agriculture in 2017 shows that 46% of Thurston county farmers are women. Globally the United Nations Food and Agriculture Organization estimates that 43% of farmers are women, however it is probably higher, as women are less likely to call themselves farmers, despite doing a variety of farm tasks including animal care, family management, and quality control, as well as field work.

In her book, Freedom Farmers, Dr. Monica White states, "this tendency of gendering the farmer with capital ownership — white men are often the owners and operators of capital to which other groups have been denied access. Those denied groups' responsibilities, though essential to the successful operation of a family farm, are distanced from the farm and the capital it represents."

Banana farmer Cecilia Manzanillas, of AsoGuabo cooperative in Ecuador, says that "when families and communities invest in and support individuals, those individuals will both flourish and continue the cycle by giving back to the communities who supported them." I

resh look at farmers

By Monica Peabody, Co-op Staff

"Perpetuating the stereotype of the white male farmer not only leads to generalizations, but also prevents the experiences of others from being shared and accepted. This stereotype becomes a powerful representative for a diverse group, which actually includes all genders, ages, and races." ~ Emily Gove, Equal Exchange Blog

got to see this first hand through speaking with Virginia Herrera and Ann Huster of Eloisa Organic Farm LLC in Albany, Oregon. The farm sells produce through their CSA, at farmers markets, and to restaurants, and their wholesale distributor Organically Grown Company. You will find their delicious organic produce on our shelves at the Olympia Food Co-op. They were kind enough to spend time talking with me during this very busy time for farmers.

Both Ann and Virginia worked on Spring Hill farm, Ann for 16 years, Virginia for over 20. When Spring Hill Farm owner, Jamie Kitzrow, was ready to retire, he offered the farm to two family groups. Brothers Paulo and Floriberto Martinez with their wives, Gladis and Leanilda started Sunrise Farm. Virginia and her husband, Zenon Ramirez, started Eloisa Farm. They are originally from the village of Asuncion Atoyaquillo in Oaxaca, Mexico. After farming in the United States for 25 years, they were excited to make their long-term dream of going into business for themselves come true. Jamie gave Virginia good terms and helped her ease into

her business. The first year he sold her tomatoes under his label. The next year Virginia sold tomatoes under her name at his stand. The following year they got all their certifications and sold their own produce.

It hasn't been easy; there have been and still are many challenges. While Virginia's English is improving, speaking on the phone is more difficult than a face-to-face conversation and reading legal documents in English can be very confusing. They were unable to access many of the financial supports that were available to US-born farmers. They have had to rely on loans from family members and friends, just keeping ahead of costs. Every certification has costs associated and of course farming needs a lot of output prior to harvesting at the end of summer. Fortunately, many of Spring Hill's marketing venues followed Eloisa. After all, the same people were working the farm on the same land. First Alternative Natural Foods Co-op, which has two stores in Corvalis, were very supportive and came to the farm when Virginia first leased it. They said they'd

buy her produce and have been a steady customer ever since.

There were also unexpected challenges, like COVID19 and massive forest fires. Smoke-filled makes field work dangerous and many employees chose not to work when the air quality was bad. Ash got into everything; think about all the crinkles in lacinato kale. Vegetables needed repeated washings, as did the baskets and equipment, creating a lot of extra labor costs. Many parents have had to stay home with their children during the pandemic. Employees had concerns about working safely and are having to decide what they are comfortable with. This has made labor difficult to find, on the farm, for the market stall and in the packing shed. Ann says, "We like giving people the opportunity to learn new skills and hopefully they will stick with us."

Fortunately, Virginia's family is very supportive. She has two young adult children who help with the market, with keeping food in the fridge, the house clean and Virginia's youngest son cared for. The farm is a team effort. Ann

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(Growing Diversity, continued from page 11)

says that Virginia is a good cook. "When I have the time," Virginia laughs. She likes doing supportive things for her employees. She provides a lunch allowance for employees who work at the market stand. She buys hot lunch for the field workers every Friday from her good friend, Lizbeth Medina, from her food truck, Authentic Mexican Majahua Food. Lizbeth worked at Spring Hill Farm with Virginia and now she and her husband are venturing into this new business and Virginia wants to support them.

Virginia says that she likes to do things to keep her workers excited and happy. "In the past I was the employee I know that work in the field is very hard. I was very tired at the end of the day."

Ann says that one of the reasons Virginia and Zenon are successful is because they are willing to try new things; they are open to learning, trying new planting schedules and new ways to pack. They don't say this is how we're going to do it because this is how we've always done it. Virginia shared some ingredients

for successfully starting a new business, "Have a dream, think big, plan, save money, find good employees, network, talk to other people and be open to new experiences." She and Zenon are proud to be a part of their community, serving and feeding their friends and neighbors. They give left over vegetables from the market and on the farm to gleaners groups. The farm is named after Virginia's mother, Eloisa, to honor her hard work and dedication in raising nine children by herself after Virginia's father died when she was six.

Jamie Kitzrow of Spring Hill Farm may be part of a positive trend. Ann and Virginia said that other lo-



state of Punjab. They too have kept the same workers. USDA Census of Agriculture data show that the number of farms with principal operators of "Spanish, Hispanic or Latino origin" grew from 50,592 in 2002 to 90,344 in 2017. Despite the growing number of Latinos running farms, Dr. Laura-Anne Minkoff Zern wrote in Capital Press Blog that most still face barriers with paperwork, documentation, language and access to educational resources.

"Women are valuable, we are intuitive, we are entrepreneurs, we are economists. We don't need to study the economy to be economists, we are financial in every aspect of what we do in our lives."

~ Cecilia Manzanillas.

AsoGuabo Cooperative

In Thurston County, small farmers share a cooperative spirit. Established farmers provide support to new farmers. They share resources and information. Two farms, both run by women, take making food accessible to everyone very seriously. Tierney Creech & Julie Puhich sell their Common Ground CSA shares at a sliding scale. Here's how they help their customers decide at what level to pay. "We know that many of you belong to CSAs not only because you appreciate fresh produce, but also because you recognize the broader ecological, social, and economic benefits provided to the community by small farms. We ask you to be as generous as you can, in recognition that food is undervalued and farm labor underpaid. The expenses we take into account are: labor, seeds, fertilizers, fuel, other supplies, tools, equipment maintenance, electricity to run the pump and heat the propagation mats and small infrastructure improvements. Expenses have not included are land, land taxes and infrastructure. I realize

that letting members decide what to pay does not necessarily lead to "from each according to her ability to each according to her need." Nor does it necessarily bring in income sufficient for our budget goals. So much has to do with individual perceptions of wealth and need, and individual priorities and expectations. Imperfect as this system may be, we like the direction it leads all of us—farmers and CSA community alike to consider ourselves as part of the whole."

Sue Uicic and Annie Salafsky of Helsing Junction Farms, have been farming for over 30 years. "Really my whole life," Sue admitted. "My grandmother was Croation. They've been through so many wars that everyone there understands food insecurity and grows food. We had a huge garden." Sue says that she's seen differences in the way women approach farming. "We like to say we're putting the culture back in agriculture," Sue joked. But Sue is serious about being part of an important food system. Helsing's website is full of delicious

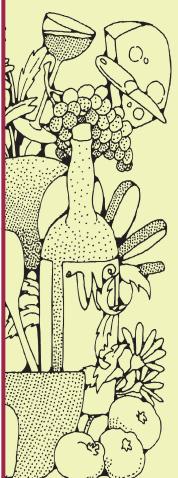
recipes because that's the next step. Sue and Annie are in the process of ceding Helsing Junction Farms to Jessica Armstrong and Angie Camp "because they share our values," Sue says. "They are good farmers. They are organized and I have one hundred percent confidence in them." Jessica has worked for Annie and Sue for several years and Angie previously ran Left Foot Farm, where the patience and communication skills she developed working with special needs adults serves her well at Helsing.

It wasn't easy. Sue said they were discriminated against as female farmers and faced unbelievable bias. When they went into the farm store to buy parts and machinery, salesmen wanted to talk to their husbands. Banks would ignore their loan requests. They finally received their first loan with a 9% interest rate. "I could have just gotten a credit card," Sue laughs. After paying that loan in a timely manner, the bank ignored their next request, until Sue threatened to contact the

(Continued on page 15)



Essential Pairings Summer Fruit & Cheese



Peaches, Parmesan & Hearty Bread drizzled in Olive Oil

Fresh Pineapple & Blueberries with Parmigiano-Reggiano

Raspberries, Strawberries, Honeycomb & Triple Cream

Cantaloupe, Prosciutto & Herbed Cheese Curds

Watermelon, Queso Fresco & Sauvignon Blanc

Peaches, Nectarines & Bellwether Ricotta

Melons, Smoked Mozzarella & Pino Gris

Purple Plums, Gorgonzola & Reisling

Strawberries, Blackberries & Chévre

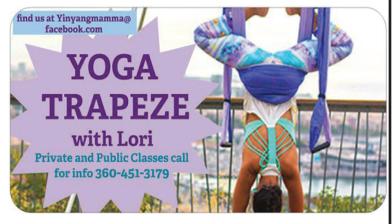
Red Cherries & Whatcom Blue

Pears, Bleu Cheese & Syrah



Compiled by Co-op Staff





enough to partake of this wonderful learning also are given the opportunity to learn the skills in communication that come with working together in small teams. In their interactions, sharing what they learn with each other peer-to-peer, they have the opportunity to hone-in on public speaking skills and even how to approach conflict resolution.

I have long been a fan of the more unified, integral approach to education that is the very foundation of this fine institution. The Organic Farm shows itself to be a perfect example of how this way of approaching education can not only survive a world-wide pandemic, but can also offer our community a vision of how we can now move into new and better ways to approach our food system. Even their own campus food system has been included in the studies, through a food bank for students and in examining the way their on-campus restaurant, the Flaming Egaplant, can improve and integrate the Farm's products into its menu offerings.

I see the Organic Farm as some of the best that The Evergreen State College has to offer.

If you wish for more information, contact:

Beth Leimbach 360-867-6160

IG: theorganicfarm FB: Organic Farm at Evergreen



bank president who she knew through nonprofit work. Suddenly, the loan came through the next day. Sue says that if you see a woman farming it's because she made it happen on her own. Sue and Annie want to maintain the tradition of women farming on Helsing so other women can see that it's a possibility.

With huge corporations like Amazon distributing food grown on huge corporate farms, Sue says it's even more important now to support your local small farmers. She would like to see more dollars supporting these sustainable practices. She is encouraged that Governor Inslee recently signed a bill making overtime pay mandatory for farm workers. Though it can be hard to make ends meet, Sue believes in fair wages. They have always paid their farm workers over minimum wage, their base rate for field crew is \$14 an hour, and wages go up for longer term workers, which makes it difficult to compete with farms in states paying the federal minimum wage of \$7.25. Farm workers used to be excluded from receiving unemployment benefits, though Annie and Sue weren't excluded from paying unemployment taxes. Fortunately, in Washington that has changed. Sue also feels frustrated with the discrimination farmworkers they hire from Mexico face. "They have to raise huge amounts of money to bring along family members on tourist visas. It's unfair. That wouldn't happen if you wanted your mother from Canada to visit you.'

Helsing Junction Farms partners with Parents Organizing for Welfare and Economic Rights to make their produce and CSA shares payable with food benefits. Together they participated in a Cornel University study aimed at making fresh organic produce easier to access with food benefits. "We have always worked with Gleaners; we were one of the first farms to do that. Their first fundraiser was our first music festival, which went on for another 12 years." Annie and Sue worked with the Chehalis Tribe to source local food and helped the Squaxin Island Tribe set up their Salish Roots Farm. Part of their CSA program mission statement is to grow 20% more food than they needed for community donations. They match any donations their CSA members make to the Thurston County Food Bank. Sue said that Thurston County has been named as having the best access to organic produce for families of any income.

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HOLY LAMB ORGANICS 360-273-9400



www.olympiabedstore.com



Julie Puhich & Tierney Creech of Common Ground CSA

Hopefully, one day soon, Lego will give us a more realistic representation of The Farmer.

Thank you to all of the people throughout the world working so hard to improve your communities and growing for us the sustaining food we eat.

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Commonplace Farm: commoplacefarm.com

Riverland Family Farms: riverlandfamilyfarms.com

Helsing Junction Farm: helsingjunctionsfarms.com

Eloisa Farm LLC: eloisaorganicfarm.com





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COMMUNITY SUSTAINING FUND

of Thurston County

SPRING GRANT AWARDS

By Desdra Dawning, **CSF Board Member**

The Community Sustaining Fund (CSF) is delighted to announce that we funded four applicants for our Spring Grant Cycle. The CSF is funded by the Round Up at the Register program at the Co-op and from the Sue Lundy Fund (created with the help of the Kiwanis).

Estuarium—Meet the Beach for Summer 2021

Every summer, the Estuarium here in Olympia hosts a wonderful program—Meet Beach—designed to bring people, particularly youth, to deeper awareness and appreciation for our sea life and to the ocean that is their home. It is their hope to foster stewards to protect and care for our part of the Salish Sea ecosystem.

In order to carry out this program, many volunteers are enlisted, along with a core group of Beach Naturalists. These contract educators receive a minimum wage for their time, serving much like paid interns, some continuing on to become part of the Estuarium staff. The Estuarium applied for a grant to help cover some office supplies and one month's wages. They were awarded \$1,000-the full amount asked for and the top limit of CSF's grant offerings to each applicant per cycle.

Helsing Junction Farm—Farm Succession

Helsing Juction Farm has for many years been serving our community—especially at the Olympia Food Co-op—for over 30 years with its wide array of nutritious organic produce. The founders, Annie and Sue, have also given to our community by being open to school tours to educate youth about the many benefits of eating organic, to gleaners at the end of the season, and through their work with the Thurston County Food Bank.

Sue and Annie are now ready to pass their leadership on to younger folk, and Jessica and Angie have stepped up to take the reins. As women farmers, looking to pass on their well-established farm to other women farmers and to help other, retiring farmers navigate their farm transitions, they qualified for funds from the Sue Lundy Fund. They asked for and were awarded \$1,000 toward help with legal fees that will smooth the transition.

New Traditions—A Baby **Grand Piano for Concerts**

New Traditions, formerly Traditions, has literally been a tradition in Olympia for years. With a year of challenges due to the pandemic, and another business transition at play, changes have come to this much-loved community hub. The side with fair trade wares from all over the world has been able to remain open, but the restaurant side has dealt with the back-andforth phases of COVID-19 response.

Plans are cooking for a possible expanded space for the restaurant, more

music opportunities, and menu changes. Jody, New Tradition's new co-owner, is looking for a new (used) babygrand piano to support local music events and we happily funded \$1,000 toward its purchase. (If you happen to have one sitting around needing a home, please call Jody!)

Metamimicry—Fungi Experiments

Mack and Jade have both been working in the field studying fungi for many years. They have been concerned about the effects of water runoff from our roads into our waterways and eventually into the Puget Sound (more precisely, the Salish Sea), and that effect on salmon. They were looking for funding to support experiments with several native species of fungi that they think, with the enzymes they produce, can help mitigate the effects of the runoff, particularly from tire pollution.

Working with other local groups also exploring the great potential of using fungi for remediation, creating bioretention bags will be one experiment. They were funded the full amount of their request for \$1,000 toward fees and equipment.

The Community Sustaining Fund wishes to thank all the Co-op members who not only shop at both stores, but also tell their cashiers to "Round Up for CSF" at the register. You make the support for these wonderful local projects possible!

ask your cashier to & support local groups aligned with Co-op values such as the Community Sustaining Fund of Thurston County





Finance Report First Quarter 2021

By Jill Lieseke, Co-op Staff

Here we are, almost half-way through 2021, still dealing with a global pandemic that rocked everyone's world. This past year and a half has been really rough, as all of you know, and the Olympia Food Co-op is not an exception. For various reasons, we are holding steady and are doing okay, maybe even good, however we still really need the support of our community to carry on through the rest of this experience.

For your review is a condensed version of the Olympia Food Co-op's Combined East/West 1st Quarter 2021 Budget Report. This report shows our 2021 'Actual' numbers compared to our 'Budgeted' numbers and the variance between the two.

The Co-op buys products, called Cost of Goods Sold (COGS), and we sell these products (SALES). When COGS are subtracted from SALES, this equals 'Gross Sales Revenue'. This is how much money was made from sales less the cost of the products that we sold. While comparing to what we budgeted for 2021, our sales are significantly less than what we projected, more than \$500,000 less. Since sales are under budget, then COGS are under budget, resulting in a 'Total Gross Sales Revenue' of \$1.5 million. Compared to the budget, this is \$135,000 less than what was projected for first quarter.

A large contributor to 'Other Revenue' is the Online Order for Pickup donations. As you can imagine, having to incorporate an online ordering system in response to the pandemic has added a lot of extra work that needed to happen to offer this accommodation. The Coop is offering a sincere "Thank You!" to all of our members who have been and are still contributing to this donation fee for our online ordering platform. Every little bit helps!

'Expenses' on this report are consolidated into four categories. When these 'Expenses' are

subtracted from 'Revenue', which is the money that was made from selling products, then we find the 'Total Net Income' for the quarter.

In response to our low sales, the Co-op has been diligent about keeping all of our expenses in check to offset the impact of lower-than-expected sales. In regard to expenses, they are showing that this diligence has paid off, literally, with \$140,000 less than what was budgeted for these consolidated items.

The bottom line is that first quarter is revealing about \$40,000 of 'Total Net Income'. This is almost \$12,000 over the amount that was projected.

The Olympia Food Co-op will continue to monitor our finances and make adjusting decisions to ensure the financial health of the business. We rely on the support of our community and want you to know that we really appreciate your business and your continued support to see us through these challenging times. Questions? Comments?

Email: jill@olympiafood.coop

1st Qua	arter Financial Report	2021 Actuals	2021 Budget	\$ over Budget
Revenue:				
	Sales	4,172,578	4,732,722	-560,144
	Cost of Goods Sold	2,663,130	3,088,173	-425,043
	Gross Sales Revenue:	1,509,448	1,644,549	-135,100
	Other Revenue:	18,434	13,990	4,444
Total Net Revenue:		1,527,883	1,658,539	-130,656
Expenses:				
	Community & Marketing	16,189	32,023	-15,834
	Staffing	1,121,437	1,225,790	-104,352
	Member Discounts	99,060	114,725	-15,665
	Operations	251,060	257,795	-6,735
Total Expenses:		1,487,746	1,630,333	-142,587
Total Net Income:		40,136	28,206	11,931







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Board of Directors



Joanne McGaughan



Cristine Redriguez Vice President



Jaygna Marshall



Linda Myera



Grace Cox Staff Representative



Jace Benton



Mel Bilodeau



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Open Seat to 2022

Attend a Board Meeting

Board of Directors meetings are held on the 3rd Thursday of ever month from 6:30-9:30 pm via zoom during the pandemic, I Comments to the Board can be emailed to ofcboard@olympiafood.coop. Of course, The Olympia Food Co-op Board of Directors welcomes the attendance of active Co-op members at Board meetings. Board meetings may include an executive session, which is closed to members in order to discuss matters requiring confidentiality. For more information contact the Board of Directors at ofcboard@olympiafood.coop

Mission Statement

The purpose of the cooperative 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

Seven Cooperative Principles

1. Voluntary, Open Membership

Open to all without cender, social, racial, political, or religious discrimination.

Demogratic Member Control

One member, one vote.

3. Member Economic Participation

Members contribute equitably to, and democratically control, the capital of the cooperative. The economic benefits of a cooperative operation are returned to the members, reinvested in the co-op, or used to provide member services.

4. Autonomy And Independence

Cooperatives are autonomous, self-help organizations controlled by their members.

Education, Training And Information

Cooperatives provide education and training for members so they can contribute effectively to the development of their cooperatives. They inform the general public about the nature and benefits of cooperation.

6. Cooperation Among Cooperatives

Cooperatives serve their members most effectively and strengthen the cooperative movement by working together through local, regional, national and international structures.

7. Concern For The Community

While focusing on member needs, cooperatives work for the sustainable development of their communities through policies accepted by their members.

Board Report

By Jayana Marshall, Director

The Board of Directors has continued to meet via Zoom throughout the first part of the year. Luckily, there have been little to no interruptions with the benefit of this technology. Committee meetings are conducted via Zoom and the Annual Meeting was also held on Zoom.

Board meetings are held every third Thursday of the month. If you wish to make a comment, or attend the meeting as a Co-op member, please email a request to ofcboard@olympiafood@coop.

Temporary workers continue to be an asset to the Co-op. A few temporary workers have been offered employment and we are grateful for their contribution to the Co-op.

Elections were held at the end of last year. The Board added one new member, Jayana Marshall, and Joanne McCaughan was reelected.

Board Retreat in April 2021

The Board of Directors met for about 6 hours in April. The Board was fortunate enough to have one of the department managers of Beer and Wine attend the meeting and discuss the new department! 2020 was the first year the Co-op has sold beer and wine. Despite the challenge of COVID, the department is doing well. The manager focuses on local sources as much as possible, including beer, cider, wine, mead, and sake. The wine sources range out of the immediate area but are still organizations who align with the mission and values of the Olympia Food Co-op.

Board Committee Reports

Advocacy is developing an advocacy plan for the Co-op.

Ecological Planning is considering offering classes to educate the community on their areas of expertise. There is also an ongoing composting project.

Finance reports that the Co-ops Payroll Protection Program loan was forgiven. This loan was secured as part of the COVID relief funds. Currently, the Co-op is doing fairly well, despite the impact of the COVID pandemic.

Member Relations has focused on streamlining distribution of information to members and continuing to improve this process. Apply today!

Personnel is always looking for Staff to work on this committee. This particular committee has more of a challenge because of COVID-related distancing restrictions but continues to work to foster a healthy working environment.

Expansion has a couple of new members and will resume reqular meetings soon. The Co-op is always looking for ways to fulfil its mission of providing good food to more people and what better way to do that than building new locations to serve a wider customer base in the area?

The Board of Directors would like to mention there's always an opportunity for members to get involved! Please contact us for a list of committees to consider a member-at-large position (also listed on page 3.) Or contact the Co-op to find out how to become a Working Member!



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August 15, 2021

Applications due Sept. 15 Elections run Oct. 15 - Nov. 15, 2021

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