BOARD REPORT

Fellow Co-op Members,

I am proud of our Co-op, and you should be, too! Our Co-op is a place to run into friends and neighbors. It helps us save money, and helps Sitka to be more affordable and livable. Our Co-op cares and helps the community. It provides wholesome, natural foods for me and my family.

And yet, our Co-op can be made even better! The Board has heard that you want more hours of access, more days of operation, and even dispensers for bulk items. The good news is these things are on their way! The Board is actively seeking a location for a new distribution center, a space to call all our own—a space where we can have longer hours and additional days and bulk dispensers.

While nothing is set in stone yet, the looming uncertainty of availability and space of our current location has put the gears quickly in motion. We are currently developing strategies to ensure we are financially prepared to jump when the clock strikes midnight. Stay tuned for more information about this new opportunity.

Additionally, we have yet to appoint a fourth or fifth Board Member. In this time of exciting changes, having two more sets of hands is vital to our operation. I strongly encourage all members to attend our upcoming Board Meeting on August 14 at 6:30 in the Meeting Room of the Library. We will be further discussing the feasibility and reality of our space and scheduling situation. I do hope that you can attend and contribute your ideas.

Thank you for being a member of our Co-op.

Geof Goudeau
Board Chair
Hi everyone!

I hope everyone has been enjoying all the great opportunities summer provides. As expected, with summer in full swing, this past month we had our traditional “summer sales slump” due to everyone being out and about but… the good news is that sales for the year are “up” by over 20% from 2017.

Other good news is that we’re still gaining several new members every month and sales from our retail tables continues to increase as more and more people are just walking in just to “Shop the Co-op.” Remember: “Friends tell other friends about the Co-op.”

Behind the scenes we’ve been busy developing a formal business plan to help guide the growth of the Co-op. As highlighted in the Board Report, we’ve also been actively seeking a new place to operate a permanent distribution center. This will allow us to continue to expand and meet the growing demands for wholesome and natural products as inexpensively as practicable.

In anticipation of moving, we’ve also been seeking equipment from our partners and fellow co-ops in the Pacific Northwest. I’m happy to report that Equal Exchange has already donated a full display complete with bulk dispensers and a coffee grinder… New Seasons is donating Lozier shelving… Central Co-op has extra bulk dispensers… and Organically Grown has generously donated warehouse space for us to consolidate the supplies until whenever we’re ready to have them shipped up in a cargo container (and save a lot on shipping).

It’s an exciting (and busy) time for the Co-op. With continued member support, I’m positive we’re positioning ourselves to help “Bring Good Food & Community Together” to even more people here in Sitka.

“We are stronger as a group than an individual. Think in a cooperative and communal way, set up local food hubs, and create growing communities.” ~ Arthur Potts Dawson

Keith Nyitray
General Manager
VENDOR SPOTLIGHT: ORGANICALLY GROWN COMPANY

Organically Grown Company (OGC) is the largest distributor of organic produce in the Pacific Northwest. Their goal is to support organic agriculture and help it thrive, by doing business in a way that is “good, clean and fair.” According to their website, "Mostly, we aspire to come to work every day and give a damn."

About 30% of the products OGC sells are sourced from the Pacific Northwest and their “Ladybug” brand represents the finest organic produce from a select group of about 30 family farmers. Whenever possible the Co-op orders the Ladybug brand as all “Ladybug” farms are: in the Pacific Northwest, family owned and operated, certified organic, and certified Salmon-Safe.

Being able to offer great organic produce at great prices is one of the keys to the current success and growth of the Co-op. The folks at OGC are a group of down-to-earth people who are doing amazing things, and we are definitely grateful for our partnership with them.

VOLUNTEER WITH SITKA FOOD CO-OP!

Sign-up to volunteer for at least 3-4 hours on delivery days and receive a discount on your order! Check out www.sitkafoodcoop.org/membership/volunteer for upcoming opportunities.
OUR CO-OP CARES

Our commitment to our community goes beyond wholesome natural and organic food at the best possible prices. We also support the local community through charitable giving. This tenet (Caring for Community) is the last of our Seven Principles. One way we meet this tenet is through our member-driven Co-op Cares program where members round up their purchase total to the nearest dollar. Every six months the collective total is donated to a local charity.

Sitkans Against Family Violence (SAFV) was our first beneficiary. SAFV’s work aligns with ours by impacting personal wellness and caring for those in need. On July 10th, Geof Goudeau (Board Chair) presented SAFV team members Michelle Mahoney and Martina Kurzer with a check for $430. "It was a great honor to provide SAFV with this support on behalf of all Co-op members" said Geof.

Our next Co-op Cares recipient will be Blessings in a Backpack. Please consider rounding up your total on delivery days to benefit this great resource!

FAQS

Q: How does the Co-op benefit the community?
A: For the past seven years, the Co-op has been working to “Bring Good Food & Community Together” (at reasonable prices) and has always understood there’s a difference between bringing food into town for people versus bringing it in just for profit. Instead of profits enriching a private corporation and/or being sent out of town to shareholders and highly paid executives, the Co-op invests said profits into helping the community.

Overall, the Co-op creates a “win-win-win-win-win-win-win” situation in Sitka where: 1) the community has increased access to wholesome and natural products 2) families can save on their food budget; 3) additional jobs are created in town; 4) local growers, producers are supported; 5) charitable organizations can receive food or financial donations; 6) more of the money spent by members stays in town to create a positive economic multiplier effect on the local economy; and 7) increased competition with existing commercial suppliers benefits the entire community.

PRODUCE SPECIALS
ORDER BY FRIDAY, 7/27
DELIVERED ON TUESDAY, 8/7

Blueberries
$7.00/container

Cilantro
$1.50/bunch

Grapes
Black, Green, Red
$3.00/lb

Cauliflower
$3.00/head

Mangoes
(Tommy Atkin)
$1.60/each

Peppers (Green)
$2.40/lb

Avocados
$1.99/each

Mushrooms (White)
$3.90/lb

Always fresh, always organic