

# The ComPost

Fertilizer for the Mind. A Bimonthly Publication of Just Food: Northfield Community Co-op

October-November 2005

## Katrina A Cooperative Response

"We have all been horrified by the scenes from New Orleans and Biloxi/Gulfport and we can only imagine the destruction that has also occurred in rural areas of all three states." The reaction of Liz Bailey, Executive Director of Cooperative Development Foundation, to the scenes of Hurricane Katrina's destruction echoed that of many throughout the United States and the world.

*"The credit unions, electric co-ops, and farmers' co-ops will be vital to rebuilding the lives of those devastated by the hurricane"*

As Americans sought ways of providing support, cooperatives from all over mobilized to meet these needs as they knew best: through cooperation.

Within hours the Cooperative Grocer Information Network email list was alive with people throughout the co-op community discussing ways of providing assistance to those in need.

Rainbow Natural Grocery in Jackson, Miss. updated the list on the status of their area.

Cooperative Development Foundation set up the Katrina Cooperative Recovery Fund. According to Doug Walter of Davis Food Co-op: "CDF has a track record as a responsible steward and effective partner for cooperatives. The credit unions, electric co-ops, and farmers' co-ops

*continued on page 3*

## Annual Meeting

The first annual meeting of Just Food after its opening, according to the board of directors, should be fun yet informative.

It should provide members with an opportunity to communicate directly with the board their view of the past year and their vision for the co-op's future. It should also be uplifting — motivating us to work towards that future.

Co-op employees are working with members of the board and other volunteers to ensure that this year's annual meeting will meet, or even exceed, these expectations. Planned to run from 7 to 9 p.m. on Tuesday, October 18, the annual meeting will take place in St. John's Hall at St. John's Lutheran Church at 500 3 St. W., in Northfield.

The evening's festivities will begin with a showcase of Just Food staff and some of the small farmers who supply the store. Members will be able to mingle and taste samples and other snacks or dance to music. This will also be their final opportunity to turn in their board election ballots.

The meeting will then move into the business portion of the meeting with an introductory speech. After a short report from Board President Ron Griffith and General Manager Stuart Reid, the election results will be announced and members will have a more formal opportunity to provide their input.

— Alexander J. Beeby, Marketing and Member Services Manager

## The Co-op Advantage



Leona Openshaw, Just Food, and Laura Frerichs, Loon Organics in Farmington, display some fresh, local produce.

BY MELANIE C. BRUNELL, FRONT END AND HUMAN RESOURCES MANAGER

Here at the co-op, we are asked one question over and over again, that question is: "What are the benefits of joining the co-op?" Now there are certainly as many answers to the question as there are people asking it. We often talk about the tangible benefits such as the member special items, the case discounts, receiving the newsletter at home, etc. While the case discounts are nice, the real benefits of joining the co-op are actually so much larger than even the building in which we reside. The conversation could continue for hours — several cups of coffee could be consumed! You see, the benefits to co-op membership are really limited only by your imagination.

By supporting your local co-op, you are sending a strong message into the world that says you want to support what you believe to be right and just in the world. With so many tragedies and atrocities taking place around us today, isn't it refreshing to find a place that supports your own beliefs about how the world should be? Isn't it nice to walk through the doors, see a friendly face, taste a raspberry grown up the road by a gal you met at the farmers market, grab a cup of fair trade certified organic coffee, and know that your dollar and seventy nine cents is staying in the community? By 9:15 a.m. you have already made a powerful statement, and all you did was stop by your local co-op. This is the co-op advantage. This is a benefit of joining the co-op.

By supporting your co-op, you are supporting local family farms and purveyors of products that are justly created. You are supporting the local couple who keeps bees and hand-delivers their honey to us

*continued on page 2*



Nick Zeman of Nick's Eggs, Simple Harvest Farms and Just Food Co-op



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Northfield Community Co-op, Inc.  
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### Board of Directors, 2004-2005

Ron Griffith, President

Karen Olson, Vice President

Linne Jensen, Treasurer

Craig Rice, Secretary

Alex Beeby

Angel Dobrow

Mary Ellen Frame

Bardwell Smith

Kaaren Williamsen

Board meetings are held at 7 p.m. in the co-op meeting room, generally on the fourth Thursday of each month. The schedule is subject to change. All members are welcome. Call Stuart Reid at 507-650-0106 if you wish to attend a meeting.

### Co-op Managers

#### Stuart Reid

General Manager

#### Marji Amperse

Wellness Manager

#### Bobbi Baker

Accountant

#### Alex Beeby

Marketing and Member Services Manager

#### Chris Broughton

Grocery Merchandiser

#### Melanie Brunell

Front End and Human Resources Manager

#### Hortense MacLeod

Meat, Cheese, and Deli Manager

#### Therese Martin

Northfield Community Mercantile Manager

#### Lynne Reeck

Produce Manager

#### Joey Robison

Grocery Manager

#### LivKarin Sulerud

Assistant Produce Manager

### Member Benefits

- Member-only specials on selected items throughout the store
- Subscriptions to two co-op newsletters: Compost: Fertilizer for the Mind The Mix
- 10% Case discounts
- Check writing for up to \$20 over the amount of purchase.
- Members-only rates on co-op classes
- Profits returned to the community as patronage rebates—based on store profits and your yearly purchases
- Supporting a locally owned, sustainable, and socially responsible business

### Compost: Fertilizer for the Mind

Editor

Alex Beeby, Just Food Co-op

Original Design

Pat Thompson, Triangle Park Creative

Compost: Fertilizer for the Mind is the bimonthly publication of Just Food: Northfield Community Co-op and is published for the benefit of our membership and the community. The opinions expressed herein are those of the authors and not necessarily those of Just Food Co-op or its members.

For information about submitting articles, artwork, or advertising, contact Alex Beeby at 507-650-0106 or outreach@justfood.coop. Letters to the editor are welcome and may be sent to the same email or 516 Water St. S., Northfield, MN 55057.

Just Food Co-op's website is [www.justfood.coop](http://www.justfood.coop).

Just Food: Northfield Community Co-op is a proud member of Twin Cities Natural Food Co-ops and Midwest Natural Food Co-ops (a chapter of the National Cooperative Grocers' Association).

## COMMENTS

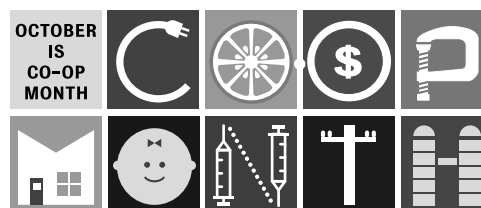
# Marketing Co-ops through Co-op Month

Co-ops throughout the country celebrate every October as National Co-op Month. This month gives us a unique opportunity to convey to the nation and world what co-ops mean to us and their benefits to society.

To me, co-op is more than just a way to incorporate a business. The term co-op evokes the image of an idealistic concept in action. This concept, however, has so many complexities that a full picture cannot be easily grasped — only sensed.

The Marketing Managers at co-ops work to translate aspects of the co-op mentality into the language of non-co-op society. For many people, we use images of the co-op world — images of democracy, of community, of good food, of equality.

For others, we point to hard numbers and results. Twenty-plus pages of case stud-



ies, put together by the National Co-op Month Planning Committee, show that co-ops generate hundreds of thousands of jobs and billions in income for their communities through their day-to-day activities. In Minnesota alone, cooperatives of all types generate more than \$10 billion in economic activity annually.

Co-ops support local causes ranging from education to the environment through cash contributions and volunteerism. They also invest in community businesses. At Just Food Co-op, we have already worked with both St. Olaf and Carleton colleges to help

put education into context for their students.

As we pause to celebrate the role and accomplishments of the nation's cooperatives, their economic and charitable contributions cannot be overlooked. At a time of increasing concern about the economy, co-ops are creating jobs, income and opportunity in their communities every day.

Sure, investor-owned businesses generate jobs and make charitable contributions. But for co-ops it's more personal. It's a critical part of where we work, what we do and why we do it. Perhaps the theme for Co-op Month 2005 says it best: Owned by our members. Committed to our communities.

— Alexander J. Beeby, Editor

*Co-op Advantage, continued from page 1:*

each week and the young man who raises heirloom chickens at his family's farm in Nerstrand and hand delivers the colorful eggs to us when he comes in to work. You are supporting the woman from St. Peter who creates those tasty vegan marshmallows you took camping with you this summer, the shepherds who hand craft award winning cheese right here in Rice county, and other family farms who take care and pride in raising their livestock — as though they were family and being stewards of the land at the same time. You are proving to each of these people that what they do really is important, and you are helping to make it possible for them to continue. This is the co-op advantage. This is a benefit of membership at the co-op.

You are providing at least 38 local people with jobs at a workplace that treats them fairly and encourages them to participate in the decision-making processes that affect their daily lives. You are allowing these people, most of whom you have

probably chatted with if you stop by often, to love going to work each day! This is the co-op advantage. This is a benefit of membership at the co-op.

By becoming a member, you are building community. One of the best things about shopping at the co-op is the conversation happening in the aisles. How many places have you grocery shopped where people are exchanging recipes and cooking suggestions or where strangers are meeting by making recommendations about their favorite products? Have you ever had coffee with someone you met at the grocery store? If not, you should really start shopping at Just Food! This is the co-op advantage.

By supporting your local co-op, you are participating in an alternative business structure — you are becoming part of the

solution; and you are one of those in the small group of dedicated individuals that Margaret Mead spoke of many years ago.

So now it's your turn: go ahead and let your imagination run wild! What are your favorite things about the co-op? How would you explain the co-op advantage? Share these thoughts with your friends



and neighbors, spread the good word about what's going on down at the co-op! Everyone is welcome and all are encouraged to participate — that is the real co-op advantage!

## GENERAL MANAGER'S UPDATE

# First Year, Expanded Choices

BY STUART REID



Fall is upon us, and along with the usual changes in weather, there comes a change in people's shopping habits. Sales always pick up for grocery stores around the time when kids go back to school, and this pattern is particularly pronounced here in Northfield because of the "college effect." We are gearing up for the returning friends and new faces alike. Now is the time to enjoy the last of the local harvest and stock up on those cold-weather comfort foods that sustain us through the

winter.

This summer we opened our home store, Northfield Community Mercantile, in the space adjacent to the grocery store. There you will find an expanded selection of pet products, natural cleaning products (including bulk!), toys, linens, gifts, gardening supplies, kitchenware and more. We are adding new things and changing the product mix constantly in response to your requests.

Northfield Community Mercantile is not just another boutique business. Our mission is to provide alternatives to what is readily available — emphasizing locally-made products, Fair Trade certified imports, and

organic and natural alternatives. We hope you will stop by and check it out.

Starting in September, we have begun a program to offer more sampling in the store. Luigi, our "Demo Dude" will be here most Saturdays with samples and cooking ideas to help introduce you to some of our favorite products. Bring along a friend who has not tried us yet — there's nothing like a taste of great food to get them on board.

Your Co-op is doing well as a result of the tremendous support from our members, now over 1200 strong. We always welcome your ideas, feedback and encouragement. Thanks!!

## BOARD OF DIRECTORS UPDATE

# Expansion, New Policies

The board of directors has continued in the process of implementing Policy Governance. We've now conducted a few meetings using a new agenda that focuses the board more on consideration of Ends Policy topics and monitoring of compliance to policies. The importance of this is that by raising our focus from nearer term operational matters we are driven to deal with the direction of the co-op longer term. We understand that to be a major responsibility as your representatives. We have experienced some growing pains in

making the transition and will need to learn more. Never the less, we are excited by our progress and committed to implementation of Policy Governance.

Those of you who attend the annual meeting will have an opportunity to review our work on the Ends Policy, which states what difference Just Food makes. We have worked diligently to produce the working version of the policy. We hope that as a result of the annual meeting all of us will have a better understanding of the policy and that we will have an improved statement

of the policy.

We urge you to vote in the board elections. Of course we hope you vote when you attend the annual meeting on Oct. 18 at St. John's Lutheran Church. If you can't attend the meeting, please be sure to leave your ballot at the store.

Ron Griffith, President

**Don't forget the Annual Meeting on Oct. 18! Ballots will be mailed to you.**

# SCOTTISH SALMON FILLETS

When one has for all of one's life lived in coastal communities – one a golden beach on the Pacific Ocean, the other a cold, weather-beaten rock in the north Atlantic – one gets used to certain ways of life. My two former homes before Minnesota didn't have much in common, but both offered this luxury in abundance: fresh seafood.

What a shock to find oneself living on the prairie where fresh fish is about as readily available as T-Rex roast.

Fish is an integral part of life in Iceland. The catch from my grandfather's boat, which he took

out deep into the fjord of our fishing village in North Western Iceland on early summer mornings would grace the evening's dinner table; during the day, us kids could be found fishing for hideous scorpion fish down at the harbor; for snack we'd chew on grandpa's dried fish with gobs of Icelandic butter the color of blooming buttercups.



Iris E. Lee, a native of Iceland, is a Just Food Co-op worker, food writer and Master of Traditional Oriental Medicine. She lives in Northfield.

Later, growing up in the capital city of Reykjavik, fresh fish was never far away. In the harbor city, every neighborhood has its on-the-corner fish-store where the fish seller will, while you wait, gut and clean your critter of choice and wrap it in yesterday's newspaper.

While we have to do without an island fishmonger at Just Food, the Scottish salmon we sell

is probably the freshest fish available in our area. Unlike much of the farmed salmon on the market, which are raised in overcrowded tanks – a very undesirable and unnatural environment which results in fish with inferior texture and taste, not to mention the hygienic considerations – the living conditions of the Shetland Islands salmon are as close to Mother Nature's as possible. The fish are farmed in the North Atlantic coastal waters surrounding the remote archipelagic Shetland Islands in stocking densities less than 20kg/m<sup>3</sup> – far away from industrial and residential population centers.

The fish are raised using small-batch farming techniques without the use of pesticides, antibiotics, or synthesized pigments or chemical agents and are fed certified organic feed (accredited and audited by the UK Soil Association). This feed is based upon sustainable fishmeal sources composed of process line trimmings from herring, mackerel, shrimp and crustacean (scampi) plants processing fish for human consumption. The fishmeal sources are recycled and provide the salmon with an all-natural diet that is as close to the wild as possible while being certified animal protein and sea mammal protein-free.

There is really only one rule to keep in mind when cooking fresh salmon: Don't overcook it. Rather, undercook it. Salmon has rather firm flesh, which allows it to be grilled; broiling and baking are also good cooking methods. When pressed for time, I grill or broil it, but if I really want to make friends and influence people, I bake the salmon using a cooking method adapted from a recipe by Swiss chef Frédy Girardet who is widely considered to be the greatest French-style chef in the world.

The recipe, Warm Wild Salmon Filets or Saumon Sauvage Juste Tiède, is in the cookbook *Savour Cooks Authentic French* and does say that Girardet won't make "this dish, or any other, with farmed salmon," but I say humbug to that kind of food snobbery. Yes, it would be nice to have access to fresh wild

salmon with an unadulterated, distinguished family tree under its fin, but in the meantime I'll settle for fish produced by responsible farmers who treat the environment with respect and care.

This recipe results in undercooked salmon; the salmon will be just barely cooked, warm, but still translucent. Add a few minutes to the cooking time if you think the results are too "raw."

I serve the salmon with one of my favorite sauces – a mustard-balsamic butter sauce, which is great with other fish, such as swordfish and halibut (many people are not buying those for now because they are on endangered species lists). Garlic mashed potatoes and a warm tomato coulis are perfect sides.

Iris E. Lee, *Just Food Co-op*

Editor's note: The FDA's 1997 Food Code recommends cooking most seafood to an internal temperature of 145 F (63 C) for 15 seconds.

## Warm Wild Salmon Filets (Saumon Sauvage Juste Tiède) with Sweet Butter Balsamic Sauce

4 6-oz skinless center cut salmon filets

4 teaspoons butter, softened  
salt and pepper

Preheat oven to 275F. Spread one teaspoon butter over each salmon filet and place the salmon, rounded side up, in an oven proof dish. Reduce oven heat to 225. Cover dish with aluminum foil and bake for 20 minutes (Salmon will be barely cooked, just warm, but still translucent).

## Sweet Butter Balsamic Sauce

1/2 cup (1 stick) unsalted butter      1 tablespoon honey  
3 tablespoons balsamic vinegar      1 tablespoon Dijon mustard

Simmer butter in heavy medium saucepan over medium heat until deep golden brown, swirling pan occasionally, about 6 minutes. Remove from heat. Whisk in vinegar, honey and mustard. Season sauce with salt and pepper. Keep sauce warm until serving, but do not overheat or it will separate!

**GOODBYE BLUE MONDAY COFFEE HOUSE**  
319 Division St., Northfield

**OPEN DAILY**  
6:00 am to 11:30 pm

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Many new coupon offers inside!

**Think Green – Buy Blue**      [www.findbluesky.com](http://www.findbluesky.com)

Katrina, continued from page 1:

will be vital to rebuilding the lives of those devastated by the hurricane."

The nation's food co-ops immediately began collecting donations for a variety of relief organizations—many of them matching financial contributions. By September 9<sup>th</sup>, the list mentioned about \$50,000 in contributions from a wide variety of co-ops. The contributions ranged from \$300 in emergency rations from Common Ground Co-op in Champaign, Ill. to \$10,000 from Outpost Co-op in Wis.

*"Not only were they aware, but [they] had managed to pull 4 pallets of needed products off their shelves to add to the shipment."*

Brattleboro Co-op found a unique way of contributing. "The State of Vermont organized an emergency truck convoy, including security, arranged dedicated traffic routes," wrote Art Ames of Berkshire Co-op Market in one of the list's emails. His co-op "called Brattleboro Co-op to see if they were aware. Not only were they aware, but [they] had managed to pull 4 pallets of needed products off their shelves to add to the shipment."

Locally, Just Food Co-op collected supply donations for Save the Children. Just Food also has a collection jar for Second Harvest and hopes to do a blood drive for The Red Cross.

Alexander J. Beeby,  
Marketing and Member Services Manager

## THE RESOURCE CORNER

Looking for more information on sustainable agriculture, social justice, practical tips for cooking coop groceries? Here are some suggestions. Materials are available at the Northfield Public, St. Olaf or Carleton Libraries (all of which all townspeople to borrow materials). Suggestions for inclusion welcome!

**Red Sky at Morning: America and the Crisis of the Global Environment... A Citizen's Agenda for Action.** James Gustave Speth.

A concise and readable summary of the global environmental crisis by the founder of the World Resources Institute and the Natural Resources Defense Council. Speth covers underlying causes and recommendations for transitioning to sustainability. Includes a chapter on resources for citizens and a solid bibliography of recommended readings.



**The Café Brenda Cookbook: Seafood & Vegetarian Cuisine, the Twenty-Fifth Anniversary Edition.** Brenda Langton and Margaret Stuart.



Save yourself the trip to Minneapolis and make these wonderful recipes at home. Filled with soups, breads, vegetable entrees and croquettes – and amazing cakes and pies to finish your meal. Great ideas for local produce.

**Canning web sites:**  
<http://www.nal.usda.gov/fnic/etext/000028.html#1> and

<http://www.uga.edu/nchfp>

Now that the harvest is in full swing, here are two authoritative web sites to get you started. Make sure you follow directions carefully and never take shortcuts. But with care, you'll soon be able to "taste a little of the summer" that you'll have put in jars just like Greg Brown's grandma ["Canned Goods" as sung on Goin' Up North by Fyder and Everhart].

**Four Famished Foxes and Fosdyke.** Pamela Duncan Edwards.

When four fox kits have frustrating adventures in search of food, fifth sibling Fosdyke tries to convert them to vegetarian French cuisine... Almost every significant noun in the story begins with the letter F, further adding to the hilarity of the story.

**Daddy Played Music for the Cows.** Maryann Weidt and Henri Sorensen.

The story of a young girl growing up on the farm remembering how her Daddy played cowboy songs on the radio for the cows.

Kris MacPherson,  
Outreach/Education Committee

## Library Hours in Northfield

### Northfield Public Library

9:30 a.m. to 9 p.m., Mon through Thu; 9:30 a.m. to 5 p.m., Fri & Sat

### St. Olaf College Rolvaag Library

8 a.m. to midnight, Mon through Thu; 8 a.m. to 9 p.m., Fri; 9 a.m. to 9 p.m., Sat; noon to midnight Sun

### Carleton College Gould Library

8 a.m. to 1 a.m., Mon through Fri; 9 a.m. to midnight Sat; 9 a.m. to 1 a.m., Sun

# for October/November 2005

**Deli**

Fresh Soup and Sandwiches



**Refridgerated**

Nasoya Wrappers



**Produce**

Squash



**Frozen**

Mad Woman Pizzas



**Mercantile**

Wusthof Trident Knives

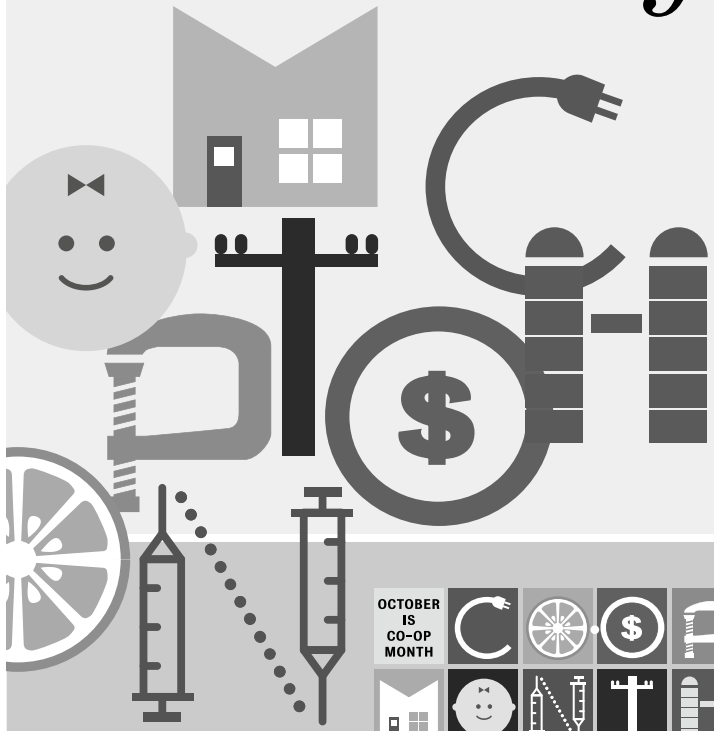


**Wellness**

Fish Oils



## Community.



Lots of businesses talk about their commitment to community. For cooperatives, it's more than talk. It's what we're all about.

We're owned by our members, and we work in almost every economic sector: housing, retail, financial, health and child care, utilities, and agriculture.

We're in it for the long haul...strengthening communities through jobs, service and community involvement.

Co-op Month celebrates the many ways people work together to create better businesses for their communities.

Come on and join us.

## Cooperatives.

Owned by Our Members,  
Committed to Our Communities.

## Just for FUN

### Co-op Scavenger Hunt

Next time you're in the co-op, see how many of these cooperatively produced items you can find:

- Valley View Farms milk
- Cabot cheddar cheese
- Frontier herbs and spices
- Pastureland butter and cheese
- Full Circle organic produce
- Small Farmer Nicaraguan coffee
- Nicaraguan pine needle baskets
- Eastwind nut butters
- Organic Valley dairy
- Blue Diamond almond milk and crackers

What other cooperative products can you find?

## What's Happening?

Classes are open to all. Unless otherwise noted, all class fees are voluntary. Please preregister at the Just Food customer service desk or by phone at 507-650-0106.

### Food Cultivation and Preservation

**Root Cellars**

Mary Ellen Frame  
Thursday, Oct. 6 from 7 to 8:30 p.m.  
\$5 Voluntary, please preregister  
Learn the basics of root cellars--including basement cellars.

**Composting for Winter**

Panel Discussion  
Thursday, Nov. 3 from 7 to 8:30 p.m.  
\$5 Voluntary, please preregister  
Back by popular demand, learn the basics of composting and what your options are.

**Fermentation: Pickles, Sauerkraut and Kim Chi**

Stuart Reed, General Manager  
Thursday, Dec. 1 from 7 to 8:30 p.m.  
\$5 Voluntary, please preregister  
Learn about this food preservation method and taste samples.

### Food Preparation and Consummation

**Cheese Tastings**

Stuart Reed, General Manager  
Friday, Oct. 21 from 7 to 8:30 p.m. and  
Friday, Nov. 18 from 7 to 8:30 p.m.  
\$10 Voluntary, please preregister  
Come experience these popular evenings of cheese and conversation. Feel free to bring wine to share.

**Personal Wellness**

**Relieving Holiday Stress**

Marji Amperse, PhD, Wellness Manager  
Tuesday, Oct. 25 from 7 to 8:30 p.m.  
\$5 Voluntary, please preregister  
Prepare now. Marji will be discussing the various ways of Stress Relief including flower remedies, massage and visualization.

**Homeopathy and how it can help us in Everyday Life**

Marylu MillerPeterson, M.S., B.A., a professional homeopath at Vital Force Consulting, Inc.  
Tuesday, Nov. 15 from 7 to 8:30 p.m.  
\$5 Voluntary, please preregister  
An introduction to homeopathy, how it works, how one treats oneself safely and effectively, and when to seek professional help.

### Group Gathering

**Sustainability Book Group**

Thursday, Oct. 20 from 7 to 8:30 p.m.  
Book: Nabhan, Gary Paul, "Coming Home to Eat: The Pleasures and Politics of Local Food"  
Thursday, Nov. 17 from 7 to 8:30 p.m.  
Book: TBA  
Join staff and members of Just Food Co-op in lively discussion of sustainability related books. Look for the books at the co-op, River City Books, and the local libraries.

**Knitting Night**

Tuesdays from 7 to 9 p.m.  
All are welcome to come to knit, chat, share ideas and get help. Previously met at Cottage Industry; now at the co-op.



### Other Just Food Co-op Events

**Howard Bowers Day**

Saturday, Oct. 8 all day  
1% of all sales this day will be donated to the Howard Bowers Fund. This fund promotes and develops consumer-owned cooperatives through education. Just Food received \$7,500 from the fund in 2004 for staff training and development.

**Annual Meeting**

Tuesday, Oct 18 from 7 to 9 p.m.  
Our first annual meeting since opening. For members only, come vote for the board, meet vendors and staff, taste samples, win door prizes, learn about the past year, and pass on your thoughts. Sure to be an inspirational evening.

**Turkey Pickup**

Tuesday, Nov. 22 from 3 to 7 p.m.  
Pick up your pre-ordered turkey during these hours. Don't forget to turn in your order form by October 30. Watch the store for more info.

**Special Hours at the Co-op**

Tuesday, Oct. 18: 9 a.m. to 6 p.m.  
Thanksgiving, Thursday, Nov. 24: Closed  
Saturday, Dec. 24: 9 a.m. to 5 p.m.  
Sunday, Dec. 25: Closed  
New Year's, Sunday, Jan. 1, 2006: Closed