

# THE COOP SCOOP

## 4th Quarter 2005

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Soon our store will have a whole new look ...

## PEOPLE'S FOOD CO-OP

436 S. Burdick Street  
Kalamazoo, MI 49007

Phone: (269) 342-5686  
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Email: kalpfc@yahoo.com  
www.peoplesfoodco-op.org

Hours:  
Daily 9am-7pm  
Sundays Noon-6pm



20% Post-Consumer Waste

## Renovation Ruminations

by Chris Dilley, general manager

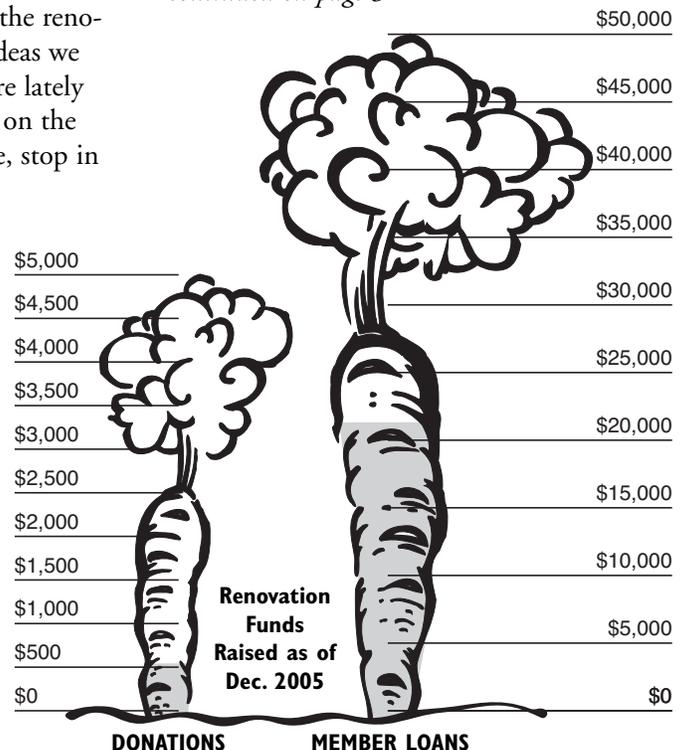
Are we there yet? How much longer? Are these questions nagging at you when you think about the impending Co-op renovation? They are nagging at me! After about 10 months of planning, projecting, and prognosticating, the time is drawing nigh. We have a tangible plan to remake our current store space into a lovelier, warmer, friendlier environment where we can provide even more of what you need, with less wait and hassle. The only thing holding us up at this point is raising the money. I hope to have the cash in place by the end of the year so our project can go forward in January. The time spent on the road to renovation will be well worth the end result!

Did you have the opportunity to come to the community sessions to see the renovation plans and hear about the ideas we have? Have you been into the store lately and seen the plans for renovation on the water cooler? If you have a chance, stop in and take a look. You'll find a complete floor plan, (like the one that was in the last Coop Scoop, only larger) some images of the equipment we're looking to purchase, as well as a complete budget.

After many months of discussion, and reworking budgets and projections, we have settled on projected costs of about \$57,500. The Co-op can afford to dedicate about \$2,500 of its cash to this project, thus leaving a need to raise the additional \$55,000 from the community. We have

two approaches to this fundraising, the first is a member loan campaign, and the second is a community donation drive. Months of revision and review from our board and attorney have culminated in the completion of the Member Loan Campaign information packet. Now, with exuberance I can approach all of you to ask for the financial support that we need to really make this project work. We are looking to raise \$50,000 from 25 Member Lenders (per Michigan law), with a minimum loan amount of \$1,000 and an average loan amount of \$2,000. Terms are 3, 4, and 5 years, and the interest is negotiable. Currently we have \$21,200 pledged in

*continued on page 3*



# THE SKINNY

## Insight into the operations and inventory of your People's Food Co-op in downtown Kalamazoo

by Heather Finch, PFC staff

We do our best to start the long Michigan winter off with a holiday bang here in Kalamazoo! Be it your own family or just the community atmosphere, it is always warm and dry at 436 S. Burdick, despite the snow (or rain!) that may fall. The next time you are at the co-op, bundle up to take a walk through downtown, dilly dally through the stores, and spend some time with the reindeer in Bronson Park. They may be a little lit, but they are sure to make your spirits bright.

This month we look forward to providing you with all the goodies to make your celebrations deliciously healthful, and with our CAP Specials, as affordable as it gets. Make sure to browse through our Holiday and December CAP Flyers the next time your shopping list is written, and don't forget to check it twice.

Bright orange stickers around the store may easily be confused for the glow of holiday lights. Follow them to stock up on organic baking supplies like Sunspire, Green & Black's, and Rapunzel chocolates, Santini sweetened condensed milk, and Spectrum Naturals shortening. Running short on time? We have Dr. Oetker organic baking mixes and Wholly Healthy frozen fruit pies.

If the sweets have already been covered at your next big event, try this great salad by blending together 3 tablespoons red wine vinegar, 1/3 cup olive oil, 1/4 cup fresh cranberries, 1 tablespoon Dijon mustard, 1/2 teaspoon minced garlic, 1/2 teaspoon salt, 1/2 teaspoon ground black pepper, and 2 tablespoons water. Throw this dressing on 1 pound mixed salad greens, 1 cup toasted almonds, 1/2 diced red onion, and 4 oz. crumbled blue cheese. Tried and true by co-op staff, you may

not be able to hold back the voila!

Quick and easy, it is a one-stop recipe if you shop at the co-op.

Or, you could be the drink master by providing R.W. Knudsen's or Sonoma Sparklers natural sparkling juice, Oregon Chai brand Chai Nog, or Organic Valley eggnog (just don't tell my boss I suggest to add some rum.)

If gift giving is not your forte, the co-op is prepared to handle your genuine, albeit last minute, generosity. Gift certificates of any amount are a great way to introduce loved ones to the co-op or make frequent shoppers happy. Just for the holidays we have brought in hats, gloves, scarves, and, yes, finger puppets from Andesgifts. A fair trade organization, Andesgifts works with handcrafters in Bolivia and feature Alpaca natural fibers in their soft, warm, and lightweight creations.

Or, try throwing together a basket of all natural products that can relax and delight those seeking to escape the cold or stress from the holidays, including you. Sunshine Spa's herbal salt scrub, South of France French milled soaps, and Aura Cacia's mineral bath salts in a variety of scents are all on sale. With a box of Kava Kava tea by Yogi, stress relief could not be better. We have also brought in Sunbeam candles. This environmentally friendly company makes their candles using only solar power, and infuses them with scents like cedarwood and sage, lemongrass ginger, and patchouli. Top off the basket of goodies with all organic chocolate bars in a variety of flavors by Dagoba and Endangered Species.

Most of all, the people of People's Food Co-op wish to foster health and happiness in our community. Feel free to drop on by and recharge with smiles and good tidings throughout the year. ☺

## PEOPLE'S FOOD CO-OP

The People's Food Co-op of Kalamazoo provides good, safe food to the community at reasonable prices, and educates the community about issues related to food, health and environmental responsibility.

**Magnificent Manager:** Chris Dilley

**Stellar Staff:** Erik Benson, Heather Colburn, Joyce Eble, Heather Finch, Rosie Florian, Elizabeth Forest, Sara Kozminske, Lisa Merva, Dennis O'Malley, Derek Roseboom, Katy Teeter and Jeff Winkelmann.

**PFC Board of Directors:**

Hether Frayer, *President*  
Charles Henderson, *Treasurer*  
Michele Swonder, *Secretary*  
Eric Benson  
Jim Brode  
Love Burkett  
Jenny Doezema  
Carol Snapp



*The Coop Scoop* provides a quarterly forum for communication between the membership, staff, board and community about issues related to the store, our mission and our community.

**Communications Committee:**

Michael Merva, Editor-in-chief  
m9merva@wmich.edu  
Heather Finch, In-store editor  
finch@peoplesfoodco-op.org  
Brakeman, Design

If you are interested in advertising, carrying *The Scoop* at your establishment, or helping out with production of *The Coop Scoop* contact Chris Dilley at (269) 342-5686. Contributions are due in the store by the 15th of Feb., May, Aug., and Nov. for the following month's issue.

**Note:** Opinions expressed in the *Coop Scoop* are those of the authors and not necessarily of the People's Food Co-op. *The Coop Scoop* is not a replacement for a trained healer, please consult with a qualified professional before using any information herein.



# the Kitchen Sink

*The Kitchen Sink is a column devoted to interesting events, announcements, any other comments related to the PFC, its people, and its community.*

## Growing Greenhouses at People's

Last winter I had an interesting conversation with one of our local growers, Dennis Wilcox of Blue Dog Greens. You may know Dennis from the Farmer's Market, famous for his mixed and micro greens, as well as his many specialty heirloom vegetables. I asked him a simple question: "What would it take to get your mixed greens in the Co-op year-round?" The result of the ensuing conversation was a loan agreement between People's and Dennis payable in produce at market value.

The greenhouse has been up since the early summer and this year Dennis will be experimenting

with ways to extend the growing season on his fabulous mix of lettuces and other greens. Depending on the amount of sun and the temperature fluctuations, we may have greens sporadically throughout the winter, so be on the look out.

One of the stated goals of People's is to provide our members and our shoppers with exceptional value. I can think of nothing more valuable or exceptional than locally grown produce of the caliber of Blue Dog Greens and our other local farmers. Building the agricultural and food infrastructure of our area is a part of what differentiates us, and it has never been more important to build that local system than it is now.



Lucy Bland and Dennis Wilcox wash greens.

## Attn: Bulk Herb Consumers

Word about the renovation has gotten out, scurried around the corner, and ducked into the alley for a quick romp in the snow before returning to its home at the co-op. Yes, and while we worry about our little pet every now and again, we hope to keep it safe and sound between its adventures into the community.

We also hope everyone is as excited as we are about the improvements about to be made to the store. Our store is bursting with the anticipation of finally being fully utilized, with a user-friendlier layout and the maximization of the space we have.

However, as our renovation team took a look at the store, it became clear that the bulk herb section has not been providing the same quality of service as other departments. In order to offer as many goods as are requested, we have decided to remove the herbs that we do not move through with regularity. We will keep our top sellers, ensuring a fresher, better herb section than before.

Frontier Natural Co-op has offered to update and revamp our herb section, providing us with new labels, containers, and product. While quantity may be reduced, quality will be far superior.

We appreciate your patience and understanding as we bring about change and improvement. Though the co-op may not be Scarborough Fair, we are committed to providing our community with its parsley, sage, rosemary, thyme, and other favorite herbs. ☺

## Renovation Ruminations

*continued from page 1*

member loans! Additionally, we are looking to raise \$5,000 in donations from members and community supporters. We have raised \$510 in donations, and we are currently conducting a phone campaign to make sure all members are aware of this opportunity to support our evolution. If you have an interest in helping out financially, please call me at our co-op at 342-5686 or email me at [chris@peoples-foodco-op.org](mailto:chris@peoples-foodco-op.org).

The board and I have a vision of a PFC where 75% of our shoppers get all of their grocery needs met. Obviously it will take time to arrive at this ideal, but every improvement puts us closer. However, many more people are shopping at People's than ever before, and more and more people are realizing that People's is a place where they can find great value and great selection, while supporting Kalamazoo's only community-owned business — a grocery business motivated by values, not profit. (See Hether Frayer's board report for opportunities for you to inspire and inform these values.) I am truly proud to be working for People's and for all of you, working toward a future where community values are what inform all business, where businesses are accountable, and where Kalamazoo has access to great food, grown locally and cleanly all year round. ☺

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# Organic Standards: What's Going On?

Excerpted from an article by Doug Walter, Membership Director, Davis Food Co-op, published 9/27/05

## Getting to "USDA Certified Organic"

Twenty years ago, the phrase "the organic industry" would have had no meaning. In September of this year, the organic industry suffered a schism, in relation to Congress, the National Organic Program, and a successful lawsuit that challenged some of the Program's regulations. The story of that split tells us a lot about what the industry is — and is not. It also provides a road map to future legislation, regulations, and where consumers do or don't fit into the picture.

There are farmers who like to farm organically. They've banded together (or have hired people) to verify that they're following standards. And there are consumers who like to eat the foods grown or raised by organic farmers.

Some of those consumers started baking, juicing, or otherwise processing organic foods. And food manufacturers of all sorts noticed that consumers liked to buy these processed organic products. So now we have major investments by some pretty big companies in a number of brands that are familiar to shoppers.

This is not a bad thing, although it might not be exactly what some of us expected twenty years ago. Certainly, one factor in the expansion and consolidation of organic food companies has been the passage, in the 1990 Farm Bill, of the Organic Foods Production Act (OFPA). It took the Department of Agriculture ten years to come up with a National Organic Program (NOP). But some of that time was spent forging a consensus about what standards should be adopted, and what was not part of the vision. For all that it was a political and bureaucratic process, there was some level of consensus achieved, and consumers felt — and feel — confidence in the USDA organic label.

## The Harvey Lawsuit

Not all was sweetness and light,

though. Early in 2003, Congress approved a "rider" amendment that (in the opinion of consumers and the organic industry) gutted the regulation of organic meats. Carol Ness of the San Francisco Chronicle wrote:

*"The rider was added to the spending bill, reportedly by House Speaker Dennis Hastert, on behalf of Georgia Republicans seeking to help Fieldale Farms of Baldwin, Ga. Last year, Fieldale asked the USDA to change the feed requirement, but the agency refused after public outcry.*

*At the time, Fieldale Farms complained about the supply of organic feed. But organic feed producers have contended that the supply is fine, and that it's the prices that some farmers don't like."*

With a lot of pressure and outcry, a bill to rescind the rider passed later in the year. The episode reinforced a conviction of many that any amendments to OFPA were potentially dangerous. It also showcased the rather undemocratic nature of "rider" amendments, tacked onto bills without hearings or much chance to comment.

Maine farmer Arthur Harvey sued Secretary of Agriculture Venemen over the NOP, alleging that some of the regulations and procedures adopted were contrary to the establishing statute. He won a favorable decision in January 2005, for several reasons, among which is that he was right (in my opinion) about the deviations from OFPA. Under the final ruling on the *Harvey* case, USDA has until June 4, 2006 to publish a final rule implementing the Court's decision. However, in recognition of the need to minimize disruption and facilitate an orderly transition, the Court also clarified that products produced under the

old system "may continue to be produced and sold for two years" from the date of the Court ruling (i.e. until June 9, 2007).

How the organic industry should respond to this catalyst for changes was a matter of passionate discussion. Jim Riddle, chair of the National

Organic Standards Board said "[t]here is now an opportunity for inclusive and thoughtful changes with all stakeholders and those concerned. The problem is that there is a potential for a divisive situation and it doesn't need to be this way. We must use this opportunity to find solutions

that work for organic farmers, processors, certifiers, inspectors and consumers."

## A Divisive Situation?

Public interest, consumer and producer groups were concerned to learn that the Organic Trade Association (OTA) and several large organic food processors and manufacturers were committed to amending OFPA. Part of their motive was a conviction that haste was necessary, or their substantial investments in organic brands would be jeopardized. And, since some of the ingredients and practices they've been following were declared illegal by *Harvey*, they have a point!

Your co-op was involved in these discussions, through our National Cooperative Grocers Association. Unfortunately, the OTA and big company participants held that amending OFPA was the only possible solution, and didn't engage in serious discussion of approaches limited to rulemaking and regulations, although the *Harvey* decision requires the USDA to engage in rulemaking. Drafts were circulated and a Petition for Rulemaking was



submitted in June.

Rumors flew about an OTA-written amendment to OFPA. Matters came to a head in September, and (according to the National Campaign for Sustainable Agriculture's Organic Committee — as posted on the Organic Consumers Association's web pages):

*"Working Group members obtained the proposed OFPA change language from several Senate aides [not the OTA]. The Group then worked fast in reviewing the proposed OFPA amendment, and developing an alternative proposal that would actually strengthen OFPA, as opposed to weakening it. [You can see the "rider" proposal and an analysis at [http://www.ncga.coop/news\\_announce.html](http://www.ncga.coop/news_announce.html)]*

*"At a meeting on Thursday evening, September 15, the Working Group proposed a compromise. While OTA attendees suggested we were 98% in agreement, all compromise was rejected on Monday, September 19, and the OTA's amendment, as originally written, was sent to the Ag[ricultural] Appropriations Committee."*

Several of the negotiators with OTA had connections to food co-ops, in addition to Robynn Shrader (once of Sacramento Natural Foods Co-op, but now with the National Cooperative Grocers Association); they urged co-ops to consider whether to take the fight public. After some quick consultation, many of us put out action alerts to our

members and shoppers. Also very effective was the Organic Consumers Association, which used its web pages and e-mail network. And the calls started rolling into Senators' offices.

### Results of Lobbying Seen

Perhaps as a result of this grassroots pressure, no Senator stepped forward to sponsor the OTA's "rider." A different "rider," asking the USDA to study the *Harvey* decision and report back to Congress was inserted instead, as a placeholder for any language that is agreed upon in the Conference Committee that reconciles the House and Senate versions of the Agriculture Appropriations bill, H.R. 2744.

Who will agree on new language? Literally, the Senators appointed to the Conference Committee. These are Senators Bennett (UT); Cochran (MS); Specter (PA); Bond (MO); McConnell (KY); Burns (MT); Craig (ID); Brownback (KS); Stevens (AK); Kohl (WI); Harkin (IA); Dorgan (ND); Feinstein (CA); Durbin (IL); Johnson (SD); Landrieu (LA); and Byrd (WV). There are a few good friends of organic agriculture in this group. What we're told, though, is that they're hoping that the organic industry — all of it — will come to a compromise position that the Conference Committee can adopt.

Remember that there are different views about what's best for organic agriculture and consumers. Respected

nutrition educator Goldie Caughlin works for Puget Consumers Co-op in Seattle, and serves on the National Organic Standards Board; she's comfortable with the OTA approach. But you can find more information about the defects to this approach at the web sites of Center for Food Safety ([centerforfoodsafety.org](http://centerforfoodsafety.org)), Organic Consumers Association ([organicconsumers.org](http://organicconsumers.org)), Consumers Union ([Eco-Labels.org](http://Eco-Labels.org)), and Beyond Pesticides ([beyondpesticides.org](http://beyondpesticides.org)).

The most important thing preventing the gutting of all organic standards — both those invalidated by the *Harvey* decision, and those not — is an active and engaged consumer base. The "chicken feed rider" showed that Congress will treat this as just another Federal program until they start hearing from consumers. When they hear our members and shoppers shouting loud and clear, the majority are quite willing to listen. ☺

**Fair  
Food  
Matters** 

### Gardener Needed!

Part-time position for 6,000 sq. ft. children's non-profit educational garden. Grant-funded position for approximately 20 hours per week during the 2006 growing season. Opportunity now for minimal hours to begin planting for early start next season. Coordinate on design with Education Supervisor and Garden Coordinator garden. Farmers Market revenue a major consideration. Experienced and interested individuals reply to [lisa@lisathorne.us](mailto:lisa@lisathorne.us) or call 269.720.3790.

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# News from the Board *by Hether Frayer*

It's hard to believe that an entire year has gone by since the board started wading into Policy Governance. It has been an interesting year getting our feet wet as we interpreted and monitored our new policies to make sure that PFC is moving in the right direction. The board has certainly grown and developed throughout this process. We're in up to our necks now; we have monitored every aspect of our governance process, as well as board-general manager linkage, which has to do with how and what the board delegates to the General Manager. Chris has monitored his progress on the Executive Limitations policies, which are guidelines to keep the organization running prudently and in alignment with the law. There are still quite a few questions about how to operate effectively using the Policy Governance model, but we've come a long way in understanding what is important. Our main focus is on our Ends policies, which are comprised of our mission, values, vision and goals (strategic priorities).

Here's where you (the fine member/owners of the PFC) come into the picture. In order for us to dive all the way in, we need a little nudge. We are asking that members come to discuss our Ends policies (below) and let the board know how we're doing in regards to our Ends. This will be the focus of our next two board meetings, and we are really counting on member/owners to join the fun and give input. Self-evaluation can only partially immerse us, so please help us take the plunge by making time to engage in these important conversations.

The December meeting (which will actually be held on January 3) will be devoted to E.1 Values and E.2 Mission. January 24 will be the time to discuss E.3 Strategic Priorities.

These meetings are also a great opportunity for member/owners who are interested in running for the board to come and experience a board meeting. Every year three board members'

terms are up, so there are three spots to fill. If you are an enthusiastic PFC member interested in being involved in the outward visioning and strategic leadership, please consider running for the board. I would be happy to email

you a copy of the Board Job Description, and copies are also available at the co-op. Also, feel free to call, email, or come to a board meeting with any questions. Statements need to be turned in to Chris by February 15. ☺

## ENDS POLICIES

### POLICY TITLE: E Global Ends Policy — VISION

*We envision the People's Food Co-op as a leading partner in a sustainable, local economic model — one based on respect for community and the resources of the planet — helping to create a vibrant community as an exemplary employer; an accessible resource for the best possible food; and a resource for nutritional and environmental education and advocacy.*

### POLICY TITLE: E.1 VALUES

E.1.1 Our cooperative is and will be member-owned.

E.1.2 We support and follow the International Cooperative Alliance Statement of Cooperative Identity. *(The PFC board of director interpretations of the principles are written in italics.)*

Definition: A cooperative is an autonomous association of persons united voluntarily to meet their common economic, social, and cultural needs and aspirations through a jointly owned and democratically controlled enterprise.

Values: Cooperatives are based on the values of self-help, self-responsibility, democracy, equality, equity, and solidarity. In the tradition of their founders, cooperative members believe in the ethical values of honesty, openness, social responsibility, and caring for others.

Principles: The cooperative principles are guidelines by which cooperatives put their values into practice.

- Open membership without coercion (*a policy of complete inclusion*)
- Democratic member control (*every member has a voice in the decision-making process*)
- Member economic participation (*members are economic partners in the cooperative*)
- Autonomy and Independence (*the co-op is a member-owned operation, independent of outside interests*)
- Education advocacy and information (*the co-op is a resource for promoting nutritional awareness and environmental responsibility*)
- Cooperation among cooperatives
- Concern for community (*we believe in bettering our local community through economic, environmental and social participation*)

### POLICY TITLE: E.2 MISSION

*Kalamazoo People's Food Co-op is a consumer cooperative offering product choices that emphasize natural and organic items while promoting nutritional awareness and environmental responsibility.*

### POLICY TITLE: E.3 STRATEGIC PRIORITIES

- E.3.1 Provide members and shoppers with exceptional value
- E.3.2 Expand membership
- E.3.3 Increase membership and community participation
- E.3.4 Continue a sustainable level of financial growth
- E.3.5 Be a leader in our community through education and outreach
- E.3.6 Be a great work place

# We Victory Gardeners

by Lee Arboreal, PFC member

Even the smallest kitchen garden conserves fuel, water and cash while affording its steward the most perishable of nutrients and flavors. Mid-twentieth-century Victory Gardens freed up food for the war effort, ours can end the excuse for new wars over remote and ever scarce resources. Our homegrown mess 'o greens is a tasty, quiet assertion of solidarity with gardeners everywhere.

When we prioritize crops for limited space let's consider what the edible plant part does for the *plant*. Seeds are very guarded bundles of energy that store best. Roots and tubers are contracted and tough storage tissues with long-lived nutrients. Fruits are set to delight us and

other animals into distributing and fertilizing their seeds so their delicate aromas should be enjoyed soon after picking. Even shorter lived are the qualities of leaves. Solar panels of our ecosphere, thin converters of energy ... most animals eat these directly off the plant. Thus, my garden would include: salad greens, culinary/medicinal herbs, cooking greens, soft fruits, (toms, peeps, cukes, zukes) hard-skinned fruits/soft roots (radish, winter squash). If you stop at this short list and let organic farms do the rest, your Victory Garden will return the most good for your effort.

So this fall vital garden site work and prep can be done. The south side

of any vertical surface (house, fence, parked car) can be a warm microsite providing 10+ hours of full sun. Plan for vine fruits in these sites and consider trellising up the vertical to optimize space ("the car's holding cukes so we gotta bike!"). Greens need at least 8 hours full sun but should be in a cool site (possibly the east side of the house) that can be protected to extend harvest into the winter. Most culinary herbs like a site with gravelly, well-drained soil. The fill dirt put close to the foundation of a house is often the perfect spot, placing the aromatic herbs where they may also deter malingering house pests. Your garden does not have to be a "patch." Distributed around the yard, our "gardenitos" should exploit microsites suited to diverse crops.

Yet this fall you can prepare the ground by spreading decayed organic matter like old leaves, grass clippings or kitchen scraps on your sites. Cover this generously with weed-seedless mulch like leaves, grass clippings or non-glossy cardboard and don't let it blow away! A sodded site is prepared better if the sod is inverted prior to the above action by cutting it out in chunks and flipping it over. 🍄

*Lee, Laurie and Iris Arboreal grow on Eaters' Guild Farm.*



## Kalamazoo Student Cooperative

by Michael Gregor, KSC coordinator

There's something missing in Kalamazoo. We have budding neighborhoods of poor college kids and overpriced housing. We have our networks of progressive activists and 34,000 college students at our fingertips. So what do we not have? A public student-housing co-op.

That's where the Kalamazoo Student Cooperative comes in. We're a new group taking the initiative to establish a housing co-op, modeled

after successful campus co-ops around the country, including our friends in East Lansing and Ann Arbor.

We're still in the midst of the planning process, but we aim to open our first house in the fall of 2006, focused on serving students and built with room to grow. Our group is committed to democratic member control, advancing the cause of higher education by providing affordable housing for students, acting as a model for ecologically sustainable living, and community serv-

ice that works toward social justice.

As we are incorporating and looking for our first house, we need your help! If you have relevant experience in the law, real estate, or nonprofit development and are willing to share your knowledge, please contact us at [ksc@riseup.net](mailto:ksc@riseup.net).

To kickoff the New Year, we're holding a benefit concert in January. Details on this and the many other ways you can help out are at our website at <http://ksc.revolt.org>. 🍄



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## The Adventure Centre



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[Adventurecentre.org](http://Adventurecentre.org)

## PFC & Community Events Calendar

### **Tuesday, January 3**

PFC Board Meeting • 7pm • at the store • open to the public

### **Tuesday, January 24**

PFC Board Meeting • 7pm • at the store • open to the public

### **Wednesday, February 15**

Statements of board candidacy due to PFC

### **Tuesday, February 28**

PFC Board Meeting • 7pm • at the store • open to the public

### **Sunday, March 19**

Annual Meeting & Board Elections • time and place TBA



And at anytime, check out our website: [www.peoplesfoodco-op.org](http://www.peoplesfoodco-op.org)

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