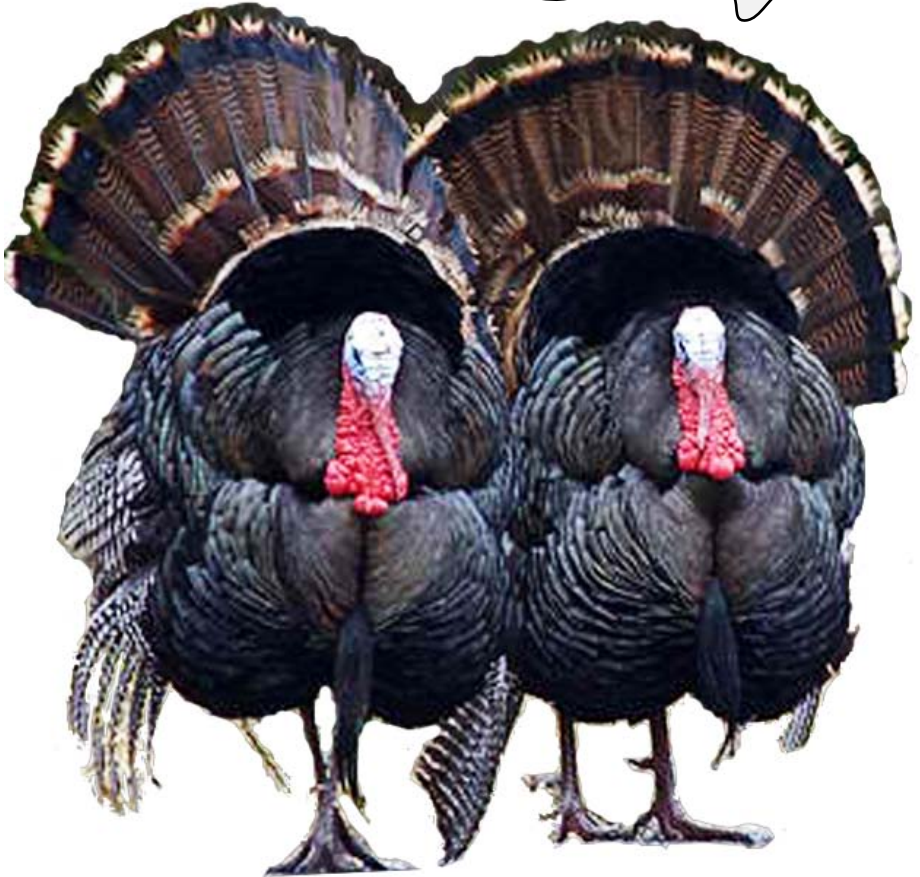


The Plainfield Co-op

Winter 2013–2014

I applied for amnesty this year, what about you?

I'm going to hide in the Co-op attic—they'll never look for me there!



Let's Talk Turkey

Hours: 7 days a week 9AM–8PM

Phone: 454-8579 **Website:** www.PlainfieldCoop.com

Management Collective



Dawn Fancher
 Dorothy Wallace
 Jeannine DeWald
 Jessi Robinson
 Karen Starr
 Margie Yoder
 Mike Peabody
 Nancy Ellen
 Stephen Bosserman

Regular Staff

Allison Castile
 Amy Lee
 Jill Frink
 Kathleen Hayes
 Kristin Brosky
 Petra Gates

Substitutes

Anji Murphy Chris Jackson
 Chris Jackson Kate Darakjy

Co-op Board Members

Gail Falk, President 802-777-0528
 Bob Fancher, Treasurer 860-993-4595
 bfancher@hollerithdesign.com
 Scott Harris, scott.harris@goddard.edu
 Joseph Gainza 454-8550
 Sue Chickering 229-6232
 Art Chickering, 223-0762,
 jodawnc@gmail.com
 Adrian Allison, 454-1167,
 grnmtmedicinals@yahoo.com

Committee Contacts

Building: Mike Russell
 mikerusselle@gmail.com
 Newsletter: Glenda Bissex (454-7895)
 Equity Committee: Bob Fancher,
 Joseph Gainza, Scott Harris, Mike Peabody

Art on page 15 by E. Randall

Newsletter Advertising Specifications

RATES		
Page Size	Single Insertion	4 Insertions (prepaid) 20% discount
Full Page	\$75	\$240
Half Page	\$50	\$160
Quarter Page	\$25	\$80

Copy Deadlines:

February 5 for the Spring Issue

Send check made out to **Plainfield Co-op** when your copy is submitted
 Ad copy and payment should be submitted to:

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Fresh Organic Pies

Horse Drawn Rides

Firewood For Sale

Massage Therapy

About This Newsletter



"Talking turkey," is not only a seasonal reference; it means getting down to brass tacks, talking about the basics. The annual meet-

ing at the end of October was a big turkey talk. For those of you who didn't make it, you can read here Joseph Gainza's discussion of equity, a main focus of the meeting; the solid financial report by new Board treasurer Bob Fancher; Mike Peabody's review of store operations for the year, and Chris Jackson's report on changes in the Board.

To talk a little turkey about the newsletter: we need YOU. Since Alan Taplow resigned from our committee,

we need someone who can handle advertising, help with mailing paper copies, and bring some new ideas to our congenial quarterly meetings. Not an onerous job. If interested, contact any member of the committee listed below.

We also appreciate your feedback, letters, and art work. Deadline for the spring issue is February 5, 2014. Do you have a drawing, photo or other artwork you'd like to see on our cover? Or little sketches suggestive of spring time to decorate our pages? Let us know by January 5. Send to glenda@bissex.net.

Glenda Bissex, co-ordinator (454-7895)
Sarah Albert, design and layout (476-0526)
Joseph Gainza, board liaison and editing (522-2376)

Karen Starr, staff liaison and writer (232-4646)

Debra Stoleroff, editing and recipes (476-3154) ♦

LittleWood Farm
Plainfield, Vt.
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Retail Greenhouse Sale -
Wholesale Produce



Annual Meeting Report *by Chris Jackson*

Another Co-op annual meeting has come and gone. As usual it was a lively affair with plenty of good conversation. Probably the main agenda item for the meeting was equity. The membership approved equity at last year's meeting. This year the board and others helped answer some of the many questions about what this change will mean to the membership.

Other items were a lengthy but entertaining report from Mike Peabody representing the Management Collective (printed in this newsletter) and board treasurer Bob Fancher's presentation on the financial situation of the Co-op (also printed here). I think everyone there would agree that his presentation showed some real positive trends.

It was also a time for board elections. Paul Angell is working abroad, so he has left a vacancy. Gail Falk's seat term was up, but chose to run again. With my term up, I chose to step down. Earlier in the year, Les Snow left for personal reasons. Bob Fancher took Les's place and was unanimously elected by the membership. Gail as well had no problem being reelected. Art

Chickering was nominated and elected to fill another seat. A bylaw change was approved earlier in the meeting stating that the board would have no less than five and no more than seven members, thus relieving the need to have to find another nominee.

Aside from the formalities, other issues were brought up in open periods of the meeting. One member brought up her concerns about the smart meter.

Recognition went to past board members who got the equity ball rolling over the years, and to Les Snow for his valuable service to the board. Special thanks goes to Jamie Spector who did an outstanding job facilitating.

Minutes from the meeting are posted on the website.

At the follow up board meeting, Gail Falk was elected president. Also, Adrienne Allison chose to join the board and was unanimously appointed by the other members.

This is my last article as board president. Thank you for reading. ♦



The Many Benefits of Equity

by Joseph Gainza

On January 1, 2014 the Plainfield Co-op will complete its transition to an equity shares model of owner membership, a process begun when members voted at the 2008 annual meeting to direct the board to make the change.

It has been a long road, much had to be done and put in place before we could proceed. As with any new system, there will likely be bumps in the road in implementing it (think Obamacare). That is why the Equity Committee of the Board (Bob, Scott and Joseph, with Mike representing the Management Collective) has agreed to continue to monitor the operation of the system over the next year. If you have questions, complaints or suggestions, please contact one of us.

So what does equity do that makes all the work worth it? How will the Co-op be better now that we will be owner/members?

The main benefit to the Co-op is, of course, the money received from equity shares. Unlike the membership dues we have been paying, this money is not taxable and so the Co-op has more money available to invest in infrastructure and/or member services. And, unlike loans, there is no interest to pay on this money. Additionally, having a large equity reserve will make it easier for the Co-op to borrow in capital markets if that should become necessary. So equity is beneficial to the Co-op in tangible ways. But what about owner/members? How do we personally benefit?

Under Equity, the more we shop at the Co-op, the larger the potential end-of-year dividend we will receive when the Co-op makes a profit, as we have been doing for the last few years. Presently, the member dues is paid and that is the end; we do not see any benefit except for the 1% member discount – which will be eliminated under equity. No matter how much we purchased at the Co-op, under the system of dues, we received the 1%. Under equity our purchases add up to larger dividends, which may well total more than 1% of purchases.

So equity results in yearly dividends based on the profit for that year, the amount we purchase, and the percent of the profit the board sets aside for needed repairs, infrastructure additions, bringing staff closer to a livable wage, and/or increased member services.

Improvements in wages, enabling the excellent staff we have to stay, in infrastructure and member services, directly benefit all of us who work and/or shop at the Co-op. They may also attract more people to join the Co-op and/or shop there. This can provide a positive feedback loop, with an improving social and shopping experience for all.

A successful alternative economic model, where community, health, local agriculture, and environmental consciousness are enhanced is a win/win for everyone. ♦

Annual Financial Report *by Bob Fancher, Treasurer*

The overall financial health of the Co-op is good and shows signs of continued growth for 2013 and beyond. The sales and profit numbers show positive trends and our key financial indicators are also on target. The Management Collective continues to make improvements and this is reflected in the numbers.

A look at the historical sales for the Co-op (Figure 1) shows a steady and healthy growth for the last five years. The sales for 2013 are estimated to continue that trend. The 2013 estimate is based on the first nine months of the year and predicts that this will be a record setting year. (Sales and profit amounts have been adjusted for inflation.)

Profits for the last five years (Figure 2) have also shown overall growth. While the profit growth has not been as steady as sales growth, 2012 and 2013 yielded year-to-year growth. Also, 2012 and 2013 profits exceed our target of 2% of sales.

Two key financial indicators are also on target. The Current Ratio, which is a measure of our ability to pay bills, was 1.3 at the end of September. Our target is 1.3 or greater. Even though the Current Ratio is within the target range, it is on the edge of the range. As a result, we have had some instances where our suppliers are not paid in a timely manner. This issue has been addressed by the Management Collective and we are seeing improvement.

Another financial indicator is the Debt-to-Equity Ratio. This number helps us to determine if we are borrowing too much money. Our target for this ratio is 1.5 or lower. At the end of September, we were at 0.8, which reflects a very good debt level.

In summary, the Co-op continues to grow its sales and profits. Our financial indicators are within target. And, we have solid, responsible financial management by the Management Collective. It all adds up to a bright outlook for the remainder of 2013 and into 2014. ♦





Sales

Adjusted for inflation, in 2012 dollars

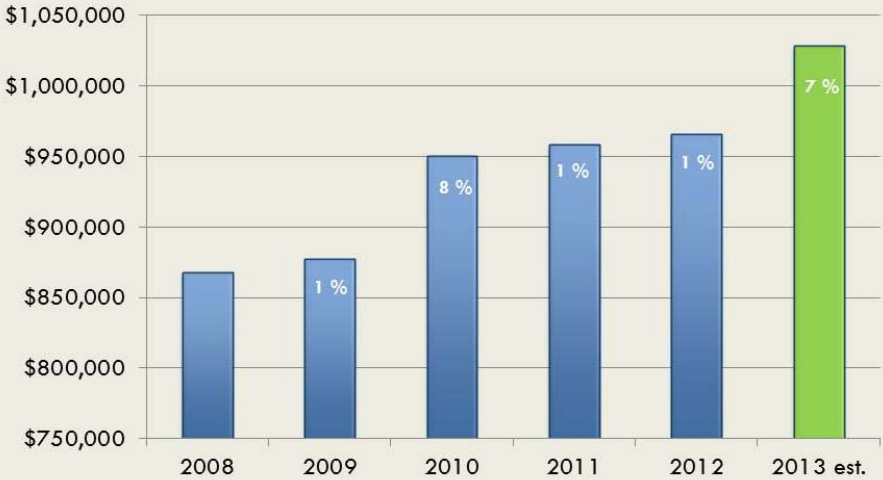


Figure 1



Net Income

Adjusted for inflation, in 2012 dollars

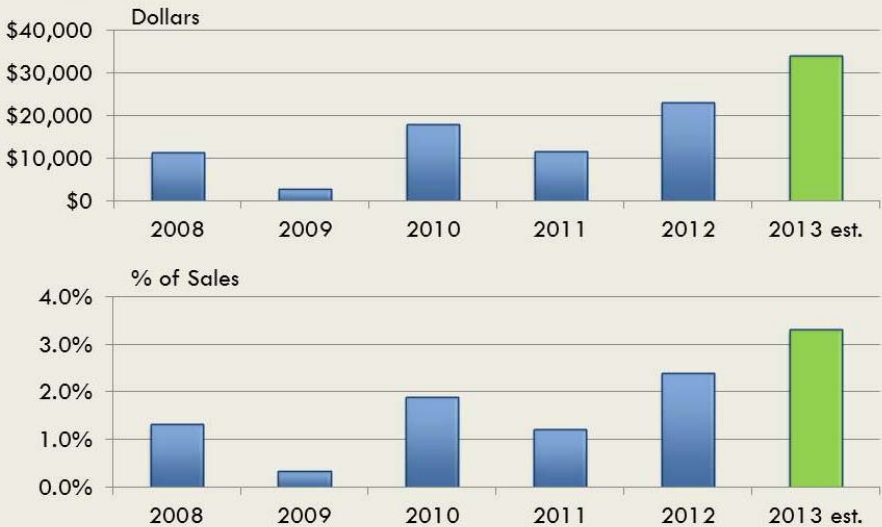


Figure 2

Introducing New Board Members



Art Chickering

Jo and I, with our children Alan, Susan, Peri, and Nancy, were members of the Co-op when it first started in 1972. We helped with “breakdowns,” cutting up large rounds of cheese, dividing up nuts, raisins, and other orders, while we slapped the kids' hands as they reached for morsels. We left our home at the dead end of what became Chickering Rd. in 1977 and returned in 1996. We have long identified with Co-op values and their associated political and social activism.

Until recently I have been heavily involved in domestic and international professional

commitments. Now I am free to get more involved locally and appreciate the opportunity to contribute whatever I can to this long. ♦

Adrienne Allison

Greetings Plainfield Co-op Members, Staff and Board,

I am Adrienne Allison and have just joined the Co-op Board. Thank you for the opportunity to share in the active creation of such a dynamic and vital part of this community. I am excited to get involved and bring many years of business experience to this role. Some people may be familiar with the local herb shops I have owned over thirteen years, the most recent being Green Mountain

Medicinals in Montpelier. I have gained an in-depth understanding of the cooperative model being one of the founding members of the Tulsi Tea Room Collective. Back in 2001 I was the grocery buyer at the St. Johnsbury Co-op.

Presently I am a preschool teacher, Shiatsu (Acupressure) Masseur, and an Herbalist. A favorite past time is growing food, medicinal herbs, and flowers. As the season comes to a close, the time is ripe for jumping on the Co-op Board and fostering the continued success of the Plainfield Co-op. ♦



Talking Herbs

by Dorothy Wallace

The herb, spice, and tea department (HS&T) has seen a definite uptick in sales since the spring. A big factor may be the presence of the new herb cabinet built by Doni Cain. This truly custom-made cabinet was made to hold exactly the number of herbs the Co-op carries and to tuck nicely in the corner next to the cooler. It also seems made to order for customers and staffers who have offered many comments about how much easier it is to find and reach items. Thank you, Doni! And thank you electrician John Draper for making this a bright corner.

Even with great overall sales, some items just don't move. That's why a survey was taken to help decide what items to discontinue and what might be added. Thanks to all of you who participated! The results will soon be seen with the addition of new items and the absence of others. Remember, members can special order many herbs we don't carry or larger quantities (one pound or more) of ones we do carry. Because many HS&Ts are only ordered every month or two, it is best to plan ahead.

A wonderful new addition to HS&T are herbs grown by folks in the Ahki-kawa Earth Hope Project, "...a therapeutic community based farm program where individuals with developmental/physical challenges have an opportunity to share their talents, inspirations, dreams and unique abilities..." They are located at Bee's Dance Medicinal Herb Farm in Hyde Park, where many of the medi-

nal herbs the Co-op carries are grown. Come in and check out their vibrant green parsley, basil, oregano and Kapoor Tulsi (the latter will arrive soon). It's cooking season—come in and explore your Co-op's great selection.

Homemade Mustard

(Makes about 2 cups)

- ¼ cup brown mustard seeds
- ¼ cup yellow mustard seeds (only yellow seeds for a milder taste)
- ½ cup apple cider vinegar
- ½ cup water
- 1 teaspoon honey
- 1 teaspoon turmeric powder
- 1 teaspoon salt

Put mustard seeds, vinegar, and water in a glass bowl. Cover and let sit for about 48 hours.

Pour the mixture into a blender or food processor. Add the remaining ingredients and blend into a paste.

Refrigerate (lasts about 6 months). ♦



Thankful Turkey Talk: Management Report

by Mike Peabody

I'm happy to present the Plainfield Co-op's 2013 Management Report. I think the password of the year is "communication" and it seems like it's been almost non-stop since last Annual Meeting, though "gratitude" is the tone of this year's report.

A quick rundown on the staff changes, this year: Aaron James and Dawn Rose Kearn left us this past summer. We miss them but we are happy they are pursuing their goals in other ways. Mike Peabody started as Collective Coordinator last winter, picking up much of the office work from Dawn Fancher, who stayed on as Finance Coordinator and shelf-stocker. Steve Bosserman joined the Management Collective last November and has been your Produce Manager ever since. The summer saw several new employees as well as one "boomeranger", Jill Frink,

who returned after about year, and now opens on Sunday mornings. We picked up two new staffers, Allison Castile, who works weekend evenings, and Amy Lee, who works several shifts throughout the week. Monica Bettis joined the sub list just before September. We're trying to get better about nametags but it's not yet ingrained in our behavior.

In big picture news, the Co-op reached its highest sales ever at the end of September 2013. It is now all but assured that we will reach and surpass the million-dollar mark for this business by the end of the year. There are still challenges to our cash flow stemming from payroll overages back in January, when we were just learning how to use the point-of-sale and many shifts were "double-booked" so that staff could learn to use the system without the store having to sacrifice necessary work like cleaning and shelf-stocking. Credit card fees are now at over \$1000 per month. Member count is now well over 500. We're all very excited to see growth like this, though it can be a bit intimidating, too. It's like bringing a bowl of pasta to a potluck and seeing another hundred people more than you cooked for, all of them ready to tuck into your dish. Just the same, the Management Collective (MC) wishes to express its thankful-



continued on next page

Report, *continued from previous page*

ness for the members and customers of this store, who, at the registers, have probably seen more change in their Co-op than they have in years, and they have borne the shift with remarkable grace and willingness.

On the off-chance you might have missed it, the Co-op now comes outfitted with a relatively state-of-the-art Point-of-Sale system which is, believe me, a marked improvement over its predecessors. We keep better tabs on inventory, don't lose track of member addresses, fix errors in the sales record, and eliminate some of our paper consumption. And being able to know what is sold, how it sold, who sold it, and how much it sold for is invaluable. Just to show off a bit, I can, for example, tell you that in that in the last eight months we sold:

- 6126 of Nga's spring rolls, sesame cakes, and other goodies
- Nearly two and a half tons of bananas
- 1751 Whizzo bagels
- Over 3000 avocados
- 913.16 pounds of organic rolled oats
- Over 1500 ears of local corn
- 1313 cartons of local eggs (for a total of 15,756 individual eggs)
- More than half a ton of Maple Lane organic ground beef
- 1000 pounds of Robin Taylor's cantaloupes

Plus, in order to do adequate dividends on equity investments, we have to track member sales (AKA, "patronage"). This system should hold us until our next big sales milestone, which is a ways off,

yet. By the way, if anyone wants an old cash register, call on the Co-op. As of this writing, we still have them.

In many ways, 2013 has seen a greater unity between the Co-op's Board of Directors and the Management Collective, as a result of years of finding common ground and crafting a language unto the relationship itself. Reporting, which is how the MC relays its achievements to the Board and keeps directors apprised of goings-on in the business, has become a more efficient process, as a result. Members are welcome and encouraged to attend meetings, to see firsthand the way that their Board and the people who manage their Co-op talk and make decisions. It's quite illuminating. The MC would like to thank not only the Board, as it stands, but all Board members who have been with us for the haul and have helped the Co-op get as far as it has, year after year after year.

Within the next month, we will have a new sign on Main Street. As it turns out, the old sign was put up when there was no zoning and what are now the town lots were, at one time, private property. When zoning passed and the land went to the municipality, it left our little sign "marooned" on public property. We began planning for a new sign almost two years ago, when we noticed the condition of the current structure had deteriorated to a critical point. If we wanted to do more than just slather new paint over the rotting particle boards of the old sign, we would need the right permitting, which, as it turned out, was more difficult since the sign's size and location were out of compliance with

continued on next page

Report, *continued from previous page*

zoning, by default. We all finally came to an agreement and settled on a new, more durable sign, one which uses our new Co-op logo (the one with the food-tree) and makes the structure, itself, wholly legitimized for all purposes. We would like to thank the Town of Plainfield, the Plainfield Volunteer Fire Department, and Sign Design for all of their help and patience during this process. When you see the new sign, make sure you let them all know how much it means to you to see your Co-op get the love and attention it deserves.

Following an accident in 2012, where Collective Manager Dorothy Wallace fell on an ice patch between the store and the Town Offices, the insurance company insisted that, because we only had a “right of use”, backed up by some ancient and questionable language on the deed, it would not be easy to see how the Co-op might (or might not) have been responsible. To put it simply, the walls of the building literally delineate our property lines on the two sides by the parking area, making it at least a minor impingement to have a garden out front or a wheelchair ramp by the door. Really, if we wanted to do serious maintenance work on the building’s exterior, it could be a mess. Nor can we be sure no one will ever again be hurt near the Co-op or on one of its easements, despite our efforts. So, we called in a surveyor and a real estate attorney, who confirmed our suspicions and suggested going to the town with a proposal for getting a more formalized picture of our property. The town has agreed to our terms and, with hope, before winter, we should have a final, accurate survey

which will, once and for all, help the Co-op understand and utilize its physical footprint and its rights-of-way. Again, please thank the Town of Plainfield for help with this matter.

The number of events at the Community Center seems to be at an all-time high. A decision was made to revise the rental agreement to specify the rules of the space to be better prepared for the variety of renters who do use it and those who have yet to use it. Refinishing the floors at some future date was also decided. In other news, we said “good-bye” to the Community Center Committee. We will continue to have art shows upstairs, curated by Alexis Smith, but the need for a committee to manage rentals seems to have come and gone. We are thankful for the work the committee has done for the space and the Co-op through the years. We still encourage both members and the public to use the space for meetings, parties, concerts, and other fun events.

The plan has been to make 2013 the year that the Co-op started putting its vision into effect. We have made critical progress in having longstanding issues with cash flow, property, operations, and governance resolved, and we still have some weeks to spare. With time, we hope to see a Co-op which still serves its community ably and happily, but with the added bonus of financial security for the long term. ♦



Recipes from Debra Stoleroff

Moroccan Stew

Debra Stoleroff via Moosewood

I've been cooking Moroccan Stew for so long, it feels like my own recipe, but I know I originally got it from one of the older Moosewood cookbooks. I don't bother measuring the ingredients anymore but, for those who like exact amounts, I copied it (for the most part) from the book (*New Recipes from Moosewood*, by the Moosewood Collective, Ten Speed Press, 1987). It is one of my favorite winter recipes. It can be served over couscous, pita bread or on its own.

Ingredients:

- ½ cup olive oil
- 3 cups chopped onions
- 2 (or more) garlic cloves (minced)
- 1 tsp. cumin
- 1 tsp. turmeric
- 1 tsp. cinnamon
- ¼ (or more) tsp. cayenne
- ½ tsp. paprika
- 1 cup carrots (sliced)
- 4 cups sweet potatoes or butternut squash (cubed)
- 3 cups eggplant (cubed)
- 1 green pepper (sliced)
- 4 cups zucchini or summer squash (sliced)
- 2 large tomatoes (chopped)
- 1½ cups cooked garbanzo beans (reserve liquid)
- pinch saffron
- ¾ cup dried currants or raisins
- ¼ cup fresh parsley

In a stew pot, heat the olive oil and saute the onions and garlic. Add the spices and stir.

Add the vegetables in the order given above. Saute for a few minutes after each vegetable is added.

Stir in the garbanzo beans, the saffron and currants or raisins. If the stew is dry, add the liquid from the garbanzo beans, tomato juice or water.

Cover and let stew (simmer) until all the vegetables are tender.

Mix in the parsley just before serving.

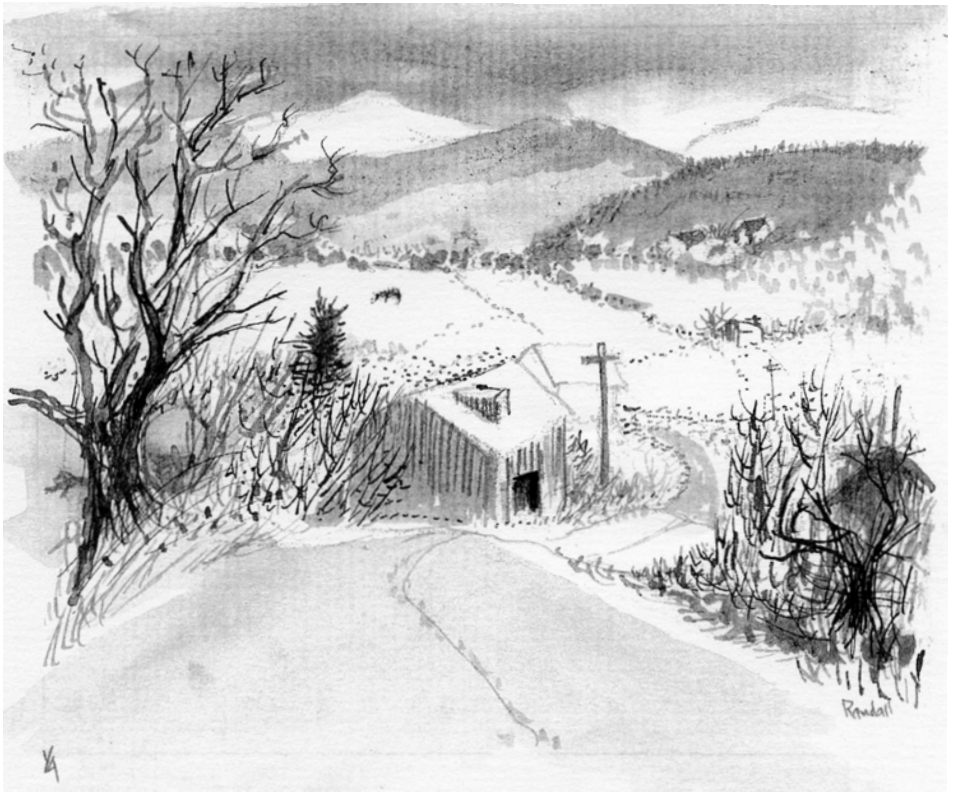
Talking Cheese

by Mike Peabody

Earlier this summer, I took over Cheese responsibilities from Dawn Rose. Most notable of the changes I've made has been reintroducing Cabot Creamery products, including their Monterey Jack and American slices, based on some demand I've heard from the last year or so since they came off the shelves. The hormone debate rages and, while I grasp the controversy, the fact remains that our community generally likes Cabot cheeses and counts on the Co-op to provide them. At the same time, I've been adding more (and more affordable) local cheeses, like the Maplebrook mozzarella balls, as well as the occasional "boutique" items from Lazy Lady and Champlain Valley Creamery. But mostly I'm looking to get and keep some staple

cheeses on the shelf, such as provolone, havarti, and gouda, instead of rotating specials, as stability is a priority for my own style of buying. These are things people expect when they shop for cheeses, now that imports are so standardized throughout the industry. I know I hate not finding what I need when I need it and I can't imagine people feel differently, even about cheese. We have an excellent distributor, International Provisions, with a wide range of products and I hope people are enjoying the "new" cheese department. I want everyone to know I love feedback and product suggestions. Please don't hesitate to talk to me in the store or leave a note. ♦





Art credit: E. Randall

Co-op Pricing: Weigh In, Please!

by Mike Peabody

The board goals for the Co-op don't establish price-consciousness as a top-level concern. That isn't to say buyers don't take it seriously, since the business will fail if people are unable to shop with us. But there isn't much else making it a priority instead of a necessity. If affordability is really a vision for the Co-op by the membership, and not just healthy food and local economy, that should be a part of the members' dialogue with the Board. One of the real perks of cooperatives is that you, the member, can make it one of the aims of your organization to honor that concern. Why vote with your dollars when you can actually vote and affect some change? And chatting up staff is fun but most people you meet on the register aren't making buying decisions, anyway. Talk to your Board. Tell them you want your co-op to take how it addresses access to the food it offers as seriously as the food, itself, if that is what you want.

John Wires Memorials

Donations in memory of John Wires, both outright and in return for books from his library and other personal effects, totaled \$208.

The staff discussed how to use this money, and we all agree it would be pretty lame to just use to pay for lights or wages. We were thinking of using it to buy a projector for the Community Center, since that was a place of such comfort for him. Also, it would enable us to present films, some for entertainment and some educational, on a more regular basis. It was our understanding that he believed in lifelong learning and this seems to be a good way to commemorate his ideal. We considered using the money for a small library but we thought it would be too much maintenance and prone to misuse or "permanent long-term loan." A projector is comparatively easy to secure and remains a useful tool for the community at-large.

– *Mike Peabody*

To celebrate John's 70th birthday, many friends from this community created a quilt for him. The quilt will be displayed in the lobby of the Community Center as an exemplary community project to inspire us as well as to remember John. A list of all those who contributed squares to the quilt, along with information about John's life, will be included in the display.

– *Glenda Bissex*

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Recipes from Debra Stoleroff

Turkey Casserole

At our newsletter meeting we were talking about turkey leftovers. We were delighted when Karen Starr said she had a yummy turkey casserole recipe. Here it is. Thanks, Karen!

Ingredients:

3 eggs	1 can condensed cream of mushroom soup
1C sour cream	½ tsp dehydrated onion (or 1 tsp fresh)
½ C + 3 T all purpose flour	dash pepper
½ tsp salt	1 C cubed turkey
1½ C shredded cheddar	1 can of vegetables (mixed, peas, corn, green beans or fresh)

Filling:

Combine following ingredients and cook for five minutes. Set aside.

1 can condensed cream of mushroom soup
½ tsp dehydrated onion
3 T flour
dash pepper
1 can of vegetables (mixed, peas, corn, or green beans)
½ C shredded cheddar
1 C cubed Turkey

Second part:

Separate 3 eggs. Whip the whites until foamy & set aside. In a separate bowl combine:

3 egg yolks
1 cup of sour cream
½ C all purpose flour
½ tsp salt

Fold egg whites into this mixture. Pour half of this into a greased casserole big enough to hold all recipe ingredients.

Sprinkle on ¼ cup of Cheddar.

Bake for 10 minutes in oven @375°.

Remove from oven. Add filling to the casserole and top with the remaining mixture. Sprinkle with remaining cheddar. Bake for another 20–25 minutes.

What Do Our Members Want? - The 2013 Customer Survey -

compiled by Sue Chickering & Gail Falk

A co-operative is guided by its members, but how do we know what our members want? With more than 550 members, we have many individual voices. How do we make sense of all the individual voices to chart a direction for our Co-op? One important way is our member survey.

Last summer the survey went out electronically to all members, and a copy was inserted in *The World in Plainfield* and nearby communities. There were also copies in the store. Nearly 20 per cent of the membership completed a survey. This is by no means everybody, but a respectable rate of return for a consumer survey.

People who responded shop with varying frequency at the Co-op:

- Daily 7%
- 3x week 10%

- 2x week 15%
- 1x week 25%
- 3x month 8%
- 1x month or less 11%

(24% did not respond to this question)

Shoppers ranked the following as the most important to them individually when they are choosing what to buy:

1. Healthy choices
2. Price
3. GMO free
4. Organic

These four factors were rated as more important than Fair Trade: Locally produced, Bulk, Ready to Eat, Taste/flavor.

Thirty-four per cent (34%) of respondents said they would like a more streamlined process for bulk ordering.

continued on next page



There were very high rates of satisfaction with the operations of the store. The following areas were all rated with high satisfaction:

- Customer service
- Cleanliness
- Hours of operations
- Checkout accuracy
- Friendliness
- Helpfulness
- Quality of products

There was lower satisfaction with product selection and price.

The survey asked people to tell what would attract them or their neighbors to shop more at the Co-op. There was a rich variety of answers, but the most frequently mentioned factors were as follows (in order of most often mentioned):

- **Lower prices.** In particular want lower prices for staples such as o.j. and peanut butter.
- **More variety/product** selection. (This was most often cited as a rea-

son people shop at Hunger Mountain Co-op instead of Plainfield.)

- **Better location.** Comments such as hard to find, not on my way home, parking.
- **Larger physical space.** Shoppers would like a roomier, cleaner, store with more storefront.
- More locally-produced items.
- Deli counter and/or more prepared foods.
- **Consistency.** (Don't be out of basics such as milk, bread, eggs, chicken.)

Finally, we asked what members see as the priorities for future development. Here are the top-ranked priorities, in order of ranking:

1. Livable wage for employees
2. Change of location
3. Reducing costs
4. Increasing membership
5. Expansion
6. Accessibility
7. Partnerships with other co-ops ♦

PLAINFIELD COMMUNITY CENTER



Space available for your:

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\$9/hr. for Co-op Members, \$15/hr. for Non-Members

Events: \$35 for Members, \$50 for Non-Members

Scheduling Book at Co-op Register

More Information? Call Mike Peabody 454-8579

Using the Community Center benefits The Plainfield Co-op