



Summer 2014

Volume 4, Issue 3

Nothing like a fine wine

Wine updates on pages 2 and 6.

The Dirty Dozen?

What is this about? Turn to page 5.

Board meetings!

Board meetings are open to all members. Ten minutes is set aside at the beginning of each meeting for comments and suggestions.

The Board meets at 6 p.m. on the second Thursday of every month at the Rosemont Retirement Center at 215 Killion Rd SE, Yelm, Wa 98597.

Volunteer on the Grapevine

The Grapevine is currently looking for volunteers to work as reporters and photographers.

Be Part of the Grapevine

- Want to advertise with us?
- Have an idea for an article?
- Suggestions or comments?
 - Let us know!

Email: grapevine@yelmcoop.com

The value of food security

Kate Morgan

Co-Store Manager

Market forces can be difficult to predict even during the best of times. In today's global environment food prices, in particular, are subject to a variety of influences. What we're dealing with now involves a real confluence of forces. We have had crazy weather in many of our food hubs, as well as diseases that have attacked a number of staple

foods. And let's not forget about the unrest in some of the major food exporting countries in the world. Of course there are plenty of other countries looking to take up the slack, but there are some supplies that we may not find alternative sources for. In these cases we're likely to see price increases.

There is a lot that goes into pricing before it trickles down to the consumer. Suppliers and stores will often buffer

prices internally, keeping their prices down despite any increases that they incur. Therefore, it can take a while before consumers experience a price increase. For this reason, consumers will only see price hikes if the issues causing the increase persist.

The U.S. is currently battling a significant drought, with 30 percent of the country expe-

See Security, page 2

Yelm Cooperative officially a non-profit organization

On June 2, the Board received a letter from the IRS stating that the Yelm Cooperative (YC) is now officially a Federal 501(c)3 non-profit organization, classified as a public charity. The classification applies to the entire Yelm Cooperative organization including the Yelm Food Co-op (YFC), the Yelm Farmers Market (FM) and the Community Food Education Program (CFEP). Additionally, the classification is retroactive to November 30, 2012, the date the application was submitted. For the Board, this is great news because achieving this has been a long held focus. Beginning in 2011, it has taken 3 years to achieve.

One of the primary benefits for the Yelm Cooperative is potential access to money that would otherwise have not been available. To date, the YC has operated entirely from member dues and YFC store profits. This has limited the number of things that the YC could do toward achieving its mission. However, there is significant money available in both the public and private sector for 501(c)3 non-profit organizations with similar missions to ours. We are already active at applying for a federal grant for the Farmers Market and another for the Yelm Food Co-op. If successful, we will be able to

greatly improve the services to the community that both these programs give.

The 501(c)3 status also makes donations to local projects like the Gift of Gobble tax deductible. Because of the retroactive date of the status, donations from 2013 qualify too. The Board hopes that the new status will also help with local sponsorship for the Yelm Farmers Market.

Keep your eye out for the many great changes coming to the Yelm Cooperative as we move forward in to the future. The Board cannot thank everyone who has made this possible enough.

Wine Cellar of Yelm

Wines From Around the World

In 2012, a decision was made by the Yelm Food Co-op management and the Yelm Cooperative Board of Directors to develop an expanded wine department of the Yelm Food Co-op. In October, we found and contracted with Anne Marsh to be the manager of that department.

Since that time, Anne has assumed full responsibility for the development of the department, the wine selection, the choices of distributors, the build out to its present state and the marketing and advertising of what we named "The Wine Cellar of Yelm".

In addition, Anne has developed the weekly wine tastings and the monthly wine classes, both of which have been great successes.

Although The Wine Cellar of Yelm is a department of the Yelm Food Co-op, Anne has taken it on as if it was her own shop and the results speak for themselves. She has built a unique place to buy carefully selected wines not available in the greater Yelm area. This was exactly the vision embarked upon back in 2011 when the first wines were brought into the original store location and really brought to fruition through Anne's dedication to making this "the best little wine shop in town!"

WINE TASTINGS AT THE STORE

"Taste often. Drink what you like." — Anne

*Join Anne in the
Wine Cellar.*

*It's fun. It's casual. It's tasty
and no one ever left sorry that
they visited.*

Security From page 1

riencing drought conditions. As of mid May, there are 7 states under severe drought. Most of them have areas of extreme drought as well. In addition, California and Oklahoma both have areas of exceptional drought which is the highest classification there is. Many of these states are agricultural centers and their crops and livestock are being affected.

California alone supplies nearly half of the fruits and vegetables grown in the United States. For California, 2013 was the driest year on record and 2014 is currently on track to break that record. So far this year, nearly half a million acres have been left unplanted. Farmers have been strategizing with an eye on keeping the prices of high visibility crops down. They do this by diverting water to crops that consumers are likely to notice immediately such as almonds, lettuce, broccoli etc, at the expense of less visible crops such as alfalfa or corn. They have also resorted to pulling ground water out of aquifers. Unfortu-

nately, these are only short term solutions as the aquifers may not refill again easily. In some cases, the aquifers have even started to collapse. When an aquifer collapses it may never be able to hold its original capacity again. Also, price increases in feed crops, such as alfalfa, could affect dairy, meat, and egg prices. California is basically holding out and hoping that a shift will come, hoping that these solutions will be short term. If that is not the case and the drought continues into 2015, they may be faced with some significant long term obstacles.

Meanwhile, persistent drought from previous years, followed by this year's incredibly cold winter, has forced many livestock owners to thin their herds. The U.S. cattle herd is currently the smallest it's been since 1952. In comparison, the population of the U.S. has doubled since then. Throw in other factors, such as increased world wide demand for beef, and you have prices projected to raise ap-

proximately 6 percent for 2014, leaving us with beef prices at an all time high.

At the same time, the pork industry is battling a crippling disease. According to the USDA, the Porcine Epidemic Diarrhea Virus (PEDv) is not a threat to humans or food safety. However, it is extremely deadly for baby pigs. PEDv, which appeared in the U.S. over a year ago, causes severe diarrhea. Baby pigs younger than three weeks old don't have the immune system to withstand it. So far the U.S. has lost millions of pigs, and hog prices are now also at an all time high. There are still many unknowns about the disease. Work is being done on a vaccine, but the end is not currently in sight.

All of this pressure on the meat industry has affected the price of chicken as well. Consumers looking for better priced meat have caused an increased demand which in turn has forced the price up.

Other diseases causing world wide food impacts include: Citrus Greening- which we discussed in a previous Grapevine addition, Panama Disease- which is a fungus

attacking Banana plants, and Coffee Rust- which has now reached threatening levels for the coffee industry.

We just experienced a perfect example of what can happen with a disease that impacts supply when the price of limes recently skyrocketed. Citrus greening caused a smaller than normal lime crop in Mexico which bumped up the price of limes. To compound matters, drug cartels got involved, hijacking the now valuable lime trucks and extorting growers for "fees," pushing the price of limes to record highs. Prices have since begun to come down now that other areas in the world are feeding into the supply chain.

This all goes to show how important supporting and growing a vibrant community of local farmers is. In the long run, the more food security that we have, the less affected we are by fluctuations in the market. Food security is all about independence and when you have a community with a strong local backbone, you have a community that can easily ride out even the worst of storms.

Is it taxable or not?

Nutritional vs. Supplement

It can be frustrating to wade through the tax laws. Many of our customers are confused by the fact that some “Nutritional/Supplemental” items are taxable and some are not. Hopefully the information below, which comes from the Washington State Revenue Department, will help clarify this for you.

Sales Tax Changes for Dietary Supplements

SB 5783 (Chapter 168, Laws of 2003)

Effective January 1, 2004, Washington adopted food definitions based on the national Streamlined Sales and Use Tax Agreement. The changes significantly affected the application of retail sales tax to food products.

Under the new law, “food and food ingredients” are exempt from retail sales tax unless they fall within the definition of “dietary supplements.” **This notice discusses the definition of “dietary supplements.”** “Bakeries,” soft drinks,” [Editors note: the “soft drinks” tax was repealed in 2010 by Initiative 1107] and “prepared foods” are discussed in separate notices

“Dietary Supplements” are subject to retail sales tax unless dispensed to patients, pursuant to a prescription.

Dietary supplements include any product, other than tobacco, that is intended to supplement the diet and that meets **all three** of the following criteria:

It is required to be labeled as a dietary supplement with a “Supplement Facts”

box as required under 21 Code of Federal Regulation (CFR) Sec. 101.36, and

It contains a vitamin, mineral, herb or other botanical, amino acid, a dietary substance taken to supplement the diet by increasing the total dietary intake, or a concentrate, metabolite, constituent, extract, or combination of the aforementioned ingredients, **and**

It is intended for ingestion in tablet, capsule, powder, soft gel, gelcap, liquid form, or is otherwise not represented as conventional food or for use as the sole component of a meal or diet.

Products labeled with both a “Supplement Facts” box and a “Nutrition Facts” box are **not** dietary supplements. Such products are “food and food ingredients” and are exempt from retail sales tax unless they are taxable as a “soft drink” [Editors note: the “soft drinks” tax was repealed in 2010 by Initiative 1107] or “prepared food.”

The Department of Revenue is in the process of amending WAC 458-20-244. Persons selling food products should refer to this administrative rule.

http://dor.wa.gov/docs/pubs/specialnotices/2004/sn_04_dietarysupplements.pdf

So when you are looking at the item and it says either ‘Dietary Aid’ (usually on the front) and/or it has a ‘Supplemental’ information box on the back **it is** Taxable and subsequently does not qualify for the SNAP program, also known as EBT.

If it has a Nutritional box on the back of the product it is *not* taxable and does qualify for SNAP.

Taxable

Supplement Facts		
Serving Size 1 Tablet		
	Amount Per Serving	% Daily Value
Vitamin A (as retinyl acetate and 50% as beta-carotene)	5000 IU	100%
Vitamin C (as ascorbic acid)	60 mg	100%
Vitamin D (as cholecalciferol)	400 IU	100%
Vitamin E (as dl-alpha tocopheryl acetate)	30 IU	100%
Thiamin (as thiamin mononitrate)	15 mg	100%
Riboflavin	17 mg	100%
Niacin (as niacinamide)	20 mg	100%
Vitamin B ₆ (as pyridoxine hydrochloride)	2.0 mg	100%
Folate (as folic acid)	400 mcg	100%
Vitamin B ₁₂ (as cyanocobalamin)	6 mcg	100%
Biotin	30 mcg	10%
Pantothenic Acid (as calcium pantothenate)	10 mg	100%

Other ingredients: Gelatin, lactose, magnesium stearate, microcrystalline cellulose, FD&C Yellow No. 6, propylene glycol, propylparaben, and sodium benzoate.

Non-Taxable

Nutrition Facts	
Serving Size 1/2 cup (115g)	
Servings Per Container About 4	
Amount Per Serving	
Calories 250	Calories from Fat 130
% Daily Value*	
Total Fat 14g	22%
Saturated Fat 9g	45%
Cholesterol 55mg	18%
Sodium 75mg	3%
Total Carbohydrate 26g	9%
Dietary Fiber 0g	0%
Sugars 26g	
Protein 4g	
Vitamin A 10%	Vitamin C 0%
Calcium 10%	Iron 0%

* Percent Daily Values are based on a 2,000 calorie diet.

Working Computers

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New and Used Laptop and Desktops

Prompt Repair Service
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On Site Services

Lessons

Local References Available

General Manager's Report

Barnaby Ulrich Rintz
General Manager

The growing season gives us all an opportunity to appreciate the value of local foods. There are many different kinds of ways that value can be added to a product. Domestic, fair trade, local, organic, gluten free, or non-GMO sourced goods all tend to be more expensive than similar wares that are produced without these standards. If more than one of the above practices applies to a product, then the cost of the consumable often increases even more. Of course, most of our shoppers would probably prefer to have as many of these options as possible. Unfortunately, this can result in prices that are inhibitive. Since many customers have a limited budget, shoppers need to determine which values are the most important to them when they make purchases.

Yelm Food Cooperative will always prioritize local products. The definition of local has changed a lot since I grew up. Back then, 'local' was about a 20 mile radius. These days, local can include an entire state or even a whole region. Yelm Food Cooperative aspires to market more goods from the Yelm, Rainier, and adjacent townships. But when it comes to

produce, most of the farms around here are located in Rochester, Olympia, and Pierce County. For bulk and packaged groceries, there also seems to be very little available to us that is produced in our immediate vicinity. We will continue to work with all of the vendors in this area in order to provide shelf space for products that are made here. In order to ensure that local foods are more accessible to our customers, we apply a lower profit margin on these goods. We truly aspire to use our resources in order to better develop small scale production in our community.

When it comes to other kinds of value added modes of production, we will also continue to prioritize wares that are domestic, fair trade, organic, gluten free, and non-GMO. Domestic supplies remain subject to the whims of the FDA, but at least they have standards that they are legally required to follow. The same cannot be said of raw materials that come from countries like China. Fair trade signifies better wages for workers overseas. Nonetheless, wages in the US are generally much better than any 'fair trade' pay. Organic foods help protect our environment, but the dividend diminishes if the product gets shipped across the

pond.

Gluten free (GF) products are a must for a store like ours, and we have several hundred items to choose from. Many of the ingredients in GF foods are very expensive – like almonds and coconuts. And although the quality of GF products has improved significantly over the years, some of the GF lines still have flavor and texture qualities that are off-putting.

The one area that does not favor domestic sources involves non-GMO products. The reality is that nearly all domestic supplies of foodstuffs with GMO varieties have some degree of contamination. Certainly, there is a very low tolerance for GMO presence in product that is certified non-GMO. But this can still be a problem for individuals who are hypersensitive to these strains.

We hope to have a full scale product line that has both ethical standards and customer support. This always poses a major challenge. Something that is exceptional on all levels often ends up costing too much for most people to afford. Other items have excellent standards, but do not appeal to our shoppers. Of course, if it were easy to balance all of these issues, then everybody would be doing it.

The challenges that face a small grocery store like Yelm Food Cooperative reflect the struggles that the greater community faces. Acreage committed to farming in the South Puget Sound area continues to dwindle. Moreover, the consolidation of production into a few massive multinational corporations compromises small business development. The opportunity for the community to work in concert with local producers is still very much alive regardless of the current situation. It remains a great privilege to participate on behalf of the community in order to better serve our needs.



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Layout Design Daniel Wyman
Grapevine Logo Christina Maggio

Be part of The Grapevine!

The Grapevine has several volunteer opportunities available. Additionally, we accept advertisements, articles, and recipe submissions from all Yelm Co-op members. The Grapevine reserves the right to reject any submission and to edit all submissions for

content and length if necessary. We appreciate your comments and suggestions.

Contact us by email at grapevine@yelmcoop.com

The EWG “Dirty Dozen”

by Jutta Dewell

Each year, the Environmental Working Group (EWG), publishes 2 lists of fruits and veggies and the degree to which they contain pesticides. Those with the most pesticide residue are the on the “**Dirty Dozen Plus**” and those with the least are on the “**Clean Fifteen**”.

The EWG calls themselves “the nation’s most effective environmental advocacy organization.” Their mission is “to conduct original, game-changing research that inspires people, businesses, and governments to take action to protect human health and the environment.” With the help of readers – and with the help of hundreds of organizations with whom they partner – they hope to create “a healthier and cleaner environment for the next generation and beyond.”

The EWG also publishes a list of the foods most likely to contain GMO products and ones that contain endocrine disrupters for which there is another “Dirty Dozen”.

Let’s return, however, to the fruits and vegetables that are on the two lists mentioned above. As always, there is both good news and bad news. We’ll start with the bad. Some 65 percent of the thousands of produce samples that are analyzed by the U.S. Department of Agriculture test positive for pesticide residues. Here are the worst offenders:

Apples have the dubious distinction of leading the “Dirty Dozen Plus” list for the forth year in a row - followed closely by strawberries. Even though potatoes are at the end of the list, they contain more pesticides per weight than any of the others, according to the EWG.

The reasons for eating organic fruits and vegetables keep getting clearer and clearer! At the very least, we should shop for food from farms and farmers that we know and trust, regardless of whether they carry the *USDA Organic* label.

The Yelm Food Co-op

only sells produce that is certified organic by the USDA or is from a local farm. We make sure to vet all of our local suppliers for quality, in spite of whether or not they are certified “Organic.” The USDA uses a standardized numbering system for all produce that has a 5-digit PLU # on a small label on the product. If it is organic, this number starts with a “9”. Check your labels before you buy.

Now for the good news! Avocados are at the top of the **Clean Fifteen** list, followed closely by sweet corn and pineapples. Although they are at the bottom of this list, Sweet Potatoes are way cleaner than their Russet and Yukon Gold cousins.

Keep in mind that the clean list applies to conventionally grown produce. Therefore, these items have the least pesticides as they measure them; it doesn’t mean that they have no pesticides. The only way to truly guarantee pesticide-free food

is to grow it yourself, without pesticides of course ☺, or to know your farmer. Only buy from farmers who grow pesticide-free food themselves.

If you choose wisely from these two lists, or stay with organic, you can eat very well and be assured that you are consuming as few unwanted additives as is possible.

Check out the EWG website, www.ewg.org. They have a wealth of information on many of the things that impact our lives on a daily basis.



“Clean Fifteen”

Avocados
Sweet Corn
Pineapples
Cabbage
Sweet peas – frozen
Onions
Asparagus
Mangoes
Papayas
Kiwi
Eggplant
Grapefruit
Cantaloupe
Cauliflower
Sweet Potatoes

“Dirty Dozen”

Apple
Strawberries
Grapes
Celery
Peaches
Spinach
Sweet Bell Peppers
Imported Nectarines
Cucumbers
Cherry Tomatoes
Imported Snap Peas
Potatoes



Save When You Buy in Bulk

Did you know? As one of the benefits of being a member of the Yelm Cooperative you can save big bucks when you make bulk purchases through the Yelm Food Co-op's Buy Club. Anything that we have in the store, and thousands of things that we don't stock, can be ordered through one of our suppliers.

Order forms are available at the Food Co-op, or on our website, yelmfood.coop. Buy in Bulk and Save!

Vegan Corner

Eleanor and Lee

Hey vegans, give yourselves a pat on the back for saving the planet and improving the world with your life choice. Your plant-based diet is shielding the whole planet from unnatural disasters, sparing animals from slaughter and the cruelty involved in factory farming and cutting back on your chances of contracting certain life threatening diseases such as diabetes, colon cancer and heart disease.

Vegan lifestyle clears the air. You can smell a factory farm from miles away - literally. The stench is intolerable and it's not just an unpleasant smell--this form of air pollution is a major problem. You probably know that cows release a lot of methane and nitrous oxide in their manure. These emissions are largely connected to climate change.

A report by the UN concluded that animal agriculture is a larger contributor to greenhouse gas than all forms of transportation. Deforestation is a major issue - when rainforests are cleared to create livestock pastures, carbon is released in to the air and the erosion from felling trees is devastating.

Tip - buy local, plant based food to cut back on the distance it has to travel from farm to plate. Better still; grow your own veggies in this green and wonderful Washington State. Try hemp milk and nut milks and rice milk as an alternative to cow's milk - delicious and much healthier than cow's milk - cow's milk is only meant for calves. All available at your Yelm Food Co-op. Go vegan for a day a week or a day a month - every little helps the planet and change is good.

Three New Reasons to Visit Yelm Co-op

(Plus one Great Reason to Work There)

by Heidi Smith

Question: Where in Yelm can you simultaneously get nutritional advice from a licensed expert, entertain your children and peruse everything from cookbooks to non-fiction accounts of genetically modified organisms (GMOs)? It sounds like a naturopathic wellness center or day care for sustainable living, but the answer is The Yelm Food Co-operative. Recent changes in day to day operations have made visits to the store more family-friendly, professional and informative.

"This is an important aspect of continuing the charitable and educational kinds of programs we have, in line with our belief systems and our new status as a non-profit organization," says manager Barnaby Ulrich Rintz. Ultimately, the goal is to, "become a hub for locally produced products that have standards in terms of how they're produced," he continues. "Our ambition is to set the standard for the operation of grocery stores in this area, become the favorite grocery store for local consumers, and best exemplify being a representative of the community."

This year, that means several changes have already taken place and more are on their way. On Friday and Saturday afternoons, customers can now consult with a staff expert on naturopathic healing and nutrition. Parents can park their children in Kids' Corner, which provides toys and puzzles. "The main aim is to encourage people with younger children to have more incentive to shop here, to make it a better experience for them," explains Barnaby. For grown-ups, a new book section will soon be making its debut, which will include "books related to what's important to us: cookbooks, books that discuss certain issues such as GMOs, gluten free, and the like."

In the short term, "Probably the biggest goal is to improve our equipment so that we can better serve customers," says Barnaby. "The big project is to have a new produce display chiller or cooler so that we can merchandise product better and we can keep it better."

Meanwhile, the staff have been getting an in-depth training in all of the financial aspects of the running the store. "The first thing we have to do is be wise on **our money, to know** where it's going, how we're using it, where we're successful with it and where we're struggling," says Barnaby. The goal is "to get them more invested in the operation and also to get them more involved in the process of executing on various projects. If we have a new expenditure it needs to be proposed



FREE NUTRITIONAL CONSULTATIONS AT YFC!

Many of our shoppers may know Diana. She has worked at the store for a few months stocking and cashiering. Diana is a Naturopathic Doctor who has generously offered to consult customers about natural ways to heal and sustain their bodies. She will be available on Fridays and Saturdays from 2pm until 7pm for a few weeks. Diana is skilled at suggesting both nutritional supplements and whole foods that can help you overcome or resist a number of different ailments.

Please stop by and take advantage of her training while we have her. We hope that she will continue to lend consulting advice to customers once a week when fall comes around, but there are no guarantees

Life is Too Sweet to Drink Ordinary Wine

Here's what's new in the shop.

Organic Wines

Montinore Pinot Noir

From Oregon. **\$20.99.** A perfect Oregon Pinot Noir. Lovely fruit and spice, perfect body and balance.

Chateau Canorgue

From France. **\$19.99.** A stunning red Rhone wine. This one from the Chateau where the movie "A Good Year" was filmed.

Tavel Roc-Epine Rosé

From France. **\$12.39.** Refreshingly full bodied and dry. Hints of rose petal and strawberry follow through on the palate. This wine is delicious.

Unique Reds

Cellar Cat Red

From Columbia Valley WA. **\$15.99.** A medium bodied and full flavored red. Smooth and balanced.

Ladera Cabernet Sauvignon

From Napa Valley CA. **\$52.99.** A big wine with powerful tannins yet smooth and balanced. Full flavored with polished tannins. We featured this one at the 3/27 tasting class.

Did you ever play "Store" as a kid?

If you did, your YELM FOOD CO-OP offers you the chance to do it for real!

If you would like to be part of a big dream and want to help people change to a healthier lifestyle, work with great motivated people, gain some valuable experience and earn some cool benefits, come into the store and pick up a working member application form or download it from:

<http://yelmfood.coop/working-member-application-form-2/>

If you have ever thought about volunteering for a good cause, this could be it!

We are looking for self-motivated people to support our beautiful store by filling the shelves, cashing out our members and customers, keeping our store clean and many other tasks that need to be done.

We are looking forward to meeting you!

Three New Reasons from page 6

. Then we can review it and decide yes or no or make suggestions, amendments or modifications in order to get everybody on board to accept the direction we're taking." So far, the staff has been enthusiastic about this new approach.

To see these changes in action, visit the Yelm Co-operative any time during the week or on Friday and Saturday for a consultation - and don't forget the kids!

**Local
Licensed
Midwife
Kara Neff
360-888-7430
Free consultation**

Working-Members Needed

The following positions need to be filled by working-members and qualify for discounts and other fabulous benefits.

Cashiers Strong communication and customer service skills, initiative, understanding of the Co-op structure, and ability to multi-task. This position requires a strong knowledge of basic math functions, calculators, and computers or experience with Point of Sale systems.

Stockers Self-motivated, customer service skills, and the ability to lift up to 25 lbs. Will work the floor as needed under direction of the shift lead or manager.

Price Comparison Shopper Self motivated person who will conduct weekly price comparisons of YFC products with local Yelm and Olympia markets.

Graphic artist Experienced in computer graphics required. We need a person to create flyers, cinema ads, e-mail ads and announcements. This is sporadic but critical work and typically needs short turn around.

Event planner Must have above-average communication and organizational skills. Be able to multitask, think outside the box, and troubleshoot problems. The planner must have the ability to work with all types of people and be able to visualize an event not only from start to finish, but also the steps he will take to accomplish it.

Grant Writer During these formative stages of the new Co-op vision the Co-op cannot pay for this work. The position can be reviewed every 90 days as the financial conditions of the organization change. This is a Pro Bono position.

Advertising/Promotion Director Plan and direct advertising policies and programs or produce collateral materials, such as posters, coupons, or giveaways, to create interest in the purchase of co-op store products or any other service for any part of the entire Yelm Cooperative organization. This is a Pro Bono position.

Communications/Public Relations Director He/she will produce and disseminate materials for communicating information about the Co-op and its programs; coordinate the content of the Co-op website/Facebook page and production of the Grapevine; develop and oversee the Co-op's branding and image; represent the Co-op with the media; and maintain an updated photo library and database of contacts. This is a Pro Bono position.



Yelm's Only Natural & Organic Market

Monday - Saturday
9 a.m. - 7 p.m.

Sunday
10 a.m. - 5:30 p.m.

308 Yelm Ave E, Yelm, WA 98597

Phone: 360-400-2210

Fax: 360-400-4021

E-mail: yelmfoodcoop@gmail.com

WWW.YELMFOOD.COOP



More Information

On the web

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