



June/July 2015

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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.

Produce, Beautiful Produce

**Jutta Dewell**

Everybody loves produce! Everyone wants lots of produce! So why don't we always

have everything everyone wants? And more importantly, why don't we have lots of **local** produce?

The answer to that question isn't so easy, but it starts with the fact that there are actually very few really local farmers to supply us. And those that are close may be selling directly from their farms and they don't need a local retail outlet, especially if they have to sell at a lower price than they can direct. Or they need to know a year in

advance what and how much exactly we would buy from them.

The *Puget Sound Fresh* website www.pugetsoundfresh.org lists 23 farms in Thurston County in the category 'vegetable'. Most of them are clustered around Olympia, the rest are in Rochester. Among these 23 farms, 5 of them specialize in berries, 5 in meats and poultry, 3 in fruits and nuts, 1 grows primarily garlic and one is a creamery. That leaves 10 or so that do at least

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Tina Maggio is Beautifying Yelm, One Sign at a Time

Heidi Smith

When you drive by the Yelm Food Co-op, probably the first thing that catches your eye is a sign - a beautifully lettered, colorful, hand-drawn creation advertising produce and wine. That sign and others like it, including the blackboard menu at Garden to Gourmet and posters for Standing Room Only productions at the Triad Theater, all come from one person:

local artist Tina Maggio. Tina regularly volunteers her time and talent at the Co-op.

Although she's been shopping at the store since it opened, she first became a volunteer when the store changed locations. "It wasn't a conscious decision," she explains. "I jumped in because I'd met some really cool people at the former little store. I thought, 'They need help.'"

Her first experience was

painting the inside of the new building. "Carol Franks, Linda Shub and I were up on the scaffolding painting, laughing and having a good time. That's what made it fun - the people I worked with," she says.

That continues to hold true today. Tina also volunteers for the annual Gift of Gobble project, which provides over 100 Thanksgiving meals to families in need. "It's my favorite thing to help with, because it's the

See Signs, page 5

Be Part of the Grapevine

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

Email: yelmfoodcoop@gmail.com

General Manager's Report



Barnaby Urich Rintz
General Manager

For more than a decade, I have worked for, and with, a number of different community-based organizations. Yelm Food Cooperative, for example, is the third grocery cooperative that I have worked for. I also volunteered for a number of different neighborhood groups in Wisconsin. I learned a lot from working with these entities and it has enhanced my perspective of how to build organizations and movements. Recently, I started to read a book called *Community: The Structure of Belonging* by Peter Block. I have not finished reading the book, so this is not a book report. Instead, I was moved by the methods proposed for community building mentioned at the beginning of the book, and I wanted to share one simple concept – positive reinforcement.

We refer to our current political system as a representative democracy. Within that system, we have learned to express ourselves politically by voting for representatives and referenda. Many of us also lobby our reps by contacting them so that they know what our opinions are. In general, however, our political system is based on a 'right and wrong' perspective that has 'winners and losers'. In terms of community settings, however, 'losers' should never factor into the equation. We all belong to

this community and we should all gain from the prosperity that comes out of the community. Of course, external political forces may interfere with how a community develops. Internally, however, we can all strive to make Yelm an uplifting place for all people.

The book *Community* circumvents the concepts of 'right and wrong – winners and losers' by addressing the needs of the community first, and then proposes that solutions can be found within the inherent skills of the people in the community. Peter Block writes that, "The context that restores community is one of possibility, generosity, and gifts, rather than one of problem solving, fear, and retribution." He also proposes that the creation of laws does not necessarily solve any of the challenges that a community faces. Instead, he suggests that 'associational life' – "Groups of people voluntarily coming together to do some good" – and 'possibility thinking' – declaring that something is possible (like adequate shelter for everyone) – are critical in order to make strides toward building a more humane community. I find this method of addressing concerns and building strong relationships to be a refreshing alternative to the 'winner take all' idea that saturates our media and mindsets. Associational life and possibility thinking are concepts that use positive reinforcement as a means to a goal instead of the negative reinforcement of our standard 'winner take all' political structure.

Of course, many people practice these ideas without reading a book or taking a class. Yelm Food Cooperative was largely built by applying associational life and possibility thinking. It took dozens of people to

volunteer countless hours in order to get our Cooperative started. During the whole process, everyone involved certainly believed that having a grocery cooperative in Yelm was possible. So, these concepts are not foreign to many people related to Yelm Food Cooperative, but we hardly ever hear about using positive reinforcement as a strategy to build our community. All too often, we only hear that in order to build our community, the community must sacrifice something else in order to properly develop.

Since we live in a world that regularly uses negative reinforcement at the political and social levels, we will likely find situations where we will stoop down to that level – especially when dealing with institutions that are predicated on negative reinforcement. But we all must keep in mind that the opportunities to use positive reinforcement abound in our communities. We could help people find transportation solutions that supplement the public transit system. We can make sure that new residents to Yelm feel welcomed and secure. We can get large groups of people from this area together just so they meet and know who their neighbors are and what they can offer to help improve our community. And, naturally, we can make Yelm a sustainable food hub.

All of these things can be done without political affiliation. The best part of all is that we know Yelm has a solid community of caring individuals who can make things happen that benefit all of the residents in the area. Yelm Food Cooperative stands as a critical example of how we can do good things by working together in a positive light.

Thanks Kate!

Kate Morgan had worked at Yelm Food Cooperative for over four years, and she was a critical element in our administrative staff. Kate chose to work for a different company starting in the early spring, and her last day was Tuesday, April 28th. She maintained most of our documents for scheduling, product loss, billing, and verifying hours worked by working members. She also helped immensely with proofreading for *The Grapevine*. Kate also demonstrated a passion for the natural foods movement, and she expressed a positive spirit when working with staff members and customers alike.

We all wish her the best with her new endeavors, and we are grateful for having the chance to get to know her better. Thanks goes to Kate for all that she has done for our store, and we hope for nothing but the best for her in the future. Thanks, Kate, and we hope to see you again in the store soon!



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Produce

From page 1

some produce.

So although they are in the area, the issue becomes one of logistics. The farms may have product for us, but many don't have the time or resources to make deliveries. Or the minimum quantities they would require for delivery are too high for us. And since they all sell at their own farms stands and at the Olympia Farmers Market, it isn't usually economical for them to make deliveries as well.

The other option would be for the Co-op to go out to the farms and buy what we need. But this option requires a vehicle with the ability to keep the produce cool and a driver who could make several runs per week. This requires a capital investment that we cannot afford right now.

One other issue in our area is that we have an abundance of local gardeners who raise their own produce so our demand goes down. When the Farmers Market is open, other people may do all of their produce shopping there. So when demand is down, supply is automatically more difficult.

We do carry some local produce from Mari's Farm, Black Hills Organic (only microgreens) and the Nisqually Springs Farm (only corn in season). Mari, for exam-

ple, lets us know twice a week what she has available and we order what we need. Other local growers, commercial farms or home gardeners could do the same thing. We have an application form that they can fill out that includes details of how they grow, how they package their products, and whether or not our staff or customers could visit and inspect their location.

Some of the questions are:

We are interested in your perspective on organic and non-GMO products. What is your relationship to these ideas and the standards behind them? If you are not certified organic, what are your personal standards and how do you apply them?

Do you use pesticides, herbicides, or fungicides, including Roundup, anywhere on your property? If so, how far away is it from your farmed land?

Would you be willing to provide us with a biography and/or other types of marketing materials?

We want all of our customers to know that we are doing all we can to bring you the best products. However, as you can see, there are some limits to what is possible right now.

If you are a local grower and would be interested in supplying the Co-op with your produce, stop by the store any time and ask one of the staff for the application.

Think Differently About Wine

Anne Marsh

The art of tasting wine is a skill, and like any other skill, all it takes is a little practice to become good at it. Often I am asked, "How do you DO that?" Many feel that they can't identify tastes or aromas in wine. This is where I shine. When you taste with me, I'll walk you through it in a few easy steps. With my guidance, your comfort level goes way up. Suddenly, you are genius at tasting wine! And more importantly, you know what you like and you are never disappointed when you get the bottle home. I am often asked, "Am I really smelling that or is it just because you said that?" Yes and yes. We call it "Smemory". Smell plus memory is the power of suggestion which puts the picture in your brain, which then sends the signal to the nose and the mouth. Voila! You taste cinnamon, red raspberries, black currant and a finish of maple. (Look again at the picture.) By the way, Lagrein is wine from Italy. Try Organic Adnovacella Lagrein at \$15.99.

The art of food and wine pairing is my specialty. Most anyone can identify general aromas or check online for what goes best with grilled lamb chops. For instance, a Pinot Noir with aromas of bak-

ing spices, red fruit and a vegetal nuance might be good choice. But I'll get specific with "This one smells of clove, wild raspberries and mushroom." Then I'll point you to the perfect Pinot Noir for rosemary crusted grilled lamb chops. I have 12 distinctly different Pinot Noir wines on hand. Try Apaltagua from Chile at only \$12.99.

"Amazing selection for a small shop. Anne's ability to pair wines and food is awesome! I've impressed some very committed Foodies with her selections." Cheryl

I'm putting my wine tasting and food pairing expertise to work for you at Pizzeria La Gitana. You can taste delicious and expertly crafted food with that "just right" wine to comple-

See Wine, page 6



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 yelmfoodcoop@gmail.com

New Kids' Program Comes to Farmers Market



Good news, parents! Your kids will have a whole new reason to get excited about the Yelm Farmers Market this season. Don't be surprised if they develop a passion for vegetables and start shopping without you. Other side effects may include financial literacy, a sudden interest in gardening and newfound haggling skills.

The source of all this excitement is a program called The Power of Produce, which was originally developed by The Oregon City Farmers Market four years ago. "It was so successful that markets all around the country are now taking it on," says Market Manager Karen Rae. "The idea is to introduce children to vegetables and fruit by having a kids' club at the market."

Children ages 5 to 12 can join the free club, at which point they're given a badge and a small shopping bag. "When they come back every week and register, they get two dollars of market tokens that they get to spend on fruit or vegetables or a plant that grows food," Karen explains. "They get to choose."

Although the original purpose of the club was to empower kids to make healthy food choices, the benefits have proven to be much greater. "They've found that the kids become much more involved in the market," says Karen. "It's no longer just mom and dad going to the market with the kids dragged along behind, it's now their shopping experience as well. They are getting to interact with the farmers directly and try all these new things. Parents are just thrilled with what's happening, because kids are driving the purchase of vegetables and fruit and eating differently."

Another benefit is financial literacy. "The groups who are monitoring the success of the program are seeing kids saving their tokens for several weeks or pooling with their siblings," she says. "They're not spending their money that week, but saving for plants or bigger items. In this day and age I don't know how many kids get to deal with actual currency."

Karen is currently accepting sponsors for the program, which she hopes will run during all 22 Sunday markets. "What other markets have found is that as long as they have enough sponsorship to get off the ground, the community sees the value of the program and no one wants it to stop because it's run out of funding," she says. If you're interested in learning more about sponsorship opportunities, contact Karen Rae at 360-894-1164 or yelfarmersmarket@gmail.com

Sponsorship and donation information is also directly available on the website www.yelfarmersmarket.com

Kids POP Club!
Power of Produce

Grow Healthy and Strong with the
Power Of Produce!

Kids 5-12 join the club and receive:

- 1) Passport to Health
- 2) POP Club shopping bag
- 3) A POP Club Button
- 4) \$2 in wooden tokens EVERY time you come to the market!

Use the tokens to buy fresh fruits, veggies, & food plants

Sundays 10am-3pm
Yelm Farmers Market
at Nisqually Springs Farm
(next to Stewarts meats)
17835 SR 507
Yelm Wa 98587
Starts May 31st



A huge 'Thank You' to our Farmers Market Sponsors



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://yelfood.coop/working-member-application-form-2/>

If you have ever thought about volunteering for the 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!

Olykraut May Have You Rethinking Your Relationship with Sauerkraut

Multiple choice question: Which best describes your feelings about sauerkraut?

- Love it!
- I enjoy it during Oktoberfest, accompanied by a large stein
- I know it's really healthy, but . . . no thanks
- Sauerkraut?

Whatever category you fall into, get ready for a new experience. Olympia-based Olykraut has developed its own line of locally sourced, certified organic sauerkraut with year-round flavors like Spicy Garlic, Smoke & Kale and Eastern European. Additionally, they have seasonal flavors like Curry, Nettle, Sea Greens, and Cumin Jalapeno that are in high demand. "We get a lot of messages wondering when our seasonal flavors are going to be ready," says Marketing and Communications Manager Carley Mattern.

Recently, the company won a 2015 Good Food Award. The winners were chosen from 1,462 entries in a blind taste test by 182 judges. Good Food Awards describes the winners as being at "the forefront of American craft food, making products that are delicious, respectful of the environment,

and connected to communities and cultural traditions." In Mattern's words, Olykraut is "working to grow our local food system, support our local farmers, and increase access to fresh local foods for consumers. We also try to be as environmentally sustainable as we can in our decisions."

That's not surprising, given the company's origins. Sash Sunday, one of the founders, has an MBA in Sustainable Systems and studied Food, Fermentation and Sustainable Agriculture at The Evergreen State College. "Sash wants to get people excited about eating delicious and nutritious fermented foods," says Mattern.

Nutritious is right. Sauerkraut functions as a natural probiotic and is rich in vitamin C, which is why in bygone days sailors, including Captain Cook, took it on long sea voyages to prevent scurvy. With the variety of flavors that Olykraut offers (did we mention Eastern European and Smoke & Kale?), eating healthy just got a little more appetizing.

Olykraut products are available at the Yelm Food Cooperative in the refrigerator near the herbs and teas.

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!

Signs From page 1



same people who started the project and they're still there every year. We make it a fun day," she says. Fun, she adds, is critical for volunteers. "I have to be honest; If it weren't for the people I enjoyed being with, I wouldn't do it. We're giving the time, so we might as well have a good time."

One of her regular volunteer tasks is to create little signs for the produce. Because Tina is Tina, the signs are miniature works of art. "I want them to look beautiful," she says. "It's the same with the sign out front. I want to beautify the city, so people drive by and say, 'Oh, that's pretty.' If it looks nice and makes the business more attractive, why not? I think Yelm could use a little beautifying."

Remarkably, Tina is self-taught. "My dad was an artist and did some lettering," she says. "I used to watch him." In high school, she took a two week class in lettering and was hooked from then on. She got as many books as she could on the subject and learned as

she went. "I was inspired," she says.

Today, it's the people at the Co-op that continue to inspire her. "I can go in almost any day, running in for milk or fruit, and there's always someone I know or haven't seen for a while. It's this little hub, a meeting place which I really like," she says. "I love the atmosphere of the store as it is now - warm and inviting."

If she could change one thing, it would be to increase community involvement, particularly in the area of volunteering. "A lot of the same people are still doing the same things," she says. "It seems like they're still carrying it. It would be cool if there were more new people coming in."

Aside from that, she hopes that awareness continues to grow in Yelm and surrounding areas. "Everybody eats, everybody loves food," she says. "It would be great to see more people who live in the area shopping at the Co-op, rather than just saying, 'Oh, I'll go to Safeway. It's cheaper.' It's about bringing people together over food."

Vegan Corner: Avocado Reuben



Image courtesy of PETA
Eleanor and Lee

With one bite, you can change the way that animals are treated, help the environment, and be healthier! By carefully examining your choices and making informed decisions

about what you put on your plate, you have the opportunity to make a difference at every meal. Cast your vote against cruelty to animals and environmental degradation—and do this while eating food that is better for you than meat-based meals.

Some ways you can change to a vegan lifestyle - a more ethical and compassionate way to think and

live: 1) Stop wearing leather clothes and shoes. There are lots of great vegan clothes out there and there are shoes online and in stores with modern designs you will love

made from tires and other unusual materials. 2) Insist on cruelty-free cosmetics - ones not tested on animals. Testing animals in labs just so our make-up does not sting seems extreme. 3) Drink soy lattes and be kind to cows. The dairy industry and milk production often involves inhumane treatment, and we should not be supporting it. Milk is the perfect food for calves, but not for us! It contributes to allergies, IBS and is full of saturated fat.

Below is a short list of some famous vegans you may know in order to encourage you to try a vegan lifestyle: Bill Clinton, Ellen DeGeneres, Ozzy Osbourne, Mike Tyson, Joaquin Phoenix, Pamela Anderson, and Carrie Underwood.

Here is a very simple delicious vegan sandwich for you to try:

Avocado Reuben

2 slices rye or pumpernickel bread, mustard, Thousand Island dressing, 1/2 avocado, pitted peeled and mashed, 1/4 cup sauerkraut

Spread one slice of bread with some mustard, the other slice with Thousand Island dressing (vegan recipe online, easy to make).

Place the bread slices, dry side down, in a lightly oiled skillet. Top one slice with avocado, and the other with sauerkraut.

Over medium heat, grill the sandwich until lightly browned and hot, about 5 minutes. Put the sandwich halves together and enjoy! Makes one sandwich.

Most of the items mentioned here are available at the YFC except for the clothing.

Be compassionate.

Be a vegan!

Wine

From page 3

ment the meal, elevating your dining experience. I'm available as well for your private gatherings. Whether it be a simple consultation or to pour and present wine at your function, just stop by the shop and talk with me over a taste of wine! You can reach me by e-mail at winecellarofyelm@gmail.com.

Check out the wines I've chosen to pair with the recipes in the article *A Seasonal Eating Lifestyle* written by Debbie Burgan.

Thank you for your votes!

from around the world, is what sets us apart. Here, you can talk with Anne Marsh, "Virtuose de Vin", and taste wine before you buy.

"It's an honor to be voted the best and I'll work hard to live up to the title."

WINE TASTINGS AT THE STORE

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

Join Anne each Saturday from 1-4 p.m. in the Wine Cellar.

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

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A Seasonal Eating Lifestyle - Summer

Debbie Burgan

It is now June and many gardens are starting to bear some cool weather produce like arugula, beets and tops, broccoli, lettuces of any type if planted early (especially if you have a greenhouse), greens, cabbages, and peas, just to name a few. What we won't see yet in yet are many fruits grown locally like apples, pears, peaches, etc. They will begin in late June/July. Berry season is beginning - strawberries followed by raspberries, blueberries, marionberries, and blackberries to name the most common.

If I had started a garden this year (which I didn't due to space), I would have started it last fall with garlic and winter greens to harvest early this year. In February/March, I would plant potatoes, more greens, green onions, arugula, peas and in April, I would put in broccoli starts, brussel sprouts and cabbages. In May I would follow-

up with tomatoes, peppers and direct-sown seed veggies like summer squash, pumpkins, beets, carrots, radishes etc.

Just about now I could be harvesting asparagus, beets, broccoli, cabbage, carrots, greens, kale, lettuce, peas, rhubarb, spinach, strawberries and summer squash, depending on how early I was able to plant. Pair that with some local meats like grass fed ground beef from Heritage Meats or fresh caught seafood from Finest Kind Seafood and you have many choices for any meal. Or just skip the meat. Summertime is when I am most likely to go vegetarian with so many vegetables coming out of my garden.

One thing I like to do with summer vegetables out of the garden is pizza on the grill. Whip up your favorite pizza crust, portion it into your favorite size (6-8" is easy to work with) then oil the grill and the crust. I gather all of my top-



pings before starting. Then when I flip the crust I baste the pizza with olive/garlic oil, add grilled tomato slices previously tossed with olive oil, some prosciutto ribbons and some fresh mozzarella. Or perhaps I would slap on some grilled zucchini, tomatoes, thinly sliced onions and cheese. The toppings are endless and it can be tailored to whatever you pick from the garden. We also sell frozen pizza dough from San Francisco Street Bakery if you do not have time or even want to make your own crust. Just remember to take it out of

the freezer the night before.

Salad greens might include leaf lettuces, baby kale, spinach, mesclun mix, arugula tossed with green onions, dried figs or dates, any nuts and a simple vinaigrette. Vinaigrette dressings might be a simple herb vinaigrette, tangerine vinaigrette, grapefruit vinaigrette or an easy honey mustard dressing. All are simple and quick to make.

Below are a couple of summer salads I made this past week. The only thing out of season for this area may be the watermelons (I cheated).

SUMMER WATERMELON, PEACH AND HEIRLOOM TOMATO SALAD

Recipe adapted by Jen Brown (WSFMA)

INGREDIENTS

3 cups seeded watermelon, in bite-size chunks

1½ cups heirloom tomato, in bite-size chunks (try different colors for visual appeal)

1½ cups peeled, chopped peaches

½ red onion, slivered

Handful each fresh basil and mint chiffonade (sliced in thin ribbons)

¼ cup fresh lime juice

Pinch sea salt

Black pepper

Pinch ground chipotle pepper (optional)

¼ cup olive oil

DIRECTIONS

Combine chopped fruit, onion and herbs in a big bowl. Whisk together lime juice, seasonings and olive oil in a small bowl. Combine with fruit mixture and let sit 10 minutes before serving. Serves 4-6.



Washington State
Farmers Market Association
www.wafarmersmarkets.com

TASTY SUMMER BEET SALAD

Recipe created by Lindsey Thompson (Downtown Walla Walla Farmers Market member)

INGREDIENTS

9 small beets

6 green onions

1 bunch cilantro

2-3 tbs balsamic vinegar

¼ tsp ground pepper

pinch of salt (optional)

2 tbs olive oil

DIRECTIONS

Chop the greens and the little root tail off of the beets and peel them. (If you don't want your hands to take on a lovely pink hue, then grab a pair of gloves before you start working with the beets.) Once the beets are peeled, chop them into roughly one inch cubes and place in a steamer. Steam the beets for 20 to 40 minutes, or until easily pierced with a fork.

In the meantime, slice the green onions into ¼" slices. Roughly chop the cilantro. Place both the green onions and the cilantro into a salad bowl to await the steamed beets.

For the dressing, pour balsamic vinegar into a small bowl or ramekin and add salt and pepper. Whisk in the olive oil. Take a little taste and see if you need to add another tablespoon of balsamic vinegar. You'll know. Set aside.

When the beets are easily pierced with a fork, add them to the salad bowl and toss everything together. Then add the dressing and toss the whole medley a few more times to coat. Serve and devour as politeness allows.



Washington State
Farmers Market Association
www.wafarmersmarkets.com



Wine Pairing Suggestion: Watermelon Salad

With its sweet and tangy fruits, acidic tomato and subtle chipotle spice this salad pairs perfectly with *Cedar Green Cellars Chenin Blanc*. This wine has delicate fruit flavors that hint at white peach with crisp mouthwatering acidity and just a touch of sweetness. \$19.99

In July, you will see fresh corn on the cob and yes, my favorite way is to grill them too! Although I grill all year 'round, I have the most fun during the summer with fresh produce. Don't forget dessert! Strawberries are in season in June followed by raspberries, blueberries and all the other berries grown in the Pacific NW.

So I have given you many ideas to choose from while staying within the spring/summer season of what is available in the Pacific NW (with the exception of watermelons).

Wine Pairing Suggestion: Beet Salad

With the bold flavors of the greens, cilantro and onion nicely balanced by the sweet earthy beets and balsamic this salad pairs perfectly with *Organic Touraine de la Rablais Sauvignon Blanc*. The wine has an intense bouquet of cut grass, nettles and refreshing citrus flavors. \$14.99

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 needed 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

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