

989-772-3221

214 N. Franklin Ave. Mt. Pleasant MI 48858

www.greentree.coop

inside

- 2 GreenTree Staff
The Co-op Scoop
Patronage Rebate Update
- 3 **Musical Chairs**
Co-op Success
Patronage Rebate Party Scheduled
- 4 **Family Fun Festival**
Living in Michigan
Hip-Hooray: Beer, Wine, Cider!
- 5 New Mission Statement
Free Trade, Farming and Immigration
Thank you Brass & Good to Go!
- 6 Organic vs. Sustainable
Organic Turkey
New Logo
MMI
Co-op Success cont.
- 7 **Farm Tour cont.**
Cooking Workshop Info
Wellness Changes
Thank You
Max and Emily's

When Co-ops Succeed

By Elizabeth Archer
Member Services Manager,
Wedge Community Co-op, Minneapolis, MN



Who benefits when co-ops succeed? This is one of the most complex things to explain to people who are new to co-ops. When a cooperative is obviously thriving, some shoppers voice suspicions that it is not a "real co-op," suggesting that co-ops are only "real" when they are badly run or barely making it.

A successful co-op is proof that a community can care for itself by developing a self-sustaining business to provide the goods and services it needs. Co-op success means that an essential part of the local economy reinvests much of its wealth back in to the community.

There is no profit */motive/* in consumer co-ops. There is, or should be, profit. Co-op profit is a measure of performance; it indicates that management and staff control expenses, offer products the members need, and manage the members' money well. Profit is a way for members to know that their business is in competent hands.

In the traditional terminology of co-ops, profit was known as "surplus." The surplus generated by a well-run co-op is a resource for the co-op membership */as a whole/*. A large chunk of the profit is reinvested in the business itself- true in any well-run business- or used to fund new services for the members. Any remainder can be distributed to the members at the end of each fiscal year.

Continued on page 3...

October is Fair Trade and Co-op Awareness Month!



Fair trade is an **organized social movement** that supports and encourages the **empowerment** of developing countries' producers (artisans and farmers) as well as promotes **ecological sustainability**.

The movement advocates the payment of a fair price for goods which in turn offers a fair wage to the workers, growers and artisans who create goods.

"Fair trade makes a **tremendous impact on communities**. Children's school fees are paid; nutritional needs met; health care costs are covered; the poor, especially women, are empowered; the environmental impact of production, sourcing, and transport is mitigated to the fullest extent possible. Such an impact is created, because fair trade approaches development as a holistic process."* **By purchasing fair trade goods you are directly impacting and positively improving the quality of life for those living in developing countries.**

* *from www.fairtradefederation.org*



upcoming

- ◆ **October is Fair Trade Month**
- ◆ Order Your
Graham's Organic Thanksgiving Turkey
- ◆ **Oct. 2, Member Appreciation Day**
- ◆ Oct. 15, Cooking Workshop: Vegan/Vegetarian
- ◆ **Nov. 5, 7-9pm Patronage Rebate Party,**
- ◆ Nov. 6, Member Appreciation Day
- ◆ **Nov. 19 Cooking Workshop: Gluten-Free**

First Annual Local Farm Tour BIG Success!

Erin Swystun, Co-op Owner Marketing and Member Services Manager

The First Annual Local Farm Tour was a great success! As I mingled among some of the 'core Co-ops' (members of the Board of Directors, some of my amazing co-workers, farmers and long-standing Owner-Member supporters) as well as numerous brand new faces, the overall feel of the event was transformative. I felt like I was actually experiencing our business transition and our influential force in this Community! GreenTree really is *growing up and branching out!*

On the morning of August 23, on a Hartzler travel coach, we set out to experience four very different farming experiences. Originally prepared to seat 29, we upgraded to 46. Amazingly, Karyl Hartzler generously upgraded to a 54 person bus, and we maxed it out!

Continued on page 7..

GreenTree Staff



MANAGEMENT/BUYING TEAM:

Sarah Christensen

General Manager

Mary Rozga

Grocery Buyer/ Merchandising
Manager

Angie Pohlman

Storekeeper Team Leader

Erin Swystun

Marketing and
Member Services Manager

Meadow Hunt

Wellness Buyer

Wendell Banks

Bulk and Refrigerated Buyer,
Greenhouse Keeper

Liz Busch

Produce Assistant

STOREKEEPERS:

Bobby Bates

Laura Coffee

Jessica Gibbons

Matt Himmelspach

Ana Lacy

Mari Potter

Welcome to the team, Bobby,
and welcome back Meadow!

We already miss you Spatchy
(Matt) *good luck in Ghana!*

Brenda, come in to the store soon!
Farewell Chris! Thank you for your
passion and dedication!

The Co-op Scoop

From the GreenTree General Manager

I recently read a quote from Alice in Wonderland that said, "if you don't know where you're going, then any road will take you there." My response to that is, "here we are". Our Co-op has been chugging along for the past 38 years, driven by a dynamic community. We've had our ups and downs, our good and bad reputations, our worst rumors and our best kept secrets (mostly referring to our location). And here we are - poised and positioned to be an integral player in our community's food system. We still have our challenges, but more than ever we are prepared for what lies ahead. This is because the staff, the board, and the community are thinking about the future, and making a plan. The staff will spend the next couple of months working on our 2009 business plan. The board has carved out time at their next three meetings to lay out a five year vision for the Co-op, based on Owner-Member input. And the ownership has embraced a transition to a new membership structure that will better position the Co-op to obtain its goals by having the capital to do so.

Typically, summer is a slower time of year for our business. However, this year we were as busy as ever. How is it possible that in a slumping economy our business is growing and thriving like never before? I have a few hunches I'd like to share.

First of all, I think our staff is amazing. Quirky? Yes! Passionate? You bet! And they are committed to GreenTree, its mission, and the community like no other group of people I know. We try really hard to research products from farm to table. We operate with the realization that food is perhaps the one commonality we all share. The more we know about our food system and feel good about being active participants, the more we can celebrate what we do everyday. I am continually grateful to be part of such a caring, compassionate group of people, and I hope that you feel the same.

In times of economic uncertainty, I think people (perhaps more than ever) need to feel a sense of community. For many, the Co-op is a destination, not just for products, but for connection: to food, to farmers, to information, to people. GreenTree is a place you can feel good about because there is transparency in our operations. So much of what we do is based on our belief that we can provide the vehicle for *connecting good food to people*. This is not because it will increase our sales or because local is the new buzz word, but because when we look for food that represents our values it is the obvious, and simple answer.

The biggest change on our horizon is, of course, our transition from our current dues/discount ownership structure to the equity/patronage rebate system. Beginning in November (watch your mail for details) you'll be able to purchase a share in GreenTree at \$30/year for 7 years, or a total of \$210.00. If you invest the \$210.00 in one payment you'll receive a \$25.00 gift card for the co-op. I can't stress enough how excited I am that our Co-op is making this transition. In my opinion, this will position us to be able to both respond to current Owner-Member needs (i.e. requests for a deli and more education) as well as play a larger role in the greater community, reaching more people and supporting more local farmers. I hope that you'll take this opportunity to invest in the Co-op; your support is vital to our success!

So where are we headed exactly? We are growing, and reaching more of the community than ever! Our staff is better trained, and is ready to take on the opportunities for growth that the ownership requests of us. So please, *challenge us*. Tell us what you want to see at your Co-op in the next five years. Demand a deli! Cry out for more outreach! Go Loco for Local food! Pull out your mental map and imagine a Co-op five years from now that you are proud to be a part and then tell us about it. Because whatever it is, whoever you are, it's important for us to know what you want. After all, we are just the vehicle - it is you that is driving!

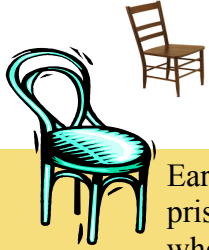
In Cooperation,
Sarah Christensen

Patronage Rebate Update:

As you may know, after a year of research, the board voted back in February to implement a Patronage Rebate system sometime in 2009 and to work out the details in upcoming meetings. That said, during our May meeting we voted to start the Patronage Rebate system effective January 1, 2009 to be in-line with the start of our fiscal year.

The Owner-Member equity investment will be \$30/year over seven years for a total of \$210.

If paid in full the share comes with a \$25 gift card to GreenTree. There will also be an option to pay \$30 over 7 years (\$30 being the same as the current yearly membership fee). Full member-owner privileges (voting, participation in member-owner only sales) will be part of either payment plan so long as payments are current.



Musical Chairs

From Eric Baerren, Co-op Owner and GreenTree Board of Directors Chair



Earlier this summer, Shelly Smith stepped down as the chairman of the GreenTree board. There wasn't anything surprising or controversial about it; it's something she's been talking about doing for about a year. Shelly was the board chairman when I joined the board in October 2006, and she'd been board chairman for awhile before that.

Shelly's tenure as board chairman saw a great number of changes in GreenTree and how the board operates, and any future successes the co-op experiences will be in part as a result of those changes made under her watch. She is owed tremendous thanks for her service to the co-op.

While we're on the topic, it was actually Shelly's mother-in-law who started the series of events that led to my participation on the board. Back in the day, she recommended that the Morning Sun editorial board publish an editorial celebrating GreenTree's long-standing presence in the community. I wrote the editorial, and a couple of days later got a call from the store's former public relations person suggesting that I perhaps offer to serve on the board.

And, here I sit, your new board chair.

Previously, as perhaps makes sense, I served as the board's vice chair, which has the distinction of – according to board policy – everything and nothing at the same time. The vague nature of the job, in fact, was what made it so appealing to me.

My move into the chair position left the vice-chair open, and into that space slid Jennifer Fields. Jennifer has since taken the membership aspects of the vice chair to heart and is currently planning a whole bunch of membership-related things. I tried counting them, but ran out of fingers (I was wearing shoes at the time, which prevented me from using my toes).

Previously, Jennifer served as the board's secretary. That position was filled by – ta-da! – Shelly Smith. And, our story is wrapped up in a nice, neat little package.

Or, it would appear that way, if not for a fourth officer's position on the board – treasurer. Just as Shelly had served for years and years as board chair, the board treasurer was Kate Swier. Our treasurer is now Ryan Doran-Fisher.

Again, Kate is due a great deal of thanks for volunteering her precious time to serve as the board treasurer.



Patronage Rebate Party Scheduled!

The GreenTree Board of Directors would like to extend an open invitation for the celebration:

.....
...Co-op Success by E Archer. *Continued from front page.*

An important cooperative tradition is that no member profits at the expense of any other member or /of the co-op as a whole/. This means that co-ops should not offer member benefits that put them in a risky financial position. The unique way that co-ops handle profit was designed to institutionalize this tradition: the proportional patronage refund means that every member gets back only the profit generated by his or her own purchases.

The concept of the co-op as community wealth can be lost if members regard their co-op merely as a source of immediate savings. Co-ops are at risk when little thought is given to long-term business health. Only healthy co-ops can become major players in the economy, nudging the food industry toward a more service-oriented, environmentally friendly ethic.

It is increasingly important for members to understand that the crucial difference between co-ops and other stores does not lie in the product line, pricing or management style, but the very purpose of the business itself. Co-ops exist to provide service to their members. Co-ops are a way for communities to fulfill their aspirations to become economically healthier and more equitable.

To the founders of the modern co-op movement, cooperation was more than "getting along": it was interaction for a purpose. Competition is about getting ahead of others, but cooperation stresses /getting ahead with others/ on behalf of the common good.

A successful co-op is proof that a community can care for itself by developing a self-sustaining business to provide the goods and services it needs. Co-op success means that an essential part of the local economy reinvests much of its wealth back in to the community.

Wednesday,
November 5th
From 7-9pm at
Max and
Emily's
Restaurant,
125 E Broadway,
Mt. Pleasant

Fall Family Fun Festival - Saturday, October 25, 2008 at Deerfield Nature Park from 1pm -3pm. This event has family fun for children 10 and under. Wear your costumes! Activities include: Trick-or-Treat Hike, Games, Pumpkin Painting, and Refreshments. Will need one \$5.00 daily vehicle permit or annual pass for entrance to this event.



LIVING IN MICHIGAN

Chris Venegas;
Co-op Owner

Ahh, the cool nights of late summer hint that apple season is upon us. Like all produce raised in Michigan (aside from greenhouse grown produce), apples are a seasonal delight. If you're like me, some of these seasonal delights never seem to stay in season long enough. The two or three weeks of fresh strawberries are always over before you're ready to wash your red fingers.



Then there's the other side of the coin, the waiting game. "Where is my Sweet Corn!" co-ops cry out in their sleep. Hot peppers that come on just in time to pair up with tomatoes for salsa just don't hit soon enough. Thank dirt garlic keeps so long, otherwise my kitchen would be more dreary than a root cellar.

The way I see it, the only way to sustain the great flavors that Michigan provides us is to plan for them. It's easier than I thought it would be to stay in tune with which produce items are being harvested next. Simply chat with our farmers down at the Thursday or Saturday Farmers' Markets, a friendly GreenTree or a produce team staffer. If that's not enough, there are plenty of online resources to tap like www.pickyourown.org/MIharvestcalendar.htm. Michigan has the 2nd highest agricultural biodiversity of all the states in the Union, next only to California. So why do we buy jalapenos in January, apples in April, or tomatoes in May that all travel more than the average adult? Because we take delight in those wonderful culinary treats!

The thing is, we are living in Michigan, a land of bounty and beautiful change. If we do plan for our favorite harvest times we can stock up and can, dry or freeze those wonderful May strawberries and August tomatoes to last us the entire year. Apples are easy to keep all year if you turn 'em into sauce, and we can even can leafy greens like spinach and kale (you know, like the cans Popeye thrives from).

Go ahead and start small. It is tomato time now, and salsa is an amazing treat to have all year long. The best part is that we can have our salsa and feel ethical too. No more excess mileage on my produce please. So remember, next time you're pulling a gala apple down from the shelf in May that you need not forfeit to stimulating New Zealand's economy, there are Michigan strawberries right across the 4 isle and one of the best apple crops in the world is just

Hip hooray! GreenTree is now carrying beer and wine! Though it may seem curious to some that we've made this leap, the goal of the department is to take GreenTree a step further in becoming a comprehensive source of Michigan and/or organic products for our customers.

Currently, we are carrying Michigan beer from New Holland, Dark Horse, Arbor, Arcadia, and Bell's breweries. We are also carrying Stone Mill beer, which is certified organic as well as Redbridge which is gluten-free. These are available in 6 packs, single bottles, or as a mix and match 6-pack.

We are stocking a variety of wines from biodynamic (Benziger), organic (Bonterra, True Earth), or Michigan vineyards (Bel Lago, Chateau Grand Traverse, Tabor Hill, Leelanau Cellars, and Leelanau). We also have a couple of imported options from Peerless Imports, a Jackson, MI based company.

The hard cider on the shelf is from J.K. Scrumpy's in Flushing and is both unfiltered and organic!

The departments are still evolving, and we welcome feedback! We will do our best to accommodate requests. Unfortunately, we cannot apply membership discounts to the sale of alcohol, as this is illegal. We can, however, special order cases of beer (Four 6-packs/case) and wine (usually 10-12 bottles/case) that we may not carry or that you'd like in quantity. We cannot give case discounts for beer, but we can give a 10% discount on cases of wine, and that is a lot of antioxidants.

Check out GreenTree's new selection of MICHIGAN beer, cider and wine!

Beer

- Arbor Brewing, Ypsilanti
- Atwater, Detroit
- Bell's, Kalamazoo
- Darkhorse, Marshall
- New Holland Brewing, New Holland

Cider

- J.K. Scrumpy, Flushing

Wine

- Chateau Grand Traverse
- Bel Lago
- Left Foot Charley
- Tabor Hill
- Leelanau Cellars



We also carry organic and gluten-free beer as well as biodynamic, low sulfite and organic wine options.

Thank you to the General Manager and the GreenTree Board of Directors for your diligence and patience in the research and exploration of a our new mission statement!

GreenTree Cooperative Grocery empowers people and celebrates community through food and cooperative principles.

How Free Trade Destroys Farming Communities and Causes Massive Waves of Immigration

By Phyllis Robinson, Education & Campaigns Manager, Equal Exchange

In January, I took a group of Equal Exchange staff to visit our trading partners in Chiapas, Mexico. Before traveling to the co-operatives, we met with local organizations in San Cristóbal to learn how small-scale farmers are doing. Our first meeting was with CIEPAC, a very active organization devoted to research, analysis, education and action. Gabriela Soriano talked to us about the current political and economic realities of the region.

In Mexico, there has long been a disregard for - and even open aggression against - the indigenous people, dating back to Columbus. In recent times, however, no other event has done more to destroy indigenous farming communities, deprive small farmers of their livelihoods, and force millions of Mexicans to risk their lives crossing the border in search of work than the 1994 signing of the North American Free Trade Agreement (NAFTA).

Supporters of NAFTA claimed that by eliminating tariffs on Mexican products, they would be cheaper to U.S. and Canadian consumers. This would help Mexican manufacturers, and in turn would create jobs and strengthen the Mexican economy. Opponents of NAFTA argued that the affect on small-scale farmers would be devastating; eliminating agricultural tariffs would force small subsistence farmers to compete with U.S. farmers who receive enormous government subsidies and whose technology is far superior.

Gabriela spoke about the impact NAFTA has had on rural and indigenous communities throughout the country. "If you take 1,000 U.S. corn farmers, you can imagine that they probably have 1,500 tractors amongst them," she said. "Now take 1,000 Mexican corn farmers - maybe they have 10, possibly 15 tractors. How can they compete?" Not only do U.S. producers have technological superiority, but they are heavily subsidized by the U.S. government - at around \$50 billion annually, while their Mexican counterparts receive approximately \$5 billion annually.

Fourteen years after NAFTA went into effect, the critics have unfortunately been proven right. Small-scale corn farmers, unable to compete with subsidized U.S. corn entering the country, have indeed been losing their businesses. According to the Inter-hemispheric Resource Center, from 1994 - 2004, 1.3 million small farmers went bankrupt. Mexico went from a country producing almost all its own corn (in 1993), to one which was 42% dependent on foreign corn (2004). Even more sadly, while corn producers are losing their businesses, Mexican consumers are paying higher prices for corn products such as tortillas - an important staple of the Mexican diet. The corn manufacturing sector is becoming increasingly concentrated by a few transnational corporations that are strong enough to control prices. When I visited Mexico in January 2007, the newspapers told stories about riots and demonstrations following yet another rise in tortilla prices. The price had climbed 60% in one year, and altogether, from 2000 to 2006, prices rose between 180% and 200%.

Continued on page 6...

"There used to be one bus a day leaving this area (Esquintla, Chiapas) heading north. Now four buses a day go to the border.... And each is packed with our young boys. Today, with the conditions the way they are, the youth are becoming our biggest export."

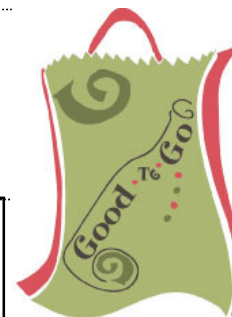
-Miguel Angel Barrios Bravo, Indigenous Ecological Federation of Chiapas, one of Equal Exchange's trading partners.

We would like to sincerely appreciate the contributions by everyone at Good to Go and The Brass Saloon for their support during the two week EAT LOCAL CHALLENGE!

The Brass Café, 128 S. Main
www.thebrasscafe.com



Good to Go, 437 S. Mission
www.cindysgoodtogo.com



Organic vs. Sustainable Throwdown

Mary, Co-op Owner, Grocery Buyer & Merchandising Manager

There's a bit of a debate going on these days and it centers on the integrity of the term "organic" in the mainstream market. I often hear from our long-time, loyal customers saying "I've been eating organic since before you were born!" and "Reusable bags! I've been using cloth bags before you were born!" and the like. "Organic" has a long and proud history. It emerged as an alternative to the rising incidence of industrially produced food as a way to protect our health and the environment. For most of us, buying organic is our way of doing the best we can as American consumers in a time when being intimate with our entire food system is virtually impossible.

Since the early 70's when the movement began to gather its loyal followers, (I apologize to the pre-70's followers. You are awesome.) and especially in the last ten years, the organic train has obviously gained momentum. Perhaps you get that same disorienting feeling as I do when you see Wal-Mart's environmentally friendly commercials and Kroger brand organic bread. Can this be for real? After years of being labeled as tree-hugging, lotion-making hippies, have we finally brought "them" over to "our" side? I feel smug just thinking about it. There is a concern, however, that the big-business version of organic has strayed from the original intention of the practice. For instance, we may be getting products that are not sprayed with synthetic herbicides and pesticides, but we don't always know the carbon footprint of the product (how far each of the ingredients has traveled), the usage of fossil fuels on the farm, whether the workers are treated ethically, or if nutrients are being added back into the soil so that the farmland is viable for years to come. We can know these things about our local growers, but it becomes much more complicated when we consider bananas grown in South America. This complexity is evidenced by the plethora of certifications pasted all over boxes. "Fair-trade"; "Local"; "Michigan Vendor"; "Organic"; "Made with Organic Ingredients"; "Natural"; "Sustainable". As a buyer and consumer, I find it very difficult to prioritize. I find myself bringing in whatever Michigan vendors and fair-trade items that I can get my hands on before my friend Liz taps me on the shoulder and says, "Mary, you did it again. Discontinued something organic for something not." And then I hang my head in shame, because I forgot to think about that aspect. My point is that I'm not sure what people would prefer. For instance, in October, Stahlbush frozen fruit is on CAP sale. This fruit is all grown in the U.S.A. on a family farm, is certified sustainable (www.stahlbush.com for details), and comes in recyclable bags. Holy cow. I think I'm in love. The fruit is not, however, certified organic like our General Mills owned Cascadian Farms fruit that, at times, comes from around the world. They are about the same price give or take a few cents. Which do you want? Should we carry a few of both? How do you prioritize your products? Let me know at mary@greentree.coop!



Organic Turkey
\$ 2.69 /lb
Call Graham's to order at 433-5900
Graham's Organics



Check out our new logo!

The GreenTree newsletter is printed on 100% recycled paper from the Manistique Paper Company here in Michigan. The Morning Star Publishing of Mt Pleasant prints and folds before sending it to be tabbed and labeled by MMI. Mid-Michigan Industries is a not-for-profit organization committed to helping people with barriers to employment make connections that lead them to a meaningful job, better skills or greater independence.



How Free Trade Destroys Farming Communities

...continued from page 5

In addition to agricultural and trade policies that favor agribusiness over small-scale farmers, NAFTA also forced the Mexican government to make changes to the country's constitution: for the first time since the Mexican Revolution, communal land (*ejidos*) can now be parceled off and sold to the highest bidder. This privatization of communal land has dealt a huge blow to indigenous communities. Land which was held communally for generations is being lost - as is an entire culture and traditional way of life for many indigenous communities. Poor farmers, faced with rising food costs, and with no way to make a living, are offered the "opportunity" to sell their few acres.

6 The small amount of money farmers earn is often what helps them pay a coyote to take them across the border where they face physical danger, psychological trauma, and open hostility in the U.S. According to CIEPAC, before NAFTA,

roughly 30% of Mexicans lived in poverty. Today, that amount has risen to 50%. Migration to the U.S has tripled since 1994, as more and more farmers find it impossible to make a living. Each year, approximately half a million Mexicans migrate to the U.S. Last year, that number reached close to 600,000, with all evidence pointing upward.

***"You can build the Berlin Wall.
You can build the China Wall.
The U.S. can build a wall any size it wants. But they will never be able to stem the migration north as long as farmers are hungry and have no way to support their families."***

-Gabriela Soriano, CIEPAC, the Center for Economic & Political Research for Community Action.

On the U.S. side of the border, immigration reform has become a hot topic. Plans for the construction of a 700-mile wall to keep Mexicans out of the U.S will cost approximately \$6 billion. Yet, when we discuss how high to build the wall or how to keep undocumented immigrants from obtaining drivers' licenses or taking our jobs, how is it possible that public discourse rarely mentions how our trade agreements and agricultural policies are pushing small farmers off their land, away from their families and out of their communities? What do we expect? If you take away someone's livelihood, and stack the deck heavily against them, take their land and erode their culture, what choices do they have?

Farm Tour continued...

We started at the Saginaw Chippewa Indian Tribe's 7th Generation Community Food Program. Horticulturist, Peter Velguth walked us through the gardens demonstrating tools, discussing irrigation and wowing us with the efficiency he practices in the program's educational outreach. The 7th Generation Program team is an amazing resource not only for the Tribe but for the entire community. Peter's knowledge of pollination was most impressive and truly exemplified his passion for horticulture!

From there we headed up to Graham's Organics in Rosebush to meet with Pat, Jim and Matt Graham. They have a pretty extensive facility up there where they grow and process the grains for their own live-stock as well as ship state-wide. We watched cattle run as if they were performing just for us and looked on as the children gingerly passed the baby chicks around. We're pretty fortunate to have an organic meat processing facility in our area, especially one that continues to personally deliver to our small grocery store despite their size. Thanks for letting us grow with you, Grahams!

We served a delicious lunch prepared by Good to Go at the Swier Family Farm. After the meal children gathered to enjoy a story, chase chickens and laugh at the pigs as Chris, Kate, Allma and Ila walked us around their small family farm. The extensive cold frame greenhouses were literally bursting with vines!

Our last stop was Diversity Farm to see the largest vegetable farm of the day. Mary and Atlee Yoder with their six children greeted us and talked briefly about their sustainable approach to farming. They offered extensive direct sales of produce and as it was the last stop of the day we all stocked up, bringing home enough food for dinner and to store for the winter!

We had a lovely day connecting the participants with the farmers. We all learned not only about farming but also about the desire of community members to have greater awareness and be better connected to their food.

Hungry?

Let's Cook, Let's Eat!



Cooking Workshop Schedule

*in collaboration with the Saginaw Chippewa Indian Tribe,
7th Generation Program and Nimkee Memorial Wellness Center*

Wednesday, October 15, 2008, 6-8 p.m.

Vegan & Vegetarian Fare

Wednesday, November 19, 2008, 6-8 p.m.

Gluten Free & Still Tasty!

*Classes are free and will be held at the
7th Generation Program's
New Kitchen at*

7957 East Remus Rd.

in Mt. Pleasant.

Space is limited.

**Please call GreenTree to
register: 989-772-3221**



Ch-ch-ch-Changes

By Angela Pohlman, Co-op Owner and Storekeeper Team Leader

You may have noticed some big changes in our Wellness Section! We've been revamping and improving, and we think you'll like what you see.

One major change is new shelving for the supplements. For the last several years, we have had lovely wood shelving, but it limited the space for product. We now have standard grocery shelving, which allows us more flexibility and better use of vertical space.

We also have been eliminating slow sellers, bringing in items that people have been requesting and expanding popular lines. We hope to condense the supplements into one area and (in the near future) create clear signage to help everyone navigate the area. If we eliminated a product you liked or if we don't carry a product you would like to see, we may be able to special order it for you! Give us at least a week's notice and we will let you know if the product is available through our suppliers and when you could expect it to come in (it could take up to a month). If you have any suggestions for products to bring in, please let a storekeeper know! If we get enough requests, we may give it a try!

The biggest change of all is that Meadow Hunt has returned to GreenTree and is now the Wellness Buyer! She is replacing me and we are finishing training in September! She is now doing all the buying and will be answering your product queries. She will be able to give Wellness some much needed TLC. It's great to have her back! I will still be around, continuing in my role as Storekeeper Team Leader, I will always help out!

Max and Emily's

125 East Broadway
Phone: 989.772.7460

Thanks to Tim Brockman and the Max and Emily's staff for the ongoing support of GreenTree. We appreciated you allowing us to hold our monthly Board meetings, previous cooking workshops and the upcoming Patronage Rebate Party in the restaurant.

What great customer service and community stewardship you practice! Its nice to have you in the downtown Mt. Pleasant community!



PRESORTED STD
U.S. POSTAGE PAID
MT. PLEASANT, MI
PERMIT NO.170

214 N. FRANKLIN AVE.
MT PLEASANT, MI 48858

WWW.GREENTREE.COOP

Locally Grown

Community Owned

Grow with us as we transition to a Patronage Rebate system! Be in the first wave of GreenTree investors at the Patronage Rebate Party on November 5th, from 7-9 pm at Max & Emily's. Join us for a wine and beer tasting, sample Lumi Island's smoked salmon and meet the Board of Directors! *See page 3 for details.*

Local Produce is still in season!

Stock up on your winter supply of

- . Beets
- . Onions
- . Garlic
- . Pumpkins
- . Apples
- . Winter Squash
- . Carrots
- . Potatoes

