

Your Co-op ...On the Coast



Arena Market & Café/Coastal Organics

June 2011

Happenings

- **Member Appreciation Day**
Friday, June 3. An extra 5% off storewide for members.

- **Co-Op Board Meeting**
7pm, Tuesday, June 21--
Feel free to join our monthly board meetings and see what you can do to help us make the co-op even better. All are welcome.

- **Curtis Weinrich Art Show**
Tidal Pulls -- June 15 - July 15, featuring the photographs of Curtis Weinrich. Opening reception Friday, June 17 from 5 - 7 p.m.

- **Sat Morning Breakfast**
Continues! Come in and have breakfast at your Co-op.

- **Calling All Volunteers**
We are reminding you that your co-op is always looking for volunteers for simple tasks like clean up, stocking, data entry - and an employee bathroom! All who volunteer for 3 hours or more get a single use 10% discount card to use when they way. To sign up, please stop by the co-op and ask for the volunteer list, or send an email to:
info@arenaorganics.org

Notes from the Annual Member Meeting

While fun and tasty for those who showed up, our annual member meeting was not very well attended; in fact, we had a bit of trouble getting the required quorum of 16 (the minimum required of our 345 voting members), so we spent the first 45 minutes on the phone tracking down members to come vote. This taught us something very important: we obviously need more hoopla to get the membership to show up for our annual meetings—remember, the coop is a democracy; one member, one vote, yet if you don't come to a meeting, your vote is not cast, so let your voice be counted. And really, we have great free food! Meeting highlights included:

Bylaw changes---The membership voted to expand the AM&C board by two individuals, making 7 members on the board. Blake More and Caiti Riehl were officially voted in, and the membership also voted to hold our annual meeting on the second Tuesday after April 15, at 7pm. We also brought on two new board members: Tim Brooks & Curtis Weinrich; we have room for one more board member, so contact manager Laura Smith, or one of the board, if you want join our team of coop leaders now!

Financial Report---While Board President Peter Loughran reported that the Arena Market & Café is “still a small business struggling in a small town”, he also had some pretty remarkable and hopeful numbers to convey. Sales in 2010 were \$337K vs \$236K in 2009; In 2010, the AM&C paid \$250K in wages,—this is money that went directly back to the community, including offering first time employment opportunities to five high school students. We offered more than \$20K in member discounts in 2010, as our 5% membership discount is one of the best around (many co-ops offer 2-4%). The AM&C reported \$827K in gross receipts in 2010; if we continue to grow at the rate we are growing (30% growth each year), we will probably reach \$1 million in sales by the end of the fiscal year. Much of our growth is seen in the café & deli section, and some of it is due to more complete bookkeeping, but most is due to our widening selection and excellent kitchen staff.

1st 5 months of 2010
Deli \$16K
Café \$26K
Average sale: \$10.67

1st 5 months of 2011
Deli \$50K
Café \$30K
Average Sale: \$11.29

Give Us Your Opinion on Bulk

Give us your opinion on Bulk – As we develop our expanded bulk section, we would like to know what our members want; please find our bulk questionnaire at the registers, and put it in the suggestion box when you have filled it out. Help us meet your bulk needs!

New Arena Market & Cafe Logo



Look for it on canvas bags, to be available soon

Dime Bag Policy

From now on, the AM&C will be charging 10 cents per bag, so bring in your own canvas bags; we decided to make it a priority to be more proactive about the environment; we will have a recycled bag bin by the register, so if you want to bring in old bags, please do.



Collaborative Accounting

How about this for collaborative accounting: If everyone could spend an extra \$3 every time they come into the co-op, that could really help our revenues.

Raw Almond Milk Recipe

1 cup almonds
3 cups filter water
for sweetened, vanilla flavor, add either
3 dates
1 heaping tsp of raw honey
or 6 drops stevia (vanilla cream or regular)
plus
dash of sea salt
tsp of vanilla

- * Soak 1 cup raw almonds in filtered water for 6-12 hours
- * Drain water, and rinse the almonds, drain again. Add above ingredients to blender, process till nuts are completely broken down (don't blend too long or the milk will overheat and spoil quicker)
- * Place cheesecloth or a nut-milk bag over another container and pour the blended nuts through and strain out as much of the milk as possible by firmly squeezing the bag.
- * Optional: for creamier, richer almond milk, let the nut milk steep for 10 to 20 minutes before straining.



Show Art at Your Co-op

Contact Phil Clark to hold an Artshow – Our valued Co-op member/owner Phil Clark will be curating these 1-3 month-long shows. Please contact Phil at 541-951-7931 or by email: ecowoods@hotmail.com with artist suggestions.