



# Silver City Food Co-op

# Garbanzo Gazette

*It's MAD!*

Volume 20

❖ Your Monthly Newsletter ❖

June 2020

## Co-op Hours:

Mon. - Sat.  
9 am - 7 pm

Sunday  
11 am - 5 pm

575•388•2343  
520 N. Bullard St.



## We Are Stronger Together

The Silver City Food Co-op has taken a proactive stance in providing a welcoming and safe space for staff, member-owners, and the general public in the store during the COVID-19 crisis. Largely, this cautionary stance has taken the form of introducing actions to increase sanitation and introduce social-distancing recommendations from the State of New Mexico and the Centers for Disease Control. With these recommendations in mind, we have required all staff, visitors, and customers to wear protective masks while in the store. Anecdotally, these efforts have been supported by most of you who spend time in the Co-op, especially our staff who are overwhelmingly supportive of the effort, but this is not the case across the board.

Some shoppers at the Co-op have communicated that these efforts are unwarranted; that requiring masks is going too far and poses even greater health risks to some. These concerns do not fall on deaf ears. Concerns on both sides of this issue are being given due consideration, and at this time we will continue using the best information we have available to protect the health and safety of our community. These efforts include ongoing sanitation efforts, limiting the number of customers allowed in the store, requiring that masks be worn in the store, and providing gloves and hand sanitizer for Co-op shoppers who want them. We also have a limited quantity of disposable masks available for those who forget to bring their own. Please be encouraged to act in solidarity with these efforts.

For customers who disagree, or are not able to comply with these efforts, we recognize your concerns. We are dealing with imperfect information in a time of uncertainty, and we are all doing the best we can to adapt to new standards and information. We would like to remind all Co-op customers that we have a Curbside Pickup program, and that instructions and more information about this program can be found at [www.silvercityfoodcoop.coop](http://www.silvercityfoodcoop.coop)

Thanks to everyone for your continued patience and support of the Co-op during this unprecedented time. We value and appreciate your feedback and efforts. As always, *we are stronger together.*

## LOOK INSIDE!

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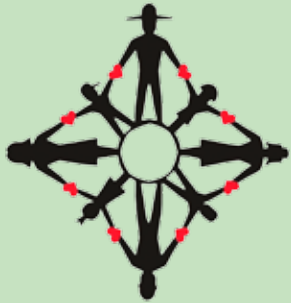
YOU ARE WHAT YOU EAT



1935 member/owners strong and counting . . .

# Silver City Food Co-op

established 1974



[www.silvercityfoodcoop.coop](http://www.silvercityfoodcoop.coop)

575.388.2343

## Store Hours

Mon-Sat 9am-7pm

Sunday 11am-5pm

## Vision Statement

Promoting the inherently healthy relationship between food, community, and nature.

## Seven Cooperative Principles

- Voluntary and open membership
- Democratic member control
- Member economic participation
- Autonomy and independence
- Education, training and information
- Cooperation among co-ops
- Concern for community

## Kevin Waters

General Manager

## The Garbanzo Gazette

Editor: Mike Madigan

Guest Writers:

Andrea Warner, Rick Bohart

Staff Writer: Judith Kenney

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Eric Brown

Submissions are welcomed!

Submit letters, articles, or items of interest to:

[judith@silvercityfoodcoop.coop](mailto:judith@silvercityfoodcoop.coop)

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# Not Watered Down



By Kevin Waters



We enter into our third month since the COVID 19 outbreak sent a shock through our operations, with new practices and procedures, impossible levels of out of stocks, staffing complications, and barriers to communication with members both subjective and physical. It seems an appropriate time to stand back and say thank you.

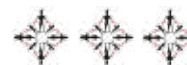
While this is a time like no other I have experienced and hope not to ever repeat, one constant in this crisis has been the ongoing support from our members. There is the extraordinary, such as making masks for employees, to spreading \$100 bills around the store. But it is the steady pace at which members have maintained their patronage during the crisis that has possibly kept the situation from unraveling a bit. For safety's sake we limited the number of customers in the store, and along with general societal changes, this dropped our daily customer count by a huge margin. However, we have more than recouped that with additional purchases per customer. This is very much an industry trend across the board. However, it is much easier to increase average transaction size in a 40,000 sq. foot facility, than a 2000 sq. foot facility with rampant supplier out of stocks. Members have been extremely forgiving in adapting to the new reality, and supporting their store. Our employees have been incredible as well, doing the best they can in current conditions to serve the members. This solidarity allowed the Co-op to make a pay adjustment to recognize the resilience and perseverance of our employees during this crisis, averaging \$2.50 per hour per employee over two months.

Our Co-op is faring much better than Co-ops as a whole right now. During the panic buying weeks, of course Co-ops experienced huge sales increases. Post panic however, the downturn has been quick, with sales growth hard to come by. There are many reasons for this, but eventually Co-ops commitment to local suppliers, and their diversity of supply, should see them through this time. Did you know,

the average Co-op sources from 300 vendors, versus an average of 30 vendors for a conventional supermarket? I attribute Silver City's ongoing strength to the high level, and unwavering support of our members. So again, we thank you.

One after effect of this crisis is, (we hope!) more people are taking stock of how and where they get their food, and digging deeper into their understanding of the food supply system. The recent contrasting images of miles of long lines of cars for the food bank, while nearby thousands of acres of crops are being plowed under, are so utterly absurd and sad, it may spur change. Industry wide, there are patterns breaking out that point to consumers at least making healthier purchasing choices since the crisis began. A good thing for Co-ops (and society). Think "pink slime" beef recalls and the corresponding rise in popularity of local, organic and grass fed beef. According to the Organic Produce Network, in the first quarter in the U.S, organic produce growth easily outpaced conventional produce growth since the crisis. Another category traditionally strong for Co-ops is plant based foods. Nationwide, refrigerated plant-based meat purchases were up 241% during the crisis and are still up over 100% in the last month. Co-ops should be on the forefront of these trends.

Co-ops around the nation, through necessity, have been rapidly expanding curbside and delivery services. A recent study of 300 people showed nearly 80% had purchased groceries online during the crisis! That number was shocking to me. Overall due to the crisis, online grocery may grow at a rate of 40% this year, with experts estimating 5-10% of those sales will "stick" into the future. Co-ops have been rapidly adding online storefronts, and the ability to pay online. Based on our rate of curbside orders with our current system, we don't have plans to do that. In the days of yore, (three months ago) our store was a community hub, and we hope to someday return to a version of that.



it's MAD again!!!

June/July

10% OFF

excluding mark-downs  
maximum discount 25%

Special Orders *Only*  
in Supplements and Bulk Herbs

any 2 days  
of your choice

Thanks  
for wearing  
a mask

Protect Yourself  
Protect Others



## Silver City Food Co-op Staff

<i>Judith Kenney</i> outreach/GG	<i>Leah Chastain</i> merch. specialist
<i>Dougan Hales</i> produce/bulk	<i>Marchelle Smith</i> deli
<i>Kate Stansberger</i> supplement buyer	<i>Joy Kilpatrick</i> receiver
<i>Jake Sipko</i> produce manager	<i>Elysha Montoya</i> wherever needed
<i>Carol Ann Young</i> office/GG	<i>Judy Kenneally</i> deli
<i>Jeanné Miller</i> herb buyer/produce	<i>Christine Dalmedo</i> produce/grocery
<i>Becky Carr</i> dairy buyer	<i>Hina Rainbowchild</i> wherever needed
<i>Jess DeMoss</i> POS manager	<i>Annabella Gomez</i> wherever needed
<i>Misha Engel</i> frozen buyer	<i>Melissa Yarbrough</i> wherever needed
<i>Jenny Morgan</i> office	<i>Tuan Tran</i> wherever needed
<i>Marguerite Bellringer</i> finance manager	<i>Clorissa Holguin</i> wherever needed
<i>Kim Barton</i> POS	<i>Eric Brown</i> wherever needed
<i>Michael Sauber</i> grocery	<i>Ajalaa Claussen</i> wherever needed
<i>Doug Smith</i> grocery buyer	<i>Vynce Bourné</i> wherever needed
<i>Lee Ann Miller</i> cashier	<i>Kevin Waters</i> gm
<i>Tinisha Rodriguez</i> HABA buyer/POS	<i>Carolyn Smith</i> deli manager
<i>Mike Madigan</i> am	❄️ ❄️ ❄️



# CO-OP Community

## Co-op Community Donations

The Co-op donated to or collected donations on behalf of these organizations:

*Food Pantry*

*We would like to thank the members who give generously each month with donations to the Food Pantry through the Food Co-op's "Chili" program.*



## Thank You Co-op Volunteers!

*Many thanks to these member volunteers for their April service.*

*Sue Ann Childers  
Jane Papin  
David Burr*



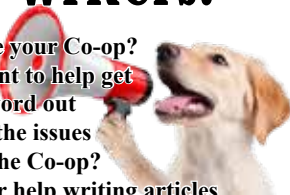
## Calling for Guest Writers!

Do you love your Co-op?  
Do you want to help get the word out about the issues facing the Co-op?

We would love your help writing articles for the Garbanzo Gazette!

Members, if interested please email [judith@silvercityfoodcoop.coop](mailto:judith@silvercityfoodcoop.coop)

Three hours earns a 15% Volunteer Discount



## RAIN CHECK

Sorry we are out.  
Lettuce make it up to you!



**We now have rainchecks to give our member/owners and customers better service!**

## Round Up Donation Program

The Silver City Food Co-op invites you to "Round Up." This means as a customer you can round up the balance of your total purchase to the nearest dollar, thereby donating that amount to a local non-profit. Donation recipients change every month. Information can be obtained at the cash registers when you check out. Many thanks to our cashiers who make this program work so that we can all give to our community.

## Round Up for June

## Mimbres Region Arts Council

Mimbres Region Arts Council's (MRAC) mission is to nurture a creative community. We are seeking Round Up funds to expand the region's only K-12 Art Exhibition and Awards program. The K-12 Southwest Student Art Exhibition attracted more than 450 works of art from students in four regional school districts, Silver Consolidated, Cobre, Lordsburg and Deming. Over 200 students and their families attended the awards ceremony and exhibition opening held at WNMU's Miller Library. Award Ribbons were given to 4-6 students in four age categories. Round Up funds will be used to purchase Art Supplies for each of the participating art educators who dedicate extra time and effort to showcase the work of their students.



## April Round Up \$919.43

## Silver City Farmers' Market



The Silver City Food Co-op Round Up Donations from April 2020 will help the Silver City Farmers' Market keep the weekly vendor fees affordable while supplementing the cost to pay a Farmers' Market manager to administer the "SNAP/ Double Up Food Bucks program. This program allows low-income Families, seniors, and individuals who receive SNAP to access local produce at half cost while the vendors are reimbursed for the full price of the food.

Silver City Farmers' Market Board, Manager, and Vendors thank you, The Co-op shoppers, for your financial support in helping us host a free weekly community event, please join us Downtown on Saturdays and at Ace Hardware parking lot on Wednesdays 9-12.

## Round Up for July

## Quetzalcoatl

Quetzalcoatl serves the community by conveying the healing traditions of the Maya and Naga Maya (curanderismo and Ayurveda) through the school for healers known as the Escuela de Curanderismo.

To empower people to heal themselves through natural therapies we have a botanical garden of the medicinal plants from these traditions. We will teach underprivileged communities how to grow and use these plants and give them the seeds to do so. In that way we will empower people to heal themselves. Please look through our website at [shamansgathering.com](http://shamansgathering.com).







# Silver City Food Co-op Annual Report 2019

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# Message from the Board of Directors

*Dear Silver City Food Co-op member-owners,*

The year ending 2019 involved quite a few changes for our Co-op. We transitioned from one general manager to an acting manager, to a consulting interim manager. We continued designing the new store with our architect, and pricing the cost of that design with equipment and construction companies. The start of 2020 has involved no less change: We hired our new general manager, Kevin Waters on February 1; we completed our marketing study that same month; and now we are adjusting the store operations to accommodate the arrival of the Coronavirus.

Throughout this change, what remains constant is our corps of staff, who carried us almost seamlessly through three managers and entirely new buying, stocking, cleaning, delivering, and customer service protocols in response to COVID-19. The town government recognized the Co-op as a role model of procedures regarding COVID-19, and asked us to participate on a committee that will guide the slow re-opening of other businesses. The leadership of Mike Madigan, Garland McQueen, and Kevin Waters also succeeded in making 2019 profitable for the Co-op, as you will note on page 8, in the income statement, even while carrying the mortgage of the new building. Furthermore, our operational team continues to post record-breaking sales in some months, which buttresses us against the ongoing challenges. We have reached the 3.8 million dollar mark, which baffles managers and grocery consultants alike, when they consider the square-footage of our store.

Although projections about 2020 are a little harder to make given the effects of the Coronavirus, we are confident that the store will arrive in the black again, as our 2020 budget indicates, especially given our status as an essential business. We will be able to continue to afford 907 Pope street property costs utilizing only 520 Bullard Street revenues. The promising results of the marketing study that projects sales of the new store, combined with the current estimates of the remodel cost and very low loan rates, indicate that we may also be able to start construction on the new building in 2020. Your board will alert you as soon as we can confidently make that decision.

That brings us to the other constant in this shifting equation: you, our member-owners. It is your dogged support, your unwavering interest in the Co-op, and belief that our

model and our product is essential to a good life, that continues to buoy us through any challenge. You thank our staff every day; you patiently wear masks and wait outside so that we can maintain social distancing; you voice your opinion and your support through emails, suggestions, and attending board meetings; you deliver groceries to your friends and family who cannot safely do it on their own; and you donate your time to volunteer to meet the needs of the Co-op. We receive so many exclamations about the necessity, primacy, and downright love of the Co-op you have, that we feel certain it can and will strengthen and grow its impact on this community with each passing year.

Even when you have complaints or deep concerns, they are always brought forward with a desire to help, to improve the system we have. We see that our members are willing to fight for the present and future of this Co-op, almost no matter what it takes.

We are also pleased that many of you stepped up to serve on the board of directors and we have an eight-person board for the first time in the Co-op's history. This will better distribute the work of board members and allow us to move the Co-op forward at an appropriate pace. The outgoing board members have expressed a great deal of confidence in the current and in-coming board members. The whole board expresses unwavering support for the general manager's observed leadership and financial planning capabilities. In addition, your board secured year-long consultation, training, and support from an independent Co-op board/management expert for 2020. You may have one of the strongest teams leading the Co-op in many years.

We know that we need this team, and you, to meet all the goals we have in 2020!

*Sincerely,*  
*Silver City Food Co-op Board of Directors*  
*Laurie Anderson, President*  
*Jennifer Johnston, Vice President*  
*Shanti Ceane, Secretary*  
*Scott Zager, Treasurer*  
*Julianna Albershardt, Member*  
*Gwen Lacy, Member*  
*Kristin Lundgren, Member*

# Message from the Manager



Summarizing the year in review, as the general manager of an organization that you weren't a part of can be intimidating. Relying on reports, anecdotes from employees and customers, and a deep dive into the newsletter, a mosaic of the Silver City Co-op in 2019 takes shape. Progression is a word that comes to mind to describe 2019. While it would be naïve to say that 2019 did not contain periods of contention, and conflict, in the end, the Co-op made progress on a number of fronts, including financial stability, and board governance.

Much of the organizational focus for the Co-op was of course on the recently purchased Pope Street location, and taking care of the necessary steps to ensure that a properly planned relocation could take place. The early part of the year, all of the basic engineering and safety inspections had taken place, and plans were being made to attempt to secure grants to help finance the relocation, as well as create a member loan program to finance the rest. By March, 30k was raised from members in donations to fund the beginning steps of design planning, market study, and other preparatory steps for a move. In April, Silver architects was officially hired, and in collaboration with the Pope Street committee and employees, the design for the new space was getting clearer. The member loan program idea was getting more detailed and grants were applied for. In May, the annual membership meeting was held at the new space. However, shortly thereafter, general manager Joe Z parted ways with the Co-op, after 5 years. A change at the top of the org chart can be a huge disruption for a Co-op, and create pitfalls both fiscally and operationally.

Assistant Mike Madigan stepped up to take on both roles, and the Co-op rolled on. During the summer, the Farmers Market made the move over to their temporary spot at the Pope Street location, and also during the summer, a vote on changes in the by-laws took place. The pursuit of grants and a member loan program for the new space faded, and a member loan program for new bulk coffee fixture did get off the ground.

In September, interim general manager Garland Mcqueen was hired as an experienced hand to help progress the Co-op during this time of uncertainty, operationally, and also as a GM with a wealth of Co-op governance knowledge. During his tenure more obstacles were knocked down to get closer to a final decision on relocation. During this time the board of directors also progressed on their plans for updating their *Ends* and *A-D Policies*.

Financially, the Co-op had a solid year, posting a 3.1% increase from prior year sales. Gross margin held steady at 36%, and with reasonable expense control, the result was a slight, 0.4% net profit for the year.

How do we evaluate a successful year for the Co-op? As a triple bottom line company, while critical, the financial performance is only one part of the equation. The recently updated Silver City Food Co-op *Ends Policies* helps put the year in perspective, and serve as a guide for our work moving forward. I look forward to making 2020 another year of progress.

## ***Silver City Co-op Ends Policies***

***Mission:*** Silver City Food Cooperative strives to provide healthy food and products. We support local and organic growers/vendors in a just, responsible and sustainable manner.

***Vision:*** To promote the inherently healthy relationship between food, community and nature.

***Guiding Principles:*** To use the cooperative principles and values to:

***A1.*** Maintain a financially sustainable operation that supports and yields economic, social and environmental returns to our members and the community at large.

***A2.*** Provide a positive, fair, empowering working environment for staff, board and volunteers.

***A3.*** Provide a safe, wholesome shopping experience for all.

*Kevin Waters, General Manager*



# The Co-op by the Numbers

## Income Statements

### Bullard St. Facility

### Company Total

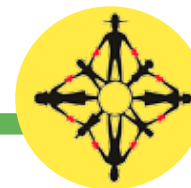
	2018	2019		2018	2019
<b>NET SALES</b>	3,681,829	3,796,736	<b>NET SALES</b>	3,681,829	3,796,736
<b>COST OF SALES</b>	(2,349,624)	(2,408,763)	<b>COST OF SALES</b>	(2,349,624)	(2,408,763)
<b>GROSS PROFIT</b>	1,332,205	1,387,973	<b>GROSS PROFIT</b>	1,332,205	1,387,973
<b>OPERATING EXPENSES</b>	1,324,766	1,351,820	<b>OPERATING EXPENSES</b>	(1,331,581)	(1,368,581)
<b>INCOME (LOSS) FROM OPERATIONS</b>	7,439	36,153	<b>INCOME (LOSS) FROM OPERATIONS</b>	1,046	19,392
<b>OTHER INCOME</b>			<b>OTHER INCOME</b>		
Other expenses, net	13,362	14,488	Other expenses, net	(427)	(9)
Interest expense	(344)	(58)	Interest expense	(8,421)	(14,678)
Interest income	0	0	Interest income	199	232
Patronage dividend income	0	0	Patronage dividend income	4,520	6,150
Loss on disposition of property & equipment	(5,855)	(5,465)	Loss on disposition of property & equipment	(5,855)	(1,869)
Micellaneous income	0	0	Micellaneous income	9,071	9,105
<b>OTHER INCOME, NET</b>	2560	(1,869)	<b>OTHER INCOME, NET</b>	(913)	(1,069)
<b>INCOME (LOSS) BEFORE INCOME TAXES</b>	0	0	<b>INCOME (LOSS) BEFORE INCOME TAXES</b>	133	18,323
<b>INCOME TAX EXPENSE</b>	0	0	<b>INCOME TAX EXPENSE</b>	(4,603)	(5,465)
<b>NET INCOME (LOSS)</b>	9999	43,240	<b>NET INCOME (LOSS)</b>	(4,470)	12,858

## The People behind the Numbers

Our Co-op has turned in a solid year financially,  
and none of it is possible without the efforts of our amazing staff.  
For some, they have been contributing to the Co-op for nearly twenty years!  
Thanks to all SCFC employees.

<b>Judith</b> 19 years	<b>Jess</b> 10 years	<b>Marchelle</b> 5 years	<b>Annabella</b> 2 years
<b>Dougan</b> 15 years	<b>Misha</b> 9 years	<b>Leah</b> 5 years	<b>Melissa</b> 1.5 years
<b>Kate</b> 14 years	<b>Jenny</b> 8 years	<b>Mike M.</b> 5 years	<b>Clorissa</b> 1 year
<b>Jake</b> 14 years	<b>Marguerite</b> 7 years	<b>Joy</b> 4 years	<b>Eric</b> 1 year
<b>Carol</b> 13 years	<b>Kim</b> 7 years	<b>Elysha</b> 3 years	<b>Tuan</b> 1 year
<b>Jeanné</b> 12 years	<b>Michael</b> 7 years	<b>Judy</b> 3 years	<b>Vynce</b> 5 months
<b>Becky</b> 12 years	<b>LeeAnn</b> 6 years	<b>Christine</b> 3 years	<b>Carolyn</b> 3 months
<b>Doug</b> 11 years	<b>Tinisha</b> 5.5 years	<b>Hina</b> 2 years	





## Balance Sheet

### Balance Sheet Equation is Assets = Liabilities + Equity

•**Assets:** These are things that the company owns, such as buildings, furniture, machinery, inventory, and cash in the bank. On a balance sheet, assets are usually listed in order of liquidity—that is, how quickly they can be converted to cash. Assets in excess of liabilities is generally a good sign in a company because it indicates growth.

•**Liabilities:** This represents what a firm owes, including outstanding loans, accrued wages owed, and bills payable to suppliers and other vendors. Liabilities are generally ordered by their due date on the balance sheet. Liabilities in excess of assets give cause to more closely examine a firm's capacity to repay its debts.

•**Owners' equity:** This represents the amount of equity the owner or owners have in the company, which amounts to the net worth of a firm after it sells off its assets and pays all its liabilities. It's often labeled as shareholders' or stockholders' equity.

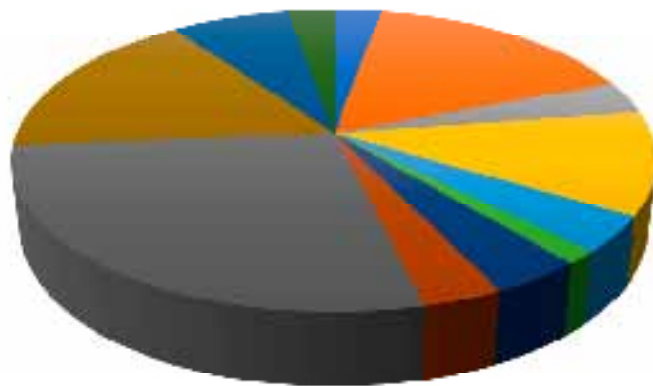


	2018	2019
<b>Assets</b>		
<b>Current Assets:</b>		
Cash	203,096	218,030
Accounts Receivable	2,448	3,523
Inventory	224,412	237,631
Prepaid expenses and other current assets	22,803	20,780
<b>TOTAL CURRENT ASSETS</b>	<b>452,759</b>	<b>479,964</b>
<b>Property and Equipment:</b>		
Land	183,264	183,264
Construction in progress	-	21,022
Building & improvements	780,904	780,688
Furniture & equipment	244,062	245,615
Software	4,365	4,365
	1,212,595	1,234,954
Accumulated depreciation	(667,444)	(707,254)
<b>NET PROPERTY &amp; EQUIPMENT</b>	<b>545,151</b>	<b>527,700</b>
<b>Other Assets:</b>		
Investment in cooperatives	58,082	65,263
Deposits with other cooperatives	17,477	14,623
<b>TOTAL OTHER ASSETS</b>	<b>75,559</b>	<b>79,886</b>
<b>TOTAL ASSETS</b>	<b>1,073,469</b>	<b>1,087,550</b>
<b>Liabilities &amp; Members' Equity</b>		
<b>Current Liabilities:</b>		
Accounts payable	153,378	148,093
Accrued payroll and related items	77,782	55,399
Deferred revenue	11,024	12,383
Federal income taxes payable	2,586	712
State income taxes payable	897	1,071
Accrued liabilities	3,947	4,341
Note payable, current portion	7,156	6,631
<b>TOTAL CURRENT LIABILITIES</b>	<b>256,770</b>	<b>228,630</b>
<b>Long-Term Liabilities:</b>		
Note payable, net of current portion	214,552	210,778
<b>TOTAL LONG-TERM LIABILITIES</b>	<b>214,552</b>	<b>210,778</b>
<b>Members' Equity:</b>		
	602,147	648,142
<b>TOTAL LIABILITIES AND MEMBERS' EQUITY</b>	<b>1,073,469</b>	<b>1,087,550</b>



# Co-op Fun Facts • 2019

## Silver City Co-op Sales by Department • 2019



- |   |  |   |   |
|---|--|---|---|
| <span style="color: blue;">■</span> Bread       | <span style="color: orange;">■</span> Bulk         | <span style="color: gray;">■</span> Cheese      | <span style="color: yellow;">■</span> Dairy/Refer |
| <span style="color: lightblue;">■</span> Frozen | <span style="color: green;">■</span> General Merch | <span style="color: darkblue;">■</span> HABA    | <span style="color: brown;">■</span> Meat         |
| <span style="color: darkgray;">■</span> Grocery | <span style="color: gold;">■</span> Produce        | <span style="color: blue;">■</span> Supplements | <span style="color: darkgreen;">■</span> Deli     |

**82%**  
Sales to  
Member/Owners

### Gift Card Sales

2016 = \$6,0381  
2017 = \$6,1791  
2018 = \$5,1846  
2019 = \$5,3540

### Tons of Coffee Sold

3.1 tons

### Lbs. of Mango Slices Sold

871 lbs.

### Sales of Local Products

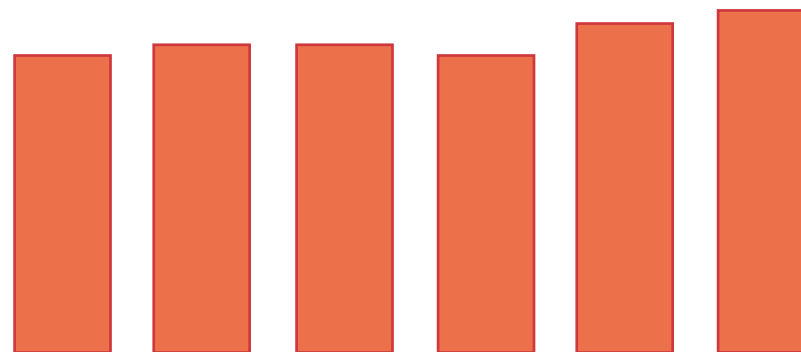
\$124,903

### Bulk Container Reward

8,418 transactions  
\$425.32

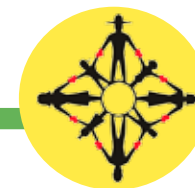
### Yearly Sales

\$3,437,402   3,561,636   3,502,304   3,496,107   3,681,829   3,796,736



2014   2015   2016   2017   2018   2019





## Top Selling Item by Department • 2019

### Produce

Bananas \$20,951

### Grocery

Napa Valley Olive Oil \$4,836

### Bulk

Almond Butter \$17,095

### Frozen

Cascadian Blueberries \$4,916

### Dairy

Farmer's Eggs Cage Free \$16,435

### Deli

Bacon/Turkey/Avo Sandwich \$13,876

### Refrigerated

Thousand Hills Grass Fed \$6,346

### Bread

Alvarado Sprouted Multi \$14,724

### Supplements

Barlean's CBD Hemp Oil \$5,098

### HABA

Dr. Bronner's Peppermint Soap \$1,115

### Meat

Mary's Holiday Turkey \$7,320

### Cheese

Organic Valley Sharp Cheddar \$5,140

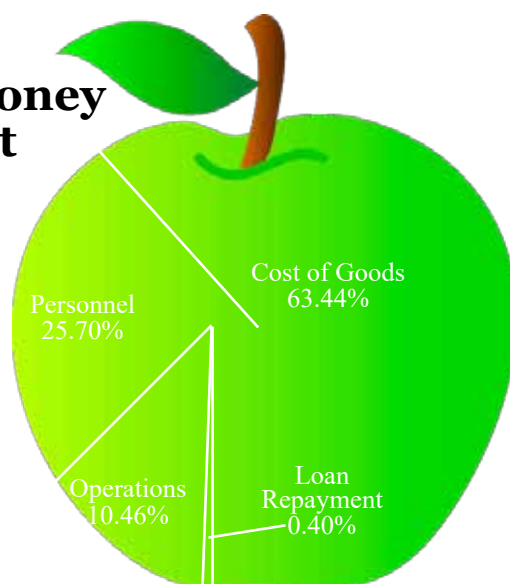
### General Merch

KEI & MO Flour Sack Towels \$2,747

**Lbs. of  
Marrow Bones Sold**  
1,129 lbs.

*\$3241 worth of oats, rice, and beans  
transferred to the Food Pantry  
at zero percent markup*

## How Our Money Is Spent



### EBT Sales

2016 = \$21,8262

2017 = \$19,0982

2018 = \$18,0657

2019 = \$19,2523

### Coupons Scanned

2016 = 7,387

2017 = 5,849

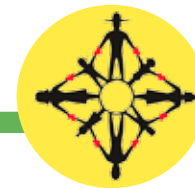
2018 = 5,431

2019 = 4,208

## Round Up 2019

<i>January</i>	Life's a Variety Show	\$1383.35
<i>February</i>	SW Center for Health Innovations	1181.71
<i>March</i>	Imagination Library	1311.30
<i>April</i>	PFLAG Parents and Friends of Lesbian and Gays	1315.20
<i>May</i>	SNAP Spay/Neuter Awareness Program	1453.50
<i>June</i>	Guadalupe Montessori	1174.07
<i>July</i>	Aldo Leopold	1391.49
<i>August</i>	Virus Theater	1296.00
<i>September</i>	Lotus Center	1381.85
<i>October</i>	The Center for Food Security and Sustainability	1438.79
<i>November</i>	SRSASS Silver Regional Sexual Assault Support Services	1315.54
<i>December</i>	Expanding Your Horizons	1279.73

# Looking Forward



## 907 Pope Street

I've recently been through a binge reading of Garbanzo Gazettes to try and learn more about the Co-op, and get perspective for where we have been and where we might go. There has been a consistent refrain since even before the purchase of the Pope Street building. That has been of course, "Can we move, what would a move look like, and are we going to do it?"

While it may seem we are still in a similar place, the work that is needed to be done to make the best possible decisions for the Co-op has been taking place all along, slowly but surely. The fact is we aren't too far off from the two year anniversary of the purchase of the Pope Street building. The cost of owning it and keeping it idle is relatively low. Yet it isn't in the best interests of members to continue indefinitely, as the property was purchased with a specific purpose in mind. Besides, the overwhelming majority of members have indicated their desire for this project to move forward, creating an enhanced, improved version of the SCFC, with the heart and soul solidly intact.

To that end, we have labored to take advantage of all of that prior work, and make the final steps towards moving forward, one way or another. The intent is that very soon we will have the clearest, most detailed, most expansive information available on all aspects of the project than has been available at any point in the past. This will allow the Board of Directors to make a highly informed decision on a final go/no go for financing. This decision will likely be, for all intents and purposes, the verdict on a move to Pope Street. If the data is not favorable, and a move is not in the cards, then some other purpose for Pope Street would have to be considered.

That being said, on a surface level, so much data points to the move being the best decision for the Co-op. As many of you participated in it, you will be pleased to know the results of our market study have come back. The headline is they contain the most favorable sales projections that have been considered for this project thus far. While not a surprise to me, the survey was done and dusted before so much change took place in the last two months, and current conditions need to be considered. The final pieces of the puzzle are a deeper look into the competitive marketplace for both grocery and prepared food, and a nitty gritty level of analysis into the project costs and operational costs. This is happening now.

We are coming to a fork in the road. As Yogi Berra said, when you come to a fork in the road, take it. We're planning on it, but then again, if you don't know where you are going, you'll end up someplace else.



*Our wonderful 907 building!*

There is a lot that members can do to support the Silver City Food Co-op in the future, near and far. If you are inspired by the work that we are doing, we invite you to read through the following suggestions for ways to get involved.

Simply by shopping here, members become the foundation that the Co-op needs to continue to thrive as a member-owned marketplace that strengthens the local food economy while building and nourishing community.

Give Co-op gift cards as gifts.

Give Co-op memberships as gifts.

Give us your feedback. It makes us better. We always want to know how we can improve. Ideas can be written up and

placed in the suggestion box, located near the back of the store, right next to the nut butter machines. You can also email assistant manager, Mike, with your thoughts at:

***mike@silvercityfoodcoop.coop***

Consider a leadership role. Look into becoming a member of our Board of Directors.

Check out our website. It's full of fascinating and helpful info, including our compelling newsletter, the Garbanzo Gazette.

We post regularly on Facebook and are updating our Instagram, so hop over there when you can.

Tell everyone that you are a member-owner of this unique, vibrant community-owned cooperative.





# Jake's June Produce Picks

## Apricots



The origin of the apricot is in dispute. Some say that it was first cultivated in India in about 3000 BC, but Armenians often claim it as their own, considering that it has been cultivated there since ancient times. Its scientific name, *Prunus armeniaca* (Armenian plum) derives from that assumption. Today, consensus is that the apricot originated in China, where its domestication would have taken place. Disagreement aside, these exquisite little orbs, with their velvety, orange skin and flesh, are now enjoyed by people the world over. They thrive in our temperate North American climate and are a welcome signal of the beginning of summer. In addition to being delightfully tasty, apricots are one of the healthiest fruits in the world, boasting a great list of health-promoting properties. Whether eaten dried, fresh, or canned, they are brimming with vitamins A and C, along with potassium and dietary fiber. It's high in non-heme iron, the type that is absorbed, slowly, by the body. Add calcium to the list of what apricots have to offer. It's also interesting to note that without potassium in the body, calcium is not absorbed and disposed of uniformly. The good news is that this remarkable fruit contains both! Enjoy them out of hand or chop them up to add to your favorite morning cereal or smoothie. They can be used liberally in jams, preserves and pies. Did you know that you can also use them to add extra flavor and nutrition to your salad? They go well with leafy greens, feta cheese and almonds. Just a splash of vinaigrette dressing will make this simple combination into something special!



*Life is just a bowl of cherries!*

## Cherries

Cherries have satisfied the palates of food lovers for a very long time. Their lustrous, glossy skin and tangy/sweet taste won cherries a place on the tables of the ancient Romans and Greeks, and also Chinese nobleman. In the early 1600s, cherries came by ship to America with early settlers. Modern day cherry production in the U.S. began in the 1800s near Traverse City, Michigan, which proved to be an ideal area for growing cherries.

Many kinds of fruits have anti-inflammatory effects and cherries are no exception. Fresh or frozen, they are a nutritional powerhouse and, as a dried fruit, red cherries rank second only to goji berries when it comes to antioxidant levels. You can go online to read about the important ways that cherries can support health and you might just decide that one cup a day of this tasty summer delight can help keep the doctor away in a most enjoyable way.

Here at the Co-op, we look forward to the first big, juicy Bing cherries to arrive in late spring and, as the summer rolls on, the divine Rainier cherries. Please keep your eyes peeled for their celebrated arrival in our produce department!

## Quick Apricot Jam with Chia Seeds

### Ingredients:

- 2 cups chopped fresh apricots
- ¼ cup water
- 2 Tablespoons honey or maple syrup
- 1 Tablespoon white chia seeds
- ½ teaspoon cinnamon (optional)

### Instructions:

- Add the apricots, water and honey to a large saucepan over medium heat.
- Cook until the apricots start to soften and break down.
- Use the back of a fork, or a potato masher, to crush the apricots into a smooth paste.
- Add the chia and cinnamon, and cook for about 3 minutes, until mixture is thickened.
- Remove pot from heat and allow the jam to cool and set.
- Store in an airtight container for up to 2 weeks.
- \*If desired, you can puree the jam before serving.*



## Oil-Free, Sugar-Free Cherry Cobbler Cake

*16 ounces pitted cherries (about two cups). Ripe peaches would also be good.\**

- 2/3 cup oat flour
- 1/3 cup oats
- 2 tsp baking powder
- ¼ tsp salt
- 1 cup milk of your choice
- 2 tsp vanilla extract

### Instructions:

- Preheat oven to 350 degrees.
- Lightly oil an 8 x 8 inch baking dish.
- Place the cherries on the bottom.
- In a medium bowl, whisk the flour, oats, baking powder, and salt together.
- Add in the milk and vanilla and whisk until smooth.
- Pour the batter over the fruit, making sure that it is evenly distributed.
- Bake for 35-40 minutes, until top is springy to the touch.
- \*Fresh, frozen or canned fruit will all work.*



# ***Silver City Farmers' Market Celebrates 30th Anniversary***

*By Andrea Warner*

*This year the Silver City Farmers' Market is celebrating the 30th anniversary of fulfilling its mission:*

*to provide a place where Grant and Catron County agricultural producers and processors can sell directly to consumers, and to communicate the importance and availability of local agriculture.* The Silver City Food Co-Op has been our partner in this since the beginning. Together we create a local healthy food system by financially supporting growers and ensuring consumer access to the freshest products possible.



The Farmers' Market is a free weekly event and is cooperatively operated by its vendors. All expenses are paid for by the fees and dues collected from participating vendors and the generosity of the community, including the Co-op. We rely on these funds to keep our vendor fees affordable, pay our market manager and to ensure a quality shopping experience for our friends, neighbors, and visitors.

We are the grateful recipients of the April Roundup program and plan to use the funds to support our Market Manager to administer the Double Up Food Bucks Program (DUFb). Double up Food Bucks DOUBLES the EBT benefits of SNAP recipients that shop at the Farmers Market. You read that right, DOUBLES. This program allows low-income families, seniors, and individuals who receive SNAP funds to access nutritious local food at HALF of the cost while the growers and vendors are reimbursed for the FULL price of the food. These DUFb dollars stay in the community. Every \$1 spent at Farmers' Market in the DUFb/EBT becomes \$1.61 that circulates in our local economy, unlike when those EBT dollars are spent at a corporate supermarket. Thank you to the Co-op and your generous shoppers for helping us fulfil our mission.

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## ***A Note from Poco Loco Produce***

*By Rick Bohart*

Due to the pandemic, Poco Loco Produce is changing its business model to deliveries instead of Farmers' Market sales. We deliver to the Co-op on Wednesdays and Fridays, along with our other deliveries. We thank the Co-op for its continuous support over the last seven+ years and also the Silver City community.

Poco Loco Produce has an 1800 sq. ft. greenhouse and the plants are grown hydroponically. We produce about 8000 pounds of regular tomatoes, cherry tomatoes, cucumbers and bell peppers during the season. Growing quality produce, while conserving water, is our primary goal. Our water consumption for the entire season of growing is about 32,000 gallons of water. This is less than a third of the water required when growing outdoors. We start about 450 tomato plants the first of January in our nursery. Plants are moved into the greenhouse at the end of February. The cherry tomatoes and cucumbers start coming in mid-March and the slicing tomatoes in mid-April.

We start delivering in early May. If you would like to be part of our delivery service please call us at 575-313-4224 or e-mail us at [pocoloco@aznexus.net](mailto:pocoloco@aznexus.net).







# 2 U From Your Board . . .

## Big Gratitude



It goes without saying that times are much more challenging than usual in the world of grocers. Feeding people is a big responsibility, especially during a global pandemic. The Board of Directors of the Co-op wants to recognize that the staff of our Co-op has been doing an amazing job in the face of a lot of extra stress, less employee availability, and more challenges than I am sure we could have imagined.

We have been learning so much about our community and our world. As stress has hit the global systems, we have been forced to remember what needs are vital and what we can allow to fade away for awhile. With this, comes the classification of “essential” and “non-essential” work that we have all become so used to hearing about these past months. Then, from these classifications, we were divided into those who had an opportunity to stay home and stay safe and those who had to keep going to work and stay on the “frontlines” of the Covid-19 crisis.

The Board of the Co-op wants to thank our Co-op staff so deeply for their work in this time of global crisis. You have all been offering yourselves to our community in a powerful way and we recognize that it has not always been easy to risk your well-being to keep us all fed with nourishing foods.

If you go into the Co-op, remember to thank the staff for continuing to show up, for tapping into versatility to face the ever-changing circumstances we’re all being faced with, for going above and beyond to keep us safe and well while we are shopping, and for putting up with all of us in the moments of stress and discomfort we’ve all had. Please, remember patience with those who are on the “frontlines” taking care of us all. They deserve it now more than ever!

Thanks so much to ALL off the staff for all your work. You are deeply appreciated.



## Recruiting Board Members in Training

**THREE MONTH TERM:** If you would like a little taste of board work before buying the whole hog, becoming a B.I.T. is probably a good idea.

**DESCRIPTION:** Commit to attend 3 consecutive board meetings. (They are held the fourth Wednesday of every month at the Pope Street building, from 5:30 to 7:30 pm).

**CONTACT:** Shanti Ceane  
*shantifo@gmail.com*  
Recruitment, Orientation, and Development Chair  
*Or, any board member*

**WE LOOK FORWARD TO HEARING FROM YOU!**

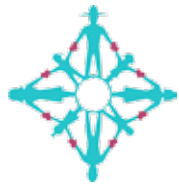
## Board Meeting Schedule

The SCFC Board of Directors meets the fourth Wednesday of each month at our new building, 907 N. Pope St. 5:30 pm.

Ten minutes is set aside at the beginning of every board meeting for member comments. The time will be divided evenly among those members who would like to speak. If ten minutes is insufficient, a special meeting may be called on another day. If a member wants more time, they can contact the president and ask to be added to the agenda. Please make this request at least one week before the meeting.

- Shanti Ceane/President**  
Board Term: 2018-2021  
*shantifo@gmail.com*
- Julianna Flynn/Vice President**  
Board Term: 2019-2022  
*juliannaflynn8@gmail.com*
- Scott Zager/Treasurer**  
Board Term: 2019-2022  
*sczager1959@gmail.com*
- Emma McKinley/Secretary**  
Board Term: 2020-2022  
*emma.mckinley98@gmail.com*
- Kristin Lundgren/Member**  
Board Term: 2019-2021  
*klundgren2@gmail.com*
- Gwen Lacy/Member**  
Board Term: 2019-2022  
*glacymail@gmail.com*
- Tuan Tran/Member**  
Board Term: 2020-2022  
*jtctran@gmail.com*
- Susan Golightly/Member**  
Board Term: 2020-2021  
*susantgolightly@gmail.com*

**Board of Directors**



# June

## Members Only Specials

### June 3 - June 30

### 20% OFF! listed prices



**Somerdale**  
Wensleydale & Blueberries  
5.3 oz  
reg \$5.39



**Chatham Village**  
Crutons  
Assorted, 5 oz  
reg \$2.69



**Let's Do**  
Sugar Cones  
Gluten-Free, 4.6 oz  
reg \$4.69



**Cado**  
Vegan Ice Cream  
Assorted, 1 pt  
reg \$6.99



**Lundberg**  
Creamy Parmesan  
5.5 oz  
reg \$3.99



**American Health**  
Ester-C  
60 caps  
reg \$11.99



**Valbreso**  
Sheep Feta  
7 oz  
reg \$4.59



**Lundberg**  
Porcini Wild Mushroom  
6 oz  
reg \$3.69



**Emperor's Kitchen**  
Chopped Ginger  
4.5 oz  
reg \$3.99



**One With Nature**  
Lilac Bar Soap  
7 oz  
reg \$4.29



**Adventure Athletics**  
Energy Bar  
Chocolate Coconut  
2.12 oz  
reg \$2.99



**Co-op Deals**  
flyers available  
on our website  
[www.silvercityfoodcoop.coop](http://www.silvercityfoodcoop.coop)  
and at the front of the store

