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BOARD OF DIRECTORS NOMINEES

Bill D

I am excited to run for reelection to the Co-op Board! I have served on the Board for the past 4 years during which time we've had a lot of positive growth and change. These include increase in membership and revenues, restructuring to empower staff, as well as the organization being more transparent with our membership. For the past 2 years I have served as Vice Chair whose duties are in large part focused on dealing with and supporting staff in a variety of capacities. This is the job I enjoy the most and bring an even handed thoughtfulness to this role. I am now the longest serving current Board member bringing institutional knowledge and consistency. I give prompt attention to anything that comes up and love to work in our cooperative leadership environment. During the past year, I have also been actively involved in exploring the expansion of our current building. Being on the Board, has truly brought a deeper level of meaning and passion into my life. I would be honored and grateful to continue to serve.

Andrew L

Hi, I'm Andrew! I've served on the SPA Co-op board this past year and would love the opportunity to continue. In the past year, I've been a member of the Communications Circle, the Physical Circle, and the eNewsletter team, though I originally became involved at the Co-op through the Working Member Program. What makes me most excited about the Co-op is the people I've met here. The Co-op brings so many people together from the Stevens Point area and beyond. That's why I believe working towards strong member engagement is critical to making our organization successful. This includes communicating with members, encouraging members to participate in collective management, and offering products and events that our members find valuable. When not at the Co-op, I work in the Registrar's Office at UWSP; I enjoy cooking, music and gardening.

Celia S

Celia Sweet is a Stevens Point local and UWSP graduate. Celia graduated with a bachelor's degree in Humanitarian Studies and is currently pursuing a master's degree in Public Policy/ Administration. Since graduating from UWSP, Celia has been working for a locally owned dance studio, fitness center, and numerous restaurants. In her free time, Celia is a member of Transcribing Dance Company and serves on the board of directors for Recycling Connections. Celia believes that the world is relying on us more than ever to make a serious change in our lifestyle in the way that it affects the environment. The Co-op has always served as a pillar in the community for sustainable and responsible grocery and home items and continues to grow in what it provides to its members. Celia's passion for this community and the planet make her extremely motivated to support the Co-op in cultivating even more positive change in the area.

Nominations continue on page #5

UPCOMING EVENTS

5/19

General Membership Meeting

5/23

Plant Sale Open to Public

5/27

Memorial Day - Closed

5/28

Board of Directors Meeting

6/21

Energy Fair Begins

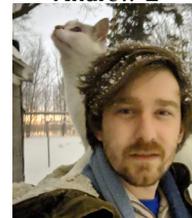
6/25

Board of Directors Meeting

Bill D



Andrew L



Celia S



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CONTACT US

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info@spacoop.com

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HOURS

Monday-Friday
7am-8pm

Saturday-Sunday
8am-6pm

FEEL THE POWER: ENERGY FAIR 2019

The 30th anniversary of the Energy Fair is happening on June 21st-23rd. According to the Midwest Renewable Energy Association (MREA), it's the nation's longest-running event of its kind and brings over 10,000 attendees together to learn about sustainability and clean energy, connect with others, and take action toward a sustainable future. Check out more details on their website: <https://www.theenergyfair.org/about/>

SPAC has been an MREA member since we can remember! In the past we've always donated a gift basket for their silent auction but this year we are excited to be even more involved in the Energy Fair. We will have a table in the exhibitor tent, share a workshop, and sponsor the Organic Valley breakfast.

At the exhibitor table we'll be around to answer any and all burning questions, hear suggestions, and sell any last minute snacks and Co-op merchandise you may need. Stop by the booth and see what you can learn.

Look out for our workshop in your Energy Fair guide! We would love to have some of our members there to learn about how our new-found collaborative management structure has been functioning now that it's in its 3rd year. We are so excited to tell our story and hope you can be there as support and help us share the story even further.

We will once again be sponsoring the Organic Valley breakfast (Saturday & Sunday) by donating bagels and fresh fruit to go alongside the myriad of delectable breakfast items provided by Organic Valley. For a small fee, this breakfast is a great start to a full day at the fair and helps raise funds for the MREA's educational programs.

Cheers to a fun-filled summer time!

See you at the Energy Fair!

HELLO AGAIN FROM PRODUCE LAND

With my 3rd year buying produce starting, I am so excited to say that things are going great! There's always a lot to learn and still more work to be done.

This past September we added a 2nd delivery from our large produce distributor, Co-op Partners Warehouse, and in the past few months things have really equalized. We added the 2nd delivery to increase freshness and to split up the order from one extremely overwhelming delivery that was to last us all week, to 2 reasonably sized deliveries that last us for a few days at a time. There are still more improvements to be made, but expect the cooler to be looking at its freshest on Tuesday and Thursday evenings.

With spring here and summer on the horizon expect to see a lot of our regular stock replaced by produce sourced from Local (<150 miles from SPAC) and Community farmers (< 50 miles from SPAC). We are excited to welcome Meadow Lane Farms back to the produce cooler with certified Organic red raspberries and our community farms from Custer, WI: Rising Sand Organics (a farm co-operative) and Whitefeather Organics (who's been selling to us for over 10 years!). We also love supporting our local farms in Athens, WI: Cattail Organics, Red Door Family Farm, and Growing Earth Farm. All of these farms are staples here at the Co-op and we can't thank them enough for the hard work they do to provide us with a reliable food source to create a resilient food system. The bounty of beautiful produce we have access to in central Wisconsin is incredible and I am so glad that our food co-op can support their work.

This summer keep your eyes peeled for Sweet Corn Specials, cherry tomatoes aplenty, carrots for many months, fresh herbs sourced locally, and so much more! If you miss the Farmer's market on Saturday at the square expect the same freshness and quality at your local food co-op.

You can find our produce list here: www.spacoop.com/produce (which is updated weekly). We are always interested in knowing what people think or what you wish we stocked weekly, so please let us know! We want to continue to be your source for organic, locally sourced, fresh, and delicious fruits and vegetables so any input is greatly appreciated.

Drop me a line: melissah@spacoop.com and I will see what I can do!

Happy summer!

-Meliss

Do you know how...When you were a kid,
 You were completely fascinated with nature?
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EVERYONE LOVES A PLANT SALE



Central Rivers Farmshed's Growing Collective will be hosting the 7th annual Plant Sale on Memorial Day Weekend 2019. Stop by 1220 Briggs Ct. Stevens Point, WI in the Farmshed Greenhouse on the following dates to get your garden started:

Wednesday May 22 from 5-7 PM (Farmshed Members Only*)

Thursday, May 23 from 4-7 PM (Open to the Public)

Friday, May 24 from 4-7 PM (Open to the Public)

Saturday, May 25 from 1-3 PM (Open to the Public)

Tuesday, May 28 from 5-7 PM (Open to the Public**)

*To become a Farmshed member, please visit farmshed.org/give/membership.

** If plants are still available; limited selection of varieties

The Growing Collective sells over 5000 annual vegetable, fruit and herb starts in the greenhouse to benefit Farmshed. At the sale you'll see unique plants like the Pingtung Long Eggplant, heirloom varieties such as the California Wonder Sweet Pepper, and classics like the Wisconsin 55 Tomato.

See the Growing Collective website for full list of varieties and descriptions: farmshedgrowingcollective.wordpress.com/plant-sale/

In addition to the Growing Collective plant starts, check out the garden-related vendors on site and take the opportunity to learn more about Farmshed's facility, programs, events and volunteer opportunities from current Board Members.

Want to know more about The Growing Collective? This unique group was created in 2013 and is made up of Stevens Point area gardeners who organize to take on the spring growing challenge together. The Collective grows vegetable starts from seed,

including heirloom, organic and unusual selections of tomatoes, peppers, herbs, and many more. The group is made up of both first-time and experienced home gardeners, along with several community groups. They promote organic growing methods, collective leadership, group decision-making, collaborative learning, thoughtful planning, shared knowledge, and diversity among membership.

To get involved by becoming a volunteer, or to learn more, contact Central Rivers Farmshed by emailing volunteer@farmshed.org or calling 715.544.6154.--





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Frank Pisarski, Jr. ~ Frank Pisarski, Sr. ~ David Pisarski
John G. Suchon ~ Pete Jacoby

MEMBER SPOTLIGHT:

Anastasia Sosnovske has been a member at the Co-op for around three years. She enjoys the Alaffia Cocoa Butter Hand and Body cream as well as anything by the Acure brand. She also mentioned the Good Earth soy candles. As far as food items, Anastasia has a wide variety of favorite items including the dried mango slices, Panda Raspberry Licorice, and the garlic powder in herbs and spices. (She says it's the best one she has found yet!) She puts entirely too much garlic in everything she makes, but enjoys making white chicken chili, homemade pizza with the baked or frozen pie crusts, apple pie, and her husband makes an Asian chicken dish.

If you're interested in being a part of the member spotlight, send an email to newsletter@spacoop.com!

NEW PRODUCTS ON THE SHELVES

Saffi Foods Oils and Vinegars, Cold Pressed Avocado Oil and Raw Dark Balsamic Vinegar :: Saffi Foods promises to supply to the highest quality and most nutritious kitchen ingredients with minimal negative impact to our planet. Their products are never mixed with fillers, contain no additives, are cold-pressed, are raw and Non-GMO Organic whenever possible, and are exceptionally real

Great River Milling, Cornmeal flour and Masa Harina :: Certified organic, made in Arcadia, Wisc.



Redwood Street Roasters, assorted whole bean coffee :: Made in a micro roastery in Edgar, Wisc., this organic coffee tastes incredible!

Go Toob+ (By Humangear) :: Soft silicone leak-proof travel bottles! The last travel bottle you will ever have to buy! Small Med and Large sizes perfect for a day at the beach, weekend out of town, or full-blown week long vacation!

Garden of Life Collagen Powders :: “Three grass-fed collagen products to meet your specific needs. The entire line is Non-GMO Tested and Certified, Keto Certified, Paleo Friendly and NSF Gluten Free. Whether it’s fortifying hair, skin and nails† or supporting healthy joints and mobility† we have the clean, convenient answer in our collagen powders.” (gardenoflife.com)

Chambers Creek Kitchen, Gluten-Free Multi-Grain Bread :: Straight out of Chambers Creek, Wisc., this tender, yet hearty loaf of bread is Gluten-Free, Organic, Vegan, and full of sprouted grain goodness.

Big Watt Coffee, Honey Nut Vanilla :: pure cold-pressed coffee from Minneapolis, Minnesota.

Organic Valley, Breakfast Balance Protein Shake :: Made with organic pasture raised milk and fair trade ingredients. Each bottle has 16 grams of protein making it a great breakfast or on the go snack.

Lavva, Raspberry and Mango Yogurt :: Made with prebiotic rich ingredients, this plant based yogurt has zero added sugar.

Just, Egg :: This vegan egg scramble is versatile and can be used with a variety of dishes such as fried rice, french toast, or classic scrambles.

Alice’s Rabbit Whole, Schzzam! :: The Quiet Mind Syrup now comes in larger 8oz size!

Sweet Earth Foods, Big Sur Breakfast Burrito and Harmless Ham & Chickpea Breakfast Sandwich :: Microwaveable, and tasty to boot, these vegan breakfast options are a quick and easy, protein packed way to start your day.

Maple Hill Farm, Bulk Yellow Mustard Whole & Powdered :: Local grown in Washburn, Wisc.

Chambers Creek Kitchen, Gluten-Free Multi-Grain Bread :: Straight out of Chambers Creek, Wisc., this tender, yet hearty loaf of bread is Gluten-Free, Organic, Vegan, and full of sprouted grain goodness.

Tadah!, Falafel Poppers, Cucumber Dill :: Whether served as an appetizer, or in a wrap with your favorite greens, these delicious falafel poppers come prefilled with tzatziki goodness.

4Oceans bracelets: 6 different ocean themed. Each bracelet purchase provides support for clearing our oceans of plastic.



American Provenance :: Same great deodorant formulas with some new scents and new biodegradable packaging!!! WOW!

YOUR CO-OP MEMBERSHIP AND YOU

Have you ever forgotten when your membership is coming due? Would you like a reminder before you find out it is expired at the register? Last year, our Communications Management Circle sent out ‘Membership Due’ reminder emails on a trial basis. These emails let our members know in what month it will be time to renew their memberships here at the Stevens Point Area Co-op. After seeing the results and hearing from our membership, we would like to continue the program. Here’s where we need your help: if you would like to receive these reminder emails, please update your email address on file. This can be done at either of our registers upfront by any of our friendly storefront staff; we can even help you over the phone if you’d like. Don’t worry, we don’t sell or spam your email, but in addition to the reminder emails you will receive our monthly e-newsletter which gives you a snapshot of what’s happening at the Co-op. So stop in, say hi, and let’s stay in touch!

RECYCLING CONNECTIONS PRESENTATION SERIES

A community presentation series on topics related to home waste reduction, home composting, and raising backyard hens

Making Change Through Composting

Angie Lemar

Wednesday, May 1st ~ 6:30pm at the Ruby Roasters in Nelsonville

The simple act of composting in your backyard can change your life for the better. During this hour we will review some basics of composting but also go more in depth into how composting can benefit you personally as well as your community and the environment.

Raising Backyard Hens

Susan Schuller

Wednesday, May 15th ~ 6:30pm at MidState Technical College, Community Enhancement Room 635, 1001 Centerpoint Drive, Stevens Point

Increase your self-reliance, build nutrient-rich soil, and enjoy tasty eggs all while reducing your food waste at home. These are just some of the benefits of raising backyard hens. Learn more & gain steps to get started.

Garbage & Recycling in Portage Co.

Kelly Adlington

Wednesday, May 29th ~ 6:30pm at the Stevens Point Area Co-op, 633 2nd St, Stevens Point

Why can't I recycle plastic bags at home? What happens to glass? How does a landfill actually work? Garbage and recycling is such an integrated part of our lives and everything we do, yet it has been swept under the rug for years. What impact do we as consumers and community members actually have on these systems? Does it matter? The short answer is "yes!" Join us in understanding why.

CONTINUED NOMINATIONS

Cole M

Hello there, Stevens Point Area Cooperative members! My name is Cole Madden and I am once again running for a seat on the Board of Directors. As a graduate of UWSP, a licensed social studies teacher, small business owner, and current member of the Board, I believe I have the skills needed to serve another year.

Becoming a Co-op member in 2015 was a pivotal step toward me becoming more active in our local food community. It seems like practically everything I have done these last four years is in some way connected to the Co-op. Serving the Co-op as a member of the Board has been one way for me to say, "thank you," and I look forward to continuing to give back.

This last year saw me growing my bakery, moving back into town, and becoming active as a Board Member. I am currently a member of both the We the People and Communications collective management circles, as well as a couple sub-committees. I greatly value the relationships and insights that have come from being a part of these groups. To me, the Co-op stands for real food, community, and collective growth; if re-elected to the Board of Directors I will work toward the continuation of those principles.



Sustainable Lifestyles: Progress, Not Perfection!

Karin Sieg

Wednesday, June 12th ~ 6:30pm at CREATE Portage County, 1039 Ellis Street, Stevens Point

Description: "Every journey begins with a single step."

Are you considering a journey towards a more sustainable lifestyle? Have you been committed to these activities for a while, but are feel stuck or wondering what else you could do? Do you sometimes wonder if your actions make any difference? This motivating and enlightening presentation will have something for everyone! Presentations are scheduled for 1 hour. More details and updates will be posted at RecyclingConnections.org Sponsored by Recycling Connections, a non-profit organization dedicated to connecting people, resources, and communities to promote waste reduction, reuse, recycling, and resource reservation.

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Logan B

I am an organic farmer and natural resources planner. I practice restorative agriculture, while working to increase the sustainability of landscape level land use patterns. I serve as the Vice President and Sergeant at Arms of the Wood-Portage-Waupaca chapter of the Wisconsin Farmers Union. I have been active during my two years as a member to draft and advocate for policy supporting the expansion of renewable energy generation as well as gaining farmer control of markets. These efforts are necessary to advance the retaking of local governing rights concerning agriculture and the environment which have been stripped and consolidated at the state and national levels.

I have been a member of the SPA Co-op since I moved to this area back in 2015. I am motivated by continuing to expand our local food economy as a producer and advocate. I firmly believe the cooperative model works for its member/owners, while enabling them to give back to the cooperative. I am determined to do more for the Co-op. With your vote, I know I will be able to give more by serving as one of your Board of Directors.



BUILDING FUTURE

For the past couple of decades, there have been discussions on whether or not to expand our co-op. During this time the Co-op has grown in both memberships and sales while our storefront has remained the same size. The BOD felt the need to begin to develop a plan that will relieve the pressures that exist because of the growth of the Co-op.

During the last few decades the Co-op has grown in both membership and sales, while our storefront has remained overly cozy. The board chair, vice chair, maintenance person, and a handful of collective managers have been working diligently on a plan to answer the burning question: “should we stay or should we go?” We plan to present the beginning steps of our plan at the Spring General Membership meeting at the end of May. We are presenting it and asking for initial thoughts and feedback from our membership. If you can’t make the Spring GMM meeting, don’t worry! We will also host two informational sessions between the Spring GMM and the Fall GMM so we can give members a chance to hear the tentative plan and give us their feedback at the Fall GMM. Hope to see you there!

HAPPY ANNIVERSARY

Brittany Kirsch (2 years), Phil Bau (1 year), and John Pearson (1 year) are celebrating their Co-op anniversaries these months! Congratulations and we’re happy to have you here!



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Have a suggestion? Have an idea? Feel free to email one of our board members with your thoughts!

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- Bill Duessing - billd@spacoop.com
- Jessica Welch - jessicaw@spacoop.com
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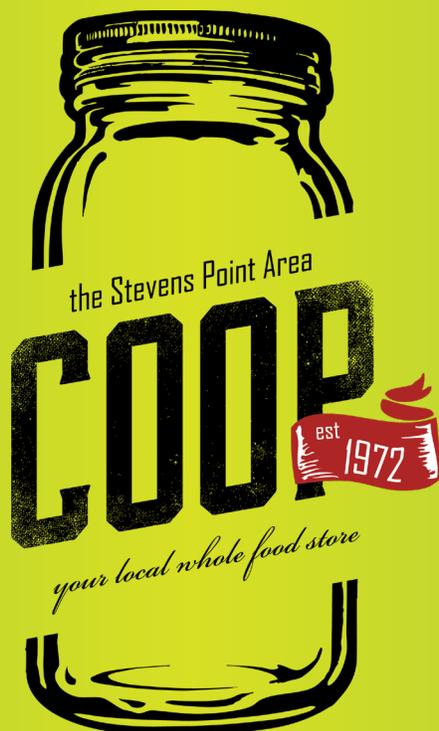
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