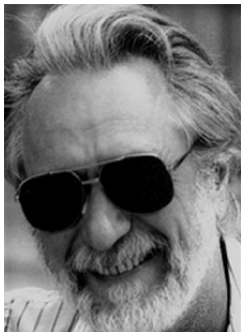




2017 Bill Krejci Memorial Award!

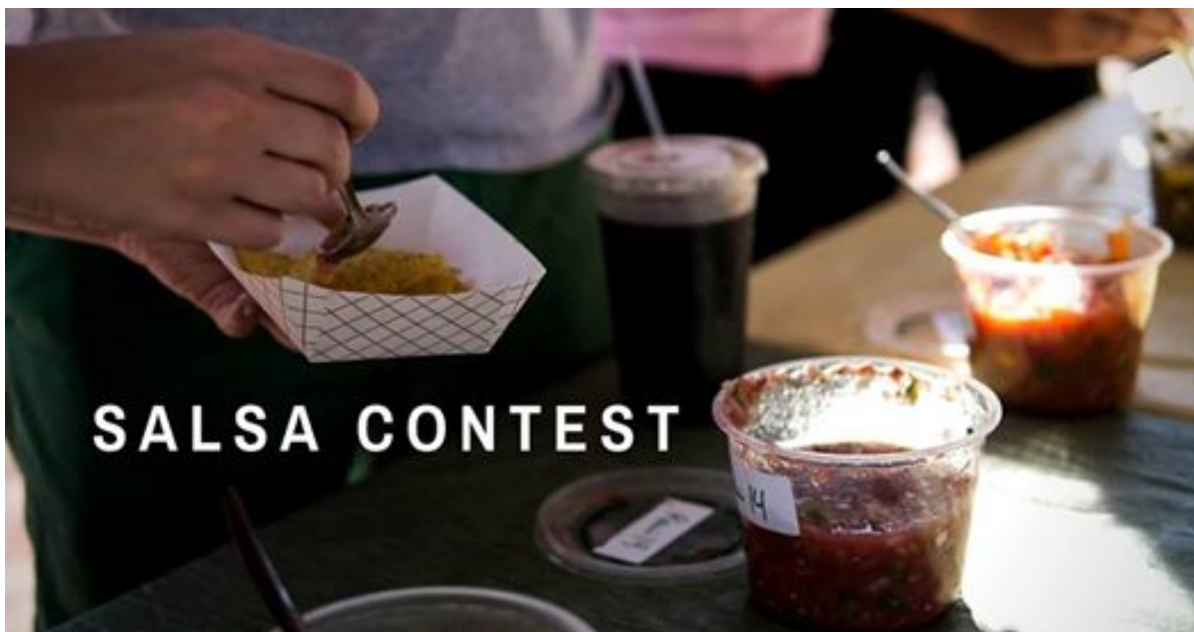


Nominate someone amazing for
the 2017 Bill Krejci Memorial
Award

The Board of Directors is now accepting nominations for the 2017 [Bill Krejci Memorial Award](#). This award was created in 1999 to honor Bill for his lifetime commitment to the cooperative way. The award has been given annually (with the exception of 2015) to a Bloomingfoods owner-member, staff member or a past/present director that exemplifies Bill's spirit of giving of themselves to better Bloomingfoods. The award will be given at the Annual Meeting to be held on Wednesday, October 4th.

If you would like to nominate an individual for the award, please complete the nomination form available [here](#). Completed nominations should be returned to Bloomingfoods no later than September 15th, 2017.

Bloomington's 29th Annual Salsa Contest



The 29th Annual Bloomingfoods & City of Bloomington Salsa Contest is upon us! Join us Saturday, August 5 at 10am at the Bloomington Farmer's Market to sample homemade salsa entries. There will be a salsa-making demo provided by Upland's own Chef Chris Swartzentruber, Bivis Tamales will be sampling some delicious salsas, and Arthur Murray Dance Studio will be doing a salsa dance demo!

If you're interested in competing, it's not too late to pick up an entry packet! Packets are available for purchase at Bloomingfoods East or West for \$5. Packets must be returned to either location no later than 8pm on Friday, August 4.

Check out our [Facebook event](#) for more details!

Even if you don't enter, plan on joining the fun! Taste the salsas while supplies last, as well as some salsas made by Bivis Tamales. There is a salsa-making demonstration at 10:15 a.m.

Salsa Contest Regulations

Salsas should be entirely handmade with fresh ingredients; no additives, preservatives, artificial flavors, or processed sauces allowed. Twenty entries in each of the three categories (tomato-based raw, tomato-based cooked and specialty) are accepted on a first-come, first-served basis. All the ingredients in raw salsa must be completely uncooked (no smoking, braising, roasting, etc.) Specialty salsas may include tomatoes, but not as a main ingredient. Judges and their family members are not eligible to participate. Limit of one entry per category per person.



Local Vendor Fair!



It's time once again to celebrate our love of all things LOCAL!

Join us on Saturday, September 9th on Madison St. next to Bloomingfoods Near West Side as we party with Bloomington's Local Vendor Squad. Meet some of the folks behind your favorite local products, enjoy samples, and receive a discount on all their products in the store!

We're so excited to celebrate our partnership with so many local business and can't wait to see you!

**BIG NEWS FROM BLOOMINGFOODS: ONLINE SHOPPING WITH
PICK-UP & DELIVERY COMING SOON!!**



How is that for a mid-summer surprise? After years of pulling back and shrinking the business, we decided that we needed to do something to shake up the marketplace. And, with that, we are ready to announce that your favorite Bloomingfoods groceries will very soon be available for you to order online and that you will have the option of picking them up in our stores or, drum-roll please, having them delivered directly to you! We are still working out all of the details, but check our website (www.bloomingfoods.coop) often during the coming month for frequent updates. Our goal is to have this new service ready to launch during the month of September. All of us here at Bloomingfoods are *very* excited about this new addition to our business and we hope that our customers will be as well?

So why go down this road? And why now?? Well, as I mentioned above, after years of pulling back, shrinking the business and bad news, we feel that we need to make an impact once again in our market. Further, it is clear to those of us who live in the grocery industry day in and day out that having at least an online store and a pick-up option is simply going to be a requirement of operating in this space very (very) soon. If you look at our local competition you can have Peapod deliver (for a minimum order of \$60) or you can give Kroger 24 hour notice and pick-up your groceries for \$4.95 – that's it. We figure, if we are going to do this, we might as well do it better. So we will.

Now, we are going to start small. While there are many, many details to work out over the coming month some things are already set. Our entire inventory will not be available online – especially at the start. We will probably be starting with 1,500 -2,000 of our best selling items. There will be a radius around Bloomington which we will deliver (pick-up is completely open, of course). Pick-up will be available at both our East and NWS stores. There will be a minimum order size (nowhere near what Peapod requires through) and, while there will be a cost to this service, we think owner-members will be very, very happy that they are owner-members!

That's it. New (fiscal) year, new Bloomingfoods! Watch our website, the store and your email for new and exciting information about this service as the launch time gets closer. We cannot wait to get this going for you.



We'll also have these wellness demos taking place the month of August

Alchemie Botanicals Demo
Monday 8/14, 11 am - 1 pm Near West Side
Tuesday 8/15, 4 pm - 6 pm East

The Great Solar Eclipse of 2017!



Come watch the eclipse with us! To help you get in the spirit of this (nearly) once-in-a-lifetime event, we will be giving away mini moon pies and free sun tea beginning at 12:00 p.m. at both our East and NWS stores (while supplies last). We also have 100 pairs of solar eclipse glasses to give away at each store so you can safely view the eclipse. So come have some fun and see the great eclipse at the Co-op!

About the Eclipse: Bloomington will experience 94% coverage of the upcoming eclipse. The eclipse takes place on Monday, August 21st and, in Bloomington, begins at approximately 12:57 p.m., reaches its point of fullest eclipse at 2:25 p.m. and ends at 3:49 p.m. To view the total solar eclipse, the nearest location would be Madisonville, Kentucky!



August Local Focus: Barnhouse Farms

Bloomingfoods shoppers receive 25% off their goat's milk soap the entire month of August.



Barnhouse Farms: Driven by all things real, rustic and handmade.

Barnhouse Farms naturally produces goatsmilk soap. Soaps are produced using goatsmilk, an olive and coconut oil base (no corn, palm or soybean oil. EVER), plus therapeutic grade essential oils, and herbs/plant materials grown organically on their farm.

"It all starts with our passion for living sustainably and self sufficiently. For us that means hand-making many of the things we want and need. Food, furniture, natural beauty products, clothing, and yes, even our pets clothing :) Life lived rustically, from our farm to you."

Positive Change for Area 10 Agency On Aging

In July, Bloomingfoods' shoppers generously provided resources, solutions and connections for seniors, persons with disabilities and family caregivers living in Monroe and Owen Counties by donating \$6,529.51 to support Area 10 Agency On Aging. Area 10 Agency On Aging provides case management to more than 500

clients, delivers more than 67,000 nutritious meals to homes and neighborhood meal sites, answers more than 6,500 calls from those seeking health and human services, matches 450 adults with meaningful volunteer opportunities, provides 200,000 rides through Rural Transit bus service, and houses 100 seniors in three affordable apartment complexes.

Positive Change raises funds by giving shoppers the opportunity to round their purchase up to the nearest dollar, or donate more if they wish. Each month, Bloomingfoods has a new recipient organization, and 100% of the proceeds go directly to the organization.

Bloomingfoods would like to extend our gratitude to the owner-members, shoppers, and staff who are making Positive Change a success! It is so incredibly inspiring to see how small change can make such a big impact!

The campaign continues at the East, Near West Side and Ivy Tech Bloomingfoods locations. This month, the co-op is raising funds for the Bloomington Community Orchard.



Positive Change

The Month of August We Are Supporting
Bloomington Community Orchard

Bloomington Community Orchard is an organization devoted to growing fruit for the community and growing their orcharding skills through educational opportunities.

The publicly owned orchard is maintained by volunteers, and the harvest is available to everyone in the community.

Wellness Wednesday: Every Wednesday in August!

Wednesday is a great day to get your wellness on! Every Wednesday in the month of August the entire Wellness department is 20% off*, and with the addition of several new product lines, we've got plenty of reasons for you to shop!



WELLNESS WEDNESDAYS

20% off all wellness items
every Wednesday in
August!

Discount does not apply to
Co-op Deals or Local Focus

* Co-op Deals are excluded from Wellness Wednesday pricing.

2017 Annual Meeting!

Bloomingfoods' Annual Meeting is taking place on Wednesday, October 4 at Ivy Tech from 5:30 to 8:30pm. Jacqueline Hannah, Food Co-op Development Specialist at the Food Co-op Initiative, will be our Keynote Speaker for the evening, and we'll be providing delicious Bfoods-made hors d'oeuvres. You'll also have an opportunity at the beginning of the event to meet and greet your 2018 Positive Change candidate organizations. Be on the lookout for a postcard with more details about the annual meeting and the 2017 election, coming soon!

Tony Alongi
General Manager

If you have been hanging around Bloomingfoods long enough, you have very likely heard of NCG. It recently dawned on me, however, that very few of our members understand what NCG is or how it affects our business. NCG stands for National Cooperative Grocers. Headquartered in Iowa City, Iowa, NCG was founded in 1999 and is a business services cooperative that provides services for retail food co-ops in the United States. Bloomingfoods was a founding member of NCG in 1999. Currently, NCG members represent over 200 stores and over \$2 billion in annual sales and, in those numbers, lies the true benefit of NCG to Bloomingfoods and most of the other individual Co-op.

So what “services” does NCG provide for Co-ops? A list too long to go over here. The biggest overall benefit is purchasing power. NCG has negotiated purchasing arrangements on behalf of its members as if it were a 200+ store operation. Our supply agreement with United Natural Foods (UNFI – the largest wholesaler of natural foods in the U.S.) is the biggest of these and allows us to purchase natural foods at prices that allow us to remain competitive in the marketplace (and we are competitive – highly competitive). But the purchasing agreements go much deeper than that and touch nearly every part of our business. We take advantage of negotiated rates on bags, supplies, deli containers and even uniform, first aid and inventory control services. Without the benefit of these agreements, our costs would be 10% - 20% higher than they currently are.

The other big area that we benefit from our relationship with NCG is in training and consultative services. With over 85 staff members, NCG has experts in nearly every area of the grocery business (Deli operations, produce, IT, etc.) that we have access to as we need it. Over the past few years in particular, NCG has been instrumental in sending in experts to help us revamp many of our operations. This carries over to training as well. NCG has invested millions of dollars in developing training programs that cover every aspect of running a retail grocery business. Here at Bloomingfoods, we use NCG's training tools and material on a daily basis – and I mean that sincerely – a *daily* basis.

This is how we compete. If you think about it makes perfect sense. Our good friends Kroger, Lucky's and Fresh Thyme do not have full training staff at each of their stores and they certainly don't negotiate their own purchasing arrangements on a store-by-store basis. They have centralized these activities and that gives them economies of scale. In today's grocery landscape, we simply could not afford to operate completely independently. The difference is that because of how NCG is structured, we can choose how much or how little of their services and support to use, thus maintaining our individuality as a co-op. The other stores in town have no choice. A Kroger is a Kroger (or perhaps it is a Fred Meyer) no matter where you go in the U.S.

Membership in NCG is not free. Co-ops pay to belong to NCG and the fees are related to a Co-op's sales. In our case, our fees have decreased significantly in the past few years, as our sales have dropped. Yet, our usage of NCG services has skyrocketed since 2014. Again, without our relationship with NCG, we likely would have disappeared from the landscape several years ago.

I hope that helps you understand a little bit more about NCG and what I consider to be an essential business relationship for a successful Bloomingfoods future. Thanks for your continued support

Near West Side Store Changes

You may already have noticed some changes at the NWS store, but more are coming. Over the next month or so, much of the front of the store will be undergoing change and movement (known as a “reset” in the grocery world). The biggest changes will be that Bulk and Wellness will be swapping spots in the store and the deli seating area will be revamped to include more and better (more better?) seating options.

When you walk into our Near West store, you will notice some changes that staff have made to part of our deli and dairy aisle. Our artisan cheese has moved below our sandwich counter. Our fermented product, sliced

meats and cheeses have moved across from our filtered water. You will notice that our yogurt has moved closer to produce and we have dedicated an entire door to vegan/vegetarian items where we use to have meat. We have added some more space to our grab n go around the corner, where you will now find the Sushi King sushi and The Fresh Fork meals. We have various lunch packs and fan favorites back in the original grab n go as well as a slightly different sandwich line up. Our refrigerated desserts have moved closer to the register along with fresh, in-house squeezed juice and in-house cut fruit. There are a lot of changes, so if you have trouble finding an item, please ask for some help. We are excited about the new layout and hope you will be too.

We are also excited about implementing a new Signature Sandwich program. Fresh sandwiches will be made daily and displayed in our big bowl case. We will no longer be making sandwiches on the panini presses, but will be toasting them to order in our deli oven. Delicious sandwiches made with high quality meat, cheese, vegetables and house made sauces all on a toasted baguette. Not only will the consistency increase, but the wait time will decrease. You know what they say "change is good"! Come join us and let us know what you think. Estimated launch date: August 9th. Our website and social media accounts will have a final date when the time gets nearer.

Come by often and keep tabs on the changes!

Holiday Pre-order

While we know that it is still July, it is the time in the grocery business that we start thinking about the upcoming holidays. Like last year, we will again be offering a pre-order program for the Thanksgiving holiday. We also offered a pre-order program for the December holidays, but this year we will be launching both pre-order programs together. Now you can place your holiday orders at one time. Products will be similar, but if you have a request for something that you would like to see, please email info@bloomingfoods.coop. The order form will be on-line again and more information will come in the upcoming months, but we definitely want this on your radar. Thanks to everyone for making it a successful program last year; we hope to increase the participation for this year!

Board News

Bloomingfoods Annual Meeting is October 4th in our Ivy Tech location (off of west St Rd 48). Why is it earlier than usual? We thought you might like to meet the board candidates and still have a week or two to place your votes. Another important vote is on the ballot this year – bylaw updates. Last month Maggie discussed two of the changes; active vs. inactive owner-members and reduction of members to reach a quorum. This month I'll address 3 more.

In addition to lowering the quorum to a realistic number, we similarly lowered the number of owner-member signatures required to call a special meeting. Now a special meeting needs 500 signatures, not 10% (or approximately 1200) of the membership.

Although meetings are generally announced as soon as a date is set, the proposed by-laws shorten the required time of notice to 15 days rather than 30-60. This applies to the annual meeting and for special meetings of the membership.

Bylaws pertaining to voting have changes parallel to those of meetings. First, for any vote of the membership

including elections, the required time to inform members of the vote was shortened from 30 to 15 days. Additionally, the voting notices can be sent by postal or email address. Previously all notices had to be sent by US mail. Not only does this save trees and time, most of us keep our email addresses longer than our postal addresses.

Thanks for being an active owner-member by voting, shopping, and participating in the Co-op. If you have any questions on bylaw reform or other board topics, please feel to contact me (bobbi@bloomingfoods.coop). You might also catch us at the stores. We'd love to see you at the annual meeting, which is in the middle of the voting period this year. Come to celebrate, meet the candidates, and ask your questions. Enjoy!

Upcoming Board of Directors Meetings:

Regularly scheduled monthly board meetings are held the last Thursday of the month at 6:30pm. Board Meetings are open to co-op owner-members and guests of the board. Familiarity with the Bylaws, Policies, and the Policy Governance Method will enhance your understanding of the board meeting process.

Thursday, August 31st, 2017

Thursday, September 28th, 2017

Thursday, October 26th, 2017

Community Connections

[Bloomington Community Farmers' Market](#): Saturdays, April – November

[Salsa Contest](#): Saturday, August 5th, 10 am @ Bloomington Community Farmers' Market

"Summer's sun is still blazing, and we're about to kick up the heat with Bloomington's 29th annual salsa contest. Entries for the city's best homemade salsa will be evaluated by a panel of expert judges. Take part in the food showdown of the year, and revel in the abundance of locally grown ingredients and the culinary craftsmanship of the salsa creations. "

Purchase your packet for \$5 at Bloomingfoods East (3220 E. Third St.) or Bloomingfoods Near West Side (316 W. Sixth St.). Packets must be returned to Bloomingfoods East or West no later than 8 p.m. Friday, August 4. Salsa packets will be available in June.

[Parks & Recreation Outdoor Activities and Classes](#)

[Parks & Recreation Gardening Classes](#)



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August Owner News

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