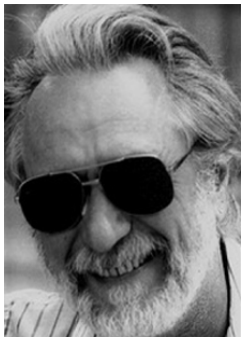




THERE IS STILL TIME!
2017 Bill Krejci Memorial Award!



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.

CBD Revives The Human Body's Natural Equilibrium



CBD Oil is a nutritional supplement that is derived from agricultural hemp. CBD, also known as cannabidiol, is a promising phytocannabinoid that is capable of positively impacting nearly every organ system in the human body. CBD Oil has a balancing effect on the body and mind, and plays a role in restoring normal balance and physiologic homeostasis.

CBD Oil products, made available in sprays, capsules, concentrates, balms, drops and vape liquid, come in a variety of flavors and concentrations to suit your preferences.

What is CBD?

Cannabidiol or CBD, is a promising phytocannabinoid found in agricultural hemp. It has been recognized for its benefits on human and animal health and is capable of affecting every biological process. CBD in non-psychoactive (i.e. it does not result in feelings of euphoria) and has a remarkable safety profile.

PURCHASE YOUR PLUS CBD OIL TODAY AT BLOOMINGFOODS!

CV Sciences is the maker of Plus CBD. They have all their own farms, use the cleanest extraction methods, are tested to verify dosage.

Local Vendor Fair!



BLOOMINGFOODS is LOCAL and LOCAL is INDIANA.

Join us for an afternoon of celebrating our beloved local vendors!

On Saturday, September 9, stop on by the West store from 11-3 after your Farmer's Market visit to hang with more than 20 local vendors and businesses!

We'll have a bike maintenance demo, henna tattooing, a beginner yoga class, and hooping and flow arts demos for your entertainment. Our vendor squad will be providing free samples of body & skincare products, coffee, cold brew, tea, artisan breads, kombucha, desserts & snacks, and BEER!

Many of your Board candidates will also be in attendance and ready to meet you. Look for the folks wearing nametags with blue lanyards and say hi!

Like what you tried at the fair? Come inside and save **25% off all day long** on all participating local vendor brands. We hope to see you there!

LARGER SANDWICH, BIGGER VALUE!

Bloomingfoods will be changing our East side deli menu starting September 13th 2017. Great new sandwich offerings will join some of your old favorites. Stop in on the 13th and sample some of our new deli creations.

2017 ANNUAL ELECTION



The [2017 Annual Election](#) is upon us and it's almost time to vote like your co-op depends on it! From Sunday, October 1 through Friday, October 20, Bloomingfoods owner-members will have the opportunity to vote on a number of issues that will shape the future of the co-op and our community. Our election website is live now, and voting on the website will be enabled starting October 1. [Visit the website now](#) to educate yourself about the issues on which you'll be voting!

Muddy Fork Pizza Party and Beverage Lab

HOMEGROWN INDIANA FARM TOUR

Muddy Fork Pizza Party and Beverage Lab Sunday, September 17 • 4–7 p.m.

Bus departs City Hall at 3:45 p.m.
\$30 • For all ages. • Register by 9/12.

Muddy Fork Bakery, home to Indiana's only wood-fired, brick-oven bakery, is hosting a pizza party and beverage lab. You'll not only be able to make pizza, baked at 800 degrees next to a live fire, but also learn about and taste some of the delicious beverages offered at Market.

SamUel Sveen will demonstrate the cold brew coffee making process.

Aahaa Chai will teach about the different types of teas, the health benefits of spices and how to brew an authentic chai at home. Kind Kombucha will demonstrate how to brew this drink at home, providing starter kits for those interested.

Participants will rotate between workshops while enjoying delicious pizza.
We'll cap off the evening with homemade chai and coffee ice cream.

Co-sponsored by:



CITY OF BLOOMINGTON
parks and recreation

For more information, call Marcia Veldman at
812-349-3738 or visit bloomington.in.gov/farmersmarket.
Register at bloomington.in.gov/parks or at the
Parks and Recreation office, City Hall, 401 N. Morton St., Ste. 250

 [btownparks](https://www.instagram.com/btownparks)

 [Bloomington Parks and Recreation Department](https://www.facebook.com/BloomingtonParksandRecreationDepartment)

For more information please visit the Muddy Fork [Facebook Event Page](#)

Bloomingfoods + Lotus Festival

Bloomingfoods is proud to be a Presenting Sponsor for the [2017 Lotus World Music & Arts Festival!](#)



On top of providing meals for performing artists from all over the globe for the festival weekend, Bloomingfoods will also be hosting a Wine & Cheese tasting at the Bloomingfoods East patio room and grilling out for Lotus in the Park. See details below for each of these events. Tickets for Lotus Fest can be purchased at the Buskirk-Chumley Theater Box Office or online at bctboxoffice.com.

Lotus Festival Wine & Cheese Tasting

Wednesday, September 27

Bloomingfoods East Patio Room

\$10 entry @ the door

All proceeds will go to the Lotus Education & Arts Foundation. We will be giving away a pair of tickets to the Friday Festival!

Lotus in the Park

Saturday, September 30

3rd Street Park

<http://www.lotusfest.org/event/lotus-in-the-park-2017/>

This is a NON-TICKETED event with food and beverage sales provided by Bloomingfoods & The Chocolate Moose 25% of proceeds will go to the Lotus Education & Arts Foundation



Bloomingfoods 2 U! Almost Ready To Go!



Last month we announced that we were working on a new online ordering/pick-up and delivery service. Well, it's almost here! Bloomingfoods 2 U will be launching later this month and all of us here at Bloomingfoods are excited to bring you this new service. Over 1600 of your favorite Bloomingfoods products will be available for online ordering, including beer and wine and bulk items! Pick-up will be available at both the East and NWS stores seven days a week with as little as one-hour notice. Delivery will be available Monday – Friday to an area encompassing greater Bloomington. All of this is just a start and, depending on popularity and demand, we hope to be able to increase our product offerings and expand both our pick-up and delivery options in the near future. And what will this cost, we hear you asking? Owner-members will pay \$2.50 for either pick-up or delivery, while everyone else will pay \$5.00 for pick-up and \$10 for delivery. Think this is a service you are going to like and use? Then why not become a Bloomingfoods owner today?

Interested in helping us test out this service and working on the bugs? We are looking for 20 – 25 owner-members to help us out in the pilot phase. The service will be free during our pilot phase and we will even give you 10% off your first order. If you are interested, please email Sheryl Morse at sheryl@bloomingfoods.coop with your contact details and owner number so that we can get you up and running when the time comes.

Keep a close eye on our website and social media for updates, or look for our staff with buttons for more information on Bloomingfoods 2 U!

September Local Focus: Smoking Goose Meatery

Bloomingfoods shoppers receive 25% off their gourmet meats for the month of September.



Smoking Goose Meatery partners with small, family farms in Indiana and neighboring states raising animals as nature intended: no Gestation Pens, Antibiotic Free, 100% Vegetarian Feed, No Growth Promotants, [and more.](#)

Positive Change for Bloomington Community Orchard

In August, Bloomingfoods' shoppers generously supported one of the only projects of its kind in the nation, by donating **\$7,495.01** to support Bloomington Community Orchard. The Bloomington Community Orchard is on the forefront of sustainable living and community building. Incredible, dedicated volunteers have worked thousands of hours to carry the Orchard from its first community meeting in February 2010, through two major grants and two community-wide planting days, and onward to harvesting and maintaining a place they love.

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 [Interfaith Winter Shelter](#).



The shelter operates as a “low barrier” shelter during the winter months. It offers a safe and warm place to sleep, as well as meals and snacks, for men and women who—for whatever reason— have no other alternative but the streets.

30% OFF BULK HERBS AND SPICES!

The Entire Month Of September



30% OFF BULK HERBS AND SPICES ENTIRE MONTH OF SEPTEMBER

During the month of September, Bloomingfoods will be offering 30% off of bulk herbs and spices. Additionally, full pounds will be available for special order, and will receive the same 30% discount. Now is a great time to stock the pantry!

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!

Local Über Alles?

Tony Alongi
General Manager

We like to talk – and write - a lot about local products here at Bloomingfoods. Local has a clear definition here, we pride ourselves on our local offerings and as a % of total items offered, I will stack our “localness” up against any of our competitors. But should local always be the deciding factor? Should we always choose a local product over a non-local product. Is it local above all else?

In short, the answer is no – we cannot run the business that way. But, of course, it isn't quite that simple.

Local is a very complicated issue. All other things being equal, we will choose the local product to put on the shelf over a non-local product. However, all things are rarely, if ever, equal.

Indiana is a tough market for local. We do not have the diverse local agriculture that you see, for example, on the coasts. And while we have lots of local growers, many of them grow the same things. There is a finite demand for local leaf lettuce, for example. This has led, at times, to us having to disappoint some local farmers when we couldn't purchase their product. At the same time, there are other produce items where we cannot get an adequate supply - as in enough to satisfy demand at our stores or for a long-enough period of time. At the Hanover Co-op, where I came from, the local management started working on a program with our local growers nearly 20 years ago to diversify their offerings - so that we could diversify our local produce selection. Today, that program is a model for the cooperative grocery world. Each winter, 25 or more local farms sit down together and decide amongst themselves who is going to grow what during the upcoming season. The farmer who grew local carrots last year, might grow blue potatoes this year. It is an awe inspiring process to see, something that took years of nurturing by the co-op and that takes significant work to maintain. It is something that I would love to see us achieve here in Bloomington, perhaps in conjunction with local restaurants. But we aren't ready to go there yet as an organization.

Local, in many case, means "artisanal", which is another way to say specialty items. Specialty tends to be low volume, high quality, but it also usually comes at a price premium. We are very conscious of price, here at Bloomingfoods, often hearing from people that "they can't afford to shop here" (I disagree and will happily show anyone exactly how to shop at Bloomingfoods for much the same price as our competitors). While we would like to drive sales of local products, we have to be careful with price perception as well. I recently tasted some outstanding fresh pasta - something that I would dearly love to put in our cases. But when we spoke about pricing, I quickly calculated that it would have to retail for \$10 - \$12 per pound! Quite simply, we cannot sell it at those prices and it would do far more harm than good to bring it in. Farmers Market - absolutely; grocery store - not really. End result - no local, fresh pasta options at the moment.

In another example, many of you know that we no longer make our soups in-house. Labor, turnover and changes to our structure forced us to take a hard look at streamlining our kitchen operations and the kitchen managers decided that soup needed to be the casualty. We now buy our soups from a company called Kettle Cuisine, based in Boston, MA (<http://www.kettlecuisine.com>). Certainly not local by our definition (you never know though - it might be considered local if you go to Kroger!). But...the quality of the soups are unsurpassed. I have had the pleasure of visiting Kettle Cuisine's facility and was, as my friends in England would say, gobsmacked at the operation. Their facility backs up to Boston's market area and they are getting the absolute freshest produce and seafood for their products. Can you make a better soup in your kitchen? Possibly. But unless you are getting produce out of your own garden, you are not making soup with fresher ingredients than Kettle Cuisine. And neither can we.

I think you can see that this is a very complicated issue and one that is certainly not black and white. While we take local very seriously (more seriously than any of our competitors), it cannot simply be local above all else. We will continue to search out local products that we feel our customers would be interested in buying. We cannot know everything, of course, so if you know of products that you feel might fit the bill - by all means send them along to us so that we can investigate. As per what I wrote above, we would particularly be interested in more mainstream (non-specialty, non-artisanal) items. And we will continue to be THE grocery store in Bloomington that brings you more local products than anyone else.

Bloomingfoods Product Selection Policy – Your Input Needed!

Bloomingfoods does not currently have a product selection policy – an overarching guideline that

determines what kind of products end up on our shelves. We are in the process of changing that and the first step is to solicit the feedback of our owners. Very shortly we will be emailing a link to a very short survey to our email distribution list. Please take the time to give us your thoughts and feedback about what is important to you and what is not. The results will form the basis for our future work towards developing a policy – something that we hope to have done and available by early 2018.

Holiday Pre-order

Now 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

VOTE IN THE UPCOMING ELECTION!

When I travel I always look for food co-ops for deli food and groceries. This spring my husband and I took a 6 week sabbatical trip through the southwest, visiting numerous co-ops along the way. Most of those looked very much like Bloomingfoods. But the most memorable one was in Houston. We spent two weeks in Austin and shopped regularly at Wheatsville, a nationally well-known co-op.

While in Austin we went to Houston for a day. In Houston, we found NuWaters Co-op in a lower income neighborhood. NuWaters is small, but lovely, with a smiling enthusiastic manager, clerk and board president, all in one. When we went in, she asked how we found the co-op. I explained we were traveling and always tried to support local co-ops and that I was on the board of our co-op at home. So, she asked where home was and what was our co-op. When I told her it was Bloomingfoods in Bloomington IN, she squealed, jumped up and down and threw her arms around me. She went on to tell me she founded NuWaters so that her neighborhood would have a grocery store besides the one at the gas station down the street. To learn what to do she came to the co-op start-up conference started by Bloomingfoods. Attending that conference and getting ongoing support from various staff at Bloomingfoods gave her the knowledge and the confidence to make NuWaters work. She told me this past year she was invited to present at the start-up conference. She could not say enough about how much Bloomingfoods meant to her and her neighborhood! She went on to tell me they have been given land for an organic farm, where they run a summer program; they have started a co-op building tiny houses; they have started a health services co-op. Amazing!

Wow – what a wonderful experience! The sixth of the seven Co-operative Principles is “Co-operation among Co-operatives.” All Bloomingfoods owner-members should be proud that their co-op, the one they own, support and nourish has made a difference in this neighborhood in Houston and in so many lives there.

We, all of us owner-members, need to continue to support and nourish our co-op. How can we do this? First, shop at the co-op and encourage others to do so also. Second, attend co-op events like the Local Vendor Fair on Sat., Sept 9 from 11-3 at the West store. Third, and so important right now, VOTE IN THE UPCOMING ELECTION!!!! We have two very important votes – 5 new directors will be elected (and all the candidates will be at the Local Vendor Fair to meet you and answer your questions) and a revised set of bylaws will be voted on.

These bylaws are very important. Over the years, the bylaws were changed piece by piece. This made for inconsistencies and lack of clarity. Caroline Beebe, working with our attorney, has put in untold hours to update, clarify and revise our bylaws. This is a very important vote!

Here are a couple of examples of what has changed:

- Our current bylaws define a quorum for an owner-members meeting as 10% of the owner-members, which is 1200+ people; this makes carrying on business at any owner-member meeting difficult at best. The new bylaws define a quorum as 10% of owner-members or 100 owner-members, whichever is less.
- The current bylaws do not define how the decision would be made to dissolve the co-op, should that ever be done. The new bylaws call for a vote of 2/3 of the board of directors to vote for dissolution. This vote would be followed by a vote of 2/3 of the owner-members at an owner-member meeting which has a quorum present.

**BE PROUD OF OUR CO-OP! SUPPORT OUR CO-OP! VOTE IN THE UPCOMING ELECTION –
VOTING WILL BEGIN ONLINE AND IN THE STORES OCT.1!**

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, September 28th, 2017

Thursday, October 26th, 2017

Thursday, December 7th, 2017

Community Connections

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

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

[Parks & Recreation Gardening Classes](#)



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September Owner News

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