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The Board held its annual mini-retreat and orientation on Saturday November 3rd at Harmony School. For our icebreaker, we used a technique that two of our members had learned at a food conference in Michigan. Their conference emphasized the importance of sharing our stories about food as a way to build connections and to inspire each other. Our prompt was to share a personal turning point we had related to "good food" and equity. One director told the story of encountering a woman who was unable to get the protein powder her doctor recommended because "they don't carry it at the food bank." Several told stories of watching their family farms be absorbed by neighbors or corporations as small farms got squeezed out of business. Others talked about food in their childhood home – a pantry filled with healthy food, coping with an empty pantry, the importance of eating as a family every night, the realization that other families don't eat the way we eat. It was fascinating and moving to hear how each of us became passionate about food access, sustainable food production, justice for food workers, food security, and food quality. I

encourage you to ask your friends and family to share a turning point when they became interested in “good food” and equity.

We spent the morning reviewing our duties as board members as well as the processes and protocols we use to stay organized. In the afternoon, we spent some time discussing the future of Bloomingfoods and how we can best approach the decisions we will be tackling this year. We concluded with a brief board meeting to elect officers. Three of our officers are continuing from last year – Maggie Sullivan as President, Pam Weaver as Vice President, and Bobbi Boos as Treasurer. Our new Secretary is returning board member Jacob Schumacher.

A few weeks after our retreat we had an exciting adventure with a proposed local development on the East side. (You can read more about it [here](#) if you missed our previous e-mail update.) While ultimately the proposal was rejected and Bloomingfoods will not be receiving \$500,000 in financial incentives, it was heartening to receive an offer of that magnitude and to hear that we are worth that level of investment. It also helped us think about how we can best prepare ourselves for future offers. Most importantly, it has helped us think about how to ask the right questions of our owner-members. We will be making some big decisions in the next year and I look forward to active participation from all of you as we brainstorm, discuss, debate, and ultimately decide what’s next. I don’t know what we will decide but I for one am excited to find out.

Thank you for your support of Bloomingfoods!
Maggie Sullivan, Bloomingfoods Board President



**Plan now for the perfect holiday meal
this December!**

Through Sunday, December 9, Bloomingfoods is accepting submissions for turkey, duck, and ham pre-orders. Be sure to check out our [December Holiday Pre-Order Guide](#) first! Orders can be placed in-store at Bloomingfoods East or Near West or by using our [handy online order form](#).

Not quite sure about ordering? Pick up a frozen turkey, half ham, or young duckling in-store (available while supplies last).

[Pre-Order Here](#)



\$8,333.31 IN NOVEMBER!

THANK YOU to Bloomingfoods shoppers for rounding up **\$8,333.31** for Foundation of MCCSC Food Assistance Fund during the month of November!

From Cyrilla Helm, Executive Director: "The Foundation is grateful to Bloomingfoods for selecting us as the charity recipient for the November Positive Change program. The funds generously given will be used to provide a

hot lunch for students when their meal account has a negative balance. This school year, more than 350 students have utilized the food assistance program each month. Your support is definitely fulfilling an important need. Thank you."



In December, shoppers can round up their purchase to the nearest dollar (or more!) for the Bloomington Community Orchard! We ❤️ the BCO because of their dedication to growing fruit for the community and increasing the community's orcharding skills through educational events. Their publicly-owned orchard is maintained by volunteers and the harvest is available to everyone in the community. Amazing!



December Local Focus

Let's celebrate Local this December with Caprini Creamery from Spiceland, Indiana! Enjoy 30% off all Caprini farmstead goat cheeses every Saturday in

December!

Meet the folks from Caprini Creamery and try these amazing local cheeses at our East and Near West stores this Saturday, December 8:

Near West: 11:00 am

East: 2:00 pm



Fair Trade Alliance Kerala Fundraiser

As you may have heard in the news, devastating rainfall, floods and mudslides hit the Kerala region of India this past August. Over 400 people were killed and 800,000 were displaced. This was the worst flood the country has seen in 100 years. Many of the people affected were small-scale farmers, who lost their homes, fields and crops in the floods. The region is now in the process of rebuilding and that's where we come in!

We're partnering with our friends at Alter Eco and Equal Exchange to raise money to help these communities in need. The farmers of the Fair Trade Alliance Kerala (FTAK) provide the coconut oil used in Alter Eco's Chocolate Truffles and the cashews sold by Equal Exchange. These farmers were heavily devastated by flash floods and mudslides, where entire farms were washed away.

From now through December, **\$1 from each purchase of a bag of truffles or pound of cashews will be donated to help these farmers rebuild.**

You can also donate directly via the Fair World Project.

[Donate Now](#)



WELLNESS WEDNESDAYS

Stop by any store on Wednesdays and receive 20% off Health & Beauty, Wellness, and Vitamins & Supplements (excluding Co+op Deals items and bulk herbs & teas)!

Remember to join us in the East patio room at 5:30 pm on Wednesdays for FREE Wellness Wednesday Workshops provided by some fantastic local businesses and service providers! Here's the lineup for the rest of the year:

12/5 - Vegan for the Holidays – BloomingVeg

12/12 - Winter Nature Crafts: Evergreen Swags, Pine Cone Bird Feeders, and Pomanders - Maggie Sullivan

Workshops will be back in January - follow us on Facebook for updates! Full descriptions for each course and a regularly-updated schedule can also be found on our website.

If you're interested in teaching a future workshop or have ideas for workshops you'd like to see, contact Maggie Sullivan at maggie@bloomingfoods.coop.



Christmas Eve

East - 8am at 5pm (deli closed at 3)

NWS - 7:30 am - 4pm

Ivy Tech: CLOSED

Christmas Day

ALL STORES CLOSED

New Year's Eve

East - 8am - 7pm (deli closed at 5)

NWS - 7:30 am - 6pm

Ivy Tech: CLOSED

New Year's Day

East - 10am - 8pm (deli closed at 6)

NWS - 10am - 8pm

Ivy Tech: CLOSED

Near West deli & kitchen closes at 8pm 12/17 - 12/30

Upcoming Board of Directors Meetings

Regularly scheduled monthly board meetings are held the last Thursday of the month at 6:30pm unless otherwise noted. 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.

Starting in January, meetings will be held at Dimension Mill, 624 N Madison St, unless otherwise noted.

- Thursday, December 6th (Noodles & Company Conference Room, Eastland Plaza, 2560 E Third St)
 - Thursday, January 31
 - Thursday, February 28
 - Thursday, March 28
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Bloomington Winter Farmers' Market - Saturdays @ Harmony School,
December 2 - March 31

Parks & Recreation Gardening Classes



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