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Our February LOCAL FOCUS vendor is Bloomington favorite [Piccoli Dolci Italian Bakery](#)! Serving up authentic Italian cookies, pastries, and savory snacks, Maria from Piccoli Dolci makes everything from scratch in small batches to create remarkable textures and flavors. Their heirloom and classic recipes are thoughtfully selected to bring you the best of European pastry traditions. Piccoli Dolci, which means "little sweet," was created out of a passion for putting a modern spin on traditional sweets.

Enjoy 30% off Piccoli Dolci's delicious Italian cookies every Saturday in February!

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No matter your way of eating, we understand how challenging it can be to find foods that fit. To help, we're introducing new shelf tags with icons for all product attributes like gluten free, soy free, kosher, CBD, vegan, and more! Look for these handy guides throughout the store to help you navigate product attributes and find the best products to meet your needs!

Shout out to Glenn and Mike, our Point of Sale team, for making this project happen!



THANK YOU once again for helping to raise big money for another crucial community organization! For the month of January, you helped us raise \$8,182.02 for Stepping Stones, program of Centerstone via our Positive Change Register Round Up program.

**\$8182.02 IN JANUARY!**



In February, shoppers can round up their purchase to the nearest dollar (or more!) for Mother Hubbard's Cupboard! The Hub is a local organization that provides a food pantry, community gardens, nutrition education, tool share, and food justice advocacy for the Bloomington community. *"We envision a community where everyone has equal access to nutritious food, waste is minimized, and all members are healthy, self sufficient, and empowered to reach their full potential."*

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[Read More](#)



The co-op welcomes Michael McCafferty to the Near West Artist Showcase! Stop by and check out these calming, tranquil landscapes now through March.

Wanna be featured in our deli gallery or know someone who would? We're looking for artists for the July-September quarter as well as the October-December quarter!

[Apply Now](#)



[The Surprising Joy of the Zero Waste Kitchen](#)

Wednesday, February 13 | Bloomingfoods East Patio Room | 6-7pm

Tired of wrestling the surplus of produce and shopping bags into storage spots and accidentally missing another rescheduled trash/recycling collection day, Nikki finally vowed in December 2011 to curb the amount of trash brought into her kitchen. But how??

Learn tricks and tools to approach a zero waste kitchen that have worked well specifically in Bloomington, hear about the unexpected side benefits of a few simple habits, and briefly discuss the materials we use for food packaging.

Nikki Pohl works as a professor of chemistry at IU with interests in sustainability, automation, and carbohydrates.

Wellness Wednesday Workshops take place in the Bloomingfoods East Patio Room from 6-7 pm. These free classes are designed to allow owner-members to teach the Bloomingfoods community new skills to enhance their well-being and happiness.

Interested in offering a future class? Contact Maggie at [maggie@bloomingfoods.coop](mailto:maggie@bloomingfoods.coop)

[Full Schedule](#)

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## From your Board President

Our initial market research study is complete and while the results were not surprising, it was good to have our assumptions confirmed.

1. The East side of Bloomington in the College Mall area is where we should focus our relocation efforts. Sales projections were strong along Third Street and College Mall Road in the existing retail district.
2. Our best bet would be to relocate as close as possible to our current location. Staying in place would help us retain our existing customers plus our current location has excellent frontage on Third Street, a main thoroughfare.
3. In all the scenarios tested, Bloomingfoods would generate more sales by maintaining separate East and (Near) West stores rather than building one larger combined location. Building an expanded East store would not impact sales at the (Near) West store.

The market study assumed a larger replacement store and projected we could maintain similar sales per square foot if we stay near our current location. However, building a larger store means deciding what to do with the extra space. Larger deli? More bulk options? Better seating area? Expanded kitchen? Increased cheese selection? We are studying up on trends within the natural food industry and talking with professionals at organizations like NCG, the cooperative of co-op grocery stores to which we belong. We are also working with a class at IU to develop a member survey as one way to gather more ideas from you, our owner-members. As always, feel free to send me your thoughts any time.

Conversations continue with Trinitas, the company looking to develop the parcel of land where our East store and the former K-Mart are located. They have projects across the country including at least one other in Bloomington and at the moment their focus is elsewhere but they hope to have an update for us later this spring. They are still very enthusiastic about working with us and finding a way to include a new Bloomingfoods store as part of their development, assuming we can work out all the details. In the meantime, we continue to investigate other options on the East side.

While there is plenty of work to be done on future planning, the Board is also making time for education and professional development. This month we will be attending an implicit bias training with Building a Thriving Compassionate Community (BTCC). The idea of implicit bias is that we all have unconscious biases and learned stereotypes. With training and practice we can become more aware of these unconscious associations and limit the effect they have on our decisions and behaviors. It is one step towards creating a just and equitable society where everyone is welcome and valued, a key component of a truly just and sustainable food system. Co-ops around the country are focusing more attention on issues of social equity, diversity, and access to healthful food. We have made progress at increasing access through programs like our [\\$3 Dinners](#) and [Bloomingfoods for All](#) but there is more work to be done. As board members, we are taking the step of identifying our own biases so that we can rise above them as we develop ways to make our cooperative truly inclusive and welcoming for everyone.

There are many other efforts happening behind the scenes that I hope to share with you later this spring. I continue to be amazed by the dedication of our staff and the enormous progress we've seen over the last year. This time last year we were not sure Bloomingfoods could make it through the summer. Now we are back to modest profitability and a respectable cash reserve. We still have an enormous debt load, much of it to owner-members who invested in the Elm Heights store. We still are operating in bare bones mode to keep our expenses down. I continue to worry about our future when the East store lease expires. However, I remain optimistic that we will find the right path forward. When I start worrying too much, I make a conscious effort to celebrate. We really have come a long way and I invite all of you to celebrate with me. I am extremely grateful for the owner-members, staff members, Board members, and supporters who have woven such a wonderful tapestry of community and have played such a key role in turning Bloomingfoods around.

Thank you again for your support.  
Maggie Sullivan, Bloomingfoods Board President

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## Upcoming Gardening Class!

### **Backyard Composting Basics – Mon. 3/18, 6-7:30 pm**

Discover all the benefits of composting and explore appropriate options for your backyard setup and lifestyle. We'll discuss different home compost systems, explore types of compostable items, and troubleshoot any composting challenges.

Instructor: Randi Cox, founder of Green Camino Compost  
Hilltop Garden at Indiana University  
\$15 in-city, \$17 non-city  
Register by 9am on 3/18

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## 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.

**Meetings will be held at Dimension Mill, 624 N Madison St, unless otherwise noted.**

- Thursday, February 28
  - Thursday, March 28
  - Thursday, April 25
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## **25th Annual Hoosier Hills Food Bank Soup Bowl Fundraiser**

Sunday, February 17

Bloomington - Monroe County Convention Center

Tickets are all sold out, but if you were lucky enough to get one, don't forget to come out!. A \$30 adult ticket includes entry into the event and choice of a handmade bowl by a local potter. Tickets for children under 18 are \$10 and are available for purchase at the door the day of the event and do not include a hand made bowl.

[Bloomington Winter Farmers' Market](#) - Saturdays @ Harmony School,  
December 2 - March 31

[Parks & Recreation Gardening Classes](#)



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