



# The COOS HEAD SCOOP

February 2021

*Fresh Produce, Locally Sourced, & Community Owned Co-Op!*

COOS HEAD FOOD CO-OP

*celebrating*

5  Years

*Est. 1971*

Of Growing Community..

## FACE MASKS REQUIRED

Due to recent *state mandate* Coos Head Food Co-Op is now requiring all shoppers over the age of 5 to wear face mask and remember to practice social distancing when shopping.

MEMBER APPRECIATION MONTH

10% OFF DISCOUNT

*Contact Us:*

✉ [OFFICE@COOSHEADFOODCOOP.ORG](mailto:OFFICE@COOSHEADFOODCOOP.ORG)

📷 [COOSHEADFOODCOOP1971](https://www.instagram.com/COOSHEADFOODCOOP1971)

f [COOS HEAD FOOD CO-OP](https://www.facebook.com/COOSHEADFOODCOOP)

**VISIT US ONLINE AT: [COOSHEADFOOD.COOP](https://www.COOSHEADFOOD.COOP)**

## MORE BANG FOR YOUR BUCK!!

It's a win/win for you and the Co-Op!!! Have you ever wanted to get more for your buck?

Paying with either cash or check means zero transaction fees for the Co-Op. The Co-Op is charged, on average, a 2% processing fee for these transactions. Please consider the next time you shop to choose cash or check, if possible. That 2% can go a long way....

# TABLE OF CONTENTS

**A WALK DOWN COOS HEAD FOOD CO-OP HISTORY: PAGE 3-12**

**DO YOU KNOW DEB?: PAGE 13**

**SHERMAN AVE: PAGE 14-15**

**ANNUAL MEETING : PAGES 16**

**THE BIG MOVE: PAGE 17**

**A NEW COAT FOR THE CO-OP: PAGE 18**

**ALL HANDS ON DECK & OUTREACH: PAGE 19**

**ENERGY TRUST: PAGES 20**

**VEGAN BBQ : PAGES 21**

**MEET THE GENERAL MANAGER: PAGE 22**

**MEMBER & STAFF PERSPECTIVES: PAGE 23-24**

**WHERE LOCAL MATTERS: PAGES 25**

**CO-OP BUSINESS MODEL: PAGES 26-29**

**THE CO-OP "A COMMUNITY HUB" : PAGES 30**

**MEET THE COMMITTEE AND STAFF: PAGES 31**



The Cash Market building as it appeared in the 1940s.  
Courtesy Coos Historical and Maritime Museum.



# "50 YEARS OF GROWING COMMUNITY"



## A WALK DOWN EARLY COOS HEAD FOOD CO-OP HISTORY

- A buying club began to develop out of the “Rubber Duck” head shop in downtown CB run by Bob Henderson.
  - Lee White did our bookkeeping in the late 70’s and would conduct the auctions to help raise money for the Co-op.
  - A store front was opened at 1901 Sherman in the front of an old arrow factory (opposite side of the street of the eventual Sherman location that we were familiar with). Larry Levy was employee/manager.
  - From that location the store moved to Tom and Sheila Hennigan’s home/garage on Marion west of the now Safeway in North Bend.
  - Sheila Nice, Judy Stearns with Anne Andrist, were the managers of the Virginia St store which is Maria’s Mexican Food now, at 1802 Virginia. Stephen Procunier was involved in that store and at that time Dick and Bonnie Woone, who he was living with on their property, volunteered to put up the money for a new store front and the search began for a location. Dino Mattioli found the Sherman location at 1963 Sherman which had been a
- butcher shop.
- We bought the building but it needed extensive work to make it useable. Richard Kuznitsky and his cousin Danny Rubin spent countless hours along with a lot of volunteers to make it ready.
  - Anne Andrist, Monde Mattioli and Nancy Rose were the managers.
  - Deb Krough showed up in the late 70’s as a volunteer and she was asked “Do you want to get paid for this?” and she was hired as the first part time cashier.
  - Melvin Sutton transported organic produce from our vendor in Eugene in his van in which he had crafted a styrofoam barrier behind his seat and diverted the air conditioning to the back to keep our produce cool before Oceana Food Co-Op leased a truck to bring produce to the coast.



This stained glass logo was made by former Co-op employee Tiffany Perkes.



Sheila Nice was one of the first managers of Coos Head Food Co-Op.



Inside of the Co-Op on Marion Street in North Bend.

Dick and Bonnie Woone volunteered every week at the Co-Op, you could often catch them wrapping cheese at the register. The dynamic duo co-signed the loan in order for Coos Head Food Store to purchase the building at 1960 Sherman, downtown North Bend, Oregon.



Dick Woone



Dick and Bonnie Woone receiving their *Lifetime Membership* certificate.



Here we have a couple folks participating in an Auction in 1978. Occasionally, Coos Head Food Co-Op would host auctions to raise money for the Co-Op.



Bill and Mary Saunders walked or rode their bikes from Lakeside, Oregon to work at the Co-op on the weekends. They set an example for living sustainable efforts before it was a way of life. Deb says, "Their paper bags felt like fabric from reusing them so many times."

# DO YOU KNOW MONDE, ANNE AND NANCY?

This trio managed the Co-Op in the late 70's and help set the foundation for Coos Head Food Store before we transitioned to cooperative as Coos Head Food Co-Op.



Monde



Nancy



Anne



Lorri Oyler along with Stephen Procunier painting the entire storefront in the early 80's.



Many kids have grown with the Co-Op. Here we have Oliver Richardson, his mother Christy Vollstedt has supported the Coos Head Food Co-Op from the very beginning.

1970  
**Health foods boom at Coos Bay store**

"I'm not a health food nut — I just think there are certain supermarket foods which should be avoided.

Mrs. Anne Muller, young housewife and mother of two, made the comment while waiting for her order of stone ground flour and wheat germ in the Coos Bay Health Food Store.

Like thousands of others across the country who worry about harmful pesticides in commercial produce and chemical additives in processed foods, Mrs. Muller has turned to health foods to supplement the family menu.

What was once a \$1 million a year business, health food stores in the U.S. expect to top the \$1 billion mark this year. "The last 20 years have seen a tremendous growth in health food sales," explained Earl Hempstead, owner of the Coos Bay Health Food Store. Hempstead started the store 20 years ago and has had three different locations in Coos Bay.

"People are beginning to realize at last," he said, "that you can't have health today in this country without vitamin supplements."

9/29/1970

Anterra was  
a dedicated  
volunteer  
that helped  
with  
quarterly  
inventory for  
many years.



Tracy Woodruff,  
Karin Richardson,  
Deb Krough, Sue Scott  
and one the Co-Op's  
summer youth  
employees.



Bill Clark weighing bulk  
on an old butchers scale  
while doing quarterly  
inventory. Bill also was  
a builder and did many  
construction projects at  
the Co-Op.



# Fun Times at Coos Head Food Co-Op:

Coos Head Food Co-Op has always known how to have a good time especially when it came to celebrating our Anniversary.



*Elka Sky cutting the cake!*



## Did you know?

Our 16th Anniversary cake was 16 feet long and 16 people each baked a foot and Elka Sky frosted and decorated with fresh flowers.



# Fun Times at Coos Head Food Co-Op:



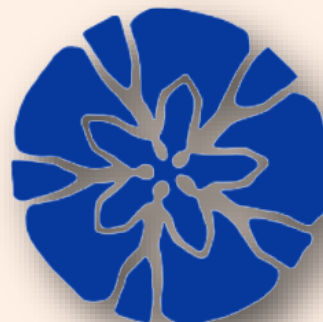
Sue Hoshall and her three kids at the Co-Op.



Kay Pace often held performances at the Co-Op the picture above is a Halloween performance at the Co-Op.



Tracy Woodruff doing inventory.





## Co-Op bears Bear Arm

"Christy Richardson served up salad made with all organically grown produce Saturday as the Coos Head Food Store and Co-Op served up one of its monthly educational lectures. Frank Morten and Catherine Jacobs of Bear Arm Farms near Lakeside lectured on organic gardening in the Bay Area. Free food samples accompany each of the co-op's lectures and Saturday's crowd of about two dozen people tasted salad, pesto sauce made with organically grown basil and potato and leek soup composed of all-fresh produce from the Bear Arm Farms. The next Co-Op lecture will be held Sept. 12 and the topic is "Cooking with Tofu." - World Photo by Katy Muldoon "

"There will be plenty to keep both children and adults busy Saturday at "A Healthier, Happier You," a workshop on self help and improving health, sponsored by the Women center and the Coos Head Food Store. The workshop beings at 8:30 am and last until 3 p.m. at the Neighborhood Facility Building in Coos Bay. Child care is available and (front from left) Larz Richardson, Taya Noland, (back from left) Oliver Richardson, Christy Richardson, Katlin Lewis, Kay Pace and Michelle Fiasca plan to attend. The workshop fee is \$5 person or \$7.50 per family.— World photo by Gary Tucker "



## Coast Life

KATY MULDOON, Coast Life Editor



There will be plenty to keep both children and adults busy Saturday at "A Healthier, Happier You," a workshop on self-help and improving health, sponsored by the Women-center and the Coos Head Food Store. The workshop begins at 8:30 a.m. and lasts until 3 p.m. at the Neighborhood Facility Building in Coos Bay. Child care is available

and (front from left) Larz Richardson, Taya Noland, (back from left) Oliver Richardson, Christy Richardson, Katlin Lewis, Kay Pace and Michelle Fiasca plan to attend. The workshop fee is \$5 per person or \$7.50 per family. — World photo by Gary Tucker.

# DO YOU KNOW DEB KROUGH?

After collecting so many volunteer hours, Deb was asked “Would you like to get paid for this?” Deb was the first paid cashier at the Co-Op and later became a Co-Manager with Sue Scott and later became the General Manager. Deb has been a part of the Co-Op going on 42 years and still can be found filling bulk bins, taking inventory and ordering local meats at Coos Head Food Co-Op.



Don Bloom was the Board President from 1985 to 2000, the board worked countless hours to figure out how the store would move from “Not for Profit” to a Co-op. Roberta Steward also known as “Bobbie,” was the board president after Don Bloom along with the board was instrumental in the transition from not-for-profit mutual benefit corporation to a Oregon Cooperative during her tenure on the board. The members had to vote on if they wanted to become a Co-op or stay as a “Not-for-profit corporation,” the vote was almost unanimous to become a Cooperative.

---

# From Not for Profit to Cooperative



Margaret Ann was the bookkeeper and wine buyer at the co-op from 1993 to 2011, she also volunteered for 12 years before becoming an employee. She did numerous wine tastings which were always a happy event and enjoyed by many. Also known for her professional calligraphy window banners. The Organic Produce banner was made and donated by her as well.

Ahlyn managed the produce department from July 2001 to December 2015, she made fresh juices and cooked for delicious and nutritious food demos in the back of the co-op on Sherman Ave.



## COOS HEAD FOOD CO-OP

1960 SHERMAN AVE  
NORTH BEND, OR 97459  
1977-2016

We made the most of the small space we had with a great selection and a lot of helping hands to thrust us into a new store location....



Cari Pickett worked at the co-op from 2007 to 2019 as the grocery buyer, among many other things.

She was willing to help out wherever needed with a smile. She is seen here sampling a new product.

# -ANNUAL MEETINGS-

The Annual meeting is a time for the board and the manager to report to the member/owners on the state of the store, discuss and vote on the issues at the time and celebrate as a community.



Rosa Wray was a Co-op employee for more than 30 years.



## COOS HEAD FOOD CO-OP

353 S. 2ND STREET

COOS BAY, OREGON

2016—PRESENT

In 2010, Coos Head Food Store reincorporated as Coos Head Food Co-op to become a consumer Co-op. This led the way to 2013 when the Co-op purchased the 2nd Street property with the plans of developing a new store location. Between Co-op members and staff, the Co-op was able to relocate and open in August 2016.



The Board signing for the purchase of the building.



Our Project Manager John Schaff and our General Contractor Richard Kuznetsky



Our Project Manager John Schaff and long time board member and Co-Op member Jerry Kirkeby.



## A new coat for the co-op



Contributed photo

Volunteers from Coos Head Food Co-Op and the Sherwin-Williams Paint Store in Coos Bay pose in front of a wall they painted May 30 at the co-op's future location at 351 South Second St. in Coos Bay. Adeline Leard, manager of Sherwin-Williams, donated about \$1,000 worth of paint and supplies, plus shirts for the volunteers, as the store's National Painting Week community service project. The co-op is remodeling two buildings at the location to serve as its new home.

## A NEW COAT FOR THE CO-OP

Volunteers from Coos Head Food Co-Op and the Sherwin-Williams Paint Store in Coos Bay pose in the front of a wall they painted May 30th at the future location at 353 S. 2nd Street in Coos Bay. Adeline Leard, manager of Sherwin-Williams, donated about \$1,000 worth of paint and supplies, plus shirts for the volunteers, as the store's National Painting Week community service project. The Co-Op is remodeling two buildings at the location to serve as its new home.



**SHERWIN  
WILLIAMS**

# ALL HANDS ON DECK

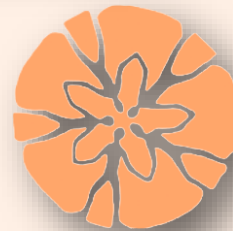


Margie Ryan was the driving force for the move into the new building.



Over the years the Co-Op has been a hub for owners and community members to lend a hand and volunteer. As the Co-Op moved to a new storefront we hosted several work parties to get the job done!

## COMMUNITY OUTREACH



Ashley Audycki was Coos Head Food Co-Op's first Outreach Coordinator and she brought with her a wealth of education, community engagement and knowledge of the cooperative model from her time spent at Isla Vista Food Co-Op. One of the principles of cooperatives is being a Cooperative among Cooperatives.



# Coos Head Food Co-op reaps the rewards of energy efficiency

COMMUNITY LEADERS CELEBRATE COOS HEAD FOOD CO-OP'S NEW ENERGY-EFFICIENT STORE IN A DOWNTOWN UNDERGOING REVITALIZATION

COOS BAY, Ore. — April 14, 2017 — Community leaders helped celebrate Coos Head Food Co-op's new energy-efficient store today with Coos County Commissioner Melissa Cribbins, Coos Bay Mayor Joe Benetti and Energy Trust of Oregon Executive Director Michael Colgrove attending.

The Coos Head Food Co-op has been a part of the Coos Bay business community for more than 40 years. Last fall, the co-op made the move to downtown Coos Bay into a much larger building with modern equipment, triple the shelf space and a great deal more freezer and refrigerator space. By making energy efficiency a priority and working with Energy Trust to invest in energy-saving equipment, the co-op kept its energy bills the same as the previous, smaller space.

“By saving energy, we’re able to redirect more funds to our core mission: contributing to the health and well-being of our community,” said Deb Krough, manager, Coos Head Food Co-op. “We appreciated the technical assistance and guidance from Energy Trust that helped

make this happen. Membership is growing and we’re proud to be a part of our community’s ongoing downtown revitalization efforts.”

The energy-efficient features of the new store include LED lighting, smart refrigeration systems, ductless heat pumps and a water heating recovery system. These features are expected to cut the co-op’s annual energy expenses by more than \$6,500. The co-op is served by Pacific Power.

Energy Trust presented the Coos Head Food Co-op with an incentive check of \$18,792 for its commitment to energy efficiency at the event.

“Coos Head Food Co-op is a perfect example of how teamwork and a strong vision can make ambitious energy-efficiency goals achievable,” said Michael Colgrove, executive director, Energy Trust, who made remarks at the event. “Energy Trust helps similar organizations like the co-op throughout the state invest in energy efficiency to improve their bottom line.”





ED GLAZAR PHOTOS, THE WORLD

## SO MANY CHOICES AT VEGAN BBQ

Employee Matthew Vige puts vegetables on a grill Wednesday outside the Coos Head Food Co-op in Coos Bay. Employees at the store put together a vegan barbecue to share the taste of plant based foods such as jackfruit, a tropical fruit that has a meat-like flesh.



Vegetables sizzle on a grill outside the Coos Head Food Co-op on Wednesday.



Barbecue sandwiches made with jackfruit.

**THE FIRST TIME A  
VEGAN BBQ GRACED THE  
FRONT PAGE!**

“Employee Matthew Vige puts vegetables on a grill Wednesday outside the Coos Head Food Co-Op in Coos Bay. Employees at the store put together a vegan barbecue to share the taste of plant based foods such as Jackfruit”- The World Newspaper

# MEET OUR GENERAL MANAGER

## -Patrick Franks-

Patrick Franks pragmatic approach to community and compassionate care for customers helps establish Coos Head as a place for all to shop and feel welcome. As we approach our 50<sup>th</sup> anniversary in February, we want to provide a glimpse into the hopes and goals he has for the future of Coos Head.

**Why did you decide to work at a Cooperative?** My partner, Jen, and I were lucky enough to spend some time traveling and experienced a variety of opportunities supported by local communities. After these experiences, I vowed to not work for a big corporation ever again. So, I decided to seek out locally owned, locally supported opportunities and found the cooperative model fit me best of all. Supporting local farmers and businesses provides me with that sense of community and shared goals.

**The Co-Op has been around for almost 50 years, what are your thoughts on leading the Co-Op into the next 50 years?** It's a lot of pressure. Especially following the work Deb laid out before my arrival. She did a fantastic job managing the Co-Op through good and bad economic times over her **30 years** at the helm and shepherded us into this wonderful new space. My vision for continuing Coos Head's presence in the community is to expand on the original plans for moving to our current location. Once we get past the pandemic, we

plan to expand the deli to offer more options such as prepared family meals, hot/cold bar, and more grab and go options. I'd like to see Coos Head as the go to place for a great organic meal and a place to congregate with the community.

**What is one of the more prominent goals you have for Coos Head?** I'm envisioning the creation of a more vibrant space for community to gather and grow. The community is what supports the Co-Op. We shoulder that responsibility to foster and strengthen our community. By providing a space to gather over shared ideas and knowledge, we strengthen our resolve to keep our community healthy and vibrant for the next 50 years.



# -A MEMBER'S PERSPECTIVE-

I was introduced to my first Co-op as a graduate from high school in Boise, Idaho in 1973. The Boise Consumer Co-op was just formed and I remember stopping into this little store. While I was there, I witnessed a local elderly gentleman who was delivering honey he produced. I got talking with him and ended up becoming his apprentice in apiculture (bee-keeping). That was a really rewarding experience and I haven't stopped visiting and engaging in Co-operative ventures since. I went to college in Eugene which had no co-ops but still cooperative minds. My first year there my roommate and I got involved with a produce buying club and there were several co-op-like stores. One or two remain there. Sundance is one. When Margie and I moved to Coos Bay, it was natural to gravitate to the (then) Coos Head Food Store.

**Jamie Fereday**

Coos Head Food Coop has been home base for me now for over 40 plus years.

40 years ago I found a new community. They liked grains, greens and beans. It fed my mind and body whole and organic this was my new commitment 40 plus years ago and still is the coop is my store. I always know I will get the highest and freshest quality of food, and much of it will come from local vendors. I love thinking about local family farms and that I am play a part in

their life as well.

I see a friend(s) every time I shop the store which to this day is nearly everyday.

I raised my babies in this store and now they shop the coop and my grandchildren shop the coop this store is more then a store it has been my extended family for a very long time.

It is

Friends~~~Food~~~Community.

Thank you so much!!

**Christy Vollstedt**



## -AN EMPLOYEE'S PERSPECTIVE-

When I first moved to Coos Bay; three & a half years ago; I wanted to find work where I could learn from and be involved in the community.

Being hired at Coos Head Food Co-op was the perfect venue for that. I've not only been submersed in our local community, but the VERY BEST of our community!

While I have grown in wonderful ways working at the Co-op, that is nothing compared to how much we have grown together under

Patrick Franks' leadership. This last year has been brutal for all of us. At times I've felt broken trying to meet demands, while in a constant state of flux. However, my Co-op family loved me and supported me when I was at my weakest. I can't imagine weathering this storm with anyone else. I believe in the Co-op and my fellow co-opeans with all of me; I'm excited to watch us grow and evolve even more.

**Tereasa Ward**

Coos Head Food Co-op along with its members and my co-workers have become my family. We laugh, we cry and we cooperate. Hearing the history and the role that the Co-op has played in the lives of many reiterates the very love I have for Coos Head Food Co-op. Seeing how the

Co-op continues to partner with local non profits, small businesses and are able to support many local and global causes also reinforces why I chose to work at a Co-op.

Local Producers, Love, Smiles, Community & Fresh Produce = Coos Head Food Co-op.

**Jamar Ruff**



# COOS HEAD FOOD CO-OP

## *Where Local Matters*

**Farmstead Bread**  
**Oregon Microgreens**  
**Valley Flora**  
**Coos River Ranch**  
**Bayside Coffee**  
**7 Devils Brewery**  
**Bridgeview Coffee Roasters**  
**Kaffe 101**  
**Noster Kitchen**  
**Rawesome Juices &  
Smoothies**  
**SeaCoast Compost**  
**Port Orford Sustainable  
Seafood**  
**Not Diets**  
**Wound Wonder**  
**Bonnie B-Wear**  
**Sprengelmeyer**  
**Oregon Seafood**  
**Mother's Natural Grocery**

**Empire Bakery**  
**Black Market Gourmet**  
**Grandpa Jacks**  
**Top Your Nosh**  
**Chucks Seafood**  
**Tin Thistle Café**  
**Face Rock Creamery**  
**The Kings Herbals**  
**Nourish+CO**  
**Lady Bread Bakery**  
**Wildflower Café & Catering**  
**Rogue Kombucha**  
**Old Thyme Herbals**  
**Deck Family Farm**  
**Knee Deep Cattle Company**  
**Pachamama Farm**  
**Busch Ranch**  
**Wild River Lamb**  
**Wagonhoffer Meats**

### CO-OP PRINCIPLE #7. CONCERN FOR COMMUNITY

Co-ops are community-minded. They contribute to the sustainable development of their communities by sourcing and investing locally.





The purpose of the **Coos Head Food Co-Op** is to contribute to the health and well being of the community by serving as a source for wholesome, natural, and organic foods and other Earth-friendly products, in an environment that is accessible to all through a membership-governed cooperative. As the oldest operating natural food store on the Southern Oregon Coast, we are committed to encouraging and educating our community in a positive and renewing relationship with the Earth and its inhabitants.

**Since 1971, we've served Oregon's Bay Area by operating a socially responsible business that offers quality, local, sustainable and organic choices.**

**Definition of a Co-operative:** A co-operative is an autonomous association of persons united voluntarily to meet their common economic, social, and cultural needs and aspirations through a jointly-owned and democratically-controlled enterprise.

**Co-operative Values:** Co-operatives are based on the values of self-help, self-responsibility, democracy, equality, equity and solidarity. In the tradition of their founders, co-operative members believe in the ethical values of honesty, openness, social responsibility and caring for others.

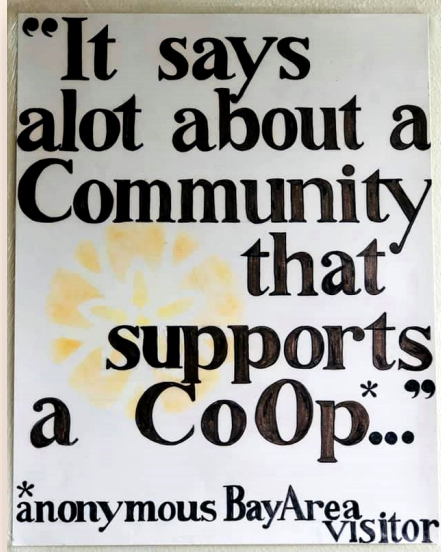


### **BECOME A MEMBER-OWNER!**

As a member, you are an Owner. You are participating in your own health and the health of your coastal community through your patronage. Your investment in Coos Head Food Co-op contributes to the capital needed for the operation and improvement of your community grocery store. Your share helps grow a better community Co-op.

The cost of an owner investment share for a household is \$150. One share is permitted per person or 2 adult household. One share equals one vote in elections. You can pay in full, or start with \$25 and pay \$5 per month until fully invested.

**EITHER WAY, OWNERSHIP STARTS! IMMEDIATELY.**



### **MEMBER-OWNER BENEFITS**

- As an Owner, you have a say in your co-op! *Participate by voting for the board of directors, serving as a board member or help as a member of a board committee.*
- Annual patronage dividends. *When the co-op is profitable, a portion of the net income may be returned to owners based on their annual purchases. The more you shop the more you earn!*
- Receive the monthly newsletter by email.
- Every other month—Member/Owner Appreciation Month and coupon

### **MEET OUR BOARD OF DIRECTORS:**

- ◇ **JAMIE DOYLE** - PRESIDENT
- ◇ **JERRY KIRKEBY** - VICE PRESIDENT
- ◇ **JENNY JONES** - BOARD MEMBER
- ◇ **TONI ANDRIST** - BOARD MEMBER
- ◇ **STEPHANIE HADLEY** - BOARD MEMBER

IF YOU HAVE INTEREST IN JOINING THE BOARD EMAIL:

[OFFICE@COOSHEADFOODCOOP.ORG](mailto:OFFICE@COOSHEADFOODCOOP.ORG)

# HOW DOES A COOPERATIVE WORK?

To an outsider, a cooperative might look very similar to any other type of corporation. For example, if you were to visit a grocery store cooperative, it is very likely that it will look like any other grocery store. There will be aisles full of food and checkout registers where people can make their purchases.

But if you were to look more closely, or take a peek behind the scenes, you'd be likely to notice that the food co-op is run slightly differently from a typical grocery store. For one thing, it's likely that the people who are members of the cooperative, or part-owners of the co-op, are also working at the co-op, stocking the shelves and ringing customers up at the register.

For another thing, some cooperatives limit who can shop there or use their services. In some cases, only members of a cooperative can shop at it. Some cooperatives are open to all, but provide special incentives to members, such as a discount on products or services.

Why are people who are members of a food co-op willing to volunteer or donate their time to work at the co-op? In part because of the community focus of a cooperative and the values behind co-ops. Among those values are:

- Democracy
- Self-help
- Self-responsibility
- Equity
- Equality
- Solidarity

People who join cooperatives or who are among the founding members of a co-op often have the same shared values, meaning they are willing to work together towards a common goal. One of those goals is to create a better world by working together and by shifting the focus of the business to place people over profit to build a more inclusive economy.

*“What Is a Co-Op? - Definition of a Cooperative Business | NCBA CLUSA.” NCBA CLUSA, <https://www.facebook.com/NCBACLUSA>, <https://ncbaclusa.coop/resources/what-is-a-co-op/>. Accessed 10 Feb. 2021.*

# CO-OP OWNERSHIP AND CONTROL

The people who benefit from the products or services of a cooperative business own the cooperative business. In the case of a grocery co-op, the people who shop at the store are owner-members. In the case of co-op housing, the people who live in a particular building are members of the cooperative that owns the building.

Just as the stockholders or shareholders of a business have a say in how the business is owned and operated, the member-owners of a co-op have a say in how the cooperative is run. The crucial difference is that in the case of other types of corporations, how much of a say or how much control an owner has over the company is determined by how large their ownership stake is. A shareholder who owns 50% of a corporation will have more votes or more control over the operation of the company compared to a shareholder who owns 2% of a corporation.

That's not the case with a co-op. As equity and equality are among the founding principles of a cooperative, each member-owner of a co-op gets one vote. The opinion of one co-op member does not have more weight than the opinion of another co-op member.

Cooperatives often elect a board of directors. The responsibilities of the board of a co-op include ensuring that the cooperative is working towards achieving its mission, setting up operational policies for the co-op and hiring any outside managers or other employees.

Members of a co-op's board are members of the cooperative itself. They are typically elected to the board by a member vote. Some board members also serve as officers, such as president, vice president, secretary and treasurer. Board officers have additional responsibilities and duties, which are usually described and outlined in the by-laws of the cooperative.

# COOS HEAD FOOD CO-OP

A  
COMMUNITY  
HUB!



A  
PLACE WHERE  
EVERYONE  
KNOWS  
YOUR NAME!



# MEET THE 50TH ANNIVERSARY PLANNING COMMITTEE

## Meet the Committee



Jaime Doyle  
Christy Vollstedt  
Patrick Franks  
Deb Krough  
Stephen Procunier  
Toni Kirkeby  
Stephanie Hadley  
Tina Mendizabal  
Jerry Kirkeby  
Jaime Fereday  
Jamar Ruff



## Meet the Co-Op Staff

General Manager: Patrick Franks

Patrick "Rico"  
Josh  
Teresa  
Denise  
Mason  
Vincent  
Deborah  
Paula

Amber  
Kat  
Zoë  
Britney  
Maya  
Tere  
Amber  
Carizma

Wendi  
Sonne  
Raina  
Deb  
Jamar  
Stephen



"It says a  
lot about a  
community  
that  
supports a  
Co-Op"