

October is the Month for Member Voting on Amended Bylaws

Exercise your right to vote! Voting on the amended bylaws starts October 1st and ends October 31st. To vote, you must be the member of record for your household and your membership must be active, meaning that you have purchased an equity share within the past 365 days. Founding members who have not become shareholding members may also vote.

Why are we amending our bylaws?

Our current bylaws have a significant number of procedural details that do not belong in bylaws. Too much detail like this can be overly constraining, not to mention that to change any of these procedural details requires amending the bylaws. Some important legal details, such as how to handle abandoned equity accounts, are not addressed in our current bylaws. We need to clarify several sections in our current bylaws, mainly those that address decision-making (section 3.5), terms of office (section 4.4), and vacancies (section 4.6). And lastly, since we were making all of these changes, we felt that reordering some sections would make our bylaws easier to read and understand. The amended bylaws address all these issues: procedural details have been deleted, important legal details have been added, and clarifications have been made.

See summary of changes on page 7.

Notice to Member-Owners Regarding Voting on Proposed Amendments to Our Bylaws

The voting period to approve amended bylaws starts October 1, 2014, and ends October 31, 2014.

Ballots are inserted in this issue of the *Garbanzo Gazette*, which have been mailed to all active members at their addresses of record. The amended bylaws are published in this issue of the *Garbanzo Gazette*. This document, as well as the current bylaws and a document that shows all of the changes being proposed in the amended bylaws, are available from the co-op's website at <http://www.silvercityfoodcoop.com> or upon request at the co-op store.

Per NM State Statutes, amended bylaws must be approved by a majority of the member-owners voting to become binding. If so approved, these amended bylaws will be effective November 3, 2014.

Date of this notice: October 1, 2014

Special Membership Meeting Notice

A Special Membership Meeting will be held at 614 N. Bullard Street on Friday, October 31, 2014, from 12:00 to 1:00 p.m. to wrap up voting on the amended bylaws. Refreshments will be served and board members will be on hand to answer voters' questions about the amended bylaws. Completed ballots will be accepted until the meeting ends and then tallied 72 hours later to allow for mail-in ballots.

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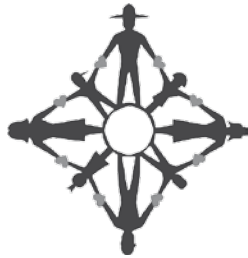
From Your Board . . .

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Breakdown
of Proposed
Bylaw Changes

Silver City Food Co-op

established 1974



www.silvercityfoodcoop.com

575-388-2343

Store Hours

Mon-Sat 9am-7pm

Sunday 11am-5pm

Ends Statement

Because of all that we do, our member-owners, our food co-op, and our extended community will gain and maintain health.

Seven Cooperative Principles

- Voluntary and open membership
- Democratic member control
- Member economic participation
- Autonomy and independence
- Education, training and information
- Cooperation among co-ops
- Concern for community

Staff

Joseph Patrick
Judith Kenney
Bob Lee
Carolyn Smith
Dougan Hales
Jake Sipko
Kate Stansberger
Carol Ann Young
Margarita Courney
Jeanné Miller
Becky Carr
Vicki Gadberry
Jess DeMoss
Meggie Dexter
Misha Engel
Dan Jameson
Jenny Morgan
Doug Smith
Joe Z
Marguerite Bellringer
Kim Barton
Eric Lynch
Michael Sauber
Jim Miller
Mia Crandell
Paul Slattery
Monica Hoepfer
Eva Featheringill
Patricia Walsh
Jody Andrews
Jessie Gauthier
Lee Ann Miller
Gabbie Sturdivant
Derek Palmer
Brenna Brown
Andrea Padilla
Julianna Tow

Annual Co-op Equity
\$10.00

The Garbanzo Gazette Gang

Editor: Margarita Courney

Contributors: Judith Kenney & Carolyn Smith

Layout & Design: Carol Young & Meggie Dexter

Submissions are welcomed!

Submit letters, articles, or items of interest to:

gg@silvercityfoodcoop.com

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Cup o' Joe

by Joe Z



It's here!! If you're like me, you've been waiting for this all year and are just as excited! Yes! October is Co-op Month! Yay!! Yippie!!!

Wait. What? You say didn't know that October is Co-op Month? How can that be? Co-op Month was established nationally way back in 1964! Haven't you been aware of all the parades, TV specials, fireworks and articles every year for the last 50 years?

Maybe you've been confused. The last time I looked, October celebrates over 130 different things including Apple Month, Eat Better-Eat Together Month, Fair Trade Month, National Chili Month, Pizza Month, Vegetarian Month, Spinach Lovers Month, as well as Squirrel Awareness Month, National Toilet Tank Repair Month, National Stamp Collecting Month, National Popcorn Poppin' Month and National Sarcastic Awareness Month. There is a popular misconception that October is also National Bulk Month. This is not true. October has National Bulk WEEK in it (Oct. 12 - 18) but it's NOT the whole month. That's April. April is National Bulk Month. Please mark it on your calendar now. You may wonder what Co-ops historically do for Co-op Month. Usually the main thing they do is get some Co-op junkie nutcase aficionado to run around the Co-op yelling that it's Co-op Month and writing an article for the newsletter. Sometimes a sign goes up. There might even be a sale on a few items.

But Co-ops have a rich history of struggle, success, collapse and rebirth. Who knew? The fascinating details get lost in history and is known only to an obsessed few. Often, especially in places with older established and successful Co-ops, the stores are taken for granted as if they have always been there and presumed always will be. Should every Co-op Member become a historian? Of course not. But the value of today's Co-ops to their community is always paramount and it's helpful when all Members understand the implications of having a Co-op in their community.

Co-ops today are under attack from many different sources but mainly from good ol' competition. In many communities, the introduction of a Whole Fraud, Natural Grabbers or even a Traitor Joe's challenges a Co-op greatly. As a matter of fact, here in New Mexico, the opening last Spring of a Natural Grabbers in Las Cruces has impacted their Mountain View Co-op immensely.

Now competition, in general, is a good thing. But usually it favors those with the biggest pockets and influence in government. Those things are usually in short supply at Co-ops. Co-ops capitalize themselves by the equity that is paid in by their Members. So we have about 2,000 members and the \$10 a year equity payment is our direct investment into our business. That's \$20,000 a year in capital funds. Barely enough to replace our ageing produce cooler should it go down. Or a new roof. Or any one of hundreds of things that go awry in a business.

The big chains have investment funds out the wazoo. They can plop down a 10 million dollar brand new fully stocked

cookie cutter store without batting an eye or borrowing a dime. Co-ops must generally get the majority of their funds from their members. Now if each of our Members gave our Co-op \$500, we would have one million dollars to expand, move, have a delivery service, a micro-brewery, a merry-go-round or any of a thousand ideas that we can come up with to serve the Members and the Community better. But I bet the vast majority of our Members don't have that much to spare. So when faced with issues, Co-ops generally don't have the funds to grow easily or to weather a storm. Typically, Co-ops are undercapitalized.

So why should people care about their Co-op? Let's think about the following for a moment: The vast majority of today's food co-ops were started by small groups of lower income folks with little business knowledge and often called Hippies. Their goal was to provide their communities with products that were good for them with, ultimately, the community's best interests in mind rather than turning a profit. Incumbent to their actions was a belief that the food industry has sold out the people for a quick buck. "Food for People, Not Profit" was a rallying cry. Against all odds, these small groups of idealistic renegades created viable stores that are credited with starting the Natural/Organic food movement.

It's really mind boggling when you think about it. And DANG! I love it when my mind gets boggled! I'm meaning that as in a good way. I mean, my mind also boggles when I think about the incredible violence on this planet but I really, really don't like that type of boggling. No - this is the good kind. This is the absolute underdog stepping up to the abusive and selfish corporate practices that abuse people rather than serve and help them. This is where concern for each other outweighs ugly greedy motivations. This is where we unite to create a better world.

Yeah, yeah, yeah. I know, I know, I know. Blah-blah-blah. But you know what? It's really true. Co-ops are about us, as people, as good people who want good things, about treating ourselves right and about taking control of the distribution of our daily necessity: food. We are not about getting rich and driving big fancy cars. We are about serving ourselves as Member/owners, our customers, our community and our planet. And of course - we focus on quality - not just in the foods that are offered but also within our workplace where Staff are treated not as servants but as partners in creating an honest, efficient and effective business and organization. We are a democratic organization that is actually on our side simply because it IS us. We together are the Co-op!

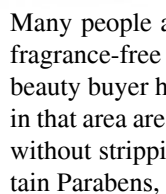
And that's what Co-op Month is all about. Us. Together. Creating fantastic businesses out of almost nothing, sheer will and determination and by working side by side. It's about the underdog. It's about what future cooperation and collaboration can bring. It's about all that and is an excellent excuse to party down!

Happy Co-op Month! ✨

what's NEW at the Silver City Food Co-op



We've all had our share of peanut butter and, indeed, it is very good, but **Wilderness Poets Nut Butters** are sooo delicious! All are vegan, gluten-free, raw and organic. You can find them at the Co-op in 4 scrumptious, super-food choices: Cashew Cacao and Oregon Hazelnut, both blended with nutritious hemp seeds, and Pecan and Pistachio Butters, all consciously crafted and satisfying.



Three Twins Organic Chocolate Peanut Butter Cup Ice Cream with actual tiny peanut butter cups mixed in...Wow! The perfect pairing of flavors! Three Twins sources all milk and cream from within 17 miles of their location in California and donates one percent of sales to *1% for the Planet*, an organization with the mission to build, support and activate an alliance of businesses financially committed to creating a healthy planet.



Many people are very sensitive to fragrances and have found it nearly impossible to locate a source for fragrance-free body care products. Now your search will be a bit easier since Patricia, our health and beauty buyer has created a whole fragrance-free section in her department. Two new products to be found in that area are **Jason's Fragrance-free Daily Shampoo and Conditioner**. Both gently cleanse without stripping away essential moisture and are enriched with Aloe Vera and Vitamin B5. Neither contain Parabens, SLS, or Phthalates.



Community Outreach Report

by Carolyn Smith

It's the Silver City Food Co-op's 40th Anniversary and we've been celebrating our wonderful co-op all year long, but every October is National Co-op Month, a month to appreciate our co-op and co-ops around the country, to remember and celebrate the co-op difference.

Food co-ops do much more than provide fresh delicious food. Co-ops are concerned with the sustainability of food production, including its effects on the environment and the economic and social impact on producers. Through product selection, education and advocacy, co-ops support local, organic, and non-GMO agriculture and Fair Trade businesses and partnerships.

Through our membership in the National Cooperative Grocers Association (NCGA), the Silver City Food Co-op supports the National Organic Coalition. We are also members of the Organic Consumers Association and the Center for Food Safety.

All three of these organizations work to protect the safety of our food, protect the environment and safeguard the organic standards of the National Organic Program.

Co-ops take conscious measures to minimize our carbon footprint and impact on the environment. Decreasing the transportation miles of our food by helping to create and support local food economies is a big step in the right direction.

Co-ops also promote buying in bulk to save on unnecessary packaging and were among the first to encourage customers to bring their own bags and baskets for groceries.

SCFC both sells and uses paper products made with recycled paper and the cleaning products we sell and use are all biodegradable.

Little things like insulating hot water heaters and using energy efficient light bulbs in combination with sun tubes for natural lighting all help out. Co-ops lead the retail food industry in recycling everything, including food waste. SCFC members vie for our food and produce waste to feed their chickens, pigs or garden soil. None of it ends up in the land fill.

The NCGA started an amazing program to address its own carbon footprint. A lot of their work is done in the virtual world, but their staff do in-person trainings and advocacy work that involve a considerable amount of air travel. Instead of buying and trading carbon credits on the open

market, NCGA partnered with the international collective *Pur Projet* to grow The Co+op Forest in upland Amazonia. *Pur Projet* calculates how many trees to plant based on the NCGA's mileage (in the Peruvian rainforest ecology it takes 3 mature trees to remove 1 ton of carbon dioxide) and NCGA funds the planting of native trees.

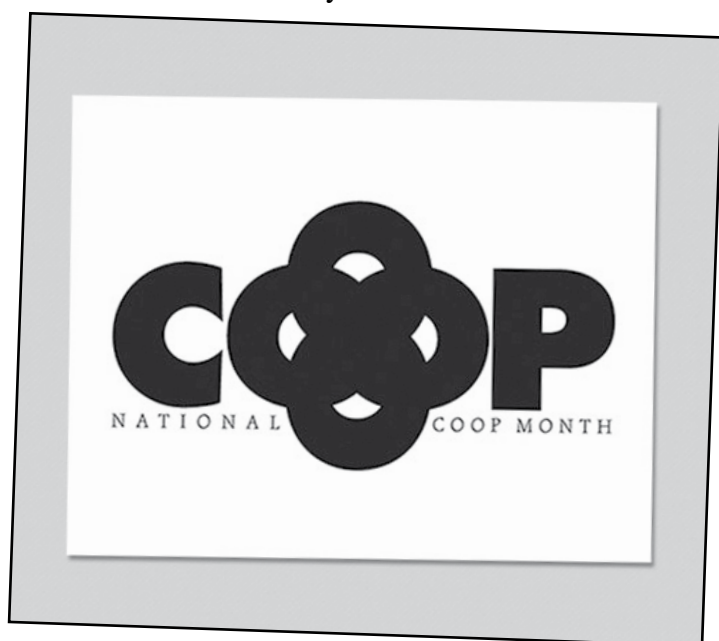
Local Peruvian cacao farmers, mem-



bers of the award-winning organic, fair trade ACOPAGRO cooperative, get paid to plant and care for the trees. Using agroforestry methods, these farmers plant 100 feet tall Capirona trees traditionally used for their medicinal bark and Palipero trees that produce edible fruit. These multi-purpose trees also provide shade for healthy cacao plants while enhancing the rainforest habitat.

The National Cooperative Grocers Association is *Pur Projet's* very first U.S. partner to plant trees as part of this innovative program that helps reforest the rainforest, provide additional income for the local community, produce delicious organic fair trade chocolate and slow down climate change.

Co-op business as usual, leading the way. *Viva la diferencia.*



VOLUNTEER DISCOUNT POLICY

Members who volunteer for 3 hours of work receive a 15% discount on all purchases for one day. Discounts must be used within the same calendar year of their volunteer work.

If you are interested in volunteer opportunities at the Co-op, email or call Carolyn: outreach@silvercityfoodcoop.com (575) 388-2343.

614 NORTH BULLARD STREET

we have the space

let's do something fun!

Do you have an expertise that you would like to share with the community?

Call Margarita
at the Co-op 388-2343
and talk about space and time.

October Community Forum



Long-time Co-op Member Rachel Bighley will present a summary of the recent **Detox Summit** delivered by Dr. Deanna Minich highlighting toxin topics like understanding the where, what, why & the importance of detoxing for your health.

the forum is presented twice

**Tuesday, October 14th
& Thursday, October 16th
from Noon to 1 pm**

the blue building @ 614 N. Bullard St.

For more information call the Co-op at 388-2343

KITCHEN MEDITATIONS

PEANUT SOBA NOODLE SALAD

- 1 pound soba noodles
- 1 tsp sesame oil
- 1/4 cup olive oil
- 1/2 cup creamy peanut butter
- 1/2 cup strong brewed black tea
- 3 garlic cloves
- 1/2 cup tamari or soy sauce
- 1/4 cup mirin
- 1/4 cup rice vinegar
- 3 TB honey
- 1/8 tsp red pepper flakes, or to taste
- 1/2 lime
- 2 cups cucumber, thinly sliced
- 5 ounces baby spinach
- 1/2 cup mint leaves, chopped
- 1/2 cup roasted peanuts
- 3 scallions, thinly sliced

Cook soba noodles in large pot of boiling water; stir every now and then so they don't clump up. Drain, rinse with cold water and transfer to large bowl. Toss with the sesame oil.

Combine olive oil, peanut butter, tea, garlic cloves, tamari or soy sauce, mirin, vinegar, honey, red pepper flakes, and juice from 1/4 of the lime in a blender; blend smooth. Taste and add more lime juice, if desired; pour sauce over warm noodles and toss to combine. Mixture will look soupy at this point, but noodles will absorb sauce as they chill. Refrigerate at least 1 hour, or up to 24 hours. Layer scallions, cucumbers, spinach, mint, and peanuts over noodles. Salad can be covered again and kept refrigerated an additional 4 hours. Serves 6-8

SOBA NOODLES WITH FAVA BEANS

- 1 cup fresh fava beans, shelled, blanched in boiling water, and waxy coating removed
- 1 1/2 cups asparagus, chopped
- 1 1/2 cups broccoli florets, chopped
- 10 ounces soba noodles
- 1 cup carrots, shredded
- 2 scallions, sliced
- 6 TB rice vinegar
- 1 TB maple syrup
- 1 TB toasted sesame oil
- 2 TB olive oil
- 1 clove garlic, finely minced
- 1 tsp fresh ginger, crushed
- 1 1/2 TB tamari or soy sauce
- 1 TB fresh lime juice

Fit a pot of boiling water with vegetable steamer; steam fava beans, asparagus and broccoli until slightly tender and bright green, about 2 minutes. Quickly rinse under cool water and set aside.

Whisk vinegar, syrup, sesame and olive oil, garlic, ginger, tamari or soy sauce, and lime juice together to make dressing; set aside.

Bring a pot of water to a boil; cook soba noodles, drain, rinse and transfer to a large bowl.

Mix steamed vegetables, raw carrots and scallions with noodles; dress the noodles generously (some dressing might be left over) and allow to sit for an hour or two before serving. Add more dressing if desired before serving. Serves 6



SPECIAL SOBA SALAD

- 1/2 pound beets, uncooked, peeled/diced
- 1 TB plus 1 tsp olive oil, divided
- 1/4 tsp celery seeds
- Pinch of sea salt
- A few twists of freshly ground black pepper
- 6 ounces soba noodles
- 2 scallions, green part only, thinly sliced
- 1 English cucumber, peeled, sliced
- 1 cup cooked white beans
- 3 TB chopped roasted walnuts
- 1/2 cup fresh dill, finely chopped
- 3 TB rice vinegar
- 4 tsp olive oil
- 1 TB sugar
- 1/2 tsp freshly ground black pepper
- 1/2 tsp sea salt

Preheat oven to 400°F, line baking sheet with parchment paper; spread beets on baking sheet and drizzle with 1 tablespoon olive oil, celery seeds, salt and pepper; toss to coat. Roast 20 minutes or until tender and easily pierced with a fork.

Prepare soba noodles; drain, rinse with plenty of cold water, and transfer to mixing bowl.

In another bowl, combine scallions, cucumber, and beans; whisk dressing ingredients together, dill, vinegar, olive oil, sugar, black pepper and salt, pour half over bean and vegetable mixture, toss. Add remaining dressing to noodles and toss.

Serve soba noodles topped with bean and vegetable mixture and garnish with roasted beets, sprinkle with roasted walnuts. Serves 2

STAFF PICKS

by Judith Kenney



Acure Organics Brightening Facial Scrub

Acure is a company that believes in the triple bottom line, "People and planet are just as important as profit," and that each of us can make a positive impact on the world by making small changes in the items that we use. Gabby Sturdivant is making her own contribution by choosing Acure's Brightening Facial Scrub as her favorite product for this month. It's a natural exfoliant that contains organic sea kelp to gently exfoliate your skin and French green clay and organic lemon peel to remove impurities from clogged pores. Organic Chlorella Growth Factor and argan stem cells help stimulate new cell growth.



Gabby, who's worked here for just about 4 months, loves to take long walks and spend time with her family in her free time, but when she's here, she does a super job stocking shelves in the grocery department and has recently been appointed assistant to the body care and supplement departments. She's found her new duties to be very interesting. It is a lot of fun learning about the products in those sections of the store and, having used the Brightening Facial Scrub myself, I agree that it's a very good exfoliant. With a fine, non-irritating scrub, it leaves the skin with a clean, silky feel and sheen. As Gabby stated, "It leaves your skin feeling refreshed and clean. I use it every couple of days to wash my face. It is a great, deep-cleansing wash." As with most exfoliants, it is not necessary to do such a deep cleaning on your skin every day. A couple of times a week will do nicely.

Grab & Go

The Co-op now has a Grab & Go section and our excellent finance manager, Marguerite Bellringer, chose this array of products as her favorites for October. Located front and center in the store in our new deli case, you will find an expanding choice of delicious, seasonally appropriate foods, including sandwiches, wraps, soups, salads, and salsas. Be sure to look for tasty dinners and desserts in the near future!

The person behind the scenes of this new department is Brenna Brown, a local caterer who has cooked professionally since 1977, when she ran a restaurant and youth hostel in Mexico, and learned how to work with basic foods. She then ran her own catering business, named the Brown Bag Lunch, while in Santa Fe attending culinary arts school, from which she graduated in 1990. Moving to Silver City in the same year, she has continued her vocation as a caterer over the years, taking time out at one point, to get a degree in social work. Brenna places a priority on food as a way to enhance a person's life, believing that what people eat contributes to how they feel and to an overall sense of well-being. We are lucky, indeed, to have her on staff as she works to share her skills and understanding of food and its preparation with co-op customers.

Marguerite enjoys everything in the Grab & Go case where, she says, "I can select a healthy soup or sandwich, freshly made, for lunch or grab some hummus and soup to take home for dinner. I look forward to the menu shifting with autumn selections. The lovely thing is that it's already prepared, so if I work an extra-long day, I still have the option of serving a healthy, nourishing dinner." Marguerite has worked at SCFC for 19 months, but has shopped here for 10 years. When she's not making sure that the financial state of the co-op is running smoothly, she's riding her bicycle, volunteering for the Farmer's Market, gardening or hiking with her three Jack Russell terriers.



October Sales

To Our Co-op Members & Customers: Please note that sales run for a **two-week period**. Please stop by the Co-op and take advantage of all the great offerings each month. A few sale items are listed below.

October 1-October 21



Bulk
Steel Cut Oats
reg \$1.49#
SALE \$1.19#



Straus Yogurt
Plain, 32 oz
reg \$6.89
SALE \$5.99



Udi's Bagels
4 pk, assorted
reg \$5.79
SALE \$4.39



Crofter's Just Fruit
Fruit Spread
10 oz, assorted
reg \$4.59
SALE \$2.99



Aura Cacia
Lavender
Essential Oil, .5 oz
reg \$10.69
SALE \$7.99



Rainbow Light
Prenatal Vitamins
30 ct
reg \$15.99
SALE \$8.99

October 22-November 4



Bulk
Pinto Beans
reg \$1.79#
SALE \$1.69#



Lifeway Organic Kefir
Strawberries n' Cream
reg \$4.29
SALE \$3.69



Cascadian Farms
Frozen potatoes
assorted
reg \$3.49
SALE \$2.50



Pacific
Hemp Milk
32 oz, assorted
reg \$4.19
SALE \$2.99



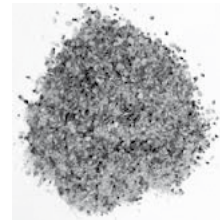
Nature's Gate
Shampoo/Conditioner
selected
reg \$6.79
SALE \$4.99



Boiron
Coldcalm
60 tabs
reg \$11.59
SALE \$8.99

Member Only Specials

October 1-November 4



Bulk
Fantastic
Nature Burger Mix
reg \$5.59#
SALE \$4.99#



Organic Valley
Cream Cheese, 8 oz
reg \$3.39
SALE \$2.99



Julie's
Organic Blackberry Bar
3 pk
reg \$4.79
SALE \$4.29



Harvest Bay
Coconut Water
8.45 oz, assorted
reg \$1.89
SALE \$1.69



Seventh Generation
Glass Cleaner
reg \$4.99
SALE \$4.49

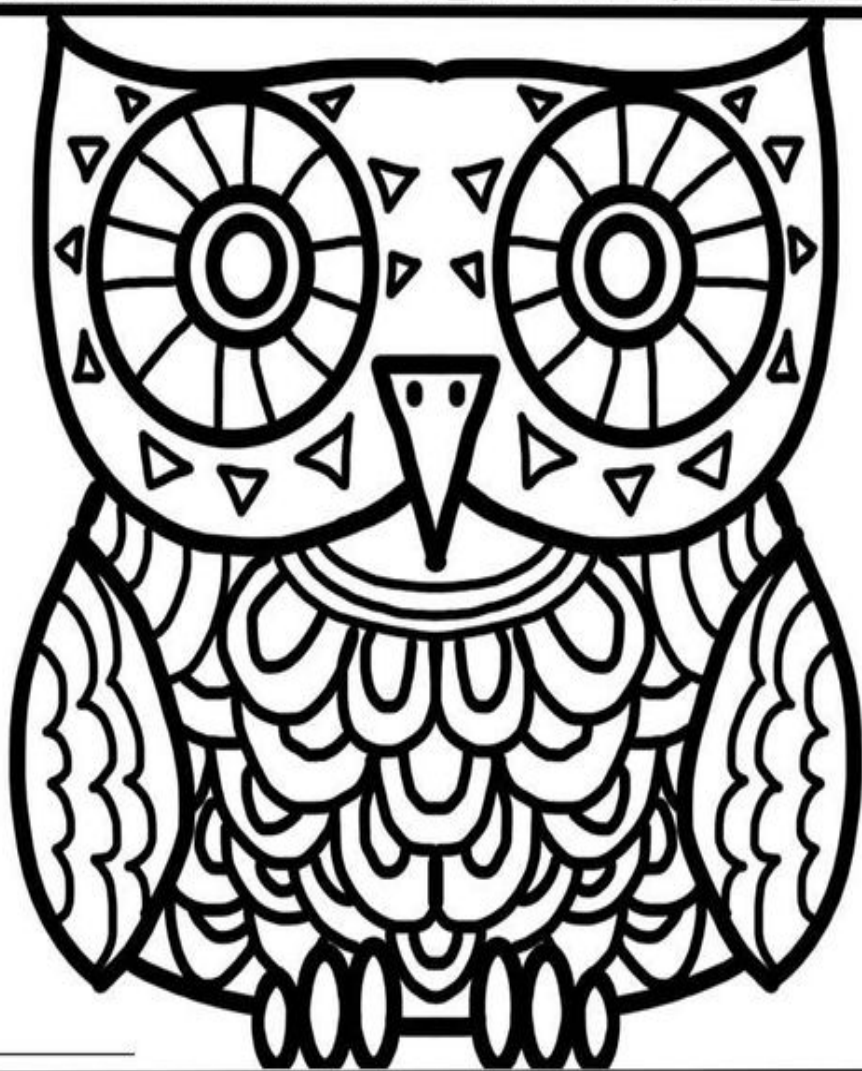


Spectrum
Flax Oil, 8 oz
reg \$12.29
SALE \$10.99

Kids' Corner

FREE FRUIT FUN

Now Kids, color in this here picture, bring it on down to the Co-op and get your free piece of fruit.
(Produce Staff Selection)



Name _____

PRODUCE COMPOST GUIDELINES

This is a free service provided for our customers. We are not able to honor "special" requests for specific produce in bags and keep this service free. Please note:

- First come, first served
- One bag per person, please
- Scraps are bagged as produce is processed
- Best days for compost are Tuesday & Thursday

GROCERY SPECIAL ORDER POLICY

Members receive a 10% off shelf price discount on special orders of case quantity in ALL departments. HABA and Supplements will receive the 10% discount when the quantity ordered is at least six (of the same item). Cases of local meat must weigh 10 pounds or more to receive the discount. All CO+OP Deals and Essentials Program items will no longer be excluded from receiving the discount; however, a case MUST be ordered to receive the special order 10% discount.

PRODUCE SPECIAL ORDER POLICY

Produce special order deadline is Thursday at 7 pm. The pickup date is conveyed to the customer by the buyer. The only exception of this deadline is when the Co-op is closed on Thursday due to a holiday. Check with the produce managers if this occurs.

CO-OP COMMUNITY ROOM USE

Individuals, groups & organizations are welcome to use the community room, as long as one organizer is a co-op member. Seating capacity is 24. Room is not intended for commercial use or events where a fee is charged. Contact Margarita: margarita@silvercity-foodcoop.com or call the Co-op at (575) 388-2343.

Co-op
KID



Corner

From Your Board...

Future FOCUS

by Gail Rein,
President

Introducing Jennifer Johnston, Our New Board Member



Since April, the board has had only six members instead of the usual seven. In the 2014 elections, we had two open board seats and filled only one of them. In my first Future Focus article that appeared in the June issue of the Garbanzo Gazette, I said “it remains to be seen if the board appoints a seventh board member... if [and when] we do, it will be someone who has the interest, energy, skills, and time to participate in the governance of our co-op.” I am delighted to tell you that at our August 20th board meeting, we appointed a board member who has all

these prerequisites, so the board is once again seven strong.

Meet Jennifer Johnston, our newly appointed board member. Her appointment to the Board of Directors expires at the conclusion of the board year (the May 2015 board meeting). Jennifer read about our new BIT Program in the July Garbanzo Gazette and contacted me to learn more about it and express her interest in helping with the board this year. She has been a member of the Silver City Food Co-op for 17 years. Professionally, she has a Ph.D. in media psychology and is a researcher and a part-time faculty member at WNMU. She was a founding member of the Volunteer Center of Grant County and served on the organi-

zation's board for six years. Jennifer and her husband Joe Doyle have a 2-1/2 year old son Sebastian.

Jennifer attended our July and August board meetings, and in between these meetings joined the Recruitment, Orientation, and Development Committee to help us recruit candidates to run for the board. She's been running all over town doing what she calls “clipboard interviews.” Perhaps she has talked to you! There is no doubt that Jennifer has the interest, energy, skills, and time to participate in the governance of our co-op. All of us on the board thank Jennifer for her willingness to serve and look forward to her fresh perspectives. Her enthusiasm is refreshing and energizing!



WHAT IS 614?

“Do you know what the co-op means when we say an activity will be held at 614? Have you heard the words the “co-op annex” or the “satellite building” used in reference to the co-op? Do people say things about the co-op and you don't know if it is rumor or truth? Well, I have heard some of this myself, so let me try to clarify the current co-op activities.

In April of this year, the co-op board agreed to a proposal from Joe Z to rent the old Yada Yada Yarn building, a block north of the co-op, for one year. We saw the rental of this building as an opportunity cost, as we planned to use the year to conduct a feasibility study—a study to determine if we wanted to buy this building in order to move our store to a bigger location, and also to determine if we could afford to do so. This is the ONLY decision the board has made to date—a commitment to rent the building at 614 Bullard Street for one year.

When this new space was available for our use, we started doing just that, we started using it. The problem was we didn't actively give this building a name. For a while it was the “YadaYada” building, but soon that didn't seem right because that was the building's past. The staff started referring to it as our “satellite building” or the “annex.” Well, these names were mislead-

ing and not right either. It wasn't either a satellite or an annex; it was a space we are renting, perhaps only temporarily. It was finally decided we would call it “614.” I don't know who thought this up—but thank you.

I heard from a staff member that she frequently has members ask her, “When will the co-op be moving?” Please know that we have not made any decision to move the location of our store. That decision is in the future. On the front page of the August Garbanzo Gazette, we published a list of the tasks we need to accomplish before we can make any further decisions about expansion. It is a long list; we have plenty of work to do. Board members read news articles about other co-ops around the country and many food co-ops are working on expansion or relocation. We have read horror stories about boards that have made decisions and acquired property without sharing any information with members or receiving any input from them. This was not a scenario we wanted to replicate. The Silver City Food Co-op board wants to hear from members, which is why we have had one survey already, with more planned. We have also encouraged members to attend focus groups to share ideas and concerns. In the monthly Garbanzo Gazette articles, we share actions or thoughts of the board. We want to keep all of our members “in the loop” so to speak.

We have heard from fewer than 10% of our members so far, and these folks seem to have one of two perspectives. We find one group of members excited about a move and the possibility of having a bigger store. The other group is more cautious and wants the board to consider renovation of the buildings we currently own and to be sure that any decision is fiscally sound.

The board is open to all possibilities: renovating our current store, buying 614 or any other suitable building, creating a bigger store, or other growth options that might be presented. Regardless of which option we choose, rest assured we will ensure that fiscal responsibility is of utmost importance, and you, our members, will be kept abreast of any plans. ✧

Gail Rein/President
Board Term: 2014-2017
rein.gail@gmail.com

Susan Van Auken/Vice President
Board Term: 2013-2016
susanvanauken@gilanet.com

Carmon Steven/Secretary
Board Term: 2013-2016
yankiecarmon@gmail.com

Lynno Aldin/Treasurer
Board Term: 2012-2015
peacelynno@gmail.com

Meadow Clark
Board Term: 2012-2015
mc@conflictmediation.net

Jennifer Johnston
Board Term: appointed
thru May 2015
johnstonjenny40@gmail.com

Board of Directors

Board Meeting Schedule

The SCFC Board of Directors meets the third Wednesday of each month in the Co-op Community Room, 4:30-7:30 pm. The agenda for the meeting is posted in the store at least one week prior to the meeting.

Ten minutes is set aside at the beginning of every board meeting for member comments. The time will be divided evenly among those members who would like to speak. If ten minutes is insufficient, a special meeting may be called on another day. If a member wants more time, they can contact the president and ask to be added to the agenda. Please make this request at least one week before the meeting.

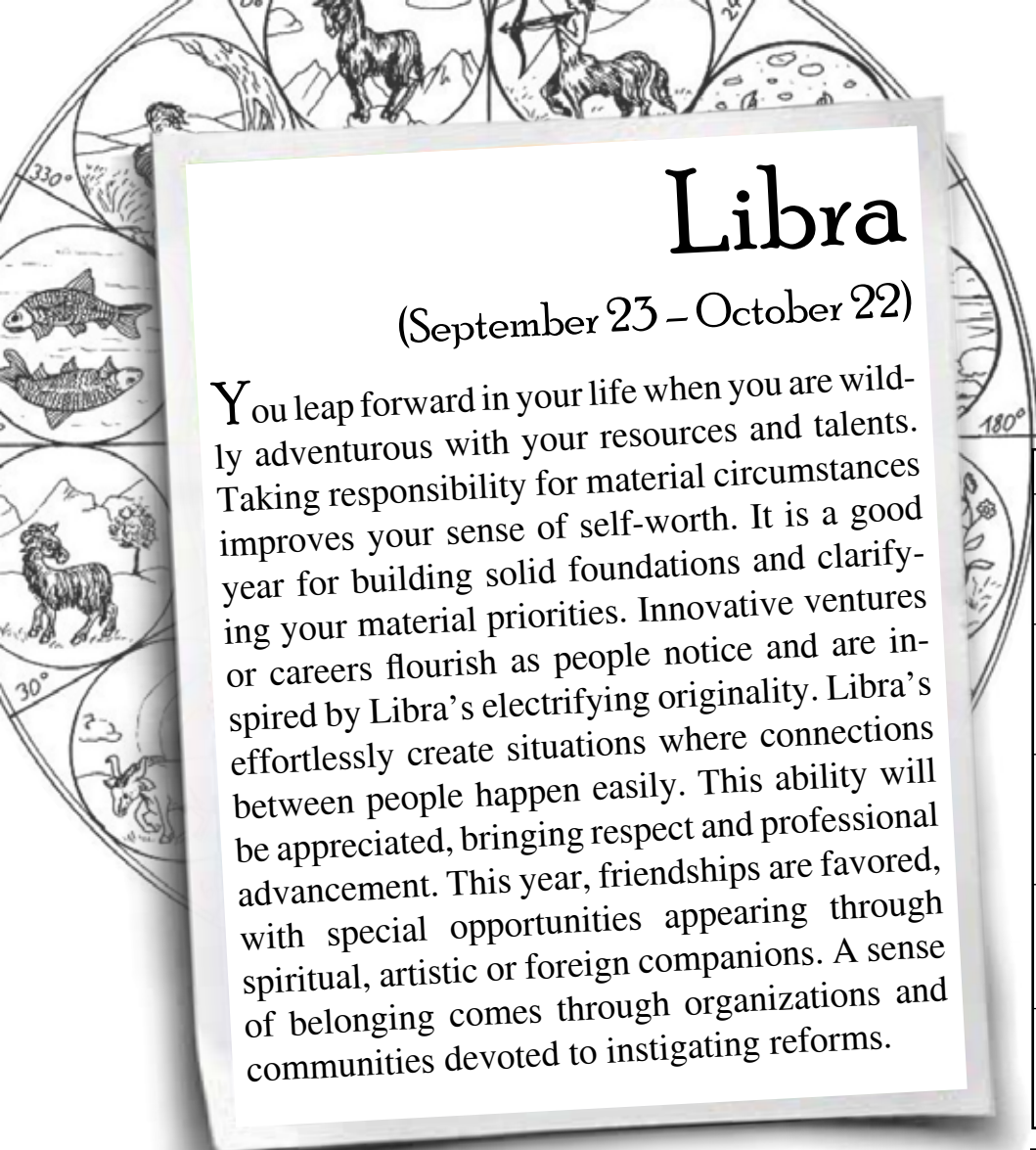
The following table summarizes the major changes being proposed in the amended bylaws.

Section in Amended Bylaws	Description of Change Amended Bylaws (AB) / Current Bylaws (CB)
1.2 Ownership and Purpose. The Co-op shall be owned by its members and shall operate for the mutual benefit of its members.	This section has a new title and introductory sentence. The rest of this section contains what is in CB 1.4 (Purpose). Related, CB 1.2 (Offices) was deleted because the location of our business needs to be stated only in our Articles of Incorporation and CB 1.3 (Cooperative Principles) was deleted because it contained unnecessary details.
2.2 Nondiscrimination	The nondiscrimination section was moved from Article I (Organization) to Article II (Membership), where it belongs.
2.7 Responsibilities B. ...Failure to provide current address to the Co-op may result in said member-owner being removed from the Co-op’s mailing list and transfer of that member’s equity to the Co-op.	AB 2.7.B ends with a new sentence that was added to address legal requirements for handling abandoned property.
2.8 Agreements by Member-Owner	AB2.8 is a new section that was added to address legal requirements for handling abandoned property.
2.9 Transferability. Membership and membership rights are non-transferable, except under the following conditions, as required by NMSA 53-4-26...	AB 2.9 adds details about the conditions under which membership and membership rights are transferable as required by NM State Statutes.
2.10 Termination of Membership D. When the event described in 2.8.B occurs, this shall constitute good cause for termination of membership, and the board of directors is authorized to transfer the equity in that member-owner’s equity account to the Co-op and terminate the membership	AB 2.10.D is a new section that was added to address legal requirements for handling abandoned property
3.5 Voting. Each active member-owner is entitled to one vote on each open board seat and/or issue on the ballot. Voting shall be accomplished through methods and means established by the board. A. A “valid ballot” is a ballot that is completed by an active member-owner. B. To be elected, board candidates must receive votes on a simple majority of valid ballots cast. C. Except where NMSA imposes other requirements for approval, issues on the ballot must receive affirmative votes on a simple majority of valid ballots cast.	This section is major rewrite that clarifies and removes procedural details. Here is section 3.5 from the current bylaws so you can compare to the amended bylaws: CB 3.5. Decision Making. Each active member-owner is entitled to one vote. A. Ballots, together with the exact text for the decision, shall be included in the notice of the meeting to which they relate. B. Completed ballots may be received by mail or hand-delivered to the ballot box. Election procedures that ensure the integrity of the vote shall be the responsibility of the board of directors. C. Elections and issues shall be decided by a simple majority of votes cast. Votes received by mail must be postmarked at least 72 hours before the date of the close of balloting, so that mail ballots can be considered at a membership meeting that includes voting. D. Membership meetings that include voting shall be conducted in general accordance with the rules of parliamentary procedure.
4.2 Board Responsibilities. In guiding the business and affairs of the Co-op, directors are accountable to the active member-owners. Except for matters for which member voting is required, the board shall have full power to govern the Co-op, including, but not limited to: A. Articulating the long-term vision for the Co-op as well as assuring that the purpose of the Co-op is actively pursued. B. Ensuring compliance with all laws, regulations, and reporting requirements of federal, state, and local agencies. C. Fiduciary oversight of the Co-op, including, but not limited to: 1. Arranging for an annual audit or review by an experienced bookkeeper or accountant who shall not be an officer, director, or staff member. 2. Deciding whether to allocate patronage refunds, and if so, then what percentages to distribute and retain. 3. Setting equity share price and making equity return decisions. D. Ensuring presentation of an annual written financial report to the membership at the general membership meeting. E. Creating the general manager’s job description, hiring the general manager, evaluating the general manager, setting the general manager’s job compensation, and releasing the general manager from duty. F. Authorizing terms and benefits for the general membership. G. Enacting written policies, procedures, and/or processes to implement these bylaws and board decisions.	The extensive rewrites in this section cover the board’s major responsibilities, eliminate ambiguous terminology, remove redundant items, and remove details that belong (and are covered) in board policies.
4.3 Composition	The rewrites in this section are for clarification.
4.6 Election of Directors. A. Elections shall occur annually, in a manner prescribed by the board. B. Elected directors shall be the candidates with the most votes and who, per 3.5.B, have received votes on a simple majority of valid ballots cast.	This is a new section that clarifies how elections of board members are conducted and decided.
4.5 Terms for Directors	The rewrites in this section are for clarification.
4.7 Vacancies	The rewrites in this section are for clarification.
4.10 Meetings	In this section, we deleted the requirement that directors must be physically present at board meetings.
5.4 Responsibilities and Duties	In this section, we deleted the bulleted paragraphs that described the detail responsibilities and duties of officers of the co-op. These details are covered in board policies and do not belong in the bylaws.
9.3 Distribution Obligation	In this section, we added the option to pay some, or all, of the cash portion of patronage dividends using merchandise credits (for example, gift cards).
11.3 Amendment. These bylaws shall be adopted, amended, or repealed by a majority vote of members voting.	This section now states only what NM State Statutes require. The details about holding a membership meeting to amend or repeal bylaws were deleted.

What was the development and review process? Your board of directors has been working on these amended bylaws for almost four months. In June, the board reviewed and approved the first version. In July, our lawyer, Peter Chestnut, reviewed what the board approved and recommended some additional changes, resulting in a second version. In August, the board reviewed the lawyer’s version and agreed to three more changes, resulting in the version that is published in this issue of the Garbanzo Gazette and now up for member vote.

Where can I get information on all the changes to the bylaws? If you are interested in seeing all the changes made to the bylaws, you may download a version with tracked changes from the co-op’s website (<http://www.silvercityfoodcoop.com>) or request a printed copy at the co-op store. If you have questions about any of the changes, contact any board member.

A majority of the member-owners who vote must vote “yes” for these bylaws to become binding. Please read the amended bylaws and then vote!



Libra

(September 23 – October 22)

You leap forward in your life when you are wildly adventurous with your resources and talents. Taking responsibility for material circumstances improves your sense of self-worth. It is a good year for building solid foundations and clarifying your material priorities. Innovative ventures or careers flourish as people notice and are inspired by Libra's electrifying originality. Libra's effortlessly create situations where connections between people happen easily. This ability will be appreciated, bringing respect and professional advancement. This year, friendships are favored, with special opportunities appearing through spiritual, artistic or foreign companions. A sense of belonging comes through organizations and communities devoted to instigating reforms.

respond

by J. Ellen Cooper

tides

neap tides the water is so high
fish lay eggs by the moon
up in the safest reaches
in sedge forest nurseries.

a woman must keep some things
only for those reaches
safe until the next moon.

tide in

produce produce produce
reflect the beauty of the world,
prime it, marinate it
so it may be easily digested.

sing, sear, teach,

make people laugh,

feed them cinnamon, and beet muffins, write.

tide out

stretch those milky limbs,

oh stretch out beneath the window
wool blankets.

crocheted shadows; quilted hills.

sleep, dream, love.

edit.

but wherever the tide lies;

dance.

October 2014

Full Moon 10/8/2014 3:50:43 am (MST)

New Moon 10/23/2014 2:56:14 pm (MST)

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 Member Linkage 11-12	2	3	4
5	6	7	8	9 Forum Medicinal Plants 3-4:30 pm @ 614	10	11
12	13	14 Forum Detox 12-1 pm @ 614	15 Co-op Focus Group 12-1:30 pm @ 614 Board Meeting 4:30-7:30	16 Forum Detox 12-1 pm @ 614	17	18
19	20 Co-op Focus Group 12-1:30 pm in the Mining District	21 YYP-ML 11-12:30	22	23	24	25
26	27	28	29	30 October	31	

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1
2	3	4	5	6	7	8
9 Daylight Saving Time ends	10	11 Forum 12-1 pm @ 614	12 Focus Group 12-1:30 pm in the Mimbrgs Valley Forum 12-1 pm @ 614	13	14	15
16	17	18	19 Board Meeting 4:30-7:30	20	21	22
23	24	25 YYP-ML 11-12:30	26	27	28	29
30 November				Thanksgiving Day Co-op Closed		

Fall MAD!
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Member Appreciation Day
in November **OR** December!

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Sunday
11 am - 5 pm