

Terre Foods Co-op Update

Jan. 08, Issue #2

WOW! What a great first public meeting we had last Thursday! Our official count for attendees clocked in at just over 100 folks, who braved sub-zero temperatures to come together to make this market a reality. I cannot begin to tell you how thrilled we are on the Planning/Steering Committee. This turnout really shows us that there are lots of people in Terre Haute who want this store as much as we do.

So first, **welcome to our new list members!** Since the Tribune Star ran our Letter to the Editor, and especially since the Thursday meeting, our update list membership has gone from around 90 people to over 180. It has literally doubled in a week! For those of you new to this list, it is used primarily to keep interested folks up to date on what the various committees are currently working on in our pursuit of starting the cooperative market. There are occasional opportunities to volunteer, too, as your schedule allows. The list is low-traffic, with typically two to four updates going out in any given month. If you would like to change your membership on this list, or to be removed, please email info@terrefoods.org. Also, please feel free to forward this and any other updates to people you think would be interested—the more, the merrier, right?

This is going to be one of the biggest updates we've ever done, because so very much has gotten done due to the meeting. So let's get folks up to speed, shall we?

- **The meeting was a huge success!** I already mentioned how many people attended. We also had wonderful coverage from our local media, including WTWO, WTHI and the Tribune Star. In all cases, the stories were very positive. One reporter from WTHI is interested in doing an extended story on our project, which is very good news. If you know people who work in these venues, please consider taking a minute to thank them for their coverage! We are trying to keep track of our media presence on our website, so check there for some of the stories. If you see anything missing, let us know!
- **Video of the meeting.** Thanks to George Hoppes, we now have a CD version of the meeting available. The video runs in Windows Media Player, and is approx. 100MB. We're trying to figure out an efficient way to distribute copies of this CD to those who want one (without breaking our bank account!). We'd also love to find a web venue for it, so that folks can download it (via highspeed internet), but so far have not come up with any good options. Please let us know if you've got potential solutions for these. But in the meanwhile, I can probably burn a few copies of the CD on my own computer, so if you want one, drop a line to robyn@terrefoods.org.
- **New Committee Structure** The major result of the public meeting, besides finally having a chance to meet lots of people and getting loads of good press, was the formation of our new committee structure. The committees will change over time, and we'll certainly be adding more of them as we make progress. We had a good response of people volunteering to work on various committees, for which we are very grateful, and we can always use more folks! Right now we have four committees to pursue our most immediate goals:

- **Steering Committee** This is the “committee formerly known as the Planning Group”. As we transition to a committee structure, and once we have a Board of Directors, the Planning Group will become, both in name and deed, a Steering Committee. The Steering Committee’s job is essentially a choreographer. It makes sure that the various committees are not stepping on each other’s toes, that everyone is working together effectively, and that the desires of the Board and the Membership are being communicated and executed effectively. Most of the work of the Steering Committee will be in delegation form, but some of the larger tasks (such as finalizing the incorporation process) will be executed by this committee.
 - **Contact robyn@terrefoods.org** for more information or to join this committee
- **Membership/Education** This committee is tasked with various aspects of membership and public education. This will include such things as membership drives and hosting public educational meetings. Also, this committee will be the one which makes recommendations to the Board regarding membership structure, payment plans, benefits, etc.
 - **Contact candace@terrefoods.org or tammy@terrefoods.org** for more information or to join this committee
- **Fundraising** Really, a pretty self-explanatory committee. We need money to make this venture work, and these are the people who are going to go and get it! While a large percentage of our startup should come from memberships, we will need other sources, such as donations, bank and member loans to complete the project. This committee’s major goal right now will be to generate enough funds to pay for a **feasibility study**, which is crucial to completing this project in a fiscally responsible fashion. And tangent to this, by raising money for the study we will also be working towards a **matching funds grant** offered by Food Co-op 500. These grants are offered approximately once a year, are available in amounts up to \$10,000, and are given on a matching basis—which is to say they will match how much we raise, up to \$10,000, effectively doubling our money.
 - **Contact glenn@terrefoods.org or kim_hoppes@terrefoods.org** for more information or to join this committee
- **Business/Finance** Someone’s got to keep track of where all this money is coming from, and to where it should all go. If you enjoy managing money and working on budgets, this is the place for you! The business/finance committee will be working closely with the individuals we commission to do the feasibility study, as well as any other project or business managers we hire. They will oversee the Sources and Uses budget (i.e., where our money is coming from and where it’s going to), as well as building our long-term budgets and fiscal plans. This committee may be involved in some of the discussions pertaining to membership structure and benefits, as well.
 - **Contact hampton@terrefoods.org** for more information or to join this committee
- **The Votes Are In!!!** Ladies and gentlemen, I am proud to announce that the official winner of the **Logo Voting** at the meeting is the **RAILROAD DESIGN!!!** Go to our website at www.terrefoods.org to have a look at the winner! Thank you to everyone who voted! The vote count (if memory serves) was as follows: 33 votes for railroad, 20 votes for the sycamore leaf, and 18 votes for the crow (poor crow!). As Christina Blust, the

designer, said at the meeting, these designs are not set in stone and may be revised or tweaked, but I personally think the railroad design will be a wonderful, quirky statement about our values and our home! Great job everyone!

- **The website** Our website will soon see a bit of overhaul as we attempt to incorporate a lot of what happened at the meeting into it. Please check back often to see what's new!

Local Food News

A gap in the beef season? Who knew? For those who have been buying your beef locally at the Asian Market (from Royer Farms), there is a gap in the season until March—although there is still plenty of lamb and pork. Another local farm, Flying-S Beef, will be slaughtering soon and is offering half and quarter steers. If you are interested, contact me at robyn@terrefoods.org.

Got Potatoes? I sure do. I loaded up on potatoes at the end of the local growing season, along with green beans, and I'm now casting around for something new to do with them. This is a wonderful recipe for a cold winter day, when you're down to your last few potatoes in the root cellar and a few forlorn looking green beans huddling in the back of your crisper or at the bottom of your freezer:

Roasted Green Bean and Potato Salad (from Cook's Illustrated)

1 lb. green beans, trimmed and cut into 1.5 inch pieces

1 lb. waxy potatoes (such as red bliss), scrubbed and cut into ½ inch pieces

3 TBSP oil

¼ tsp sugar

½ tsp salt, ¼ tsp pepper

2 TBSP red wine vinegar

1 small clove garlic, minced

¼ tsp salt and 1/8 tsp pepper

- Place baking sheet on lowest rack of oven and heat to 500F. Toss beans and potatoes with oil, sugar, salt and pepper. Remove baking sheet from oven and carefully transfer beans and potatoes to sheet, spreading in an even layer. Roast until vegetables are tender and well-browned on one side, 20 to 25 minutes (do not stir).
- Whisk remaining oil, vinegar, garlic, salt & pepper in now-empty bowl.
- Toss hot vegetables with vinaigrette and cool slightly.
- They recommend cooling and serving at room temperature, but I like it hot!

We hope you've enjoyed this update!

In Cooperation,

Robyn