

The Plainfield Co-op

How Sweet It Is!

Spring 2012



Hours: Monday-Saturday 9a.m.-8p.m. Sunday 9a.m.-6p.m.
Phone: 454-8579 **Website:** www.PlainfieldCoop.com



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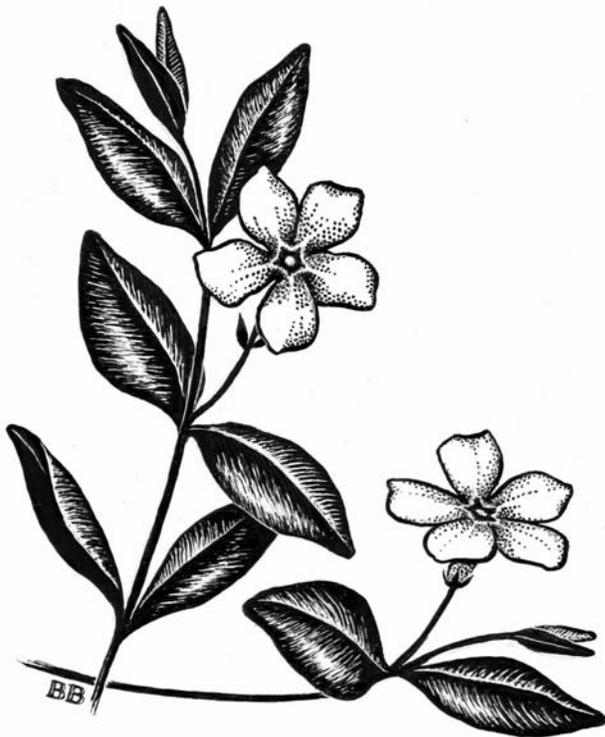
About This Newsletter



Our theme this issue is "How Sweet it is!" What is? Spring, of course, and maple syrup, and . . . but you'll find other forms of sweetness as you read this newsletter.

Thanks to Betsy Brigham for her beautiful drawings that grace our cover and pages of this newsletter. We welcome contributions of both words and images from our community. Deadline for the summer issue is May 5.

HAPPY 35th or 40th or 43rd BIRTHDAY TO THE PLAINFIELD CO-OP! How sweet it is that, through all the ups and downs of these many years, we're still here!



In 1972 the Plainfield Co-operative was incorporated. At the first meeting of the Board of Directors, Larry Gordon was elected President, Marty Levin Vice-President, and Jim Higgins Secretary-Treasurer. The Board voted to buy the Grange Hall (present Co-op store and Community Center) from the Ivy Grange for \$5,000. The Co-op unofficially started, however, in 1969 in the cellar of the now demolished Green Slum on Route 2 across from Wrisley Auto Care.

In 1977 the majority of Plainfield Co-op members relocated to Montpelier and became the Hunger Mountain Co-op. The remnant, living closer to Plainfield, became the Winooski Valley Co-op, eventually reclaiming the Plainfield Co-op name.

It is not so sweet that we're losing our design and layout person, Doug Davenport. Huge thanks to you, Doug, for your gifts of time and expertise. We'll miss your robust laugh at our meetings. But here's an opportunity for another generous soul with layout and design experience to make an important contribution to our Co-op. Contact any member of our committee:

Glenda Bissex, co-ordinator (454-7895)
Doug Davenport, design and layout (279-9469)
Joseph Gainza, board liason and editing (522-2376)
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When talking about sweetness, we can draw comparisons between things whose tastes are common enough that we understand the meaning (“This winter spinach is as sweet as candy!”) or we can hit the Brix. Brix rating, that is. It’s a scale which mostly measures sugars in sweeteners and juices but, really, it will do for any reckoning of sucrose (and other sugar) content as a percentage of fluid weight. Even your neighborhood’s offerings of fruits and vegetables may be subjected to scientific testing in the pursuit of the ripest, sweetest produce.

Brix ratings are taken with a refractometer, a device available at your local brew shop. Apparently, it isn’t more difficult than just squeezing a few drops onto the business end of the device. The scale runs from zero to the thirties, for most fruits and veggies. Fruit picked before peak ripeness will generally run about a six or so, while the better produce registers into the upper teens and twenties. The degrees Brix (the proper term) even varies regionally, with some areas of the world actually growing sweeter fruit than others. (See, it wasn’t just your imagination.) Truly massive, thorough produce departments do refractometer measurements on-site and will include the degrees Brix as a part of the display signage, so that customers can wait until the sugars reach peak before buying anything. If you want, you could try these directions for an upcoming science fair (<http://tinyurl.com/7h4lu9q>) or just use them as a basis for your own home experiments.

Why bother? Who cares? Does it matter? You tell me. Don’t you want to know the sugar content of a fruit before it gets added to the flavoring of your homebrew? Aren’t you curious as to whether or not the Empire apples from Champlain Orchards are empirically sweeter than the ones from Dwight Miller Orchards? What about New Hampshire’s peaches versus South Carolina’s? And wouldn’t it be neat to be able to conceptualize sweetness as a spectrum that runs not simply from fruit to fruit by taste but on a scale which includes just about anything with sugar content? In fact, through gauging the sugar content, you can also measure the comparative ratio of minerals to water, using the same basis as the degrees Brix measurement of sugars. Using hard science, in the comfort of your own home, you can tell how nutritious and delicious any piece of produce in your house is, *without having to put it in your mouth*. I may, for the store’s benefit, start using one when the summer fruit rolls around. I’d like to be able to offer more insight into the things we sell than just random opinions and anecdotes.

At the very least, when the topic comes up in conversation with seed company representatives, horticulturists, and fruiterers, you can have a revealing discussion about sweetness you may not understand based on what you do understand. And that, good people, is what science is all about, when it isn’t busy being twisted to the purposes of insidious corporate interest.

In other news, please try the new “Five” pricing, sometime. You can now buy five each or five pounds (or more) of

anything, anytime, in Produce, at a lower price than you pay by buying a lesser volume. It always bugged me that I had no “bulk pricing” to offer people that would help them stock up and save, in the co-op tradition. Also, because of generally slow turnover, discounting and minimizing cull can be a hassle for our little department. I would rather just buy fresher stuff, more often, even if I have to sell it for a little less. The Five is a pretty good solution to both problems. The Five is a pretty simple concept from my perspective; produce is better when fresher and the more often we sell out (aka, “turn”), the more frequently it is replaced from fresher stock. Anybody who buys our produce in small amounts is getting a pretty good deal (trust me, you are) but now, those who want to really load up on loose fruit, bulk broccoli, or a sack of yams can still save about 20% off retail cost without having to special-order an entire, massive case. If you are curious to know what you will save by purchasing one more mango to add to the four you already have, just ask someone at the counter, “What’s the Five?”

By the way, the five-pound bags of apples, carrots, and potatoes are already priced better than the Five. That’s just how it turned out when I did the math. If you want to take advantage of REAL ULTIMATE BUYING POWER, buy a five-count of five-pound bags. It’s crazy. What you do with 25 lbs. of produce is your own story. ♦

VERMONT MAPLE BAKED BEANS

from “The Official Vermont Maple Cookbook” Second Edition published by the Vermont Maple Foundation

Ingredients:

- * 2 lbs. dried beans, yellow eye, navy or other
- * ½ lb. lean salt pork (optional)
- * ½ teaspoon baking soda
- * 1 teaspoon salt
- * 1 teaspoon dry mustard
- * 1 medium-sized onion, peeled
- * 1 ½ cups Pure Vermont Maple Syrup

Directions:

- * Wash and pick over beans.
- * Cover with cold water, add soda and soak overnight.
- * In the morning rinse beans and boil gently in fresh water until skins wrinkle.
- * Drain off bean water and retain.

Preheat oven to 325°.

- * Place onion in the bottom of a bean pot or casserole.
- * Add remaining ingredients.
- * Score pork and place on top of beans.
- * Pour in bean water just to cover.

Bake, covered, for about 8 hours. Check periodically, adding bean water as needed.

For the last hour cook uncovered to brown top. Serves 10.



Board Report *by Chris Jackson*

As the board of the Co-op moves ahead into spring we continue to work closely with the staff on ensuring the smooth running of the operation. We also continue to look to you, the membership, for ideas and inspiration.

This past December, the board hosted the first Plainfield Co-op World Café. During this event, the community center was transformed into a cozy bohemian gathering space complete with food, coffee, tea, and wine. Members, board, and staff discussed pertinent questions regarding the mission and role of the Co-op now and into the future.

The World Café model comes from the idea that the most creative ideas are generated when people are in relaxed environments like cafes or bars. What makes it different from just casual banter is the presentation on key questions and some facilitation by organizers in the mix. We hoped that this would be a viable alternative to surveys or more rigid meeting structures. What the event bore were some great ideas and a good read on what at least that sample of the

membership is thinking about. Board members Les Snow and Gail Falk have worked hard to distill from the myriad notes and ideas a few key areas of discussion.

In terms of **energy and sustainability**, the members involved expressed the need to be adaptable to the changing environment in which the Co-op exists. This included reducing the carbon footprint of the store, having a “green perspective,” and striving to sell products that reflect sustainable and just practices.

Buildings and grounds ideas showed a desire for a more welcoming and accessible space. There was talk of handicap accessibility for the community center, outside gathering spaces, and indoor gathering spaces. Having a commercial kitchen for prepared foods was also discussed. There were ideas of how to get more community and member involvement, like starting outreach committees and making the store feel less foreign to people who are used to conventional food stores.



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Affordability has always been a hot topic among the membership and this day was no exception. The same went for the perennial **organic versus local** versus affordable debates. Without getting into too much detail on this, many of the great ideas talked about in this arena were around education so that customers could make informed decisions about their purchases.

Discussions about how the Plainfield Co-op could work with other co-ops, organizations, and movements were threaded throughout the event. Many of our members are actively involved in other projects, and seemed excited about collaboration between various entities.

There was a lot more from this meeting, and the summary is available on the website www.PlainfieldCoop.com. What the board has been doing with this information is making it a part of our monthly meetings as a touchstone to ensure that our policies, particularly our ends, are reflecting the needs and desires of the membership. We hope to have more events like this in the future to continue to engage you all and encourage your participation in this on-going process.

Member participation is an especially timely issue this year, as the UN has declared 2012 to be the international

year of the co-operative. In celebrating co-operatives and reflecting on their history and roles, we recognize the power of popular participation that has been reflected in other direct action movements at home and around the globe. Co-operatives have often been started in times of difficulty and strife, not unlike our own time, when the conventional structures are no longer meeting the needs and desires of the people. Now, more than ever, is a great time to recognize and support not just our local food co-ops, but other collaborative alternatives to corporate and state control, whether they are co-operative businesses or spontaneous general assemblies.

Please join us in this ongoing, exciting process. A board space is in the works for the store where you will be able to find more information about what we are doing. As always, please feel free to contact me at 802-595-3623, or email me at kairos.chris@gmail.com.

Finally, I would like to thank Doni Cain for his great work the last two years as the Collective Management's Link to the Board. Doni's excellent reporting has really helped set the standard. We are fortunate enough to have Dawn Fancher step into this role, with tutelage from Doni, and she has done very well so far in this challenging position. ♦



FAIR TRADE

CERTIFIED

Free Trade or Fair Trade?

6:30PM — Wednesday, March 21, 2012
Plainfield Community Center (above the Co-op)

What is the difference – why does it matter?
A presentation by **Gabriela Ochoa-Breneman**
Director: **Peace & Justice Center Fair Trade Program**

View a film on how child labor is exploited producing chocolate.
Learn the role cooperatives play in creating a more just trade system.

Sponsored by the Plainfield Food Co-op board.

Through the Lens of the Board's Financial Policies

As you may know, the Co-op's Board delegates authority for the operations to the Co-op's Management Collective, and then holds the Collective accountable through monitoring compliance with a set of governing policies. Here are some highlights of how the financial aspects of that delegation and holding accountable played out in 2011.

Financial Condition and Activities

The Financial Condition and Activities policy outlines financial situations and activities that are to be avoided when managing the Co-op. In the Collective's interpretation of this policy, financial benchmarks are established and then quarterly reports provided to the Board. Most of the benchmarks were met during 2011. Benchmarks related to two parts of the policy were especially challenging during the year.

First, those related to the "Collective shall not allow sales to generate an inadequate net income" policy. When the benchmarks were first not met in 2011 (in the second quarter) the Collective

responded with a plan of action to improve margin and meet the benchmarks. By the end the fourth quarter, the Co-op was close to meeting the benchmarks again.

Second, the "Current Ratio" benchmark related to the "Collective shall not allow liquidity or the ability to meet cash needs in a timely and efficient fashion, to be insufficient" policy. Organizations with small unrestricted cash reserves, such as the Co-op, can sometimes have problems having a healthy relationship between current assets (mostly inventory value and the checking account balance for the Co-op) and current liabilities (mostly what's due on inventory and the line of credit balance for the Co-op). The Co-op's bills are paid on time, and the benchmark has not been missed by an alarming amount. Missing the benchmark is mostly a constant reminder that having an unrestricted cash reserve of some significance would be preferable.

An important part of the Financial Condition and Activities policy speaks to "not using restricted funds for any pur-

Littlewood Farm



*Growing organic produce
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Plainfield Coop since 1988*



End of Recreation Field Road, Plainfield

www.littlewoodfarm.org*454-8446*littlewoodfarm@gmail.com

pose other than that required by the restriction.” In 2011 the Co-op had two restricted funds, and the Collective did an excellent job tracking these funds.

The Co-op’s renovation fund began 2011 with a balance of \$23,070. \$2,965 of renovation earmarked income came in during the year, so there was \$26,035 available to complete the multi-year renovation project. \$29,770 was required though, so \$3,735 of funds allocated for general capital improvements (primarily members’ dues income) was approved for this purpose.

The Co-op’s general capital improvements fund began 2011 with a balance of \$6,166. \$9,732 of membership dues constituted the fund’s income for the year, allowing for \$15,889 to be available for this purpose. As noted above, \$3,735 of this fund was needed to complete the renovations. \$1,900 was also used for general capital improvements during the year, leaving the fund with a balance of \$10,263 at year’s end.

Asset Protection

The Asset Protection policy defines what is not acceptable when managing the Co-op’s assets and is reported on to the Board annually in July. One of the primary parts of this policy involves having the capacity to replace damaged or destroyed equipment and facilities. As with most organizations, the Co-op does this through business insurance. In 2011, the Collective put extra effort into getting clarity on what was covered in the different sections of the Co-op’s business insurance policy and ensuring the level of coverage in each section would allow the Co-op to replace the related items. This included getting professional opinions on the replacement cost of the

building and equipment. It was reassuring to confirm that the business insurance coverage is sufficient to put the Co-op back together in case of a catastrophe.

Business Planning and Financial Budgeting

The Business Planning and Financial Budgeting policy defines limitations for the Collective when developing the Co-op’s long-term planning and resulting budgets and is reported on to the Board in December. The Co-op’s history of budgeting has been primarily an annual operating budget and budgets for the occasional special project, such as the recent renovations.

The members of the Collective are working on incorporating the larger implications of this policy into the management of the Co-op. One of the primary implications is the creation of a multi-year plan that reflects the mission of the Co-op as outlined in the Board’s Ends policy, and from which the annual budget is derived. Other implications include testing plans for feasibility, cash flow planning, disclosing planning assumptions, and clear separation of capital and operational aspects of budgets.

Of all the challenges the Co-op management has encountered over the years, long-term planning is probably the biggest. It’s not an easy task for an organization, even when funding for plans is readily available and experienced personnel are provided with the time to attend to it. The Collective recognizes its importance and is developing a work schedule to allow the rigorous requirements of the Business Planning and Financial Budgeting policy to be more fully met in 2012. ◆

Plainfield Co-op Financial Summary, 2007-2011

Profit & Loss Statements, 2007-2011

	2007	2008	2009	2010	2011
Sales	701,489	804,805	803,121	883,455	942,072
Cost of Goods Sold	511,709	547,849	545,612	601,457	654,211
Gross Profit	189,780	256,956	257,509	281,998	287,861
Operating Expenses	213,577	250,337	267,150	271,609	289,837
Net Operating Income	-23,797	6,619	-9,641	10,389	-1,976
Other Income/Expenses					
Other Income	21,708	14,821	14,285	12,187	17,483
Other Expenses	8,632	10,925	2,100	5,933	4,274
Net Other Income	13,076	3,896	12,185	6,254	13,209
Net Income	-10,721	10,515	2,544	16,643	11,233

Plainfield Co-op Balance Sheets, 2007-2011

ASSETS	12/31/2007	12/31/2008	12/31/2009	12/31/2010	12/31/2011
Current Assets					
Checking/Savings	4,187	41,982	23,359	43,510	21,763
Accounts Receivable	1,112	153	520	0	646
Other Current Assets	45,800	50,380	51,080	51,002	43,226
Total Current Assets	51,099	92,515	74,959	94,512	65,635
Fixed Assets	59,518	80,384	84,846	99,463	99,463
Accumulated Depreciation	-45,681	-49,793	-49,793	-65,772	-65,772
Cap. Imp. Deferred Revenue	0	0	-24,282	0	-7,958
Other Assets	0	0	44,095	10,078	47,131
TOTAL ASSETS	64,936	123,106	129,825	138,281	138,499
LIABILITIES & EQUITY					
Liabilities					
Current Liabilities					
Accounts Payable	35,797	37,623	46,527	52,497	39,056
Other Current Liabilities	-2,427	3,134	3,280	4,276	14,433
Total Current Liabilities	33,370	40,757	49,807	56,773	53,489
Long Term Liabilities	0	43,755	36,182	27,926	20,194
Total Liabilities	33,370	84,512	85,989	84,699	73,683
Equity					
Common Stock	5,972	5,972	5,972	5,972	5,972
Retained Earnings	36,306	22,107	35,320	30,967	47,611
Net Income	-10,712	10,515	2,544	16,643	11,233
Total Equity	31,566	38,594	43,836	53,582	64,816
TOTAL LIABILITIES & EQUITY	64,936	123,106	129,825	138,281	138,499

How Sweet Stevia Is! by Dorothy Wallace

There is nothing quite like the alchemy of boiling sap turning to the liquid gold of maple syrup. Or the satisfying stickiness of the bee's gift of honey on the tongue. Or cane sugar, with the hint of the warm climes where it is harvested. These each provide a lift for our spirits. However, with no slight intended to these delights, this is an invitation to another sweet experience—stevia!

Also known as sweetleaf, honeyleaf, or sugarleaf, *Stevia* is a genus of Asteraceae, the sunflower family. The species *Stevia rebaudiana* was “discovered” by and named for mid-16th century, Spanish botanist Pedro Jaime Esteve (Latinized to Petrus Jacobus Stevus). In the 1880s, Swiss naturalist Moises Santiago Bertoni immigrated to Paraguay where he classified more than 7,000 plants including *Stevia rebaudiana* (*Bertoni*). In 1931, French chemists found that the sweet taste comes from stevioside and rebaudioside, which are 250 to 300 times as sweet as sucrose, are heat and pH stable, and can be stored for many years with no loss of quality. In the 1970s, Japanese researchers developed an aqueous extract and created the first commercial stevia sweetener used as an alternative to the carcinogenic artificial sweeteners cyclamate and saccharin. Stevia possesses many benefits including, but not limited to, healthy digestion, mood enhancement, tooth decay prevention, lowering of blood pressure, and weight loss. It contains the essential

minerals potassium, manganese, and chromium. It is also used in a poultice to treat cuts, sunburn, rashes, acne, and, purportedly, even wrinkles. It is reported that, like iodine, it initially stings, but not for long; then it penetrates a cut and heals it with no scarring.

“Modern science” confirmed what the Guarani tribe of Paraguay had known for centuries about the sweet healthfulness of the plant they called *ka'a he'ê*. Adding the leaf to their traditional beverage infused from yerba maté (also available at your co-op) contributed to their health and longevity. It turns out that the combination has a thermogenic (fat burning) effect, reducing the amount of energy stored as fat.

By all means, use the extracted variety for sweetening your beverages and food, but don't forget the original herb, the dried leaf available in the bulk herb aisle. Crumble a bit into your next cup of yerba mate or any herbal tea. Start with just a bit (remember that stevia is much sweeter than sugar) and experiment to



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suit your taste. There are instructions available on the Internet for making your own extract from the dried leaves using water or vodka. Or you can simply finely grind the leaves with a mortar and pestle or spice mill; then store in an air-tight container. Two tablespoons of ground leaves is equivalent to one packet of stevia extract or one cup of sugar. If you need a reason beyond all the health benefits to give stevia a try, you'll love how it satisfies your sweet tooth. We can all use a little sweetness in our lives.

To get you started, here are recipes for a cold and a hot beverage adapted from <http://www.sugarfreestevia.net/stevia-recipes.html> (which also has brownies, pumpkin pie, coconut tapioca, and other delicacies).

Fruit Smoothie

1 frozen banana
 1 cup frozen or fresh berries
 1 stevia packet or 2 TBS ground leaves
 1 cup any type of milk (adjust for desired thickness)
 Optional: 1 TBS flax seed or fish oil;
 handful of spinach
 Blend well.

Peppermint Hot Chocolate

1 ½ cup milk
 1 cup unsweetened chocolate, grated
 Dried stevia leaves
 Dried peppermint leaves
 Optional: whipped cream; pinches of nutmeg, cardamom, chili, cinnamon, or ginger
 Gently bring milk to a boil over medium heat, stirring constantly to prevent scalding. Remove from heat. Crumble and add stevia and peppermint leaves. Steep for 2 to 4 minutes. Strain. Add spice(s) and/or whipped cream. ♦

MAPLE MOUSSE

from Fanny Farmer's All New (years ago) Boston Cook Book

Beat 4 eggs or 6 egg yolks.
 Add, little by little, 2/3 c. hot maple syrup.
 Stir and cook in a double boiler until thick. Cool.
 Fold in 1 pint heavy cream, whipped.
 Freeze. Makes 1 quart or 8 small servings.

MAPLE ROASTED PECANS

recipe from the New England Culinary Institute

4 cups pecan halves
 1 cup powdered sugar
 2 ounces maple syrup

Heat pecans and powdered sugar in a saute pan over low-medium heat until caramelized, folding constantly. When the sugar has almost completely caramelized, stir in the maple syrup. Cook for 3 more minutes, stirring constantly. Spread evenly on a sheet pan lined with parchment paper and separate the pecans.

Wanted - Alive!

**Layout Person for
 PLAINFIELD CO-OP
 Newsletter**

**Get Working Member Discounts
 and contribute your skills
 to your Co-op**

**Contact: Joseph Gainza – 522-2376
 jgainza@vtlink.net**

NEIGHBORING FOOD CO-OPS CELEBRATE FIRST ANNUAL MEETING

It was a bright, beautiful day in Putney, VT, as members of the Neighboring Food Co-op Association (NFCA) gathered for its Annual Meeting on February 18th, hosted by Putney Food Co-op. Attending the gathering were nearly sixty representatives of the NFCA's 28 member food co-ops and start-ups across Connecticut, Massachusetts, New Hampshire and Vermont. Also attending were guests from partner organizations such as Cabot Creamery Co-op, CDS Consulting Co-op, Cooperative Fund of New England, the National Cooperative Grocers Association, Organic Valley and the Valley Alliance of Worker Co-ops.

The Plainfield Food Co-op was represented by Dawn Fancher, a member of the management collective and the collective's link to the Co-op board; Mike Peabody, management collective and board member; and Joseph Gainza, board member.

"This is the first annual meeting since we formally incorporated as a co-op of co-ops," said Erbin Crowell, NFCA executive director. "And it is exciting to see where we've come since a visionary group of co-operators – many of whom are with us in this room – began meeting back in 2004 to explore what we could do, together."

Activities for the day included reports from the board and staff on the NFCA's organizational development, networking, and education and outreach activities over the past year. A particular focus was sourcing activities including "[Cave to Co-op](#)", the NFCA's regional artisan cheese program, and "[Farm to Freezer](#)", a pilot project of regionally sourced frozen fruits and vegetables that are being test-marketed

by member food co-ops. The group explored opportunities for cross-sector co-op collaboration, educational initiatives promoting the co-operative business model, and working to influence policy in our states and on the national level. Attendees also participated in visioning activities exploring the future of the Association and what will be different in our region due to the International Year of Co-ops in 2012. The feedback from visioning sessions will be used by NFCA staff and board to identify priorities and strategies moving forward, and in planning future NFCA gatherings.

NFCA member gatherings are a key opportunity for networking and information sharing among member co-ops. About a third of the NFCA's members are start-up and recently opened food co-ops, and it was exciting to see representatives from start-ups co-ops connecting to managers and staff from established co-ops to exchange ideas and connect for future conversations. One of the greatest strengths of our Association is the diversity (in location, size, structure, etc.) of food co-ops represented who share a common vision. Looking ahead, the NFCA staff and board will continue exploring opportunities and techniques to facilitate more connections among our member co-ops to support our shared success.

Looking forward, we considered the challenge presented by Chuck Gould, executive secretary of the International Co-operative Alliance, to transform the "Year of Co-ops" into the "Co-operative Decade". Recent studies show that a billion people worldwide are members of co-ops — an estimated 3 times more than individual shareholders in corporations.

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Here in New England there are an estimated 1,400 co-ops with about 5 million members and operating in all sectors of the economy (for a map of some of these co-ops, visit <http://nfca.coop/co-opeconomy>). What will be different for our co-ops and communities because of the International Year of Co-operatives? What could we accomplish, together?

The NFCA is a network of 28 food co-ops and start-ups across our region, locally-owned by more than 90,000 people. For more information, visit their website at www.nfca.coop. And if you're on Facebook, don't forget to "like" the NFCA's page, where you can find updates and photos from the Annual Meeting: <http://www.facebook.com/Neighboring> ◆

Community Center Report

We had a great winter of events and classes and art exhibits. I would like to thank Lisa and Blake for doing the free partner yoga workshop and Eric for doing a free Non-violent direct action training. I would also like to thank Nick Hecht for a great art show last month.

We have several continuing groups using the Community Center such as Bootcamp, Ecstatic Dance, the Plainfield Improvisational Troupe and Shapenote. We also have new classes like beginner's Capoeira. There are many great events coming up this spring. Free Ride is hosting a Drag Ball on March 16th. If this drag ball is anything like last year's drag ball, it will be the highlight of the winter. Virsces is also putting on their second

free performance in the Community Center. This time they will be performing Proof on May 24, 25, 26.

We have begun to do movie nights on Thursday. They are always free and we always have popcorn and share other refreshments. This started with Groundhogs Day on Groundhog Day and has been going ever since. We will continue showing movies as often as possible through March and possibly beyond. The movies we've been showing are not family oriented but we are looking for someone to take on the responsibility of doing family movies. We post the movies we are showing next to the Community Center calendar in the entry of the Co-op.



Strafford Organic Creamery

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Strafford, VT 05072**

(802) 765-4180

info@straffordcreamery.com

<http://www.straffordcreamery.com>

Delivery to the Plainfield Co-op every Friday

The piano has been tuned by Melody Hill so feel free and come by and play any time there is not an event taking place. We also have a new large toaster oven and hot plates available to renters, and we still have a great PA system that is available as well.

All rental information and forms are available at the counter in the Co-op as well as online at PlainfieldCoop.com. There is also a full calendar online. If you have any questions about the Community Center feel free to call me at 454-1478 or email me at CommunityCenter@PlainfieldCoop.com

Doni Cain

ArtBox

This month the PCC hosted an exhibit of new paintings by Nicholas Hecht, which included a birthday party opening and a well-attended musical closing. Nick's work was reviewed in the Times-Argus by critic Jim Lowe — hopefully a sign of new visibility for art at the PCC. This is followed by a show of Chinese-influenced paintings on birch bark by Robert Punier, until mid-March.

In the immediate future, we hope to exhibit photographs of Bread and Puppet shows by Mark Dananhour, and possibly a B&P archival banner show in conjunction with

their Spring Tour, which will feature new work by Peter Schumann with a new touring company of puppeteers.

We are beginning to assemble a show in memory of Plainfield heroes. Please give us any ideas you may have on this.

We invite any Co-op members to submit work for a summer group show on the theme of "Occupy Plainfield". Please contact Alexis at 802 371 7239.

Alexis Smith & Jerome Lipani

Ecstatic Dance in the Plainfield Community Center

Ivan and Fearn are very happy to announce the arrival of ecstatic dance to the Community Center above the Co-op in Plainfield, twice a month! Every 2nd and 4th Wednesday of the month between 7 and 9 pm, we will open our doors to anyone willing to give their body the wonderful gift of dance, and experience ecstasy! The two hour session is inspired by Gabrielle Roth's 5 Rhythms, a free-form, spontaneous dance which is suitable for all comers, experienced and novices, confident and shy. We build a safe and vibrant sacred space in which to dance and transform. Join us to create a dynamic and loving dance community here in Plainfield. ♦

PLAINFIELD COMMUNITY CENTER



Space available for your:

Classes

Meetings

Parties

Workshops

Art Gallery Exhibitions & Special Events

\$9/hr. for Co-op Members, \$15/hr. for Non-Members

Events: \$30 for Members, \$50 for Non-Members

Scheduling Book at Co-op Register

More Information? Call Jessi 454-8579

Using the Community Center benefits The Plainfield Co-op





Plainfield Cooperative
P.O. Box 266, Main St.
Plainfield, VT 05667

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