**Manager’s Report for the Annual Member Meeting January 2013**

A whole year has elapsed! With a lot of positive and encouraging comments coming our way into the store, about its placement in community, the quality of the building itself, the degree of community clean up, the hours of availability and the quality and quality of the food available.

Folk have given very positive reactions to the stock increase, diversity and availability. Comments like, “I am happy to wait, I know you look for the best prices for us.” Along with gratitude for food stamps, credit cards and the ordering systems that are offered to members.

The social space has been well utilized and afforded appreciation from travelers and locals. Meetings are being held here and friendships made through the Music Jam Sessions we have regularly on the Thursday nights. Up to 12 musicians gather around the tables and play all sorts of fun and rhythmic pieces, affording a turn to each player. Terry is the vocal and loves the varied styles that are offered to him.

Since the move just 13 months ago we have seen much higher numbers of shoppers through the door. The international flavor and diversity of destinations is always interesting. We had visitors from Switzerland, Germany and Israel; Scotland, Canada and Planet Earth; Australia, France and the Ukraine; Korea, Russia and Holland; India, Pakistan and China, as well as within the USA. They came from Queens in NY, Redding CA, Vacaville, Gearhart, Texas, Georgia, Killingworth, Bremerton, Seaford NY, Milton, Port Townsend, Medford OR, Astoria, Boise, Pendleton, Cudjoe Key FL, Sunshine Coast Canada, Arizona, Mission CA, Juneau AK, Winter Park FL, East Hartland CT, Interior BC, Port Ludlow, Leavenworth, Castle Rock, and Nashville to name some. I wonder if we as locals realize how many cultures we cater to?

The downside is the challenge we have had keeping regular stock with the disruptions in supply. With the ‘recession’ or reshuffle that I like to call it, many of our companies that we have developed conversation with have either closed or are about to close, have had long term challenges or delays in procuring supplies themselves. It has been challenging and difficult for us to maintain constancy, but we are still in there and working on a better product supply all of the time.

Our membership has grown by 29 this year to 123, involving a lot of people.

Most orders get to us by the goodwill of George Eastman (who changed his car out to better serve the Co-op orders), Tim Van Riper, Don Fishel and Al Pelletier. Some orders are still brought in by Glenda West of Port Angeles but more and more it is delivered to the door. Tim brings the monthly order from Azure Standard, often 1700 lbs. at a time, it comes in from Port Angeles after hours once a month. It takes a team to makes things work.

Our kitchen is well equipped and waiting for members to start making products in their own or the Co-op’s name. This we welcome. We are still waiting patiently for a cook to do home-style meals.

The Co-op garden and local growers made a good showing this year. Gus Michelena brought us much fabulous lettuce. Juan Buskaran brought us produce which he had over from the Forks Farmers Market. And our own gardeners John and Karolyn Burdick and Iris Rucker kept our frig stocked. At the end of summer our President found a small produce frig and delivered it here from Seattle for us. After a five year wait I am delighted.

Al Pelletier gets a huge thank you. He has spent a huge amount of his personal time and effort here in the Co-op building, fixing and repairing, installing and maintaining the equipment and the building. Thank you to Al for the wood stove. Thank you to Steven Persons and Jim Williams and Rob Hart for the wood. And what’s more Al can still laugh!

The Eatery is going slowly but well. I am grateful for the slowly, as it is quite a lot to juggle in a daily routine. There is a daily soup, overlapping with yesterday’s left overs and tomorrows preview, so there is usually a wide choice. I am taking a safe path by choosing vegetarian; which seems to be most popular. There is daily home baked bread, gluten-free and with a flavor hidden inside to make it interesting, and nutritious.

On my wish list, I would like a responsible helper in the store an hour a day or the equivalent, date checking and tidying shelves and stock choices.

I interviewed the Principal of our school, Stephanie Teel, promoting my need to expose some of the young people to a future program of Co-operative development for our community. I talked to Kandy Ritter about the Master’s Degree in business for growing Co-ops and found they shared my interest in keeping the village life going strongly here into the future. We now have a school student doing her Senior Community Project hours here. Food Co-ops and Co-ops in general are the only business model growing at this time. The Co-op Business Degree and Co-op Master’s Degree programs came from Canada. This international degree in Co-op Management seems particularly appropriate to our young population as we have two in our area that are wishing to maintain a future. As a result of talking to Stephanie, it was suggested that we approach the seniors in regard to their senior project. One student accepted the challenge and is now spending 2 hours each week at the Co-op learning weights and measures, packaging, pricing and using the spare till we have to learn checking. She makes signs, breaks down boxes for recycling, sets up displays; she is regular in attendance and keen to work. Atokena Abe 12 years old is also a great help and a bright addition to the Co-op; she brings young people in and helps at every possible moment. We appreciate her.

The Music Jam is a great success. Each Thursday night there are up to 12 jammers, players, dancers, tappers, clappers, drummers, singers, on lookers and now young artists. We have a vegetarian cook who creates a ‘bowl’ @ $5.50 and along with the soup and bread feeds the crowd. We sell ice cream, coffee and store goods as well. The ‘jammers’ are a going concern now and popular. Thanks Paul, Hop, Tim, Patti, Dan, Wayne, Terry and all the helpers.

Consignments are going well. There is a lot of interest in the goods that are presented for sale by local vendors. More folk are representing their skills. This is fitting with our Mission Statement that we encourage folk to live their dreams.

The walls are being used by different photographers, artisans and artists. The Messy Pallet group draws for Artist of the Month, and most works are for Sale.

The recycling program is disrupted at this time as there is no one willing to travel it to PA on a regular basis and nowhere to store it dry whilst waiting. This is open to new organization. We now pay for a West Waste cardboard recycling unit.

We are enjoying the expansion which is happening, the increased interest by the population, the visit recently from the Forks Radio Station President Mark Lamb, and the confidence that I feel in people.

As they say at the Unique Junque Rummage next door to the Co-op, ”They think we are real store now?” and we say, “Didn’t you know that?”

This is Martin Luther King weekend, Martin was clear that all communities need the spirit and gratitude that comes with service. That it is an important part of community development. I feel it working here.

Thank you all.