



Fall is falling ...

We are 2 and a quarter years on and we feel successful.

The summer has been kind to us as it always is, and the popularity of the Co-op is still growing daily as it has been doing since its inception.

We find a pattern here: the peak of summer will be met by the locals during the fall, winter and spring ready for the new peak next summer. It is fun and clear to us what we are heading for.

This means we have a clear business plan and know what our goals are and what our capacity is going to be a year ahead.

Our locals have provided us with good produce this summer and the weather has been wonderful helping us all along. We have had

lots of squash and greens fresh from the earth, veggies and willing helpers. This makes for great cooperation.

As Cooperation is our goal then we are again feeling successful and happy.

We have had the willing help of several wonderful volunteers who have invested their time and energy into the Co-op dream keeping it moving forward and keeping it progressive with our prescription for good health, happiness, and friendship.

We have seen our market. We have the regular coopers who are expecting to find everything pristine and fully organic and they are sometimes disappointed. We have folk who are used

to variety and they are surprised and often satisfied to view our range of choices.

We have those who want something ordinary and they are always satisfied, We have the bargain shoppers and there is always something there for them. We see this as cooperation.

We are currently working with a group to clarify and hopefully simplify the requirements of the health department so to increase the flow of goods and services from our local community with common comfort.

We are happy with the number of openings on the web site and the feedback that it is professional.

So all in all we are happy,

Business planning meeting 17th October 2009

October 17th at the Community Center, we are meeting with the Grant writer Dana Sarff, Northwest Coop Development Centers Diane Gasaway and Clallam Economic Development Councils Linda Rotmark to develop the next step in our business plan. This is the beginning of the work with our first grant. All peoples interested in this process within

our combined communities will be welcome to attend.

This last year we have been involved with the Technical Assistance Grant given to the Northwest Coop Development Center in order to assist us in our development. We are pleased to announce we are now a C Corp and will receive our paperwork at the meeting on 17th.

This 10am to 2pm. Meeting will select groups to operate subcommittees on operation planning, marketing planning, management planning. It will be followed by a pot luck.

We welcome you and your skills in the performance of our program

Thank you ... Jane

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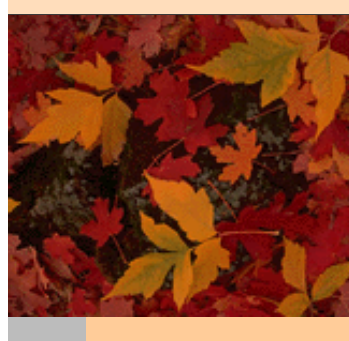
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Special points of interest:

- Thank you Volunteers Avo, Jason, Michelle, John for your commitment to the Co-op and giving Terry and I time off.
- Thank you for your shopping you are appreciated.
- Thank you to the CAT team for your interest in the future of the Coop.
- Thank you gardeners and those who trust us with their products. We appreciate your trust.

Sunsets West Coop

The Place with great tastes



Reskeining for all the right reasons

Sundara Yarn is still making beautiful colors.

We are still reskeining the beautiful colors into beautiful skeins with character and appeal.

We currently have 8 people processing the yarn and it is quite the busy place here whilst this is happening. It is a good time to visit their web site and see for yourself the textures and quality that they present. I will include a photo here of the color of our choosing to feature this month, Unnamed at this time.

We have a work experience program for youngsters

to see what the work force is asking of them as they mature. Learning how to problem solve and acquiring the patience to complete a task that doesn't always leave them feeling successful.

Our regulars enjoy the constancy of the work and interaction of explaining their work to others.

It is exciting to see how geographically far away folk come from in the recognition of the product. Some who have only seen it on the internet, blossom with the feel and proximity of the product in their hands. We cannot sell it from here, we can only offer the look, smell and touch experience.

You are welcome to come and see for yourself.



Growing our own stock ...Success is sweet

The Summer garden has taken off this year, the weather has been friendly, and so have the volunteers.

They have produced lots of wonderful food, which they have shared with the Co-op and the Food Bank, whilst still having plenty for themselves. This is abundance and forward thinking. We appreciate them all. There have been varying age groups and ability levels and all have enjoyed the process with enthusiasm.

Following are some of the rewards that we have all shared. I am excited to see the combined communities sharing this process and the rewards.

2.16 lb potato

1.4lb turnip



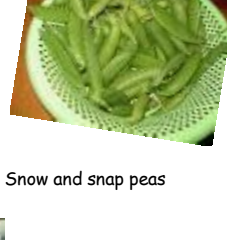
Luscious chard and kale



Apples



Ozette potatoes



Snow and snap peas



Broccoli going back to Olympia to show off its size.



Red cabbage

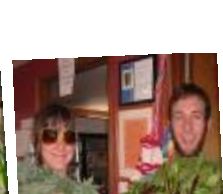
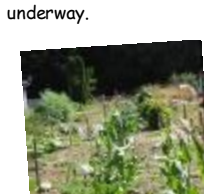


cauliflower

Summer Garden and the gardeners

The Summer Garden has been successful. Neil, John, Karolyn, Ava, Jason, Hans, Sasha and Jim all worked together to achieve these results

It grew from, small strips of newly turned sod, and small mounds into a large plot of carefully planned agriculture. New plans are already afoot for next year with the construction of a green house underway.



Photos of the past and present.



Wearing your food ... Coop's answer to recycling ...

At the onset of the Co-op enterprise, a saying came to me that my mother used to say to me over and over and over again as only a mother can.

"If you feel sick or unwell just go back three days and somewhere in there is the reason ~ for what you eat today walks and talks tomorrow.

The answer to avoiding the ultimate challenge of "Well what have you been eating that you know you shouldn't!" was 'to eat well' for what I eat today does walk and talk tomorrow. 'So the motto for the Coop stayed with me, probably mother watching over me to see that I didn't overdo myself and revert to stress and weaknesses in the act of growing the Coop.

Thank you Mom.

So below are some pictures of tourists and locals this year wearing their food.

Thanks everyone ...

Sandy



Mary Jane and Isabelle



Ava & Jason



Ray and his friends



Jany



Byron

Patrick



Happy ladies

They get here any way they can ...

We have them walk on in.

Drive any thing from a log truck, camper, trailer, motor home, cars, trucks or motor bike or bicycle on in. Everyone is welcome.

Last year we had a lady from a Coop in Israel and a couple from Rome Italy.

This year has been **France and Israel, England and Columbia.** The tourists love the word COOP, they come in for it's

world wide in its appeal

One lady this year came in and asked us to take her photo in front of her VW Syncros, She was travelling alone and belongs to a web group of 'Women in Syncros'.

They have a yearly calendar and she was going to submit her photo, which I took on her palm pilot (or some such likeness) for

the yearly calendar next year.

They submit photos of their vehicles in the most unlikely places to be. We were one of them.



Thank you for talking to others

Locals from all of our communities are coming in saying that a friend told them they must come and look. Thank you to the informers.

We have had the excitement of welcoming lots of new faces to our communities this year with the influx of new teachers to the Neah Bay School. We have enjoyed meeting all of you, and hope you will trust us with your needs as the year goes on. Congratulations to Ed Anderson and his new wife who have also brought a group of new faces to the area. The Coast Guard and the Prison have had their share of responsibility

in this area. This has brought new children to our schools and shoppers to the Co-op. It is good.

Lots of folk have shared their produce, wood cutting, meat, soap making, skin care products, apple picking, mushrooms hunting, flower growing, and other skills. Some have shared time with us and have recycled our compost to good use. We will have a buyers' club of pork in February, frozen ground beef locally grown will be available all winter and we still have some local lamb. People are sharing their recipes,

taking the time to learn new ideas around different foods, and telling us their needs and wants.

Terry drives to Port Angeles and Sequim twice a week now to retrieve orders. Thank you Terry. This keeps our prices down and service up.

Michelle opens the store one day each week as a gift to Terry and I and the shoppers so we can get a break. Thank you Michelle.

John helps us out by being on call as a volunteer. Thank you John.



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The place with great tastes

Live well laugh often and love much for
what you eat today walks and talks
tomorrow

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Mission Statement

Our Coop aims to inspire and encourage creative energy within the community. We aim to engage people in living their dreams.

Sunsets West Coop is organized to produce, purchase and distribute goods and services for the mutual benefit of its members and patrons, offering a variety of healthy goods for patrons' choice.

FUNDS RAISED ARE RE-INVESTED IN THE COOP FOR GROWTH.

We aim to encourage community members to cooperate with one another and nourish their community and its improvement; we aim to involve members in community garden and cottage industries.

A Coop is a member (worker and customer owned) retail business that provides high quality grocery and retail items at the lowest prices to their customers.

Co-operatives strive to enrich their communities through consumer education, volunteer discount programs, member ownership, and the creation of livable wage jobs.

Co-operatives integrate their communities by selling locally grown and produced goods from small family farms and businesses as much as possible.

The Cooperative Identity

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

So—Happy people for a happy venture ... Working together for the greater good of their own combined communities.

Volunteers of the Month

Ava Arsaga and Jason Williams have given their time to the Summer Garden and the store since last March when they came to town. They were member workers at the Olympia Coop and brought their interest and skill with them. They have given us three hours every second week off and gained support from shoppers with their gift to the communities.

Thank you Jason and Ava for your generosity.

Due to school and other occupations they have finished up with the Coop but we still get to see and enjoy them when they are in town.

Lets think about a farmers market next year. What do you think?

Let us know if you have a plan to produce something we can sell for

you.

Keep us in your production loop.

We are looking forward to local honey next year. Keep your fingers crossed.

We would like a sprout grower, fresh herbs, especially cilantro and tomatoes.

Keep on eating healthy food, it is good for all of us.



Ava Arsaga and Jason Williams