

Spring 2025

Free

The New Beet



A Fresh Take on SPRING

Recipes, Co-op
info, and more!





Spring Issue

March – May 2025

EDITORS

Outreach and Communications Manager

Caitlin von Schmidt

Graphic Designer

Jenna Robinson

Regular Contributors

Eveline MacDougall and Margaret Cooley

FRANKLIN COMMUNITY CO-OP

Green Fields Market

Mon.-Sat. 8 a.m.–8 p.m.

Sun. 10 a.m.–5 p.m.

144 Main St.

Greenfield, MA 01301

413-773-9567

McCusker's Market

8 a.m. – 8 p.m. daily

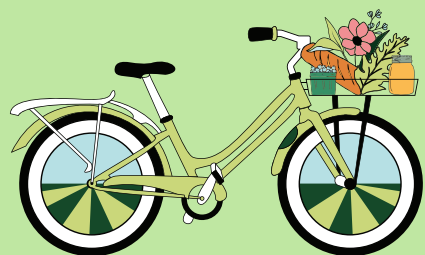
3 State St.

Shelburne Falls, MA 01370

413-625-2548

For store information visit

franklincommunity.coop.



FRANKLIN COMMUNITY CO-OP

GREEN FIELDS MARKET – MCCUSKER'S MARKET

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Welcome! The New Beet is our free Co-op magazine, published seasonally in March, June, September, and December.

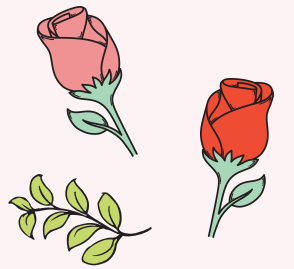
Opinions expressed in this publication are those of the writers and not necessarily the views and/or policies of the Franklin Community Co-op.

Did you know we have a monthly e-newsletter? It's filled with even more Co-op info! Anyone can subscribe at our website: franklincommunity.coop/newsletter. You can find links to past newsletters there as well!



Greetings fellow members!

Board President's Report • Spring 2025



As daylight grows longer and birdsong increases, even amidst late winter storms and mud season, it's more possible to imagine the return of fresh-grown greens. This has not been an easy season for our co-op or for the Board; much hard work lies ahead. Yet we've weathered stormy seasons before, so let's keep the seed catalogues at hand and retain hope for the planting ahead.

We're also entering the annual Board transition, welcoming new members and saying good-bye to those stepping down. Much gratitude to Amanda Staton and Jeni Ollis for their Board service and for Amanda's two years serving as Board clerk. And a hearty welcome to Kelly Moore and David Campbell joining, and Tammy Erickson and Peter Garbus re-joining the board's efforts at this critical juncture.

Many thanks, as well, to all of the member-owners who voted in the board election, and to all those able to join us in person and virtually for our Annual Meeting. (A big shout-out to staff and Membership Engagement Committee members for all they put into planning and carrying out the event!)

As always, the Co-op's success relies on the dedicated work of each staff member, on the cooperation and teamwork of the board, and on the support, involvement and patronage of member-owners and other customers. While this is a challenging season, it is not a time to give up.

A quote I shared a couple of years ago still rings true:

"We know our inclusive business model provides better outcomes for all stakeholders. Our relentless focus on improving the health and wellness of our communities offers a clear choice for everyone interested in good food, better health, and stronger communities. This work has never been easy — we don't choose the cooperative form of business because it's easier; we choose it because it's better. I know the work is difficult, but I also know of no other endeavor with greater potential to positively impact our food system and our communities."

–C.E. Pugh, CEO National Co-op Grocers

Please see my Annual Meeting report in this edition of The New Beet for additional updates on the Board's work. And please join me and the rest of the board in doing all we can to ensure that our co-op thrives in the coming seasons.

**Margaret Cooley
Board President**

As always, we welcome hearing from you and encourage you to stay in touch.

You can also find direct links to member information on the expansion project and other Board activities.

Email: bod@franklincommunity.coop

Website: franklincommunity.coop



Annual Meeting 2025 President's Report

I'm Margaret Cooley, a Board member and currently serving as Board president. I'm speaking on behalf of our whole board.

So... I'm not gonna lie... I wish I could get up here and tell you everything's good! Let's celebrate! Woo-hoo! But that's not the truth. And it's our duty as a board to be transparent with all of you, as co-owners of our beloved Co-op. It's been a difficult, sometimes completely deflating, demanding period for the board, staff, and Co-op as a whole. In February alone, the board spent at least 12 hours of meeting time, not even counting all the committee work or report writing or meeting prep (last month's meeting packet was over 100 pages of materials!). Oh, and did I happen to mention that in that same period, we were also preparing for the Annual Meeting and board elections? I have to be honest: in recent months, particularly these past few weeks, I've sometimes dreamed of returning to my previous working-member role of bagging groceries. It was so much more straightforward! Believe me, it's FAR easier to pack a glass milk bottle, a dozen eggs, a hunk of tofu, and a bunch of kale into a cloth bag than it is to fit the opinions and perspectives of ten board members into a two-and-a-half-hour meeting agenda.

In this period of the Co-op's life, let alone the current climate of our country and our world, it can be all too easy to feel doom and gloom. The reality for Franklin Community Co-op is indeed sobering, and demands much of us at this very moment and going forward. It's important to remember that this is not a new reality for our co-op, which has been struggling financially for years. As many of you know from the latest email update from our Expansion Communications Working Group, these serious ongoing challenges were exacerbated by lower-than-expected first quarter results (October through December 2024). You'll get to hear more of the financial specifics from Treasurer Jonathan Daen and General Manager John Williams a bit later.

It's also important to recognize that all of this is occurring within a very difficult wider economic environment, particularly for grocery sectors. One example is the challenging hiring climate, nationally, and especially in retail. That is compounded by the fact that our flagship store is bursting at the seams, with far less-than-ideal working conditions for staff. Our dedicated employees are putting in heroic efforts day in, day out, slogging first through the pandemic, and now economic and political strains heating up, as well as high staff turnover and inflation (again, particularly for groceries).

Meanwhile, we're pursuing an incredibly complex expansion project for Green Fields Market, with multiple project partners and a very complicated physical building structure. Believe me when I say that the Board – and, I'm pretty sure, John as general manager – so badly wish we could fill you in on the ENTIRE situation. What we can say right now is that the board and general manager are in very active dialogue internally and with project partners, including MassDevelopment (the current owner of the building) and The Community Builders (the prospective owner of the upper stories housing development) about strategies to move the project along. As of right now, the tenant situation is still unresolved, though there has been considerable movement in the past several weeks, which is encouraging. We are striving to be very clear and speak up for the Co-op's best interests, advocating for our needs and by extension the needs of our entire community. At the same time, we have been committed all along to doing what's right for other businesses in town, advocating for all parties' business interests to be treated fairly.

Through recent dialogue with MassDevelopment, the closing date of March 31, 2025 has been extended to March 2026; the two components necessary for closing are for MassDevelopment to deliver the space unencumbered and for FCC to have our financing in place. As you'll hear from Jonathan and John, we are

encountering difficulty pursuing financing with the building not yet definitively unencumbered; we also need to determine gap financing for the portion of the project costs that are not expected to be covered by grants, tax credits, member loans, or sales. Given our interest in gaining project momentum and encouraging MassDevelopment to move forward with their commitment, the board has directed John as general manager to proceed with updating proforma- and construction-related numbers in order to advance our pursuit of financing.

One extremely critical factor is that we have the full support of our state delegation (Senator Jo Comerford and State Representatives Natalie Blais and Susannah Whipps), as well as our mayor. We also have an incredibly supportive community, as evidenced by the response to our member-owner loan campaign and the first contested Board election in many years. Assuming that the most recent momentum continues and that both parties can meet their commitments by the closing date, we anticipate having prior to that a well-publicized Board meeting, open to all member-owners, for a final go/no-go vote.

Are we doing this the easiest way? No. Would it be easier to just build something from scratch? Absolutely. Would that match our values? No. We're doing it this way because it's the best thing for our community and for our employees, and most closely in line with what our member-owners have already said we want: a central downtown location. We're doing it this way because it best reflects our values and identity while also being the best option for long-term fiscal sustainability.

Just a reminder that Wilson's is not the only option for expansion that has been pursued in the past decade. Please know that we are working extremely hard for this project to succeed, and that no one wants this project to move forward more than the Board and general manager do. (You can't imagine how delighted we'd be to have fewer meetings in our schedules.) Despite discouragements and disappointments, we believe the route we are currently taking is the best option and we remain hopeful and committed to

walking the wider aisles with you in years to come. As I said in my candidate statement when running for election to the Board five years ago: in a world where the current dominant economic models have contributed to such disparity, a cooperative offers an alternative that honors the dignity and worth of all. The Co-op's potential to affect not just downtown Greenfield and Shelburne Falls, but the fabric of these towns as a whole, indeed the entire county and beyond, is a constant invitation to manifest on a local level the change so badly needed on a national and global scale. You are participating in an example of an alternative to the extractive economy of greed; you are supporting a model designed on a human, literally cooperative, scale. In so many cases, we know our cashiers, our deli clerks, the people who grow our food, and who harvest it and deliver it and put it on the shelves.

THANK YOU!!!! Thank you for shopping, for owning and loaning. Thanks to so many member-owners who have served on the Board in the past, or on its committees, or who have put in working-member hours to benefit so many other organizations and causes in our community.

The only way we'll get where we want to go is to all work together towards that goal. THANK YOU for being part of this; by showing up here today, you're signaling that you care. Our towns, our county, our country, our world, are in a critical state; we have a chance to show a better way is possible. It's going to take all of us. And it is so worth it.

Finally, huge thanks to all of our staff; to everyone (including the Membership Engagement Committee) for planning and carrying out this Annual Meeting; to current Board members (Josh Bell, Jonathan Daen, Tori Luksha, Wendy Sibbison, Bill Sweeney, George Touloumtzis, and Tammy Erickson); and a major thank you to the two Board members completing their service as of this month: Amanda Staton and Jeni Ollis.

Continued on next page

How Can You Help?

- **Vote** for your choice of Board candidates.
- **Shop** more, tell your friends, neighbors, haircutter, mail carrier, dentist, dog sitter...to shop at McCusker's and Green Fields Market. Yes, there are things that are more expensive here; there are also Co-op Basics, Field Day brand, sales, and other opportunities for lower price points. And there is a reason things cost more: we are trying to pay our staff a living wage and good benefits, offer meaningful participation in the local economy, and through our business affect the lives and well-being of so many other community members in their work to feed us all.
- Consider **servicing** on the Board, **participating** in Board committees, **attending** Board meetings (always open to all member-owners).
- **Volunteer working-member hours** in other organizations in the community; tell those you interact with while volunteering why you love the Co-op (and get a working member discount!).
- Help **spread the word** about why you care about the co-op and its role in our community; tell your city councilors, mayor, local and state reps, and governor why it's important to you.
- If you are shopping at our stores less often, or you have a bad experience at either store, consider **submitting feedback** so staff can work to rectify it, not just for you as an individual but for the community as a whole. Please keep in mind, when you do give any feedback, that staff are working very hard and part of our values as an organization is to treat them well. Rather than complain, consider **constructive comments**. Whether or not you have suggestions, remember to thank staff the next time you're in one of the stores; let them know their work is appreciated and is essential to our organization's success as a whole.
- Sign up for the **member-owner emails** if you don't already receive them, and fill out an evaluation form for this Annual Meeting. We'll also send out info for contacting various political officials and for submitting store or general feedback, or you can find contact forms on the Co-op's website as well: franklincommunity.coop/contact-us

Note: This report was given at the Co-op's Annual Meeting on March 2. The 2025 Board election is now closed.

Welcome, New Board Members!



We are pleased to welcome four new Board members to the Franklin Community Co-op family! Dave Campbell, Tammy Erickson (a current Board member prior to the election), Peter Garbus (a returning Board member), and Kelly Moore were elected by our member-owners; the election was finalized at the Co-op's Annual Meeting on March 2 and the new members will begin their terms on March 12. We look forward to their participation in the governance of our beloved Co-op!

At the same time, we say goodbye and many thanks to departing Board members Jeni Ollis and Amanda Staton. We'll miss you!

The Wider World of Co-ops

By Franklin Community Co-op & Neighboring Food Co-op Association Board Member George Touloumtzis

It has been an honor to represent you on the Franklin Community Co-op Board of Directors over the past decade. It's been an additional honor for the past year to also serve (as the only Massachusetts representative) on the Board of the Neighboring Food Co-op Association.

Formed in 2011, NFCA is a regional cooperative of over 40 food co-ops and start-ups in New England and New York – a co-op of co-ops, created in the true spirit of Cooperative Principle #6: "cooperation among cooperatives." It's also notable that this organization is unique in the U.S.

NFCA member co-ops have 185,000 member-owners, employ 2,545 people (60% of whom are also member-owners), and in 2023 generated revenue of \$442.5M, with local products comprising 27% of sales (vs. less than 5% at conventional supermarkets). NFCA activities include peer networking events for Board members and staff, trainings via the International Centre for Cooperative Management at St. Mary's University in Halifax, supporting a cooperative business certificate program at UMass, regional food system projects, and policy advocacy (in collaboration with the Congressional Cooperative Business Caucus).

NFCA partnerships include the New England Farmers Union, the Northeast Organic Farming Association, the Cooperative Fund of the Northeast, the Federation of Southern Cooperatives, and the National Cooperative Business Association, among others.

Broader still, last July NFCA Executive Director Erbin Crowell was at the United Nations to celebrate the declaration of 2025 as the Second International Year of Cooperatives – the first was in 2012. Then this past December, Erbin represented NFCA at the

International Cooperative Alliance Global General Assembly in New Delhi, joining delegates from over 100 countries for the International Year of Cooperatives' formal launch. The theme for 2025 is "Cooperatives Build a Better World," chosen to highlight how co-ops of all types are key partners in achieving the UN's 2030 Agenda for Sustainable Development – a "plan of action for people, planet and prosperity."

This hopeful scenario, however, has a worrisome counterpoint: Erbin recently alerted the NFCA Board that among the recent spate of executive orders from the new administration are actions threatening to undermine some components of the cooperative movement, such as stop-work orders on USDA grants and the threat to credit unions' tax exempt status (justified because their purpose is to meet member needs, generally at-cost, rather than generate profit for investors).

In my day job in the mental health field, a 'crisis' can be seen as comprising both 'danger' and 'opportunity.' Let us make the most of the opportunities before us by supporting the many co-ops in our midst (both member- and worker-owned), and by thinking globally and acting locally to maximize the synergistic community benefits of this alternative economic model, as we strive to Build a Better World together.



Vegan Eggplant Lentil Chili

Contributed by member-owner Trouble Mandeson. Recipe by Chef Isa Chandra Moskowitz.

Ingredients

- 2 tbsp olive oil, divided *FD: olive oil XV 500 ml \$7.99*
 1 yellow onion, medium diced
 2 jalapenos, seeded & thinly sliced
 3 cloves garlic, minced
 2 lbs. eggplant, cut into 1/2-inch cubes
 3 tbsp mild chili powder *FD: organic chili powder \$4.49*
 2 tsp ground cumin *FD: organic ground cumin \$4.99*
 2 tsp dried oregano *FD: organic oregano \$3.99*
 1/2 tsp cinnamon *FD: organic Saigon cinnamon \$4.49*
 2 tbsp unsweetened cocoa powder *FD: organic cocoa powder \$5.99*
 1/8 tsp ground cloves
 3/4 tsp salt *FD: sea salt, coarse or fine \$1.99*
 1 cup dried green lentils, washed *FD: lentils \$3.49*
 4 cup vegetable broth or water *FD: broth vegetable org or low sodium \$2.69*
 1 (15-oz) can diced tomatoes *FD: diced tomatoes \$1.99*
 2 cup cooked kidney beans *FD: red kidney beans, org \$3.49*
 2 tsp pure maple syrup
 Fresh scallion or cilantro for serving

Instructions

- Preheat a 4 qt. pot over medium-high heat. Sauté onions and jalapeno in 1 tbsp oil, with a big pinch of salt, until translucent, 5-7 min. Add garlic, sauté another minute. Add eggplant and remaining 1 tbsp oil. Cook for about 5 minutes, covered; stir occasionally until eggplant has released moisture and softened.
- Mix in chili powder, cumin, oregano, cinnamon, cocoa, cloves, and salt. Cook about 2 min.
- Add lentils, remaining vegetable broth, and diced tomatoes. Cover pot and bring mixture to a boil; keep a close eye on it. Once it boils, lower the heat to a simmer and cook about 40 min. until lentils are tender and eggplant is soft. Mix in the beans and syrup, and heat through. Taste for salt and seasoning.
- Let chili sit for about 10 min. for maximum flavor. Optional: serve garnished with cilantro or scallion.

You can find more of Chef Moskowitz's recipes at the Post Punk Kitchen website: theppk.com/recipes



Gumbo

By: Co+op



Ingredients

- 3 tbsp vegetable oil
 3 tbsp all-purpose flour or white rice flour
 1 onion, chopped
 1 cup frozen okra, thawed
 1 red bell pepper, chopped
 1 green pepper, chopped
 2 cloves garlic, minced
 1 pound boneless chicken thighs, chopped bite-sized
 12 ounces precooked andouille sausage, sliced
 4 cups chicken stock
 1 14-ounce can petite diced tomatoes, with juice
 2 tbsp tomato paste
 1 tbsp Creole seasoning (salt-free)
 2 tsp dried thyme
 2 tsp dried oregano
 1 tsp salt
 1 tsp ground black pepper
 Cooked rice, grits or polenta



Instructions

- In a large soup pot, heat the oil over medium heat. Add in the flour and cook, whisking until the flour begins to brown. Reduce the heat to low. Stir in the onion and okra and cook for at least 5 minutes, until the onions are soft. Add the bell peppers and garlic and saute until the peppers begin to soften, about 5 minutes.
- Stir in the chicken, sausage, stock, tomatoes, tomato paste, Creole seasoning, thyme, oregano, salt, and pepper. Bring to a boil. Reduce the heat and simmer for 15 minutes. Serve over cooked rice, grits or polenta.

Veggie Egg Bake

By: Co+op



Ingredients

- 2 tbsp extra virgin olive oil
 1 large onion, chopped
 1 large carrot, thinly sliced
 1 lb. frozen hash browns, thawed
 10 oz. frozen corn, thawed
 10 oz. frozen broccoli, thawed
 6 tbsp prepared pesto
 8 large eggs, lightly whisked
 1 cup Greek yogurt, plain, whole-fat
 1/2 tsp salt
 1/2 tsp black pepper
 1/2 cup parmesan cheese (optional)

Instructions

- Grease a 9x13" baking pan or casserole dish.
- Preheat oven to 375°F. In a large saute pan, heat the olive oil over medium-high heat, and add the onion and carrot. Cook, stirring, for at least 5 minutes, until the carrots are tender. Add the hash browns, corn, and broccoli and stir, turning the vegetables in the pan. Sprinkle the vegetables in the prepared baking pan, and dollop the pesto over the vegetables.
- In a medium bowl, whisk the eggs, yogurt, salt, and pepper. Drizzle over the vegetables, using your spatula to lift the veggies just enough to allow the eggs to flow around them. Smooth the top, and if desired, sprinkle with parmesan.
- Bake for 40-45 minutes, until the eggs and veggies are firm when pressed and golden brown on top.
- Serve hot, or let cool completely, cover tightly, and refrigerate for up to 2 days. Reheat at 350°F in the oven for 20 minutes, or microwave individual slices.



Franklin Community Co-op Board Seeks Member-Owners for Community Outreach Committee

By Franklin Community Co-op Board Members Amanda Staton and George Touloumtzis

We're seeking engaged and passionate member-owners to join the Community Outreach Committee, a vital initiative to broaden and strengthen our connections with the greater Franklin County community.

This committee was created to gather feedback from local organizations, community groups, and non-members to help inform the Co-op's future growth and to ensure that we're serving the needs of the whole community. As we explore expansion and strategic plans, we recognize the importance of hearing from diverse voices, including those who may not currently shop at the Co-op or feel like they 'belong' at a co-op.

What Will the Committee Do?

The Community Outreach Committee will conduct discussions with local organizations and community groups to understand:

- Where they shop for groceries, and why.
- Their perceptions of Franklin Community Co-op.
- Any barriers preventing them from shopping with us.
- Suggestions for improving accessibility and product offerings.

We will reach out to key community partners such as local schools, churches, nonprofit organizations, housing authorities, and food justice initiatives. Conversations will be structured as small, group discussions, allowing for honest feedback and relationship-building.

Who Should Join?

We're looking for Co-op member-owners who are interested in community engagement and are dedicated to the Co-op. Committee members will serve a year-long term and work alongside Board members to plan and organize discussions with various community groups, as well as to contribute to data analysis that will be shared with the Board.

This is an opportunity to play an active role in shaping the future of the Co-op and ensuring that we remain responsive, inclusive, and connected to the broader community.

Serving on a Board committee is a great way to get a taste for co-op governance, and a potential stepping stone to eventually running for the Franklin Community Co-op Board.

If you're interested in joining the Community Outreach Committee, please contact George Touloumtzis at gtouloumtzis@yahoo.com

Thank you for your commitment to the Co-op and supporting the organization's commitment to the community in keeping with our cooperative values. We look forward to working together to build a stronger, more inclusive Co-op.

March

ROUND UP FOR THE COMMUNITY

The Compost Co-operative is a worker-owned business and their customers are valued investors in the community. They are committed to building with others a local economic infrastructure that is socially just, economically sustainable, and environmentally sound. Driven by racial and environmental justice, the Compost Co-operative builds ownership opportunities among people who face barriers to employment while joining local efforts to address changes in the climate. They work to increase economic democracy, reduce food waste and methane emissions, enrich local soil, and implement transformative justice solutions to inequality and the prison system.



Scan QR code to learn more about the Compost Collaborative and donate!



April

MÚSICA Franklin

Música Franklin offers an immersive after-school program for youth in Franklin County. Students meet three days a week to learn singing; drumming; and either violin, viola, cello, or bass. Their programs are 100% free to participants, there are no auditions, and instruments are provided. Students participate in weekly discussions about relevant social issues and the role of music in history and activism. They frequently perform in the community and collaborate with other organizations on projects for education and social change. Música Franklin envisions a future with no limits or barriers to achievement, in which all people are equipped with the tools and resilience to express their unique voices, and those voices are heard.

Scan QR code to learn more about Música Franklin and donate!



May & June



The Collaborative Resolutions Group, a successor organization to The Mediation & Training Collaborative, is an independent, tax-exempt, nonprofit organization which has provided mediation, training, and other related services in Western Mass since 1987. Their mission is to increase individuals' and organizations' capacity to communicate effectively, manage differences, resolve conflict, and work collaboratively by offering customized mediation, training, facilitation, restorative practices, and conflict coaching services. They believe in developing strong partnerships with other organizations, individuals, and institutions engaged in complementary work.

Scan QR code to learn more about the Collaborative Resolutions Group and donate!



January & February

Our wonderful customers rounded up \$1,483.48 for the Greenfield Tree Committee! Thank you to everyone who donated!



Round up when you shop at either of our stores and your change will be donated to these excellent organizations.

Beer, Wine, & Spirits at Green Fields Market

By Green Fields Market Specialty Food Buyer Kim Nyiri

At long last, on November 1, 2024, Franklin Community Coop's Green Fields Market acquired its liquor license.

We are excited to bring you a sip of local flavor as well as a palate exploration of wines and spirits from around the world. You're invited to check out our wine of the month with a delicious 10% off, and to explore our wine selection to accompany your meals with a pairable sip. Mix and match six bottles and receive a 10% discount; select 12 and receive a 15% discount.

Our local introduction started with beers from Berkshire Brewing Company and hopped to other local brews from Amherst Brewing Company, The Brewery at Four Star Farms, Dirt Church Brewing Company, Brick & Feather, Element, Jack's Abby, Fiddlehead, Cold Harbor, Aeronaut Brewing



Company, Honest Weight, Vermont Beer Makers, East Rock, Moon Hill Brewing, Little Willow Brewing, Four Phantoms, and our most recent addition, The People's Pint.

We kept our local spirits going with Saxton's Distillery Sapling Maple Liquor, Berkshire Mountain, Artisan Beverage, West County Cider, Oysterville, Short Path, Silvery Bear, and Coppermoon Distillery.

Watch for monthly samplings where you can meet with knowledgeable distributors and talented craft makers of these fine refreshments.



Upcoming Events

Music on the Mezz! Featuring Two For Jazz

Enjoy the afternoon with some jazz music from working-members Arlene Robbins and David Greenberg on the mezzanine.

The following Sundays, 11:30 a.m. – 1 p.m.

March 16 • April 20 • May 18

Green Fields Market Mezzanine

Music on the Mezz! Featuring Myk Freedman

Enjoy music from working-member Myk Freedman.

The following Sundays, 11 a.m. – 1 p.m.

April 6 • May 4 • June 1

Green Fields Market Mezzanine

Pioneer Valley Artisans Pop-Up Craft Fair

Pioneer Valley Artisans hosts a craft fair with pottery, tote bags, jewelry, handcrafted door wreaths and more!

Saturday, April 5 • 10 a.m. - 3 p.m.

Franklin Community Co-op Community Room
170 Main St., Greenfield, MA

Ends & Values Working Group Forum

The Co-op Board's Ends & Values Working Group would love your feedback!

Why is our Co-op relevant today? What are the important characteristics of who we are and what we care most about?

Over the past year, we've been gathering input from member-owners, trying to capture the

heart of what makes the Co-op and our role in our community special.

Please join us to discuss the synthesis of these conversations. We'll share what we've heard thus far and ask for your advice: What's most important? What's missing? What words best capture the essence of who we are?

To ask questions or provide comments by email write to values@franklincommunity.coop.

This session is a rescheduling of the session originally planned for the March Annual Meeting.

• **This event is for member-owners only** •

Saturday, April 12 • 10 a.m.-noon

Franklin Community Co-op Community Room
170 Main St., Greenfield, MA

Franklin County's Y's Healthy Kids Day

Healthy Kids Day is the national Y's initiative to improve the health and well-being of children. Packed with kids' activities, this family-friendly event is tons of fun, plus you can get info from local organizations, non-profits, and businesses. Make sure to stop by the Co-op table!

Saturday, April 26 • 11 a.m. – 2 p.m.

Franklin County's Y's parking lot (rain location:
in the gym)

Earth Day Celebration

The City of Greenfield and the Interfaith Council are holding an Earth Day Celebration! The event will feature speakers, singers and dancers, and food, and will include activities for families. Make sure to stop by the Co-op table!

Tuesday, April 21 • noon – 3 p.m.

Energy Park, downtown Greenfield

BOOK CLUB

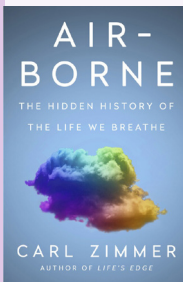
with

 **FEDERAL STREET BOOKS**

MEMBER BENEFIT

Shop local and save! Buy 1-4 copies of the monthly picks and save 10%, buy 5+ copies save 15%. Email communications@franklincommunity.coop for the code.

MARCH



Air-Borne
By Carl Zimmer

The fascinating, untold story of the air we breathe, the hidden life it contains, and invisible dangers that can turn the world upside down. "Air-Borne" chronicles the dark side of aerobiology with gripping accounts of how the U.S. and Soviet Union clandestinely built arsenals of airborne biological weapons designed to spread anthrax, smallpox, and an array of other pathogens. "Air-Borne" also leaves readers looking at the world with new eyes – as a place where the oceans and forests loft trillions of cells into the air, where microbes eat clouds, and where life soars thousands of miles on the wind. Weaving together gripping history with the latest reporting on Covid and other threats to global health, "Air-Borne" surprises us on every page as it reveals the hidden world of the air.

\$32
hardcover

APRIL



Swift River
By Essie Chambers • *Western Mass author!*

It's the summer of 1987 in Swift River, and Diamond Newberry is learning how to drive. Ever since her Pop disappeared seven years ago, she and her mother hitchhike everywhere they go. But that's not the only reason Diamond stands out: she's teased relentlessly about her weight, and since Pop's been gone, she is the only Black person in all of Swift River. This summer, Ma is determined to declare Pop legally dead so they can collect his life insurance money, get their house back from the bank, and finally move on. But when Diamond receives a letter from a relative she's never met, key elements of Pop's life are uncovered, and she is introduced to two generations of African American Newberry women, whose lives span the 20th century and reveal a much larger picture of prejudice and abandonment, of love and devotion. As pieces of their shared past become clearer, Diamond gains a sense of her place in the world and in her family. But how will what she's learned of the past change her future?

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MAY



Marsha: The Joy and Defiance of Marsha P. Johnson
By Tourmaline

"Thank god the revolution has begun, honey." Rumor has it that after Marsha P. Johnson threw the first brick in the 1969 Stonewall Uprising, she picked up a shard of broken mirror to fix her makeup. Marsha, a legendary Black transgender activist, embodied both the beauty and the struggle of the early gay rights movement. Her work sparked the progress we see today, yet there has never been a definitive record of her life. Until now.

Written with sparkling prose, Tourmaline's richly researched biography Marsha finally brings this iconic figure to life, in full color. We vividly meet Marsha as both an activist and artist: She performed with RuPaul and with the internationally renowned drag troupe The Hot Peaches. She was a muse to countless artists from Andy Warhol to the band Earth, Wind & Fire. And she continues to inspire people today. Marsha didn't wait to be freed; she declared herself free and told the world to catch up. Her story promises to inspire readers to live as their most liberated, unruly, vibrant, and whole selves.

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