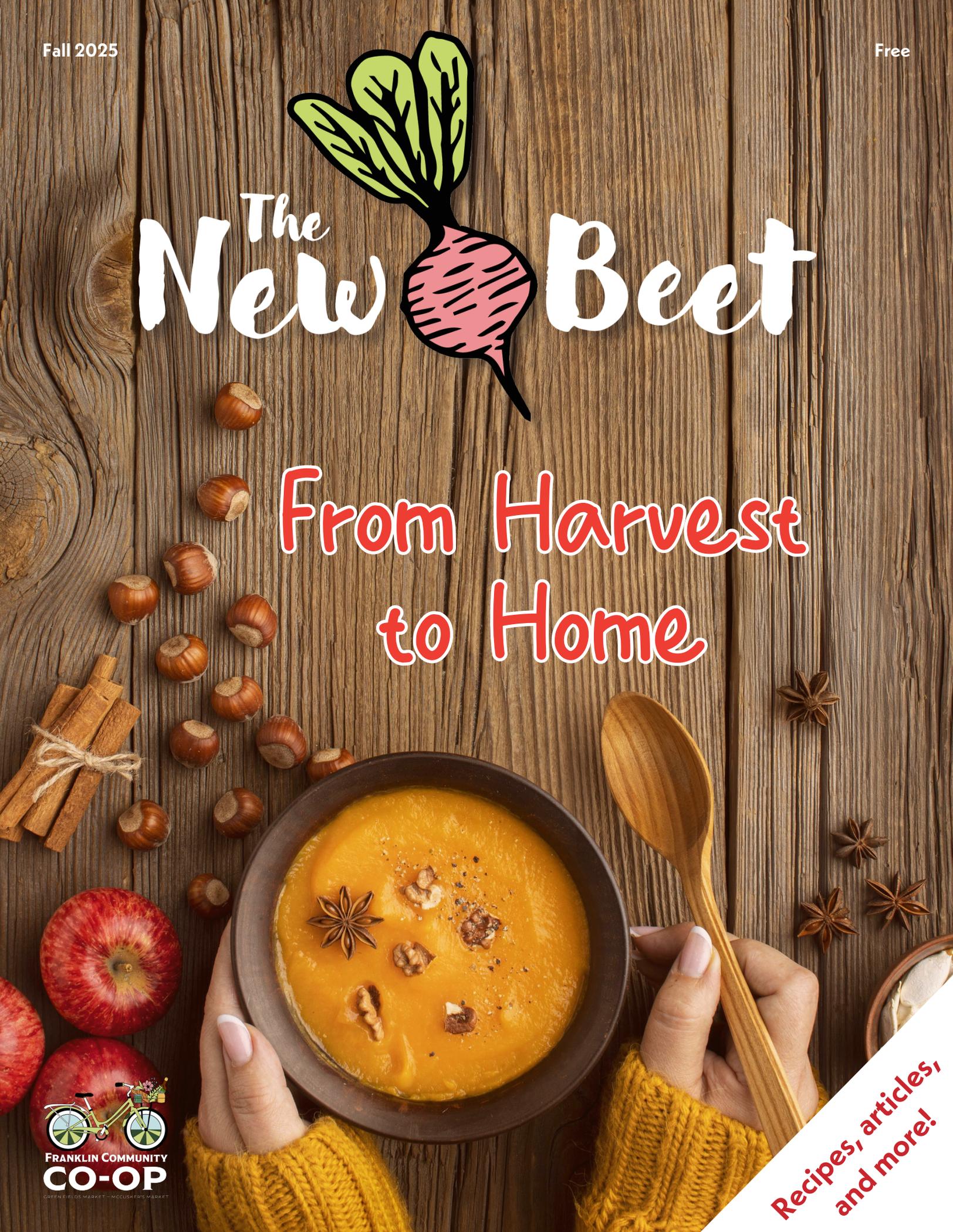


The New Beet

From Harvest to Home



Recipes, articles,
and more!





Fall Issue

September – November 2025

Editors	3-4	Message from the Board President Tammy Erickson
Outreach and Communications Manager Caitlin von Schmidt	5	Board Succession = Healthy Co-op
Graphic Designer Jenna Robinson	6	Message from the Co-op's Community Outreach Working Group
Regular Contributors Eveline MacDougall and Tammy Erickson	7	Co+op Deals Weekly Sales Email
	7	Greenfield Public School's Summer Eats Kick-Off
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	8-9	Recipes
McCusker's Market 8 a.m. – 8 p.m. daily 3 State St. Shelburne Falls, MA 01370 413-625-2548	10	Update: The Wider World of Co-ops
	11	Round Up Organizations
	12	A Change Is Coming to the Round Up Program
	13	Upcoming Events
	14	Federal Street Books
	15	Green Fields Market Catering
	16	Classifieds



FRANKLIN COMMUNITY CO-OP
GREEN FIELDS MARKET – MCCUSKER'S MARKET

Welcome! The New Beet is our free Co-op magazine, published seasonally in March, June, September, and December. We welcome recipes and classifieds from our members-owners; submissions are due on February 15, May 15, August 15, and November 15 for the corresponding issue (included as space permits). Please send submissions to communications@franklincommunity.coop.

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



Table of Contents

A New Role for Our Co-op

President of the Board of Directors Letter

We recently shared the Values and Ends that emerged from the past year's collective work. Together, these statements reflect what our member-owners want our Co-op to stand for, as well as our goals. Many have comfortable familiarity, embracing priorities that have long been at our heart: supporting local and caring about human and environmental health and social, racial, and economic justice.

But several others represent a shift in the role we hope our Co-op will play in our community. Specifically, it became clear in our conversations with many of the member-owners and among the Board that we have an opportunity and obligation to broaden our reach. Going forward, we have asked our operational team to create store environments that will feel welcoming to people from all walks of life. This will mean broadening our choices of products to include a range of price points and preferences.

Are we still committed to health? Absolutely. But this commitment will show up in different ways in years to come. Rather than the organization choosing and offering only foods we deem 'healthy,' the focus will shift to providing customers with the information and education each individual needs to make healthy choices for themselves and their families.

The philosophy behind this shift is important in several ways.

One is to achieve sustainable financial performance. Businesses are successful when they fill needs in the marketplace. As Gabby Davis from National Co-op Grocers, our 2024 Annual Meeting speaker, pointed out, merely offering products that are organic is no longer an unmet need – every major grocery chain does

that. Most do not, however, do it with the same assurance of quality and depth of information that we provide.

Second, and perhaps more subtle, is to reinforce our value of "you belong" by respecting individual choices and preferences. We all know that, to some, FCC is still regarded as somewhat elitist, perhaps as a clique of aging hippies or as serving only the financially well-off. We need to change these impressions by listening to what everyone in the community wants in their local grocery store and fostering an open and respectful environment. Toward that end, the Board has formed a Community Outreach Working Group that is already meeting with – and listening to – a broad range of constituencies in Greenfield and Franklin County.

Change is never easy, but successful co-ops have adapted over time to roles that are relevant to a particular moment, both in terms of products offered and values reflected. In the first half of the last century, co-ops were essentially buying groups, providing access to products that weren't readily available. Politically, they represented an alternative economic model at a time when many were overwhelmed with a rapidly industrializing society. By the 1960s, a new wave of co-ops emerged in conjunction with the rising counterculture in order to provide organic, fair trade, and local food unavailable from large commercial retailers. For many, food became an important political voice and a ground zero for societal change.

Today, while access to healthy food remains important, it is not the primary unmet need in our diverse, economically challenged community. What we can offer better than any other retailer

continued

is a sense of inclusion and belonging, of community. A more diverse array of products and prices is a cornerstone of this approach, along with other features of our new store, such as the community room and cafe space. We are already introducing lower priced products in our stores today and look forward to doing far more after the expansion.

Bringing these new values to life will require a community effort. Please welcome people who might be new to our stores and encourage others to give us a try.

We look forward to welcoming you – and to building a stronger and more vibrant Greenfield community with the Co-op as a key downtown anchor!

Warmly,
Tammy Erickson
President of the Board of Directors, Franklin Community Cooperative



Values

Adopted May 14, 2025

- ♥ You **belong** here as a customer, as a member-owner, as an employee.
- ♥ We offer **choice** based on our community's wide range of product preferences and food budgets.
- ♥ You can trust the **quality** of your food and know its sources.
- ♥ We **support** local farms, producers, economy, and community.
- ♥ We **care** about human and environmental health, and about social, racial, and economic justice.

Ends

Revised May 14, 2025

- E.1** Franklin Community Cooperative will be financially sustainable.
- E.2** Everyone in the community will feel welcome in our stores and meeting places.
- E.3** The preferences of our diverse community will be met by a range of products and price points, with easy access to information about food choices.
- E.4** We will have a growing base of customers and member-owners who are committed and engaged.
- E.5** Our organization will be an engaging workplace of choice.
- E.6** Our business practices and investments will contribute to a robust local economy and a thriving local food system.

Board Succession = Healthy Co-op

In terms of our Co-op's Board of Directors, we're at the midway point in our year, which is marked by the Annual Meetings each March. We're fortunate to have all eleven seats filled, and more importantly to have these seats filled by individuals with an impressive range of skills and backgrounds to apply to the work of the Board. Of equal importance, the group has been able to work collaboratively in reaching collective decisions while extending mutual respect for the expression of individual perspectives during the decision-making process.

Sounds good, right? But the Board is an evolving body. Three or four seats come up for vote every year. With term limits and the call of other life priorities, it's likely that each year at least a couple Board members will step down, so it's essential to have a developing pool of qualified candidates to fill those seats.

Please consider if you – or a member-owner you know – would be able to effectively represent member-owners by serving on the Board. We seek a few people willing to make that commitment. The most direct way to explore what service would be like is to attend a Board meeting or two, which take place on the second Wednesday of each month at 170 Main St. (a few doors east of Green Fields Market). Meetings start at 6:30 p.m., but visitors are welcome starting at 6 (food is provided) for a chance to meet Board members more informally. You may also reach out to the Board at bod@fcc.org to request individual time with Board members – via e-mail, phone, or by getting together in-person – to help you make an informed decision about whether or not to run. If you choose to become a candidate, paperwork isn't due till late January; voting takes place in the weeks prior to the Annual Meeting, which in 2026 will be on March 1.

George Touloumtzis
Membership Engagement Committee Chair & Board
Development Committee Co-Chair



Living Our Values, Growing Our Community

Message from the Co-op's Community Outreach Working Group

As many readers may know, the Co-op's Board of Directors has a new set of values. We want member-owners to feel like you belong here, that you have choices, and that you can trust in the quality of your food. We also want to emphasize support for our local farms, producers, economy, and community. We care about human and environmental health, and about social, racial, and economic justice.

The Co-op learns in a number of ways from our member-owners about how well we exemplify these values, including through our annual survey. But as we plan for our expansion, we're eager to expand our customer base by recruiting new member-owners, and by serving the wide range of shoppers in Franklin County. As Board President Tammy Erickson's recent column explained, for food co-ops to grow in this era, we need to continue to put our cooperative values into practice, and ensure that everyone feels welcome and can access food they want to buy.



To those ends, the Co-op's Community Outreach Working Group is holding a series of conversations with members of religious, educational, residential, community, parent, and other groups. In these Zoom or in-person meetings, we're asking participants about where they shop now, what they look for in a grocery store, and their perceptions (if any) of the Franklin Community Co-op. We've been delighted by the response and are learning about how we can best serve our community. In the late fall, we'll share our findings in a report.

If you know of a group that might like to connect with us, let us know! Our conversations are about an hour long, and participants receive a \$10 Co-op gift card as a token of our appreciation. Thank you!

The Community Outreach Working Group

- Kelly Moore (Chair)
- Peter Garbus
- Wendy Sibbison
- George Touloumtzis



Get the Scoop About Co-op Deals In Your In-Box!

The Co-op has a new weekly sales email that can arrive in your in-box every Monday with information about Co-op Deals, Fresh Deals, Local Buzz promotions, and Flash Sales. You'll also receive updates about Wine/s and Beer of the Month specials, Wellness sales, and suggestions about how to make economical meals with the Field Day everyday-value line of products.

The sales email is opt-in-only, so even if you already receive Co-op emails, you'll need to ask to receive this one! You can sign up at our website: franklincommunity.coop/shop/weekly-sales-email/. You can also send a request to communications@franklincommunity.coop, or use your smartphone camera to scan this QR code.

Maximize your Co-op savings today!



Greenfield Public School's Summer Eats Kick-Off

In June, we chatted with folks about the Co-op at the kick-off event for the Greenfield Public Schools' Summer Eats program, which provides up to two free meals a day – they serve breakfast, lunch, and dinner – to any youngster up to age 18 during the schools' summer break period, regardless of whether they live in or attend school in Greenfield.

The program is a local treasure, featuring meals with kid-friendly items, local foods, and plenty of fresh fruits and veggies.

The kick-off event was held at the Green River Swimming and Recreation Area, where we joined numerous other local organizations to let families in attendance know what we have to offer, including how they can save money at the Co-op. There were lots of great kids' activities and a good time was had by all!



At the Co-op table at the Kick-Off: Co-op Graphic Designer Jenna, Board member Kelly, and Co-op Outreach & Communications Manager Caitlin.





Pumpkin Sheet Pie with Oat Crust

By Co+op

Ingredients

- | | |
|-------------------------|-----------------------------|
| 2 cups rolled oats | 1 teaspoon cinnamon |
| ½ cup all-purpose flour | ½ cup vegetable oil |
| ½ teaspoon salt | 1 large egg (save the yolk) |
| ½ cup light brown sugar | |
| ½ cup pecans | |

Filling

- | | |
|---------------------------|---------------------------|
| 1 15-ounce can of pumpkin | cloves |
| 1 cup light brown sugar | ½ teaspoon salt |
| 1 teaspoon cinnamon | 4 large eggs |
| ½ teaspoon nutmeg | 1 cup half and half |
| ½ teaspoon ground | Whipped cream for topping |

Instructions

1. Preheat the oven to 350 °F. Line a 10-by-15 inch, ½ inch-deep sheet pan with parchment.
2. In a food processor, combine the oats, flour, salt, brown sugar, pecans and cinnamon. Pulse the processor on and off until the oats and pecans are minced. Pour the oil over the mixture, then process until mixed.
3. Scrape the oat mixture onto the prepared sheet pan. Press along the edges of the pan to form an even crust that is level with the top of the pan, then pat the remaining oat mixture flat in the pan.

4. Bake for 15 minutes. While the crust bakes, separate the first egg and lightly whisk the egg white. At 15 minutes, take out the crust and brush the hot crust with egg white using a pastry brush, then return to the oven for 2 minutes.
5. For the filling, place the pumpkin in a large bowl and add the brown sugar, cinnamon, nutmeg, cloves and salt and whisk to mix well. Add the reserved egg yolk, eggs, and half and half and whisk until smooth.
6. Pour the filling carefully over the crust and carefully place on the bottom rack in the oven. Bake for 40 minutes, until firm. If large bubbles rise, pierce with a paring knife.
7. Cool on a rack. Cut 3 by 4 to make 12 squares.



Apple and Celery Stuffing

By Co+op

Ingredients

- | | |
|---|-----------------------------|
| 1 medium carrot, quartered lengthwise and chopped | chicken stock |
| ¾ loaf whole wheat bread, cubed to make 8 cups | 4 stalks celery, chopped |
| 1 large Granny Smith apple, peeled and chopped | 1 tablespoon dried sage |
| 3 cups vegetable or | 1 teaspoon dried thyme |
| | 1 large onion, chopped |
| | 2 tablespoons olive oil |
| | 1 teaspoon salt |
| | Walnuts or pecans, optional |

Instructions

1. Cube bread, spread on a sheet pan, and allow to dry for a few hours. Heat the oven to 400°F. Lightly oil a 2-quart baking dish.
2. In a large pot, drizzle the olive oil and place over medium-high heat. Add the onions and stir for a couple of minutes, then add the celery, carrots and apple; continue to stir. When the mixture starts to sizzle, reduce the heat to medium-low and cook, stirring occasionally, for about 5 minutes.
3. Add the stock, sage, thyme, salt and pepper and stir. Gently fold in bread cubes. Transfer to the prepared baking dish, and use the back of the spoon to pat down evenly, compressing to make an even layer. If desired, sprinkle a handful of walnuts or pecans on top and press into the stuffing. Bake for about 30 minutes, until crusty and browned on top.
4. Serve warm. Keeps, tightly covered, in the refrigerator for up to 4 days.

Sheet Pan Cod with Sweet Potatoes and Olives

By Co+op

Ingredients

- 1 pound sweet potatoes, sliced ½ inch thick
- ½ cup Kalamata olives, halved
- 1 15-ounce can of artichoke hearts, drained and rinsed
- 1 tablespoon fresh rosemary, chopped
- 2 teaspoons fresh lemon zest
- ¼ cup extra virgin olive oil, divided
- ¾ teaspoon salt, divided
- 4 6-ounce cod fillets
- 1 tablespoon fresh lemon juice
- ¼ cup fresh parsley, chopped
- Black pepper

Instructions

1. Preheat the oven to 425 °F. Add the sweet potatoes, olives, artichoke hearts, rosemary and lemon zest to a sheet pan, then drizzle with three tablespoons of the olive oil. Sprinkle with ½ teaspoon of the salt and toss to coat.
2. Roast the sweet potato mixture for 15 minutes. The sweet potato slices should be tender when pierced with a paring knife. Turn the potato slices with a spatula, then top with the cod fillets, drizzle the cod with the remaining olive oil, sprinkle with remaining salt, then return to the oven for 10 to 12 minutes, or until the fish is opaque and flakes easily.
3. Drizzle the fish with lemon juice, sprinkle with parsley and pepper, and serve one cod filet and about one cup of vegetables per person.



Update: The Wider World of Co-ops

In the Spring edition of The New Beet I shared information about the Neighboring Food Co-op Association (NFCA), a regional cooperative of over 40 food co-ops and start-ups in New England and New York. The NFCA Board met recently after a couple of months off, and I'd like to share a couple of items that provide a window on the wider world of the cooperative movement.

NFCA Executive Director Erbin Crowell represented NFCA at several July gatherings in the UK, joining over 400 delegates from around the world. One highlight was celebrating International Co-ops Day at the Rochdale Town Hall (site of the Rochdale Pioneers, who in 1844 formed an early consumer cooperative that created a set of principles that provided the foundation for the cooperative principles used around the world to this day). At the event, the President of the International Cooperative Alliance (ICA) offered these inspirational words:

"We are not simple enterprises, we are communities of people, millions of us, working collectively for mutual benefit for meaningful impact at the local level, and for lasting transformation on a global scale. Dear friends, in a world that is turning inward, let us look outward. In a world that is growing more cynical, let us remain hopeful. In a world where democracy is in retreat, let us be its most steadfast champions. Let us move forward with clarity, with conviction, and with courage."

Through the years, NFCA has also taken a leadership role – nationally and internationally – in promoting adherence to the Cooperative Principles. To quote from Erbin's recent report to the Board: "A particularly important example has been our bringing to the attention of the National Co-op Business Association and the ICA Law Committee the issue of non-user and investor members in some co-op law in contradiction of the Cooperative Identity."



Seeing such evidence of the collective impact of this regional co-op of co-ops makes me – and I hope you – proud that the Franklin Community Cooperative was in 2011 a founding member and is still a supporting member of NFCA.

In service,
George Touloumtzis
FCC & NFCA Board member

September & October

Twice As Smart is a K–12 program that fosters a supportive, intergenerational learning environment where older students mentor younger ones. The program emphasizes respect, emotional well-being, cultural pride, and the balance between rights and responsibilities. Through a curriculum rooted in literacy, math, art, and students' lived experiences, Twice As Smart nurtures creativity, empathy, and social awareness, while exposing children to opportunities beyond public housing like college visits, local artists, and guest speakers. Each participant builds an educational fund, which they can access after high school to support their future plans, instilling both motivation and financial literacy.



Scan QR code to learn more!



November & December

The Food Bank of Western Massachusetts is committed to ending hunger by ensuring access to nutritious food and addressing the root causes of food insecurity. It sources food from a wide range of partners—including state and federal programs (MEFAP and TEFAP), local farms (including its own), retailers, and community organizations. This food is inspected, inventoried, and distributed through a network of member food pantries, shelters, meal sites, and directly to individuals via Mobile Food Bank and Brown Bag programs. Beyond food distribution, the



Food Bank strengthens the region's emergency food network by offering grants, training, and support to its partners. It also advocates for legislative and policy changes that promote long-term solutions to hunger, reduce systemic barriers, and increase economic opportunity for all. Through collaboration, education, and action, the Food Bank works toward a hunger-free Western Massachusetts.

Scan QR code to learn more!



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

A Change Is Coming to the Round Up Program!

ROUND UP FOR THE COMMUNITY

Exciting news! Starting with the 2026 Round Up cycle, member-owners will determine our Round Up recipients. Each recipient receives Round Up funds from a two-month period, donated by Co-op shoppers who choose to round up their register total for a worthy cause.

How the new system will work:

It all happens in October, National Co-op Month. The nomination period opens Tuesday, Oct. 7 and closes Tuesday, Oct. 14 at midnight. Any Franklin

Community Co-op member-owner in good standing will be able to nominate up to three nonprofits, either online through our nomination form or in-store with paper forms (both available starting Oct. 7).

The ballot of nominees will be published Monday, Oct. 20, and member-owners in good standing can vote online or in-store for up to five organizations between then and when voting closes Tuesday, Oct. 28 at midnight.

The six nominees with the most votes will be announced on Thursday, Oct. 30.

What organizations can be nominated?

To qualify for the Round Up, organizations must:

- Be a currently registered 501(c)(3) nonprofit organization or a registered 501(c) with a 501(c)(3) fiscal sponsor.
- Not be directly affiliated with a religious organization or political party.
- Serve the residents of Franklin County.
- Have not received funds through the Round-Up during the past year's cycle.

Visit franklincommunity.coop/round-up-program/ to see a list of previous Round Up recipients. You'll also find the nomination and voting links there on Oct. 7 and Oct. 20, respectively.

Questions? Contact Outreach and Communications Manager Caitlin von Schmidt at communications@franklincommunity.coop.

Upcoming Events

Music on the Mezz! Featuring Myk Freedman

Enjoy music from working-member Myk Freedman.

The following Sundays, 11 a.m. – 1 p.m.
September 7 • October 5 • November 2
Green Fields Market Mezzanine

Music on the Mezz! Featuring Two for Jazz

Enjoy the afternoon with some jazz music on the mezzanine.

The following Sundays, 11:30 a.m. – 1 p.m.
September 21 • October 19 • November 16
Green Fields Market Mezzanine

Franklin County Fall Food Festival and Classic Car Show

Check out a classic car show, choose from a large variety of delicious food, and get your holiday shopping started early with handmade crafts at the Franklin County Fairgrounds!

We'll have delicious Co-op food and drink, an opportunity to chat with a Co-op Board member, and a trick-or-treat bag decorating activity at our tent. Come say hi!

All proceeds benefit the Franklin Area Survival Center.

Saturday, October 18, Noon – 6 p.m.
Franklin County Fairgrounds
89 Wisdom Way, Greenfield

Co-op Member-Owner Drive

October is National Co-op Month and we'll be celebrating all month! Look for highlighted co-op producers in Green Fields Market, in our e-newsletter, and in-store.

In addition, we'll be running a Franklin Community Co-op member-owner drive. All new member-owners who join in October will:

- Be entered to win a NFCA raffle.
- Be entered for new member-owner raffles, including gift cards, Co-op swag, and other prizes.
- Receive special new member-owner coupons.
- Support their local, community-owned market!

Already a member-owner? Refer a friend to join and you will both receive a special treat from us. Look for more information on co-op-month-related activities and the member-owner drive later in September!

Throughout the month of October

Co-op Pumpkin Party

Join us at our Co-op Pumpkin Party at Sears Avenue, aka the outdoor seating area next to Green Fields Market.

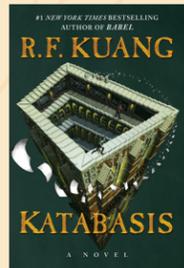
Enjoy music, food, drink, vendor demos, and a trick-or-treat bag decorating activity and chat with Co-op Board members and staff. Let's have some fun together!

Saturday, October 11, noon-3 p.m.
Green Fields Market outdoor seating area

BOOK CLUB

 **FEDERAL STREET BOOKS**

September



Katabasis

By R.F. Kuang

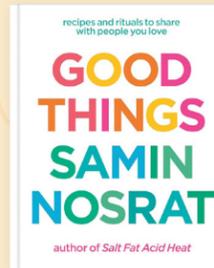
Dante's Inferno meets Susanna Clarke's Piranesi in this all-new dark academia fantasy from R. F. Kuang, the #1 New York Times bestselling author of "Babel, or the Necessity of Violence" and "Yellowface," in which two graduate students must put aside their rivalry and journey to Hell to save their professor's soul--perhaps at the cost of their own.

\$35
hardcover

Member Benefit

Shop local! Save 10% when you purchase one to four copies and 15% when you purchase five or more, perfect for a book club! Email communications@franklincommunity.coop to request your discount code.

October



Good Things: Recipes and Rituals to Share with People You Love: A Cookbook

By Samin Nosrat

From the bestselling author of "Salt, Fat, Acid, Heat" – and one of America's most beloved chefs and teachers – 125 meticulously tested, flavor-forward, soul-nourishing recipes that bring joy and a sense of communion.

\$44.99
hardcover



Green Fields Market Catering

Made-from-scratch, freshly prepared food is at the heart of our Co-op. We offer a wide selection of prepared foods for all occasions, including sandwich platters, cheese platters, sushi platters, pasta, chicken salads, morning pastries, coffee, and desserts.

Place your Order Today!

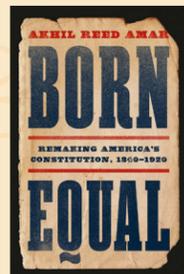
Catering orders must be submitted at least three business days prior to your event. We can arrange delivery of your order Monday through Friday before noon in Greenfield and some surrounding towns. Please ask about this service when you order.

And don't forget, you can run into Green Fields Market at the last minute any day of the week and grab a prepared meal – breakfast, lunch, and dinner!

Order at franklincommunity.coop/catering/ or scan the QR code!



November



Born Equal: Remaking America's Constitution 1840 - 1920

By Akhil Reed Amar

In "Born Equal," the prizewinning constitutional historian Akhil Reed Amar recounts the dramatic constitutional debates that unfolded across these eight decades, when four glorious amendments abolished slavery, secured Black and female citizenship, and extended suffrage regardless of race or gender. At the heart of this era was the epic and ever-evolving idea that all Americans are created equal. The promise of birth equality sat at the base of the 1776 Declaration of Independence. But in the nineteenth century, remarkable American women and men—especially Elizabeth Cady Stanton, Frederick Douglass, Harriet Beecher Stowe, and Abraham Lincoln—elaborated a new vision of what this ideal demanded. Their debates played out from Seneca Falls to the halls of Congress, from Bloody Kansas to Gettysburg, from Ford's Theater to the White House gates, ultimately transforming the nation and the world.

\$39.99
hardcover



Party Platters



Entrées



Sides



Soups & Salads



Pastries



Desserts

You can also find Book Club with Federal Street Books information on our website!



Connect With Us!



Franklincoop



Franklin Community Co-op



Become a Member Today!

Everyone is welcome to shop at our co-op and everyone is welcome to join!



franklincommunity.coop/join/

Subscribe to our Newsletter!

Franklin Community Co-op sends out a monthly electronic newsletter! You can find Co-op news, recipes, staff picks, upcoming events, board member profiles, member-owner classifieds, and more.

To keep up with your Co-op, sign up here — you don't need to be a member-owner to subscribe!



franklincommunity.coop/newsletter/

Expansion Updates!

Stay tuned for updates about Green Fields Market's expansion into the Wilson's building!



franklincommunity.coop/category/news-updates/expansion/



Franklin Community Co-op Team

- General Manager John Williams
- GFM Store Manager Andrew Hernandez II
- GFM Assistant Store Manager Micah Roberts
- GFM Center Store Manager Tim Gorts
- MCC Store Manager Al Goodwin
- Finance Manager David Russell
- Human Resource Manager Kim Fulks
- Outreach and Communications Manager Caitlin von Schmidt
- Bakery Manager Mike Shersnow
- Prepared Foods Manager Tera Tippett
- GFM Produce Manager Bryan Gillig
- IT Manager Rowan Oberski
- GFM Perishables Buyer Virgil Wetmore
- GFM Grocery Buyer Wendi Byther
- GFM Specialty Foods Buyer Kim Nyiri
- GFM Wellness Supplement Buyer Max Barnett
- GFM Body Care & General Merchandise Buyer Genevieve Joly

Contact info: franklincommunity.coop/contact-us/

Board of Directors

- President Tammy Erickson
- Vice President Margaret Cooley
- Treasurer Jonathan Daen
- Clerk Peter Garbus
- Josh Bell
- Dave Campbell
- Tori Luksha
- Kelly Moore
- Wendy Sibbison
- Bill Sweeney
- George Touloumtzis