

VIRCOQUA FOOD COOP

PEA SOUP

SUMMER 2016



Traditions of Conservation Continue

cover story page 4

SUMMER 2016

The Pea Soup is published quarterly and printed on recycled paper.

Viroqua Food Co-op

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Download the Pea Soup at:

viroquafood.coop

To receive an email reminder when each new download is available, sign up on our website. To be removed from the Pea Soup mailing list, email: marketing@viroquafood.coop

Owner Classifieds are FREE for VFC Owners!

To place a classified ad in the Autumn Pea Soup Newsletter, email:

marketing@viroquafood.coop

Information is due by **July 29**.

Please limit ad(s) to 30 words or less.

Advertisements:

Ad sizes and prices are as follows:

1/8 page: 3.5" w x 2" h - \$30

1/4 page: 3.5" w x 5" h - \$65

Email your Summer Pea Soup ad by **July 29** to:

marketing@viroquafood.coop

Pea Soup is intended as a vehicle for communication among Co-op owners and shoppers. Articles pertaining to health and nutrition are presented for informational purposes only. VFC recommends consulting a healthcare professional for medical problems and advice.

Ads printed in this publication are not necessarily endorsed by Viroqua Food Co-op.

BOARD'S EYE VIEW

Good Food Needs Good Leadership



Spring seemed slow to arrive this year, but the calendar marches on regardless of the weather. The Board has been busy finalizing the land purchase of the corner lot on Broadway and Center Avenue. This allows for expanded customer parking and facilitates plans for expanding the Viroqua Food Cooperative store. There is more on that topic elsewhere in this issue of the Pea Soup (see page 9). If you have questions concerning this process, check out the Expansion Blog and Expansion Q&A on the VFC website, viroquafood.coop/expansion-updates

Besides the fiscal and fiduciary oversight of the Co-op, another important duty the Board has is recruiting VFC Owners to run for the board and the training of new board members. There are three open board seats (3 year terms) for election this year. This year our incumbent Board Members, Leslie Kruempel, Luke Zigovits and Larry Homstad are ending their respective multiple board terms, and we are all very grateful for their service to the Co-op.

In keeping with the inevitable movement of the calendar, we are asking interested owners to consider running for and serving on the VFC Board of Directors. I'm happy to answer any questions you may

have about serving on the Board. Contact me via email at mlink922@yahoo.com.

If you are interested, download the **2016 Prospective Board Member Packet** at viroquafood.coop/run-for-vfc-board

There are three qualifications to become a board candidate:

- Ownership paid in full and in applicant's name.
- Attend a monthly board meeting by August 2016.
- Read the Prospective Board Member Packet and fill out the application.

Applications are due by Sunday, July 31.

Voting starts September 6 and ends at the Annual Owners Meeting on October 6. New Board Members are announced at the Annual Owners Meeting.

This is an exciting time at the Viroqua Food Co-op. It is important for all owners to be informed and engaged with the process of electing directors who are charged with listening to owners, providing goals to store management and deciding on the responsible direction for the future of the Co-op.

Yours in Cooperation,

Mike Link,

Vice President, Board of Directors

VFC BOARD OF DIRECTORS



VFC Board of Directors (L-to-R): Leslie Kruempel, Eric Newman, Michael Link (V.Pres.), Larry Homstad, Luke Zigovits (Treas.), Curt Brye (Pres.) & Peter Bergquist (Sec.)

The next Board meeting is on Wednesday, June 15 at 6:30pm in VFC offsite office #2 (513 N Center Ave). Board meetings are generally held the third Wednesday of each month at 6:30pm. Changes are posted in VFC Owner Services area. To make a presentation or ask questions at the meeting, please contact Board 10 days in advance. Email: vfcbod@viroquafood.coop



AUGUST IS NATIONAL P6 MONTH



We're hosting a

SUMMER P6 TAILGATE PARTY

Saturday, August 27, 11am-3pm, VFC Parking Lot

Principle Six (P6): Co-operative Trade Movement is a national movement of retail and wholesale cooperatives that promotes products sourced from local, cooperative and small producers.

In August, P6 member co-ops are celebrating P6 Month in style! Throughout the month, we are featuring only P6 items in VFC's Fresh and Owner Deals Flyer and on sampling days. **Each week we'll have a drawing for a P6 prize package.** Stop by the Co-op and visit our social media pages to enter to win!

In celebration of P6 Month, we're hosting a **Summer P6 Tailgate Party!** Join us on Saturday, August 27 from 11am - 3pm. We'll have samples of products from local P6 Producers and a grill-out on our patio. We hope you can join us to celebrate P6 Month!

P6 member cooperatives also celebrating P6 Month include:

- Eastside Food Co-op
Minneapolis, MN
- Farmer Direct Co-op
Saskatchewan, Canada
- Good Earth Food Co-op
St. Cloud, MN
- Menomonie Market Food Co-op
Menomonie, WI
- Moscow Food Co-op, Moscow, ID
- Maple Valley Co-op, Cashton, WI
- Organic Valley/Organic Prairie
La Farge, WI
- Ozark Natural Foods, Fayetteville, AR
- Roanoke Natural Foods, Roanoke, VA
- Seward Community Co-op
Minneapolis, MN
- Three Rivers Market, Knoxville, TN
- Viroqua Food Co-op



Summer Events

VFC Patio Grill Outs

Every 2nd Wednesday

Bike the Barns Driftless

Sunday, June 26

100 Mile Meal

Saturday, August 6

see page 11 for details!



August 27 is our first summertime version of the P6 Tailgate Party – sans-coats and snow!

CONTENTS

Board's Eye View	2
Store News & Events	3
Traditions of Conservation	4
P6 Producer: Deep Rooted	6
Owner Discount Days	7
Manager Musings	8
General Manager's Update	9
Living Our Mission	10
Store News & Events	11
Driftless Music Festival	12
Summer Skin Care	13
1% Wednesday	14
Co-op Cooks	14-15
The Big Book of Kombucha	16
P6 Things We Love	17
VFC Board Update	18
Community Ads.	19-20

Momentous Grant to Spur Driftless Area Conservation

by Tamara Dean



On a drizzly day this spring, Vernon County dairy farmer Tim Servais drove past one of his ridgetop fields. Rain had been falling for a week. The ground was saturated. “You shouldn’t have water standing on the ridge. That means it’s pretty doggone wet out there,” he said, pointing to a puddle in a field of alfalfa. On ridgetop land like his, the risk of soil or nutrients running off is high. But the alfalfa, a cover crop, helps keep the earth in place. Thanks to cover cropping and other conservation techniques—planting in contour strips, clearing old gullies of brush and trees, and reshaping ditches into gentle swales—water that runs off Servais’s fields will take little else with it.

For decades, Driftless area farmers have accomplished such erosion-control measures with help from the National Resource Conservation Service (NRCS). Through its Environmental Quality Incentives Program (EQIP), NRCS funds part or all of landowner projects aimed at improving soil, air, and water quality.

Because of its rolling topography, an emphasis on agriculture, and a long tradition of conservation, Vernon County uses more EQIP money than any other county in Wisconsin. Still, demand has exceeded funding levels.

So last fall **the NRCS, as part of its Mississippi River Basin Initiative (MRBI), issued a supplemental \$5.3 million for conservation practices over three years in selected Driftless area sub-watersheds:** West Fork Kickapoo, Tainter Creek, Trout Creek-Kickapoo River, Caswell Hollow-Kickapoo River, Halls Branch, Goose Creek-Kickapoo River, Otter Creek, Plum Run-Kickapoo River, Weister Creek, and Knapp Creek-West Fork Kickapoo River. “What’s unique about the MRBI grant,” said Sam Skemp, NRCS District Conservationist for Vernon County, is its direct focus on surface water quality.”

Everything we eat—fruit, vegetable, grain, meat, or dairy—includes the potential for erosion and runoff in its production. Cultivating row crops churns the soil. Cows trample frequently used paths. Here in the Driftless area, managing these risks is crucial. Steep hills increase the chances

that topsoil will wash away with the rain. Farming methods dating back to the late 1800s left many streambanks fragile and apt to collapse. An unstable streambank can release 300 tons, or about 30 dump trucks full, of soil per mile into the water every year. That soil carries nutrients such as nitrogen and phosphorus, plus any herbicides and pesticides that were applied to the field. It threatens aquatic life and human health throughout the Kickapoo, Wisconsin, and Mississippi River systems, all the way to the Gulf of Mexico. Erosion also robs farmers of their most precious resource.

“The topsoil is probably my biggest asset on the farm. I need to do everything I can to maintain it,” Travis Klinkner, a dairy farmer who lives west of Viroqua, said. Two days after purchasing his farm he visited the NRCS office. Specialists there helped him plan the framework for new pastures and establish rotational grazing for his cows. Next he wants to put in field roads and shore up waterways and ditches on his property. He wants to be an example to others, to show how easy it is. “I’ve been super pleased with the NRCS agents. Every farmer should talk to them.”

“Agriculture in the Driftless continues to evolve and change over time,” Skemp noted. “These changes bring about new challenges for maintaining sustainable land use. The many practices available in MRBI will allow producers to address some of these new and existing issues.”



The \$5.3 million allocation can fund dozens of types of projects, including not only cover crops, rotational grazing, and streambank restoration, but also grade stabilization structures (dams), pollinator habitat plantings, and manure storage systems. Danika Wehling, a dairy farmer in rural Westby, recently used EQIP money to transform her farm.

She hired engineers to assess the best placement of a new barn. She had a wastewater storage tank installed and a manure storage facility constructed. She put in a grooved walkway so her cows could walk from barn to milking parlor without degrading the slope.



Vegetable farmers benefit from EQIP programs, too. At Harmony Valley Farm in rural Viroqua, Richard DeWilde has planted cover crops and hedge-rows of highbush cranberry and pussy willow that attract pollinators early in the season. He also used

a grant to build gravel service roads. "Every time it rains, we love our roads," he said. "A lot are close to waterways, and [when they were dirt roads], mud would wash into the trout stream. The new roads stop water coming off the field."

But how effectively do EQIP practices protect waterways? According to the USDA, conservation work on cropland in the Mississippi River Basin has reduced the amount of nitrogen and phosphorus flowing to the Gulf of Mexico by 18 and 20 percent, respectively (compared to runoff amounts anticipated without such measures). Still, the agency admits that there's room for improvement. Nutrients and sediment could be further reduced if more landowners took advantage of EQIP programs.

As the new grant money is applied, Vernon and Crawford County streams will be monitored for changes. Historical water



sampling data collected by Valley Stewardship Network's citizen scientists will provide baselines for comparison. Yet as Jeff Hastings, Project Manager for Trout Unlimited's Driftless Area Restoration Effort, pointed out, a stream is often polluted during a single runoff event. And that event might not coincide with a scheduled water test. Instead, he said, "Trout are great indicators of water quality." In the 1950s, one of the worst eras for stream health, state wildlife officials thought the region's trout streams would never maintain healthy trout populations without restocking. But thanks to conservation efforts starting in the 1980s, streams that used to be considered degraded now support self-sustaining trout populations.

If you own land in one of the eligible sub-watersheds, consider taking advantage of MRBI funding to promote healthy streams in the Driftless area. The deadline for the next round of grants is September 2. To apply, contact the NRCS office in Vernon County (608) 637-2183, or Crawford County (608) 326-7179.

Tamara Dean is a writer and rural landowner in Viola. She's using an EQIP grant to convert an old hayfield into pollinator habitat. More of her work can be found online at: www.tamaradean.media



VFC's Garden Center

We help your garden grow!

The VFC Garden Center has locally and organically grown plants for your garden through the first week of July. We carry seeds, compost and soil amendments throughout the summer.

**Arwyn Wildingway,
Plants & Seeds Buyer**



Principle Six (P6) is a national labeling program that promotes local, cooperative and small farmers/producers. The P6 label shows you the products that embody our highest values.

Principle Six Criteria:

If a farmer/producer meets two of the three criteria, their products receive the P6 label:

- **LOCAL**
A product grown or produced within 100 miles of the VFC, or having value added within that radius.
- **CO-OP/NPO**
Cooperative ownership of the business, nonprofit status or the business sources the majority of their products' ingredients from cooperatives or nonprofits.
- **SMALL PRODUCER**
Independently owned and operated, and selling direct to VFC or through a regional distributor.

Look for P6 labels like this on the shelf

DEEP ROOTED

Jimmy Fackert
Westby, WI

This certified organic farm and greenhouse is owned and operated by Tiffany Cade and Jimmy Fackert. Deep Rooted is dedicated to maintaining productive agricultural systems that provide beautiful landscapes and nutritious food. They specialize in growing organic cherry and slicer tomatoes.

- ☒ Local
- ☐ Co-op
- ☒ Small Producer

Principle Six
co-operative trade movement

Deep Rooted is part of the P6 Program at the VFC because:

- **Local:** Deep Rooted is located just outside of Westby, WI, a little over 7 miles from VFC.
- **Small Producer:** Deep Rooted is owned by Tiffany Cade and Jimmy Fackert and they deliver their produce directly to VFC.

P6 PRODUCER PROFILE: DEEP ROOTED



Tiffany Cade & Jimmy Fackert

Many would argue that the first true taste of summer is that of a sun-ripened local tomato. Lucky for us, that first taste of summer comes sooner at the VFC thanks to **Deep Rooted**, our local supplier of certified organic tomatoes. Outside of Westby, Wisconsin, this is our main local tomato producer, which is why we want to share their story with you.

Deep Rooted is owned and run by Tiffany Cade and Jimmy Fackert. They met in 2011 when their families crossed paths while on vacation in the US Virgin Islands. Following meeting abroad, Tiffany and Jimmy kept in touch and started dating.

From the beginning, both Tiffany and Jimmy were interested in organic food production. Tiffany was working for a CSA farm in Chicago and Jimmy grew up in a family that valued gardening and growing food. Less than a year into their relationship, Tiffany's stepfather Brian passed away in the summer of 2012 leaving Ski Hill Greenhouses in Westby without a main operator. At that time, they were both looking to move somewhere together so Tiffany and Jimmy decided to take the leap. In January of 2013, they moved to Westby,

started growing their first tomato seeds, and Deep Rooted was born!

They founded Deep Rooted because they both saw a problem with the way the conventional produce and food is grown, processed and distributed. They thought that through experimentation and combining modern technologies with more traditional methods that they could create a better way of growing and providing food for the local community, efficiently and sustainably.

They followed in the footsteps of Ski Hill Greenhouses and continue to offer a wide variety of flowers. The biggest changes in the farm since they have taken over are the switch to pesticide-free and organic production and the addition of growing certified organic greenhouse tomatoes. Their tomatoes are the earliest and latest available local tomatoes around.

Viroqua Food Co-op has been a big supporter of Deep Rooted since their first season. In 2013, VFC was their first retail account for their tomatoes. In 2015, VFC awarded Deep Rooted a \$1,250 P6 Microloan to test two different growing mediums for organic tomato production in their greenhouses. This trial helped them identify which soil mix grows the healthiest organic plants and, as a result, the best tasting tomatoes.

The couple is, understandably, serious about tomatoes. While they love all the tomatoes they grow, they do have a number of favorites. Tiffany's favorites include Sun Gold Cherry, German Stripe and Abe Lincoln, while Jimmy loves Black Cherry, Cherokee Purple, and German Stripe. Each year they grow new varieties to see if they can find a new favorite for themselves and their customers.

The 2016 growing season marks their fourth year of operation with some exciting changes on the horizon. They are growing a new tomato this year called Sun Peach, a pink cherry tomato that is a sister variety to Sun Gold. This past April, they offered more spring planting classes than ever and



this summer they hope to host a number of events on their farm, including a tomato tasting. Keep your eyes on their website and Facebook page for more details if you are interested in attending one of their events.

When purchasing tomatoes, you are supporting Jimmy and Tiffany, a second generation family farm as well as their one seasonal full time employee, Hannah Eddy. In the future, they hope to keep growing so that Deep Rooted can support at least three families with meaningful employment, wages and benefits.

Tiffany and Jimmy sum it up best. "We love what we do. There is nothing quite as gratifying after a full day's work than knowing that you were a part of putting healthy, nutritious, delicious food on another family's table."

Have you had a Deep Rooted organic tomato? Stop by the VFC and pick up a pint or a pound, May through October. We have a variety of their slicer, heirloom and cherry tomatoes. VFC also carries their annual and perennial flowers and certified organic vegetable and herb seedlings each spring and early summer in the VFC Greenhouse.

Deep Rooted also sells their tomatoes and flowers at the Viroqua Farmers Market and Cameron Park Farmers Market (Downtown, La Crosse), to numerous area restaurants and a variety of other local retail outlets. Learn more at www.deeprootedorganics.com

OWNER DISCOUNT DAYS



Delicious Recipe & Sandwich Photo Credit:
www.wisconsincheesetalk.com/2012/04/05/entertaining-wisconsin-brie-grilled-cheese-with-strawberries-and-honey/

JUNE
21st-23rd

Tuesday thru Thursday

**15% OFF Local Strawberries,
Honey & Brie Cheeses**

see store tags for details

JULY 13th-15th

Tuesday thru Thursday

**15% OFF All
Twisted Oaks
Farms Meats**

*check meat department
for assorted varieties*



AUGUST
24th-26th

Wednesday thru Friday

\$1 OFF Craft Your Own 6 Pack

welcome NEW OWNERS

We welcome the following new owners who joined the Co-op January 24-April 30, 2016:

Don Smithey	Debra Behrens
Adam Ash	Ben Behrens
Lucy Bailey	Donald Pfau
Craig Brown	Christine Swanson
DJ Brown	Gwen Kato
Kim Sueppel	Alan Kato
James Sueppel	Alyssa Szepi
Jenny Mccoy	Matt Schoch
Scott Duncanson	Shannon Givler
Elizabeth Duncanson	Megan Baumgartner
Jean Bennett	Dianne Bone
Daniel Desotel	Sherrie Olson
Joan Sullivan	Robert Olson
Patricia Pettit	Julie Loos
Bob Pettit	Angie Dahl
John Fox	Susie Kinzie
Tamra Sherry	Huey Kinzie
Patrick Nicholson	Angela Visgar
Stephen Lambert	Hannah Campbell
Richard Bergum	Gustafson
Barbara Bergum	Craig Simenson
Vickie Evenson	Meghan Maxwell
Leslie Lind	Keren L. Orr
Gregory	Tom Swenson
Peterschmidt	Ethan Wickert
Pamela Radosen	Laurie Langley
Helen Ewing	Paul Langley
Dawn Jewell	Chris Hofer
Bill Fiorella	Dan Staples
Meg Fiorella	James Lunning
Geri Arnold	Diana Moran
Kirsten Harger	Thundercloud
Michael Harger	Mari Moore
Morgan Fenick	Monica Oettinger
Karl Solverson	Robert Oettinger
Natalie Solverson	Tracy Joholski
Melanie Stovall	Gerald Anderson III
Susan Mueller	Ann Kurth
Michael Mueller	James A Fortney
Ellen Forde	Steve Schulte
Anney Tripp	Linda Schulte

MOVED? recently married? divorced?

Notify a VFC cashier when you have an address change.

To separate a two adult household into two single adult household ownerships, ask for the Owner Separation Form, or download it at: viroquafood.coop/you-own-it/stay-in-touch

Jackie's Tips for Shopping your Co-op

With summer fast approaching, we here at the Co-op are gearing up for the busiest time of the year. This is the perfect opportunity to share a few of my tips for shopping the Co-op.

Save Time at the Deli

A simple way to ensure a short wait at the Deli is to call ahead and place your order. They can prepare both hot and cold sandwiches and have them ready to rock for you when you enter the store for your lunch break. As we all know, that is the busiest hour of our day!

Quiet Times to Shop

- Early mornings are a great time to do larger shops. Enjoy your favorite coffee drink as you shop – now that's a beautiful thing!
- During the school year, the after school rush is between 3:30-5:00pm. When school is out for the summer, those hours are a bit quieter and comfortable to make larger shopping trips.
- Another opportunity to catch the Co-op at a slower pace are the last few hours before closing at 9pm. But allow yourself enough time to complete your shopping so you aren't cut short when closing time comes around.

General Shopping Tips

- Do returns before you shop; credit will then be immediately available for your next purchase.
- When you bring in your own bags (which we love), keep them easily accessible when approaching the cashier stands. The bags can be handed off and bagging can start right away as we maneuver through the checkout process. This being said, we also ask for shoppers to avoid shopping into their bags. This makes it easier for staff to recognize potential threats of retail theft.
- Parking at the Co-op can be a challenge as well. Co-op staff are happy to hold your groceries in the store as you retrieve your vehicle when you are

parked in the East lot. We will watch for you and bring your groceries to your vehicle right in front of the store.

Upcoming Changes

I would like to share with you a few changes that are in the works here at VFC.

One really exciting thing is the arrival of the new Point of Sale System known as SMS. VFC Management, Buyers and Cashiers have been training vigorously to learn all of the cool nuances of this new cash register system. Touch screens will give a new look to the front line and will ensure speed and accuracy at the checkout. One of my personal favorites is the integrated Credit Card Terminals to the Point of Sale System. Be prepared to swipe your own gift, debit and/or credit cards – how cool is that! Finally!

Knowledgeable Staff

Cross training is the norm here at the Co-op. Cross training is the opportunity for staff to be well-versed in many areas in the store. In the event of illness or vacation, we feel confident in knowing there are many staff that can jump into another department to offer support at any given time. This also brings a greater understanding of each department and sometimes enables us to give employees full-time positions who wouldn't otherwise have the opportunity. Also, it increases our ability to give you top-notch customer service. Knowledge is power!

With that I would like to put a huge shout out to the incredible VFC Staff. They represent our mission with **Superior Customer Service** in its finest form. These folks really enjoy their work and it shows. Many a giggle can be heard throughout the course of any given day. I know it is my happy place, and we strive every day to make it one of yours. It is our great pleasure to serve this incredible community.

Go Viroqua Food Co-op!

Jackie Rebman
Customer Service Manager
11 years and running!

General Manager's Update

Send us your email to participate in expansion mini-surveys

Summertime is here! We are eagerly anticipating the beautiful locally grown foods that are so abundant in the Driftless Region. Already many local products are making their way to the Co-op.

DARK ACT

Congress was considering a voluntary-only GMO labeling bill, titled the Safe and Accurate Food Labeling Act (SAFLA) which would block mandatory GMO labeling at the state and national levels. Our partners refer to this bill as the DARK Act which stands for "Denying Americans the Right-to-Know." VFC opposed this bill.

Recently people across the nation raised their voices against the bill and with the help of food co-op members nation-wide, the DARK Act was defeated. Thank you for voicing your opposition and advocating for the right to know all of the ingredients in our food. VFC will continue to advocate for mandatory GMO labeling.

READY, SET, GROW!

A BIG shout-out and thank you to the Viroqua City Council for approving the closure of 132 feet of Center Avenue directly behind the Co-op to allow for expansion. It's no small thing to close a city street, and VFC is grateful for the time and thoughtful consideration that both the Planning Commission and City Council gave to this matter. Members of the Council expressed the desire to keep VFC as an anchor business in Viroqua's downtown Main Street and we are happy to oblige!

Besides the great support VFC gets from 3,300+ members shopping (a lot!) at their Co-op, we can also see the need grow to alleviate some significant issues. We move \$7 million in annual sales through three check-out stands! This is not only hard on our cashiers, but it makes it difficult for shoppers to navigate around those waiting in line. VFC's Deli, Bakery, Cheese and Meat Departments all work in a kitchen built for a \$1,000 of daily volume

and our current daily volume is averaging \$5,000! Our sweet, but cramped seating area is limiting our ability to serve owners and draw new customers.

That's why we began two years ago to test the feasibility of growth. The significant amount of study and learning we've done, both operationally and at the board level, will pay off when it's time to make good decisions for the future of VFC.

SURVEY RESULTS

The scope of the expansion is still in the works; first we need to check our assumptions against how the owners feel about it with survey data. This response rate is the highest we've had to date (surveys, voting, ballots, postcard requests) in VFC history. Full survey results are coming to us soon and will be available on our website by June 1.

It's important to wait for professional analysis of the survey data that will help us understand the needs and wants of our Owners. However, we did ask for the results on the question about expansion! We learned that **76% of our owners are in favor of expansion, 17% are neutral on the idea, and 7% oppose.** This is fantastic support for the expansion and we can proceed to the next level of planning. Thank you for participating!

The VFC Board of Directors will conduct a series of mini-surveys on expansion via email. These will be specific to the areas, services, and departments of the Co-op that will improve with expansion.

If you received an invitation and link in an email for the Owner Survey, you are automatically included on the mini-survey list. If you aren't sure and you definitely want to participate, send an email to owner.email@viroquafood.coop and put "mini-survey" in the request line. We'll make sure you are added to the list.

Jan Rasikas,
General Manager



It's official! VFC finalized the purchase of the corner lot on Broadway and Center Avenue.
Staff Pictured L to R: BoD Larry Homstad, Erin Murdock, GM Jan Rasikas,
Laura Poe, BoD Mike Link, BoD Peter Bergquist, Jackie Rebman

Living our MISSION

March 2, April 6, May 4: Outreach Coordinator Bjorn Bergman participated in National P6 (Principle Six) Board meetings.

March 3, Apr 7, May 5: Bjorn Bergman attended Viroqua Chamber Main Street Board meetings.

March 5: General Manager Jan Rasikas, Deli Manager Andrew Anderson, & Meat Buyer Melissa Stussey attended Cooperative Development Services (CDS) event *Embracing Change with Courageous Leadership* in Madison.

March 10: Bjorn Bergman attended a Vernon Co. Cooperative Asso. meeting.

March 24: VFC hosted public showing of *Living Downstream* to a group of 25 people at The Ark in Viroqua.

March 26: Over 800 shoppers attended VFC's **P6 Tailgate Party**.

March 29: GM Jan Rasikas made a presentation to the Viroqua City Council about VFC's request to close a portion of Center Ave. See article pg. 9

March 30: Bjorn Bergman was part of Vernon Co. Cooperative Association Scholarship Review Committee, awarding two \$500 scholarships to Vernon Co. college-bound high school seniors.

April 3-9: Jan Rasikas attended a National Cooperative Grocers (NCG) Board meeting and National Meeting.

April 26: Lisa Kivirist and John Ivanko presented on their new book *Homemade for Sale* at Rooted Spoon Kitchen Table. The event was organized and sponsored by VFC, Viroqua Library, Viroqua Farmers Market and Vernon Economic Development Association.

April 29: HR Mgr. Alycann Taylor offered training to Youth Initiative HS Students on "Successful Interviewing Skills."

May 12: VFC Staff and Board Members attended the Viroqua Chamber Main Street Bash.

May 17-19: Jan Rasikas attended NCG Central Corridor meeting in Minneapolis.

May 19-20: Jan Rasikas, Marketing Assistant Shana Meshbeshier and Bjorn Bergman attended the P6 Annual Meeting in Minneapolis, MN.

Co-op Principle Five: Education, Training & Information

Cooperatives provide education and training for their members, elected representatives, managers and employees

The Viroqua Food Cooperative has a reputation for excelling in customer service and product knowledge. Education and training are a key part of providing a work place as vibrant and brilliant as the people we employ.

Every department has weekly **Open Book Finance Meetings**, studying the pertinent financial numbers along with food-related "geek trainings." In addition to our regular educational routine, there were a number of offsite and online training opportunities that VFC staff attended from February through May.

Two produce staff members attended the national **MOSES Organic Farming Conference** (Midwest Organic & Sustainable Education Service) in La Crosse, the largest event of its kind in the U.S.

Six of our managers attended the National Cooperative Grocers (NCG) **Pricing Strategy Webinar**, a four-part

online series covering strategic pricing in the new era of organic and natural foods.

Customer Service Manager Jackie Rebman attended an 8-hour training in La Crosse on **Safety and Security**, covering situations such as retail theft, tornadoes and fires. She is sharing this information with the rest of the staff at department Open Book Meetings and at the All Staff Meeting in June.

Several staff members attended the **Spring Planting Workshop** at **Deep Rooted Greenhouse** in rural Westby. The workshop covered designing and planting hanging baskets, beneficial insect management, as well as a tour of the tomato greenhouses with a sneak peek of the growing & ripening tomatoes that they deliver to the VFC.

To read about VFC educational outreach in our community, check out the sidebar on this page.

Driftless Folk School

VFC Owners receive a \$10 discount on the upcoming DFS Classes:

Beyond Cabbage: Fermentation for the Season

Saturday, June 11

Instructors: Heidi Krattiger & Bjorn Bergman

Permaculture: Ethics, Principles and Techniques

Saturday, July 16

Instructor: Jarad Barkeim

Essential Oils

Saturday, July 23

Instructor: Carisa Buntin

Soap Making

Sunday, July 24

Instructor: Kristen Martinek

Beyond Cabbage: Fermentation for the Season

Saturday, July 30

Instructors: Heidi Krattiger & Bjorn Bergman

100 Mile Meal – Class

Saturday, August 6

Instructors: Dani Lind & Luke Zahm

Herbs for Health, Nourishment and Fun!

Saturday, August 6

Instructor: Linda Conroy

Herbal Medicine Making: Create a Family Herbal Kit

Sunday, August 7

Instructor: Linda Conroy

Chicken Butchering

Saturday, August 20

Instructor: Jacob Hundt

Beyond Cabbage: Fermentation for the Season

Saturday, August 27

Instructors: Heidi Krattiger & Bjorn Bergman

Go to driftlessfolkschool.org for full descriptions of classes and registration.

100 MILE MEAL

Come enjoy an excellent one-of-a-kind local food dinner in a “pop-up” restaurant led by local chefs Luke Zahm and Dani Lind, along with Driftless Folk School students. All featured ingredients are produced within 100 miles of Viroqua, WI. The dinner is a fundraiser for the Driftless Folk School.

This local and seasonal dinner is a



Local chefs Luke Zahm & Dani Lind

collaboration of the Driftless Folk School, Viroqua Food Co-op, Rooted Spoon Culinary, Driftless Café and local farmers.

In the words of Molly Reese, 100 Mile Meal photographer: *“The terroir of this region, you can taste it in this food. Our sunlight, our rain, the way the weather patterns trace across the land. It’s about connection: to the area in which we live, to the food we grow, and to those who grow it. The 100 Mile Meal uplifts and celebrates this food.”*

Only 65 guest capacity, so purchase your tickets today!

100 Mile Meal Dinner

Saturday, August 6

6:30pm: Appetizers & cash bar

7:30pm: Dinner

Dinner Cost: \$65

Register at www.driftlessfolkschool.org

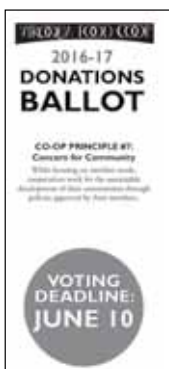


Bike the Barns DRIFTLESS

On Sunday, June 26, join FairShare CSA Coalition for a culinary and farm bicycle ride. Riders travel 52 miles starting and ending at Kickapoo Coffee in Viroqua. Along the route, participants stop and tour **Small Family CSA Farm**, **Knapp Creek Farm CSA** and **Nordic Creamery**. The ride is fueled with delicious local food by Rooted Spoon Culinary. Viroqua Food Co-op is a proud sponsor of the ride, which is a fundraiser for FairShare CSA Coalition.

For more information and to register, go to www.csacoalition.org/events/bike-the-barns-driftless

VOTE!



1% WEDNESDAY DONATIONS BALLOT

Be sure to turn in your donations ballot for VFC's 1% Wednesday donations program by **June 10**. Each adult owner has 50 points to distribute among the organizations listed. We recommend voting ten points for each of your top five organizations on the ballot. We realize it is hard as there are so many wonderful nonprofit groups here in the Driftless. Results available by June 15 on our website at viroquafood.coop/community-outreach



Celebrating **STAFF** **ANNIVERSARIES:**

NINETEEN YEARS

Sally Colacino: 8/27/97



SIXTEEN YEARS:

Alaric Anders: 7/20/00

ELEVEN YEARS:

Jackie Rebman: 6/7/05

Cole Meredith: 6/28/05

TEN YEARS:

Crystel Curley: 8/08/06

NINE YEARS:

Jonah Curley: 6/12/07

Deborah Ecklund: 8/14/07

FIVE YEARS:

Nancy Merten: 8/06/11

Donna Karasek: 8/24/11

FOUR YEARS:

Shana Meshbesh: 8/23/12

THREE YEARS:

Maggie Karasek: 8/16/13

ONE YEAR:

Samara Benson: 8/26/15

David Micklus: 8/19/15

Sarah Clemens: 8/18/15

Jannea Sandker: 8/15/15

Christie Knapp: 7/06/15

Dylan Pedersen: 6/22/15

Jaali Parrish: 6/08/15

Joseph Giacomazzo: 6/04/15

DRIFTLESS MUSIC FEST

Viroqua will again be alive with the sound of great music when the Driftless Music Festival celebrates its 5th anniversary on Saturday, July 9 from 1-10pm in Eckhart Park.

Dedicated to the proposition that great cities have great music festivals, the DMF features a diverse array of musical genres, all by some of the finest talent across the Midwest and beyond. And the Festival has FREE admission.

"Word has gotten around about the quality of the Festival and its family-friendly atmosphere, so we're expecting attendance to easily exceed the 2,000 mark this year," said Charlie Knowler, the Fest's founder. "And we've assembled an outstanding lineup of performers for this event."

Kicking off the festivities at 1pm is the smooth and gentle Caribbean sound of singer/songwriter **Todd Donnelly**, a master of the steel pans and percussion, who has explored their melodic and rhythmic possibilities for over 35 years.

The nationally-acclaimed local polka/variety band **Gary's Ridgeland Dutchmen** are next up around 2:45pm. Twice named Band of the Year by the Wisconsin Polka Hall of Fame, the Cashton-based Dutchmen have been delighting audiences for 25 years with every style of polka imaginable, as well as country, big band, swing and 50s and 60s music.

Stepping up to the stage at 4:30pm is the **Paul Cebal Tomorrow Sound**.



Synthesizing rhythms and music spanning the country and the world, Cebal's ensemble generates a broad range of eminently danceable music, including mixtures of R&B, Caribbean and New Orleans style.

And speaking of New Orleans style, the aptly-named **Revelers**, a Big Easy-based



band, will ramp up the rhythms and the tempo at 6:30pm with their roof-raising blend of Cajun, zydeco and 50s-style swamp rock. The six-member group, which has appeared on national television and has a Grammy nomination under its belt, is touring the U.S. this summer, and is making Viroqua one of its stops.

Closing out the Festival at 8:30pm is the Driftless area's own jazz Crooner **Christie Knapp with the Michael James Trio**.



Knapp's deliciously smooth vocals are reminiscent of the style of Rosemary Clooney, Peggy Lee and Anita O'Day, and will provide a mellow exclamation point to the end of a rich musical day.

Food vendors at this year's Fest will provide a delicious variety of options, including pizza, crepes, hot dogs, brats, hamburgers, tacos, as well as strawberry shortcake, smoothies, and other tasty desserts. All vendors utilize local and regional sources as much as possible for their offerings.

The Viroqua Food Co-op is one of 70 sponsors and donors from the region that underwrite the cost of the Driftless Music Festival. More information is available at: driftlessmusicfestival.com

DON'T FEEL THE BURN!

Erin Murdock, **Wellness Buyer**

This Spring has been full of warmth and sun. I appreciate those things very much, and they are a reminder of basics that help with a safe and healthy summer. Protecting our skin from too

much sun while keeping unwanted bug friends at bay can be easy and natural. VFC carries a variety of sunscreens and insect repellents, that are located in aisle 5.

Sun protection comes in lotions and aerosols ranging from 15 to 50 SPF's, for kids and adults (there is not much difference, if any, between kid and adult formulas other than kid-friendly smells).

Sunburnt lips are the worst, don't forget the lipbalm! **LüSa** makes a summer lime lipbalm with zinc oxide. We also carry a variety of topical aloe vera gels, calendula cream and a homeopathic burn recovery cooling spray, if too much sun is had. Remember a hat!



GETTING TICKED OFF?

Laura Poe, **Wellness Staff**

Bothersome insects can certainly place a damper on summer activities. But you're in luck. We have several insect repellents to choose from, depending on which bug you would like to repel.

If you are going to be outside, especially in the woods or tall grasses, using natural bug repellents can be a great line of defense. Blends with rose geranium, lemon eucalyptus, citronella, and cedar are all well known to help repel ticks and other pests. VFC carries essential oils that can be applied neat (without a carrier oil) or with a carrier oil of your choice. Veriditas makes a rose geranium essential oil that you can apply directly or use to make your own homemade bug spray.

Bite Blocker is made with safe, natural ingredients, including geranium oil and vanillin. It repels mosquitoes and black flies. Bite Blocker is sweat-proof and child-safe. Reapply every 2-3 hours to be as effective as DEET 7% (in field testing).

LüSa's **Hey You. Shoo.** bug spray is a locally made product that works on a number of annoying insects. Their secret



ingredient for mosquitoes is Lemon Eucalyptus essential oil - a natural oil that is as effective as DEET for discouraging insect bites (in preliminary research trials). Rose geranium essential oil is an effective tick repellent, and cedar essential oil works wonders at keeping black flies at bay. With a simple, safe ingredient list, you can be confident using this blend on the whole family (babies over six months of age). Reapply as needed.

Deer ticks and the risk for Lyme's Disease are real concerns in the Driftless region, so we want to empower you to protect

yourself and your family this tick season.

Boosting the immune system before you even get bit by a tick is the first step to take in protecting yourself from Lyme's. In Stephen Buehner's book, **Healing Lyme**, he discusses using the herb **astragalus** to support the immune system during tick season, which can help fight an infection if bitten. Astragalus is an immune tonic, which means it can be taken every day by most of the population, unlike other immune herbs. It can be taken in capsules, tincture or tea form.

Garlic may help keep ticks away from you! A study done by Swedish researchers on subjects taking 1200mg/day garlic capsules suggests that "garlic may be considered as a tick repellent for individuals and populations at high risk for tick bite, rather than other agents that might have more adverse effects."

Wearing long pants and sleeves, as well as hats and boots can help keep ticks at bay, as well as doing thorough tick checks after coming in from outside. Be safe, and above all, have fun!

VFC's 1% Wednesdays

On the 2nd Wednesday of every month, we donate 1% of the Co-op's gross sales to a local nonprofit organization selected by VFC Owners.

February 2016



Marketing Mgr. Charlene Elderkin presents a donation of \$299 to Robert Lambert of WDRT Community Radio.

March 2016



Outreach Coordinator Bjorn Bergman presents a donation of \$367 to Tom Lukens of Valley Stewardship Network.

May 2016



Marketing Mgr. Charlene Elderkin presents a donation of \$359 to Lisa Goff of Door of Hope.

CO-OP COOKS

Becoming a Kale Convert

Charlene Elderkin, Marketing Manager

I must confess, no matter how much I was told that kale is "good for you," the numerous prolific kale plants in my garden were eaten primarily by chickens. It was not a vegetable I grew up with nor did I find a way to prepare it that was satisfying enough to repeat.

That changed with my son's wedding. One of the dishes at the reception was this very **Tuscan Kale Salad**. I probably wouldn't have tried it if I hadn't donated a significant amount of kale from my garden to the cause. I could not believe how good it was.

I found the recipe on the website strongertogether.coop and started making a big batch once a week and eating it daily. I was incredulous at the difference between the taste of raw kale (blegh!) and this kale salad (yum!). Kale is perfect drizzled with this tangy-sweet dressing;



the bitterness magically vanishes. Accent with crunchy nuts and savory cheese. And unlike lettuce salads, this one makes a great left-over, as marinating the leaves tenderizes them. I think it's even better if you let it marinate overnight before eating, but you may not be able to resist. This year I can hardly wait to start harvesting kale from my garden.

TUSCAN KALE SALAD

strongertogether.coop/recipes/tuscan-kale-salad

Total Time: 15mins. * Servings: 4 * Keeps up to 6 days, refrigerated

INGREDIENTS

- 2 Tbsp balsamic vinegar
- 1 Tbsp honey
- 1 clove garlic, pressed
- 1/4 cup fresh basil, chopped (optional; I use only when in season)
- 2 Tbsp extra virgin olive oil
- 1/2 teaspoon coarse salt
- 1 bunch kale (~10oz), stems removed, torn or cut into bite-sized pieces
- 1/4 cup sliced almonds, toasted
- 1 ounce Parmesan cheese, shaved

TIPS

- This salad goes well with most Italian meals, from a pasta with tomato sauce to an herb-roasted chicken.

DIRECTIONS

- In large bowl, stir together balsamic vinegar, honey, garlic & basil. Whisk in olive oil & salt.
- Add chopped kale & toss to coat. Top with almonds & grate or shave Parmesan over the salad, then serve.

VARIATIONS:

- The VFC Deli makes a version of this salad with walnuts, dried cranberries and no garlic or cheese. It's equally yummy!

More Recipe Ideas & Fun Food Photos Here:

viroquafood.coop/good-food/recipes



Rub-a-dub Grub

Jonah Curley, Grocery Manager

Dry rubs are a great way to add flavor to meat or veggies, and are very simple to make. You can make this rub at any time and store it in an air tight container for up to six months. I always make a triple batch for those days when I am in a hurry and need a

simple meal idea.

This is a traditional Kansas City-style dry rub. It can be used on pork, chicken, or even veggies. For veggies simply add oil and dry rub, then toss to coat. Start with a small amount of rub – you can always add more.

KANSAS CITY-STYLE DRY RUB

Total Time: 15mins. * Servings: 4 * Keeps up to 6 months

INGREDIENTS TIPS

1/4 cup paprika
1 Tbsp black pepper
1 Tbsp salt
1 Tbsp chili powder
1 Tbsp garlic powder
1 Tbsp onion powder
1 tsp mustard powder
1 tsp cayenne
(optional)

*Brown sugar to taste

*Brown Sugar makes the rub sweet, however it's not necessary. I recommend adding 1 Tbsp per every 2 Tbsp of rub, just before each use.
-Cooking food low and slow is the best method to caramelize sugar and avoid burning.
-Brining meat always helps the rub work its flavor through the entire cut.

HOW TO UTILIZE RUB

-Lightly brush oil on meat (I prefer olive oil).
-Sprinkle on dry rub, covering meat's surface.
-Let sit for 10-15mins., then rub those spices into meat.
-Cook immediately or cover in plastic wrap or air tight container. Refrigerate for at least 30mins., up to 3days.

So now you're ready to cook! Follow the directions below to prove to your friends and neighbors that you don't serve hockey pucks for dinner:

CURLEY-Q GRILLED CHICKEN

DIRECTIONS

-To keep food from sticking to grill:
Take folded paper towel & apply a high-heat cooking oil onto towel. Then use towel to wipe oil onto grate of grill.
-Heat grill.

Gas grill: set to medium-low to medium heat.

Charcoal: once coals are hot, set vents to just-barely open.

-Put chicken on grill & cover. After 4mins., flip & cook additional 4mins.

-Using meat thermometer, check internal temperature of chicken. Remove from grill when it reaches 160°F but no

higher, as it cooks up to an additional 5° after removing from grill.

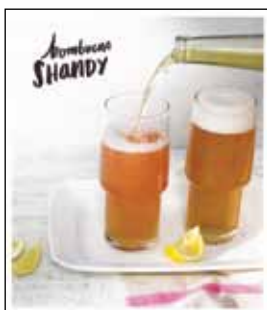
-Cover with aluminum foil & let sit for at least 5mins.

TIPS

-Every grill is different; using a meat thermometer assures perfectly cooked meat. Adjust cooking times accordingly!

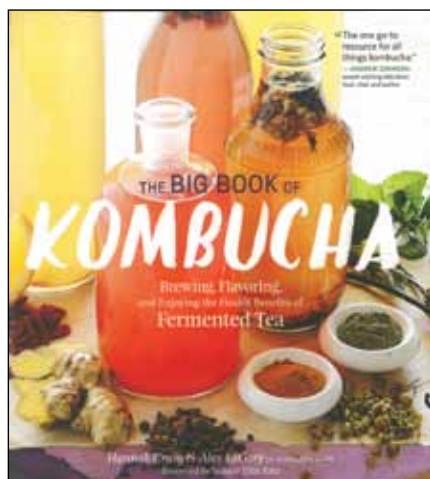
-Be sure to remove meat at proper temperature since meat starts to convert to hockey puck-dryness-status when 170°F is reached!

You're now ready to eat! Serve this as-is, with your favorite BBQ sauce, or with your new favorite **Tuscan Kale Salad**... OR, just have a second piece of chicken!



The BIG BOOK of KOMBUCHA

A Book Review



Do you remember the transition of being a kid who couldn't read to one who did? Now, think of how it felt when you picked up a Webster's Dictionary – it's like the whole world was contained in those pages. Sure, the sheer weight of it was enough to give any kid spelling bee anxieties.

Despite being a truly awesome amalgamating lexicon, it has always been the good ol' trusty book that one turns to for clarification, interpretation and black-and-white definition of illuminating clarity and knowledge. It may very well be my dorky, undying admiration for the dictionary, but I want to tell you The **BIG BOOK of KOMBUCHA** is the equivalent for kombucha brewers, and OH-So-Much More!

For those of you not

familiar, Kombucha is a drink that ferments sugar and tea water with the use of a SCOBY (Symbiotic Culture of Bacteria and Yeast), and is surprisingly easy to make. Not only is it a more affordable way to get your fix, it's also super-fun to "custom craft" your own health tonic. Sandor Katz's foreword concludes it best when he says "I hope that as this book is your gateway to kombucha; kombucha will be your gateway to fermentation." *And it's true!*

To start with what this book *doesn't* offer is easiest: nothing! This book offers EVERYTHING kombucha-related, including artistic and colorful illustrations, picture diagrams of healthy SCOBY's as well as a photo gallery of unhealthy molds, and recipes with easy-to-read charts with all the key steps and ingredients. This book has just about every food category covered in the recipe department.

Not only does it offer recipes for every season, but for every meal, including edible ideas (SCOBY Sashimi, fruit leathers, shrubs or viniagrettes, anyone?). The list goes on and on! You know, I think I'll take my dictionary comment back and call this my *Encyclopedia of Kombucha* instead.

Whether you are a "booch brewer" or find store bought kombucha is becoming too much of an expense, I highly recommend purchasing this book and getting started. Again, as a lover of lexicons and cookbooks, this one is my new favorite and has been gladly occupying kitchen-counter real estate ever since it was gifted to me. Not only is it visually insightful and thorough, it really covers all things kombucha. Cheers!

Shana Meshbesh,
Marketing Assistant



P6 THINGS WE LOVE



Twisted Oaks Farms German Style Landjagers

I love that when I bite into this landjager, I taste fresh ingredients. There haven't been any other meat sticks that I've had that are as delicious as these.

-Josh



LüSa Organics Gitchigumee Eucalyptus & Mint Soap Bar

In the continued spirit of spring cleaning, I'm a huge fan of this soap sold in our bulk soap section. The scent is so nice, a bit masculine – gitchya some Gitchigumee for assured freshness all summer long!

-Lucas



VFC Housemade Yogurt Parfait Cups

VFC Deli Yogurt Parfaits are a delight. Not only are they delicious in the summer with seasonal fruit, they're a healthy pick-me-up any time of day!

-Donna

CLOSING EARLY Wednesday, June 29

In honor of the great service the VFC Staff provides so diligently every day, we are throwing a Staff Appreciation Party. We apologize for the inconvenience!

**VFC will close at 5:30pm
Wednesday, June 29**

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owner classifieds

Owner Classifieds are FREE for VFC Owners!

To place a classified ad in the Summer Pea Soup, email: marketing@viroquafood.coop
Information is due by **July 30**.
Limit ad(s) to 30 words or less.

Lake Superior Getaway:

Rent a two bedroom house on Lake Superior near the Porcupine Mountains; sandy beach; April thru October; sleeps six max; sauna; Finnhouse-on-Superior; call (608) 624-5613 or e-mail byers@mwt.net

co-op q&a

Will food prices at the Co-op increase because of the expansion project?

No. The costs associated with expanding our store will not impact prices of products. Retail prices are driven by several factors, including: cost of goods from vendors, costs for product ingredients, packaging, and transportation. Weather events that impact product availability can also contribute to price increases.

The VFC is like other grocery stores in that the more food we sell, the lower our cost of goods. As our sales increase, we would expect to see cost savings that we then pass on to shoppers. It also can be expensive not to expand when your sales exceed a certain dollar value per square foot. Employees make due with less than ideal work spaces, it takes more labor hours to stock the shelves since all product delivered cannot be put out, creating inefficiencies.

More at: viroquafood.coop/expansion-updates

VFC BOARD UPDATE

Here's a highlighted summary of the February, March and April 2016 VFC Board meetings. Further details may be found within the regular Board meeting minutes located on the VFC website at: www.viroquafood.coop/board-of-directors/board-minutes
You may also contact the Board directly via the VFC website!

Curt Brye, VFC Board President

Board Meeting – February 17, 2016

- Reviewed and discussed Co-op videos about Capital Campaigns for expansion.
- Monitored L.4.9 FY15-16 Net Income Q2 and L.4.5 Financial Conditions and Activities; G.6 Committee Principles and M.2 Delegating to GM for compliance with Policy Governance.
- Discussed the January “Coffee with the Board” event, owner feedback, and commented on written responses to issues brought up by two VFC member-owners.
- Reviewed progress on 2016 self-improvement goals as determined by Board Self-Evaluation Survey done in August 2015.
- Approved Class C shares redemption request for an owner-member.
- Continued discussion of expansion-related topics plus GM’s monthly update of Co-op operations and summary of recent meetings with Viroqua City Council concerning closure of a portion of Center Avenue to allow for Co-op expansion.
- Discussed topics from February conference call with our CDS consultant.

Board Meeting – March 16, 2016

- Viewed a video summarizing the Wheatsfield Co-op, Ames, Iowa expansion.
- Board members who attended the Co-op Café event in Madison on March 12 provided a re-cap of the workshop.
- Discussed the February “Coffee with the Board” event and owner feedback.
- Reviewed and discussed FAQ’s on the VFC website’s new Expansion page.
- Discussed topics from the March teleconference with our CDS Consultant.
- Reviewed L.2 Staff Treatment; M.1 Speaking with One Voice; M.4

- Monitoring GM Performance; G.7 Cost of Governance and determined compliance with Policy Governance.
- GM provided monthly update of VFC operations with Board discussion.
- GM and Board assessed and fine-tuned presentation to Viroqua’s Planning Commission scheduled for March 29 regarding closure of a portion of Center Avenue.
- Planned for attendance at P6 event at VFC scheduled for March 26 with a Meet Your Board Members table for interaction with owners.
- Discussed *Call for Board Candidates* recruitment efforts and planned for postcard mailing in May.

Board Meeting – April 20, 2016

- Welcomed VFC owner-member Karen Mischel as a visitor to the meeting.
- Discussed topics from March teleconference with our CDS consultant.
- Reviewed updated FAQ’s on VFC website Expansion page.
- Reviewed L4.4 – L4.6 Financial Conditions and Activities; G.5 Agenda Planning and determined compliance with Policy Governance.
- Approved language for Class C stock dividend declaration for calendar year 2015.
- GM provided monthly update of VFC operations and a summary of the Viroqua City Council’s approval of the closure of a portion of Center Avenue in their March 29 meeting followed by Board discussion.
- Began review process for GM’s Compensation RFP (Request for Proposal) and any updates for next fiscal year.
- Closed session regarding real estate financing. Board approved financing proposal.

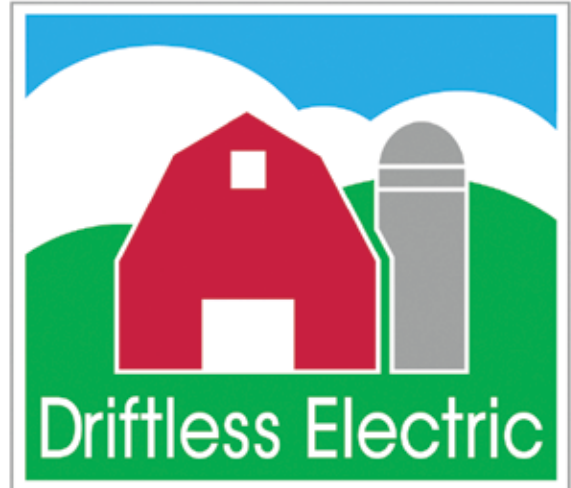


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