

Through our membership with National Cooperative Grocer we are able to offer outstanding pricing through these promotional programs:

Co+op Deals change twice monthly. See the sales flyer in the store, on the website, in the Mining Gazette, and look for signs in the aisles. Additional Co+op Deals coupons are available six times a year (coupon booklets available at the Co-op).

Co-op Basics offers everyday low prices on many popular grocery and household items.



New!

The Co-op offers Owners a discount on bulk or case quantities of pre-ordered product. This applies to any product available to the Co-op, whether we regularly stock it or not. Price is calculated at 20% over wholesale cost. Smaller quantities of product may be available for special order based on vendor offerings. This price is calculated at regular retail.

Special Orders

Once each quarter the Co-op celebrates its Owners with an **Owner Appreciation Day**. Owners in good standing receive a 10% discount on all regularly priced items. Save the dates:

Sun, November 15 & Sat, February 13

Just for Owners

Save the dates!

Weekend Specials are a way of saying thanks to our customers (Owners and non-owners). Look for rotating deals throughout the store marked with a red and white sign.



Weekend Specials

All **students** (including non-owners) who shop on Sundays receive a 5% discount on their purchase. Current student ID card required.

All **seniors** 60 and over (including non-owners) who shop on Wednesdays receive a 5% discount on their purchase.

Student & Senior Day



Looking to stretch your grocery budget? So are we! That's why we're pleased to introduce our new Fresh Deals & Co+op Basics programs.

Fresh Deals offers everyday and rotating low prices on popular fresh produce items. You may have noticed our Equal Exchange Fair Trade, Organic bananas now have a new everyday low price, as do our Michigan apples. We plan to use our Fresh Deals program to make buying Fair Trade, Organic, and local produce more affordable.

Please be patient with us as we adjust our buying volumes to meet the changing demand for these new value-priced items.



Co+op Basics offers everyday low prices on many popular grocery and household items. From milk to beef to cereal, you'll find both new value-priced brands as well as new low prices on some old favorites.

Don't worry, we aren't paying our farmers or employees any less. We're simply committed to improving our selection so that everyone can find more value when shopping the Co-op. Just look for the purple signs.

CELEBRATE OCTOBER

Co-op Month • Fair Trade Month • Non-GMO Month

This annual awareness month provides a key opportunity to reflect on the legacy of cooperative impact and celebrate the many ways co-ops are building a better world—through equality, through ownership and by investing in people and their communities.

To celebrate we're featuring a special **Equal Exchange** end-cap for the whole month of October with specials on bagged coffee, tea, chocolate, Palestinian olive oil, and fruit/nut bars.





From the GM

Embracing a Season of Change

by Curt Webb—General Manager

Change is the only constant—isn't that what they say? So too, the various influences on our cooperative are ever in flux: the market, economy, workforce, supply chains, consumer demand and the needs of our Owners.

If you look at the Keweenaw Co-op's 42-year history, you might scratch your head and wonder, what has changed? Fortunately, we haven't experienced the same degree of external pressure that our counterparts in more populated areas have responded to for some time. Often their situations require an urgent response.

From my perch, a curiosity is: What response to change is appropriate for our co-op? Or, rather, how do we proactively act as change-maker?

Over time our guiding documents have changed in response to community perceptions and needs as well as an evolving governance system. These Ends policies serve as our current mission: "The Keweenaw Co-op exists to sustain the physical and social health of our Owners, customers and community with a resilient and ethical food infrastructure; education, activism and communication; and the advantages of a cooperative business model."

Our strategic direction guides us toward these Ends: "We are good operators, cooperators and stewards. We fulfill the community's demands for health and nutrition, ethical and sustainable goods, and great food. We build honest relationships to be a positive influence in our community. We educate and engage our Owners, staff, vendors and the public."

So here are some of the resulting changes that are currently underway.

We understand that service to our community starts with a great customer experience in every department, every day. So, we are finding more ways to say "Yes!" with customer service that goes the extra mile to make things right. With that we now document mistakes to

better avoid them in the future. And we are simplifying returns and other point of sale processes for an easier and more pleasant experience.

We are responding to your ever-changing customer preferences. Thankfully, we are now better equipped to track and respond to these needs and trends. As we work through our merchandizing reset we are letting go of products that don't sell at a rate that justifies the investment in inventory and retail space, creating space for more of what you want. We aim to have fewer out-of-stocks and a more robust, complete, and well-rounded offering.

We are taking a "Good, Better, Best" approach. This strategy allows us to curate quality products with high value attributes (local, Organic, Fair Trade, etc.), while

also offering selections that appeal beyond our core shoppers and provide all shoppers the opportunity to choose when to trade up or trade down based on their own needs and circumstances. We see this approach as an opportunity to reach out to the broader community.

At the same time we are retooling our pricing strategy to

make the Co-op a more affordable place to shop. Our intention is that these strategies, filtered through our Ends, will net the right product mix for the right reasons.

One thing that hasn't changed is that we are at the end of the road when it comes to the supply chain. Yet we continue to seek out new options. For example we just negotiated a regular shipment of Michigan products from Cherry Capital Foods. Traverse City based Cherry Capital is committed to building a resilient and socially just food system in Michigan. Thanks to Co-op Partners Warehouse for providing the missing link in that supply chain.

Cooperation among Co-ops!

We face a changing set of financial pressures. Wages and benefits are squeezing a margin that was already slim. At the same time pricing pressures drive our overall margin down. In the midst of that we recognize that

"If you look at the Keweenaw Co-op's 42-year history, you might scratch your head and wonder, what has changed?"

not only is our staff great, but they are a valuable asset. In response we are committed to working toward providing a Livable Wage and more full time positions in order to retain staff and make working at the Co-op a viable career choice.

How can we better tell the story of the Keweenaw Co-op? This newsletter is one channel the Co-op uses to reach out to you and the broader community. But are we engaging all of our stakeholders in meaningful ways? Are we inspiring active participation in the Co-op? Are we open and transparent enough? These are questions I ponder as our team considers a system for regular communication with staff, Owners and our community.

The bottom line: Change is. We have the luxury of choosing our course, however. We can embrace the change that fits our vision in a meaningful, honorable, and sustainable way. Change that allows us to become better cooperators, a better business, and an awesome grocer with a positive impact.

This is your Co-op. Together we can effect change for good. As we move into the coming season, I commit to engage, listen, advocate and adjust as I guide us through this change. As Owners, I ask you to engage with us on how we are doing along the way. ::

From the Board

Changes to the Board Nominations Policy

Greetings Co-op Owners! As we move into fall, the Board is busying itself with its upcoming day-long retreat at the Marsin Center—and if you can believe it—preparing for new board member elections this Spring.

If you follow the board meeting minutes, you may have noticed we made some changes to the Board Nominations Policy. In previous years, we allowed people to nominate candidates directly from the floor at the Annual Meeting. In order to build a stronger board with dedicated owners, the Board decided it would be best to end this practice. We believe it is within the best interest of the Co-op for all prospective board members to be well acquainted with the time commitment and responsibilities of board leadership prior to being elected. At the very least, prospective board members are now expected to attend at least one board meeting and to complete the required paperwork before being accepted as a candidate.

We invite and encourage all Owners to get involved with the Board, especially if you are interested in becoming a board member and want to learn more. Attend a board meeting or send us feedback to our email: board@keweenaw.coop. Board meetings are held the second Wednesday of every month in the Community Room upstairs at the Co-op, beginning promptly at 6 pm. Bring your questions and we will have answers! ::

board of directors

Carl Blair
cblair@mtu.edu
President
Term ending 2018

Heather Dunne
heather.dunne@finlandia.edu
Vice President
Term ending 2017

Samantha Gonzalez-Flora
samantha.lynn.flora@gmail.com
Secretary
Term ending 2017

Mike LaBeau
malabeau@mtu.edu
Director
Term ending 2016

Mike Mallow
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Director
Term ending 2018

Sergei Casper
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Susan Serafini
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Term ending 2018

John Slivon
john@jrsdesign.net
Director
Term ending 2016

Patrick Walls
patrick.walls1980@gmail.com
Director
Term ending 2016

What Angels Eat

by Micah Stipech — CrossFit Hakkapeliita

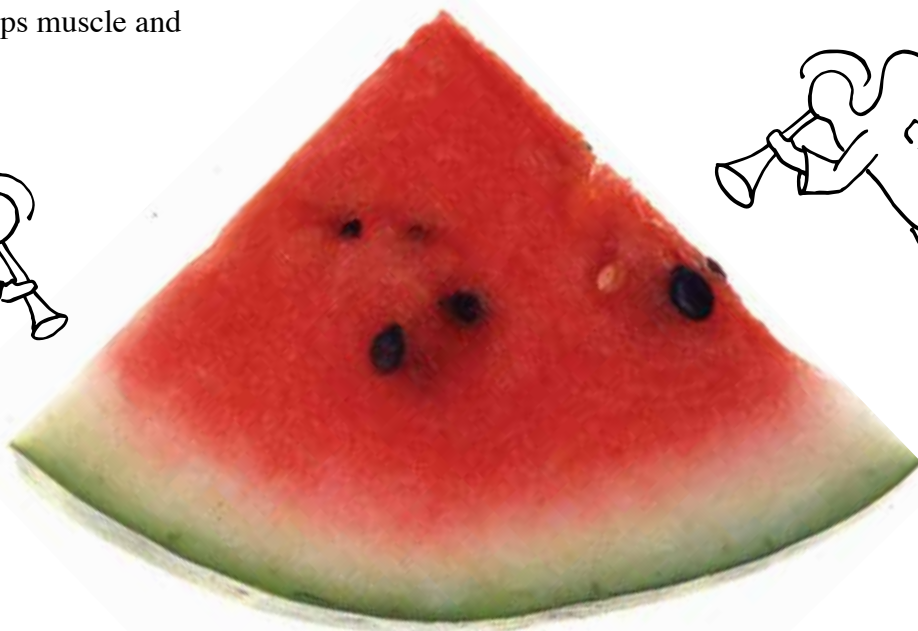
When you think of Italian food what comes to mind? Likely it is some sort of pasta or items we might typically find in an Italian American restaurant. While visiting Italy myself a few years back I was struck by how much Italians love the watermelon. I was there in July, and watermelons were everywhere. It is a part of their daily life, as common as lets say pop and french fries are here in America.

Watermelons originated in tropical Africa and are in the same family as cantaloupe, cucumber, squash and zucchini. They were first cultivated by the Egyptians thousands of years ago and arrived in Europe in the 1200's with the returning Crusaders. Farmers began cultivating the fruit and the region has been in love ever since.

Watermelons are really incredible. They do everything that Gatorade wishes it could do and more. They are 93% water and high in electrolytes like potassium. I once heard someone comment that they were high in calories. They probably assumed that because they taste so wonderful. The truth is that they are low in calories and a virtual warehouse of essential nutrients.

Watermelon benefits us by providing*:

- vitamin B6 which helps brain function;
- amino acids arginine and citrulline which help maintain your arteries, blood flow, and cardiovascular function;
- potassium which helps muscle and nerve function;



*“It is chief of this world’s luxuries...
When one has tasted it,
he knows what Angels eat.”*

-Mark Twain on the watermelon

- combined B6, B1, magnesium, and potassium to boost your energy;
- the highest concentration of lycopene (a powerful antioxidant) of any fresh fruit or vegetable;
- anti-inflammatory properties;
- enhanced immunity;
- hydration;
- regulation of brain chemicals;
- normalized sleep patterns;
- alleviation of stress and depression;
- increased ‘feel good factor’;
- healthy skin;
- a filling, low calorie treat;
- an American Heart Association certified heart healthy food.

Make watermelon part of your daily life. Don't save it for picnics and then only give it to the kids. Enjoy the benefits of one of nature's most remarkable gifts. ::

* *List of watermelon benefits from Terry Small*



(*Turkey graphic on cover designed for Ferndale Market by J.C. Lovely. Source: ferndalemarketonline.com/home/poster)

FRESH TURKEYS

\$2.69/lb

Available to pre-order today!

Raised on a family farm in MN
Free-range • No Antibiotics
Sizes vary from 10–24 pounds
\$10 deposit per turkey

Some sizes sell out fast so reserve early!
Available to pickup November 20th after 6pm

FROZEN TURKEYS

**Limited supply in stock
(no pre-order)**

\$4.89/lb

Raised on family farms in New York
Organic • No Antibiotics • Vegetarian Diet
Sizes vary from 10–16 pounds



FRESH HALF SPIRAL SLICED SEMI BONELESS HAMS

**Available one week
before Christmas**

\$7.39/lb

From Garret Valley in NJ • Fully Cooked
No Added Nitrates or Nitrites • No Antibiotics
No Hormones • No Preservatives
All Natural Ingredients • Minimally Processed





HOUGHTON ENERGY EFFICIENCY TEAM (HEET)

Pursuing affordable, sustainable, and community-driven energy solutions for Houghton County

The Houghton Energy Efficiency Team (HEET) is a community-led effort to find affordable energy solutions for the Copper Country. The Houghton Country Energy Plan developed by HEET in 2014 outlines efforts to reduce energy use, improve energy efficiency, catalyze the use of renewables, and provide solutions for all members of the community, including low income residents, renters, and seniors.

HEET also coordinates Houghton County's efforts to compete for the Georgetown University Energy Prize, a national competition among 50 communities to implement energy solutions that lead to real and

lasting results. Competing communities are judged on factors including performance, innovation, the ability to replicate techniques in other communities, and community engagement over the 2-year period of 2015-2016.

The best part? The top community will win \$5 million!

9-POINT HOMEOWNER ENERGY EFFICIENCY PROTOCOL: THERMAL TRANSFER AND HOW TO STOP IT

- Rim Joist Seal**
The rim joist, or band joist, is the second highest place that a building will lose heat, after the attic.
- Install Door Sweeps & Weather Stripping**
Doors can be the most problematic for drafts. These products really help keep the heat in and the cold out!
- Caulk Windows, Doors & Floor Trim**
Clear caulk in these places will go miles and miles towards increased indoor comfort and reduced heat bills.
- Insulate Outer Wall Outlets & Light Switches**
Simple, inexpensive gaskets on outside walls can bring a 10° difference to each outlet.
- Insulate Water Heater**
If the water heater is older than 10 years, then a fiberglass water jacket wrap will pay for itself within two months. If the water heater has been bought more recently, then the jacket will hinder its functionality.
- Caulk/Foam Wire Inlets & Basement Leaks**
Oftentimes these holes go without being noticed. It is good to stop them right up with spray foam or caulk.
- Insulate Hot Water Pipes**
Pipe wrap also pays for itself very soon by keeping the heat in the water longer.
- Indoor Storms**
One of our volunteer leaders figured out how to build these for \$5-\$8/window! In the correct locations, these indoor storms can keep the cold from blowing right in, and can be removed and replaced seasonally.
- Shop-Vac Dryer Vent Hose**
A dryer with a blocked vent can cost upwards of \$3 per load compared to \$0.75.

WINTERIZATION CAMPAIGN

Let's face it: Houghton is cold, snowy and remote. Our electricity rates are some of the highest in the country, but one-quarter of Houghton County residents live below the poverty level. Three-quarters of the houses are more than 35 years old—and many are much older than that. This makes winterization—that is, improvements that tighten up buildings and reduce heat loss—an absolutely essential part of the equation.

HEET is partnering with local nonprofit New Power Tour and local businesses to help winterize homes and buildings throughout the area. Using teams of volunteers and donated materials, HEET will coordinate winterizations of local homes for residents in need. Additional “do it yourself” training will teach community members how to improve their own homes and buildings, taking advantage of Copper Country sisu.

OPPORTUNITIES FOR BUSINESSES:

Sponsor a home winterization (approx. \$200), give donations for materials, volunteer employee time toward projects, provide technical expertise and training, or help get the word out!

WARM UP FOR WINTER EXTRAVAGANZA

Mark your calendars: HEET is planning a Warm Up for Winter Extravaganza to help the community prepare for the coming winter. The month-long Warm Up will begin October 17 with several educational events and presentations. The Carnegie Museum will feature New Power Tour's Generations of Energy Efficiency Exhibit for the entire month and provide the venue for many hands-on winterization trainings. Additional presentations and events will be scheduled throughout the month to help people prepare for winter. Following the extravaganza, a presentation series and other activities will continue to energize the community.

OPPORTUNITIES FOR BUSINESSES:

We're just beginning to plan, so tell us what you're interested in. Ideas include: exhibits and presentations at events, sponsorships, provide prizes or month-long discounts on purchases.

For more information contact:
Melissa Davis, HEET Energy Manager
melissa@newpowertour.com

Warm Up For Winter Events

<p>Warm Up Your Home! Presentation</p> <p>Thursday, October 15 7:00pm MTU Forestry Building, G002</p> <p>Yvonne Lewis of Efficiency United will discuss home energy solutions as part of the Green Lecture Series.</p>	<p>Energy Show</p> <p>Saturday, October 17 11:00am–4:00pm at the Dee Stadium</p> <ul style="list-style-type: none"> • Energy solutions for homes and businesses • Solar installers • Appliance recycling sign up • Local success stories • 2016 refrigerator and LED replacement sign up • Pedal-A-Watt Bike • Solar oven s'mores and more! 	<p>Winterization Exhibit & Workshops</p> <p>October 17–November 20 at the Carnegie Museum</p> <ul style="list-style-type: none"> • Workshops scheduled for Tuesdays, Thursdays and Saturdays • Two workshop sessions a day: 1:00-2:30pm or 3:00-4:30pm • 12 people per workshop • Community members learn how to make buildings more energy efficient using a life-size demonstration house.
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From the Keweenaw Green Burial Association...

Co-op's Bring-a-Bag Recipient from March 2015–October 2015

The Keweenaw Green Burial Association (KGBA) continues to appreciate your support via the Bring-a-Bag Campaign. Our June Green Burial event, made possible with the funds we anticipate receiving, has resulted in a burst of interest and some tangible progress for green/natural burial options on the Keweenaw that we thought you'd like to know about.

Portage Township decides to create new green burial section

On August 10, the Portage Township Board approved a new cemetery ordinance that establishes a new green-only section in their Forest Hill cemetery (located next to the MTU Student Development Complex) and permits green burial throughout the entire cemetery in accordance with seasonal operations. Planning and preparation of the new section can now commence, and soon we will have our first modern green burial site available on the Keweenaw.

Interest in green burial grows among local cemetery operators

The KGBA has also been contacted by two other local cemetery operators seeking information about green burial. KGBA members met with representatives of

both cemeteries and the conversations were positive and productive. We will update the community as actual decisions are made, but for now at least one of the cemeteries appears to be very serious about creating a new green section and is working through the details.

Let your interest be known—take our Green Burial Survey

One of the most frequent questions the Keweenaw Green Burial Association receives from local cemetery and funeral professionals is “how much local demand and commitment is there for green burial?” As we continue our efforts to advocate for green burial options within existing cemeteries and seek a sponsor for a new conservation cemetery (dedicated to both green burial and land preservation), it would help tremendously if we could provide some solid community data. If you haven't already, please take a few minutes to take our Green Burial Survey. We also encourage you to forward it to any local, interested persons you know. We would like to get as many responses as we can to be sure to capture as much of our community as possible.

Finally, if you have expressed interest in becoming involved with the KGBA, we will be in touch to welcome you to join us as we prepare to resume regular meetings in the fall. Together we will continue making progress toward establishing green burial options on the Keweenaw and educating our greater community about ecological and earth-friendly natural burial practices. ::

Let your interest be known:
take the Green Burial Survey

(See the KGBA Facebook page for survey link)
www.facebook.com/KeweenawGreenBurial

(From left) Co-op General Manager, Curt Webb, presenting a Bring-a-Bag donation check to KGBA members Todd Van Valkenburg and Stephen Jukuri.



The Bring-a-Bag Campaign is one of the ways the Co-op gives back to the community. Every bag the Co-op saves because shoppers bring in their own reusable bag earns money for the community. A different recipient is awarded every 6 months.

Marsin Nature Retreat Improvement Project

Current Recipient (until March 2016)

Marsin Nature Retreat is a special project of the Keweenaw Land Trust intended to provide facilities and a natural setting to build community and raise awareness about environmental conservation and stewardship. Funds received will be used to make facility and site improvements, specifically focusing on energy efficiency and reducing their environmental footprint as a step towards sustainability. By making these improvements and attracting a greater community of users, they hope to increase support of the project.

www.keweenawlandtrust.org



Sustainable Keweenaw Resource Center (SKRC)

Recipient: October 2014 – March 2015

The SKRC exists to inspire and connect individuals, groups, organizations, businesses, institutions, and governing agencies with regionally appropriate solutions and resources for creating sustainable communities in the Keweenaw Peninsula.

Their resource center, located in the Jutila Center in Hancock, is free and open to the community. The SKRC operates primarily on volunteer labor and community donations. Funds received go towards expanding their resource collection and outreach services.

www.SKRCOnline.net



New! A Business Directory for Owners of the Keweenaw Co-op

The Co-op is always looking for ways to connect our Owners and support local businesses. That's why we've decided to create a directory of businesses operated by owners of the Keweenaw Co-op. If you would like your information to appear in this directory please fill out and submit this form. If you have any questions or problems contact Faye Carr at the Co-op (faye@keweenaw.coop). **Please remember this is a benefit of ownership for Keweenaw Co-op Owners only.**



A fabulous feast at this year's Co-op Owner Appreciation Event

Welcome New Owners

Joined since June 1, 2015

- | | |
|-------------------|-------------------|
| Peggy Anderson | Honora Mason |
| Ramona Backman | Deborah Matthews |
| Sarah Baughman | Gracey McMMain |
| Carla Beaudoin | Taj Mihelich |
| Jessica Bos | Suzanne Miron |
| Teri Braun | Margaret Nelson |
| Heather Clements | Ulrike Nolla |
| Andrea Corpolongo | Christina Norland |
| Nancy Crowell | Patrick O'Donnell |
| Jean DeClerck | Eric Parsell |
| Mary Jane Hatton | Brooke Pennala |
| Martha Herbert | Smitha Pao |
| Dan Hirvi | Shaun Ratbun |
| Brett Howland | Ben Reilly |
| Eric Isaacs | Miriam Ruonavaara |
| Sigurds Janners | Alicia Steele |
| Stephen Jukuri | Micha Stipech |
| Val Kohlman | Elsa Strayer |
| Jennifer Koski | Ken Summers |
| Steven Langley | Nicole Tschika |
| Robin Lieburn | Elliot Vickers |
| Bonnie Lym | Jennifer Vogt |
| Abigail Manson | William Walker |
| Corey Markham | Pat Westman |
| Daniel Martell | LouAnn Wurst |
| Debra Marth | Sherry Zoars |

Co-op Owners' Business Directory Listing Application

(This form is also available to fill out online at keweenaw.coop)



*=Required

What type of business do you own?*

- | | |
|---|--|
| <input type="checkbox"/> Arts & Entertainment | <input type="checkbox"/> Health & Body Care |
| <input type="checkbox"/> Building & Landscape | <input type="checkbox"/> Non-Profit |
| <input type="checkbox"/> Counseling & Education | <input type="checkbox"/> Other Professional Services |
| <input type="checkbox"/> Farm, Forest & Food | |

What is the name of your business?*

What is your name(s)?*

Enter your business street address if you would like it listed:

Enter your business phone number if you would like it listed:

Enter you business website address if you would like it listed:

Enter you business E-mail address if you would like it listed:

What service/product does your business offer? (In 20 words or less)

Cut this page out and mail or drop off at the Co-op





Expansion & Relocation Ahead?

We are currently working with a two-year timeline for expansion and relocation.

The financial pro forma paints a sobering picture: Our current financial performance coupled with the expense of a relocation project are not a viable combination today. Remember that the pro forma is only a model that projects future performance based what we know right now. Currently, much of this data is based on our “best guess”. Forthcoming work, like the Market Study, will provide more informed data and the model will be updated. The pro forma also shows the impact that key indicator improvements can (and will) make. How we will finance a project is another variable. There are many moving parts to work with.

Site search work will begin in earnest after the results of the Market Study arrive in late October. The report will provide us with a list of requirements that inform our site search: There are physical needs like the square footage required for projected sales and the accompanying parking requirements for that size of store. And there are

geographic considerations based on our current customer draw and untapped market potential.

We next begin discussions with local officials and planners to see how our needs and vision can be met. They will play a vital role in making a project feasible.

What we do know is what our current site lacks: Visibility, space (sales floor and parking) and retail synergy (other businesses nearby attracting similar customers). While looking to correct these deficiencies we want to make sure that our site remains accessible to pedestrians and bicycles. Of course there are other considerations: zoning, access for large trucks and the traffic impact on the neighborhood where we plant a new, larger co-op.

The challenge will be to balance these needs. If we don't find a site that meets all our needs is there anything we're willing to give up, or do we wait until the perfect site comes along? These will be questions posed and solutions tested with our Owners, staff and community. We'd love for you to engage in the process. ::



As work continues on our current store, we are excited about improving the shopping experience, services and selection that we will be able to offer you in a more welcoming, less cluttered, brighter, shinier and more efficient store. Here's a quick update of what's yet to come.

New doors are the linchpin of the remainder of the 1035 Ethel reset project. It will be clear to you when we are ready for the next big things because you walk through them every day. According to the schedule the doors should be installed the third week in October.

A new entrance will allow for larger coolers to enter (and exit) the building. First will be a bank of freezers. That will be followed by produce coolers. The finishing touches will be in the Deli department, including an upgraded cheese case. The center of the Co-op will see one last major shift as bulk coffee and flour move into the

existing bulk department.

Grocery shelving will fill the spots left behind.

As this is happening, painting will continue and floor repairs will follow closely behind working our way around the store section-by-section.

We're scheduling as much of the work as possible after hours, but there will unfortunately be some disruptions to your shopping experience. For instance coolers need a few days to ensure optimal performance before loading. Expect a few days in each of these departments where selections will be limited to available temporary displays: frozen, produce and cheese.

In advance, please accept our apologies for any inconvenience. ::



What's all this about Chip Cards?

Credit cards, EMV (Europay, Mastercard and Visa) standards and chip cards are in the news. What does that mean for the Co-op?

The credit card industry is rolling out new cards that include a microchip to add an extra layer of security. Reading the chip requires new card

readers and card processor support. The Co-op is complying with these changes as technology becomes available.

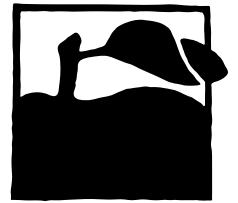
In the meantime, whether you have a standard magnetic strip card or an new chip-enhanced card, it's still business as usual when making purchases at the Co-op. ::

Still looking for the perfect gift?



Our gift cards let your loved ones decide!

Co-op Gift Cards
Always great taste!



Circumspice

1035 Ethel Avenue
Hancock, MI • 49930
(906) 482-2030
www.keweenaw.coop

STORE HOURS
Open daily 8am-8pm

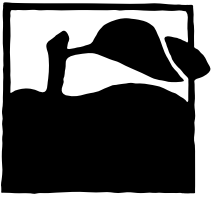
The Circumspice newsletter is published three times a year for the Owners and customers of Keweenaw Co-op. The newsletter provides information about the Keweenaw Co-op, the cooperative movement, food, nutrition, and community issues. Views and opinions expressed in this newsletter do not necessarily reflect those of the Co-op Management, Staff, Board, or Owners.

The next deadline for submissions is January 15th. Refer submissions and questions to faye@keweenaw.coop.

Editor: Faye Carr
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The Circumspice newsletter is printed on post consumer recycled paper.

Available on the web at:
www.keweenaw.coop



Keweenaw Co-op
1035 Ethel Avenue
Hancock, MI 49930
www.keweenaw.coop
Open daily 8am-8pm

PRESORTED STD
U.S. Postage
PAID
Houghton, MI
Permit No. 9



The Co-op is a proud sponsor of:

2015 Kraut Fest in Greenland

Hosted by Algomah Acres
Honey House & Meadery

**Saturday, October 24th
Noon – 5pm**

Demonstrations & Talks (Noon–2:00)

Live Music (2–5:00)

Vendors and food all day!

...

Free and open to the public

Call or email for details

krautfestntonagoncounty.blogspot.com | 906.483.3894 | 611 Plank Road, Greenland

Holiday Turkeys & Hams Page 7