



DECEMBER 2021

Good Thymes

DNF CO-OP'S MONTHLY NEWSLETTER

**THE DELI'S
NEW WINTER
SALAD IS
HERE!**



15% OFF M.A.D. DECEMBER | SEASONAL GIFTS | GM & BOARD MESSAGES



O' JOE



Well, I'm excited!

What. A. Year. Wow. What did you think of this last year? For us at the Co-op, it's been rough but also quite rewarding in very many ways.

First – of course – is the Covid plague. From where we were in January to now has seen a world of change and yet it still has its foot on our collective throats. After dealing with it for nearly two years, most of our Staff are exhausted by it.

There are so many trains of thought about all this and I listen to all of them and our Management Team discusses the current situation weekly to see if we need to change anything that we are currently doing. We all know this can change tomorrow.

Yet through the year, our Co-op continued to grow. That, of course, is great (really great) while at the same time it pushes the limits of what we can accommodate in our small store.

We all love our Store. But we may have hit our ceiling in what we can sustain. Which is kinda too bad because we're just short of what is needed to make us solid. It's difficult to get good financial reserves at our size. So business-wise, we are always challenged by new and unexpected events.

The supply chain issue we all keep hearing about is very real. I'm sure many of you might have noticed that a favorite product has disappeared or is represented by an empty space. There isn't an endless supply of products and we encounter many "Out-Of-Stock" situations when we try to order. We are always chasing products to ensure our shelves remain full.

And coming this summer is a City project that is designed to slow down traffic and make College and 8th Ave safer. Yay! We love it! At the same time, it has the potential to greatly impact our Co-op, first with the construction and after completion, possibly making access in and out of our business more difficult. A slowdown could put us back on the ropes where we were in 2018 when we came close to shutting our doors. We, particularly our Board, are looking into the situation.

We're all about food. Good food. Healthy food. Organic. Natural. Local. And on this front, our Co-op reigns supreme. This past year has seen quite a few very high-quality products come into our store as well as expanding our "Basics" line (look for the purple tags). Our produce department has been extraordinary. Fresh and diverse, we have difficulties keeping products in stock due to the high demand from our Member/Owners and Shoppers. We certainly will not bring in inferior products to boost our supply!

Anyone who was around this past summer is painfully aware of our refrigeration issues. The main problem is that our units are old and, like old cars, they break – sometimes many things at the same time. At one point, eight of our 15 units were down simultaneously. Woof. That was difficult. One unit was down for three months!

Folks asked, "Can't you get someone to fix them?" Well, we do work with two companies and they have been stellar in helping us out. But multiple issues in the same unit take time to diagnose and repair. And then time to get parts. It is not in our budget at this point to be able to afford all new units so it's a patch and go as best we can.

As we grow, keeping the store stocked is always a challenge even if we have the product in the back. Bigger stores do not keep much backstock – everything is put out on the floor. We can't do that with our limited space so we need to restock through the day. That's a huge expense for small stores. Efficiency here is the name of the game. To help with that, we removed our shelving from the warehouse this year and replaced them with rolling racks. They are a little cumbersome on the floor but they enable us to keep the store stocked with less effort.

Of course, keeping all this rolling is our Staff. Believe it or not, all of our buyers with the exception of Produce are new to their positions this year! There has been so much turn-over of our Staff the past two years, training is at its highest urgency. There have been a few bumps but overall, the folks replacing the old are just as good and help us move forward seamlessly.

Over the past two years, we've reorganized the structure and accountability of the Staff as well as increased wages to make our positions more competitive – if you can even find folks who want to work. The "culture" of the Co-op Staff has really developed this year. Sure, there are squabbles and some difficulties as is the case whenever groups come together. We deal with those and move forward but the overall feel on our Staff is... happy. Not everyone at all periods of time but overall and in general. Take it from me on the inside – it's really a good feeling! It's actually been a long time since anyone has been able to claim that.

We are a Cooperative business that exists to serve those who own it: You. We are your buying agent to ensure that you get the best quality foods and the fairest price. That is the difference between a Co-op and other businesses.

We are not simply a grocery store but a change agent for a better world. Lofty words but accurate. We have a much deeper purpose than simply making dollars. And more and more folks agree! We now have over 1,700 active Members – up from 1,300 last year at this time! As an old business model from the past predating the mega supermarkets, we actually can be the wave of the future!

2021 was a good year. (And dig our new paint job and murals! How cool is this?!)



Shop Local This Season!

Here are some of our staff's favorite Co-op inspired gifts!



Caitlin loves...
houseplants!



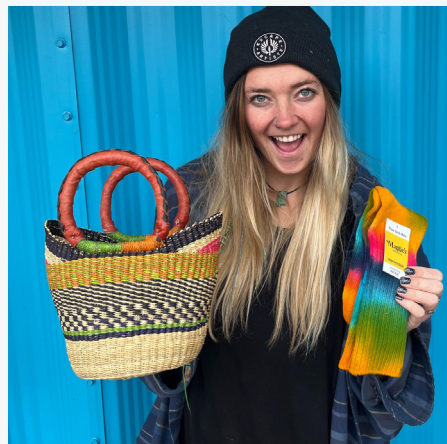
Dan loves...A L'Olivier
Olive Oils & King Floyd's
Peanuts!



Larrea loves...
Hydroflasks &
Decomposition
Notebooks!



Troy loves...Naive
chocolate & Honeyville
Honey!



Marisa loves...African
Market Baskets &
Maggie's Socks!



Rachel loves...Cloud City
Candles & Earrings by
Shakti Rose

Wishing you happiness and healthiness this holiday season!



MESSAGE FROM THE BOARD

**CODY REINHEIMER,
BOARD PRESIDENT**

Fellow community members,

A long-time Member-Owner, Board Director, and all-around DNF enthusiast, Don Lewis and his family, have suffered a tragic blow. Don's son, Cyrus, attempted a backflip while skiing recently and severely broke his neck with potentially paralyzing results. This comes as a shock to our hearts and community. A tremendous challenge is ahead for Cyrus, Don, and his family of support. Please consider contributing to their massive medical costs here: <https://gofund.me/cbc39978>

Aside from navigating the grief of this fateful accident, our board has been busy with the leadership work of the Co-op. We are doing our best to work with the City of Durango to ensure that safety and accessibility to our store is preserved in the road construction plan for the College and 8th Ave corridor, slated to break ground in 2022. We are also working to address our debt and gain clarity on a long-term vision for our collective future.

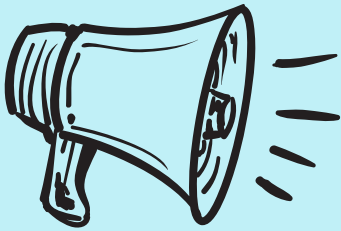
Our Governance Committee is continuing to make steady progress towards the tremendous task of upgrading our bylaws. Currently, in the governing document, we find conflicting statements, confusing verbiage, and outdated modalities. We are working within the committee and the Board of Directors to improve our bylaws, which act as our "law book", so that they are easier to understand and more functional while preserving the character of DNF for generations to come. We look forward to an in-person meeting of owners in the new year to present our hard work and receive feedback. Of course, all permanent changes to the bylaws must go to a vote of the membership. We hope to receive your support when it's time for you to review and vote in these important improvements to the bylaws.

Also, we are participating in our annual Board retreat. This year, we broke it up into two different sessions, with the first being a total success. Its focus was on Social Styles and included the BOD as well as top Managers. It was very helpful in understanding ourselves and our teammates in how we operate as humans. The workshop provided valuable insight so that we can work better together in a cooperative way towards our collective goals. Our second session was led by a facilitator with decades of experience in a variety of roles in the Co-op world. We did some important work on developing a vision and plan for a sustainable future, as well as worked on the bylaws project.

Thank you everyone for your continued support of our locally owned Cooperative through the holiday season, which provides an outlet to more local entrepreneurs and farmers than any other store in Durango! And of course, our hats are off to the continued hard-working staff at our beloved DNF Co-op <3

~ Cody Reinheimer & the DNF Board

DNF'S SOUNDING BOARD



**ALL DONATIONS ARE
GREATLY APPRECIATED!**

Cervical Spinal Surgery for Cyrus Lewis



will walk again. This gofundme page is in support of Cyrus's family, and the costs that they will endure through Cyrus's injury, recovery, and rehabilitation into a new way of life for them all. Please give whatever you can.

Cyrus Lewis, 16 years old, rock climber, and lover of life, a shining star; the son of Don Lewis and Kristin Harmon went skiing with some friends on Monday, Nov. 22nd 2021. He attempted a backflip, and broke his neck. He was flown to Denver's children's hospital on Flight For Life with his mother later that evening. The 5th cervical vertebra was broken. The neurosurgeon on Cyrus's case has prognosticated that he does not think Cyrus

You can visit

https://www.gofundme.com/f/cervical-spinal-surgery-for-cyrus-lewis?utm_campaign=p_cp+share-sheet&utm_medium=copy_link_all&utm_source=customer or click on the black button below.

DONATE HERE!



Cody Reinheimer
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Weston Medlock
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Board Member

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Fundamental Needs INC

Fundamental Needs works with underprivileged communities to alleviate the suffering caused by inadequate access to education, electricity, clean drinking water, a heat source, and a proper food source here in the United States.

ROUND-UP AT THE REGISTER RECIPIENT! | ASK A CASHIER TO LEARN MORE!

Background

Since being established officially as a 501c3 at the beginning of 2021, Fundamental Needs has delivered 1500 boxes of food to the Four Corners area; distributed hundreds of jackets to Rock Point; and delivered firewood to numerous elderly homes. We have installed three water systems in the **Rock Point/Sweetwater** area through our Oasis Project. Fundamental Needs has also installed a wood burning stove for one household. Lastly we have planted more than 40 apple trees and assisted the University of Arizona extension program in building two greenhouses in the Rock Point area to begin building food sovereignty in the region.

Start Date - July 2021

Contact info

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Justice@Fundamentalneeds.net
www.Fundamentalneeds.net

The Oasis Project

Challenge

In far too many parts of rural America, water, power, heating, sewage, and food deficiencies know no boundaries. More than 2 million Americans live without basic access to safe drinking water and sanitation. 35.2 million Americans live in food-insecure households. 9.0 million adults live in households with very low food security. 5.3 million children live in food-insecure households in which children, along with adults, were food insecure. There are roughly 125 households who rely on the local Chapter Houses for fresh, clean water.

Solution

We are looking to address this by installing off-grid water systems throughout the area across several tribal communities with the first being on the Navajo Reservation around the communities of Rock Point and Sweetwater Arizona. Our water systems include utility sinks, water tanks, solar-powered water pumps, water heaters, greywater gardens and water purification systems.

Additionally, we will be hiring from the Rock Point high school work program to build and install the systems. The curriculum being developed will include topics on construction, plumbing, agriculture, greywater, solar, electrical, and financial literacy. With the assistance of the school board we deemed these topics most relevant and crucial to sustaining a lasting change in the area in regards to food sovereignty and WASH access.

ROUND-UP TO THE NEAREST DOLLAR EVERY TIME YOU CHECKOUT TO HELP!

MEET SIUN!



Siun, Deli Manager, has been at the Co-op since January 2020. She graduated from Fort Lewis College with a Criminology major and Psychology minor. Let's meet Siun:

1. Where are you from?
 - a. Huntington Beach, CA
2. How did you end up in Durango?
 - a. To finish school at Fort Lewis College.
3. When not working at DNF, how do you spend your time?
 - a. Fly fishing, snowboarding, cooking, and in the summertime being on the river.
4. What is your favorite place that you've traveled to?
 - a. Ireland. It is where my dad's side of the family is from.
5. What's your favorite type of music?
 - a. I like all genres but currently listen to a lot of Indie and Hip-Hop.
6. What is your favorite hike around Durango?
 - a. Parts of the Colorado Trail.
7. What is one of your favorite things about working at the Co-op?
 - a. All of my coworkers!
8. What are your three favorite products currently being sold at DNF?
 - a. (1) Grand Mere egg noodles, (2) Honey Mama's chocolate. and (3) Zuberfizz Sparkling Lemonade
9. How would you describe your diet – vegetarian, carnivore, etc.?
 - a. I eat anything.
10. Share your favorite meal with us.
 - a. Baked lemon garlic salmon with herb couscous and bakes veggies.

coop deals

DEC 1 - DEC 14, 2021

*just add
butter*

CREAMY KITCHEN STAPLE

Tillamook butter, on sale now at the co-op, is perfect for all of your holiday baking. Add a little extra cheer to the season, and share your festive baked goods with friends and family.



4.49

**Tillamook
Butter**

1 pound, selected varieties



3.99

**Wholesome
Organic Light or
Dark Brown Sugar**
24 oz., selected varieties



4.99

**King Arthur
Baking Company
Unbleached All-
purpose Flour**
5 lbs.



5.49

**Lily's
Baking Chips**
9 oz., selected varieties



Cozy meals and desserts at the co-op.

Sweeten the winter season.

VISIT OUR WEBSITE FOR MORE CO-OP DEALS!



**BOTH RECIPES ARE FROM
LAKEWINDS FOOD CO-OP
LAKEWINDS.COOP**

RED THAI COCONUT CURRY WITH WINTER VEGETABLES



INGREDIENTS

- 1 tablespoon coconut oil
- 1 medium onion, chopped
- 1 small butternut squash, peeled and cubed (about 1 ½ cups)
- 1 medium carrot, peeled, cut into matchsticks (½ cup)
- 1 bunch broccolini, cut into bite-sized pieces
- 1 medium red bell pepper, cored and sliced
- 1 cup shredded red cabbage
- 1 jar (16 ounces) Yai's Thai Red Thai Coconut Curry
- Cooked jasmine rice, for serving
- Lime wedge and fresh cilantro, for serving

Preparation

1. In a medium saucepan, heat coconut oil over medium-high heat. Add onion and butternut squash and cook, stirring frequently, for 5 minutes.
2. Add broccolini and carrots and sauté for 4 minutes. Add bell pepper, red cabbage, and Yai's Thai Red Curry and simmer uncovered for 10 minutes, stirring occasionally until the mixture has thickened slightly.
3. Serve over rice with a lime wedge and cilantro, if desired.

CARAMALIZED PEAR & BRIE BITES



INGREDIENTS

- 2 tablespoons butter
- 1 firm-ripe pear, thinly sliced
- 2 tablespoons packed brown sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon vanilla extract
- 1 sheet frozen puff pastry (from 17.3-oz package), thawed
- 1 round (5.3 ounces) Red Head Creamery Brie cheese, cut into ½-inch pieces
- 3 tablespoons finely chopped pecans

Preparation

1. Heat oven to 400°F. Lightly grease a mini muffin pan or spray with cooking spray.
2. In a large skillet, melt the butter over medium-low heat. Add the pear sliced and sprinkle with the brown sugar. Cook 2 minutes then toss gently to fully coat the pear slices in butter, brown sugar, cinnamon, and vanilla. Cook an additional 2 to 3 minutes or until the sugar is mostly dissolved and the pears are tender but not mushy.
3. On a lightly floured surface, unfold pastry sheet and press into a 10x10-inch square. Cut dough sheet into 5 rows by 5 rows for 25 (2-inch) squares.
4. Place a pastry square in each of the mini muffin cups. Bake 6 minutes. Remove from the oven and press down the center of the dough with the handle of a wooden spoon. Place back in the oven and bake an additional 6 minutes. Remove from the oven and press the center down again with the wooden spoon.
5. Fold a pear slice in half and place it in the indented center of each pastry puff. Top with 2 to 3 pieces of brie and chopped pecans. Spoon a small amount of the pear glaze over the top of each pastry. Bake an additional 3 to 5 minutes, until the brie is melted.

M.A.D. DECEMBER



**MEMBER APPRECIATION DAYS! | 15% OFF
ONE-TIME-USE FOR MEMBER OWNERS!**