South Street Relocation 2018

BLUE HILL CO-OP

COMMUNITY MARKET & CAFE

The Co-operative Model at Work

20% of co-op sales are locally sourced products, on average, compared to 6% at conventional stores.

Organics make up 48% of grocery sales in food co-ops, compared to 6% at conventional stores.

Of produce sales at food co-ops, 82% are organic, compared to 12% at conventional grocers.

Co-ops recycle 96% of cardboard and 74% of food waste, compared to 91% and 36%, at conventional stores, respectively.

For 42 years, the Blue Hill Co-op has upheld and furthered the cooperative model, and now joins together more than 1,600 owner-members in the pursuit of supporting a growing local organic food economy.

Source: Healthy Foods Healthy Communities: The Social and Economic Impacts of Food Co-ops.

South Street Relocation 2018

BLUE HILL CO-OP
COMMUNITY MARKET & CAFE

What's Driving the Size of Our New Store

Based on demographic study and analysis, 6,400 sq. ft. of retail space proves the greatest impact related to sales, job growth, and boosting the local food economy.

The average co-op retail footprint is 6,700 sq. ft.; the new Co-op will be 6,700 sq. ft. retail.

After comparing 3 specific sites in Blue Hill, G2G Consultants concluded that the South Street location proves the most feasible.

2016 Co-op sales were just shy of $3 million, up nearly 32% from 2009. At some point, growth will stagnate at our current location with current sales at $1,594 per sq. ft.

The average co-op sales per sq. ft. is $1,600.

Maine sales of organic foods increased 74% between 2008-2014; from $31 million to $54 million.*

From 2008-2014, Maine saw a 36% increase in organic farms and a 107% increase in acreage devoted to organic farming. *

Blue Hill Co-op purchased over $766,000 from Maine producers in 2016; up 6% from 2015. The result is over $1 million in sales of Maine product.

*MOFGA annual report