



**BLUE  
HILL  
CO-OP**

COMMUNITY  
MARKET & CAFÉ

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Blue Hill, ME 04614

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*Membership Coupons Inside!*

## BLUE HILL CO-OP NEWS

JANUARY 2010

### CONTENTS

Owners' Voices	1
News & Events	2
Board Summary	3
Membership Update	4
Gratitude Corner	4
Co-op Mission & Ends	4



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**W**hat does the Co-op mean to me?  
*BALANCE*

After months of travel in other places, I am vividly aware of what sweet balance our Blue Hill Co-op creates, and offers up to us. This is not a given in this world. And yet balance is the heart of health, of connection bridging different parts, of embrace of the whole in each of us and in our community. And I swear that I feel it most strongly here at home.

What I found, in those other places we lived in for a while, was too much less or too much more than what we have here in our Co-op. Central America, so rich with earthy culture and vast wet greenness, is sadly unable to offer balance in its little stores.

Local poverty and foreign greed combine to stock tiny village stores with food and body products laced with toxins. So in lands of splendid beauty, a slow poisoning of the people is maintained. The (North) American West Coast, from California through Oregon and Washington, so grand in coastal sweep and so dense with people, showed a different imbalance in its bigger stores. Wealth and demand combined there to offer "healthy" superstores which eclipse the funky co-ops over time, sapping them of their support and existence. So, there—despite the offering of myriad organics—a glut-tony flavored the shops and my shopping experience. I bought more there,

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### OWNERS' VOICES

*Continued on page 4*

## News & Events

### Owners' Forum Scheduled for January 24

What is the state of the Blue Hill Co-op? On Sunday, January 24, our newly elected board of directors will hold an owners' forum from 3:30 to 5:30 p.m. at the Blue Hill Library. The board will present a synopsis of where the Co-op is and where we hope to be going in the future. There will be time for owner responses, questions, comments, and discussion.

The board is very interested in hearing from owners, and we encourage you to attend, speak with your board representatives, and enjoy a light supper!

If you are not able to attend, you may submit your comments or questions regarding this topic ahead of time to the board. Contact board member Mia Strong at 359-8572 or [meezermia@gmail.com](mailto:meezermia@gmail.com) by January 20. In case of a storm on the 24th, the snow date is Monday, January 25 from 5 to 7 p.m.

More owners' forums are scheduled for April, July, and October. Show up, speak up!

### "A Sea of Plastic": Lecture by Capt. Charles Moore of the Algalita Marine Research Foundation

Friday, January 8 at 7 p.m.  
Marine Education Research Institute (MERI), Blue Hill

Captain Charles Moore found the Pacific garbage patch by accident twelve years ago, when he came upon it on his way back from a sailing race in Hawaii. Captain Moore was featured in the documentary film *Addicted to Plastic*, which the Co-op showed this past summer as part of its WATER film series. The Blue Hill Co-op is co-sponsoring this MERI lecture, so please join us January 8 for this educational program. Free and open to the public.



Nicolas Lindholm, Emilie Hermans, Will Hopkins, Aaron Dority, and Hadley Friedman all spoke eloquently about food security at the Eat Local Harvest Supper panel discussion moderated by Betsy Bott on November 15.

### Organic Farmer Loan Program

MOFGA is accepting applications for the Spring 2010 funding cycle. This fund is intended particularly to help organic farmers establish a credit history for their farms. Funds, generally in amounts of \$5,000 to \$20,000, may be used for working capital or farm equipment, and will be available to MOFGA-certified organic farmers, farmers transitioning to organic production, and current participants and graduates of MOFGA's Journeyman Program. The application deadline for the next funding round is Friday, January 29, 2010.

### Stonington Shrimp CSF

The Blue Hill Co-op will once again offer local, fairly traded shrimp—fresh from the truck and in the store. As we did last winter, the Co-op is partnering with the Community Supported Fishery (CSF) in Stonington to bring fresh shrimp to our customers. The CSF starts in mid-January. Call the store or look for details on our website: [www.bluehill.coop](http://www.bluehill.coop).

### ME Farmers' Market Convention

January 29 & 30  
Hutchinson Center, Belfast

Attend the 2nd Annual Maine Farmers' Market Convention to inspire and invigorate your farmers' markets. Dynamic speakers include Enid Wonnacott, Dick Dyer, Cheryl Wixson, Shannon Haines, John Piotti and others from all over the state of Maine. Workshops will cover topics such as: Connecting with Community, Market Menu Creation, Individual Marketing Material Review, Marketing Strategies, Seasonal Eating and more. The conference costs \$75 to \$120. FMI: Down East Business Alliance/WHCA (207) 664-2424 x4460 or [mfmc@whcacap.org](mailto:mfmc@whcacap.org).

### Notice of Board Meetings

The Co-op Board meets on the third Tuesday of each month, 6:30–9:00 p.m. The meetings are held in the Howard Room at the Blue Hill Public Library. Meetings are open to the membership. The next Co-op Board meetings will be held on Tuesday, January 19 and Tuesday, February 16, 2010.

### Co-op Board Officers & Members:

*President* Chip Angell  
*Vice President* Henrietta Clews  
*Secretary* Heather Morrison  
*Treasurer* Scott Howell  
Becky McCall  
Mia Strong  
Ruth Sullivan

**DEADLINE FOR  
WINTER ISSUE:  
JANUARY 19**

### The Newsletter Team

Ads: [newsletter@bluehill.coop](mailto:newsletter@bluehill.coop)  
Editor: Marge May  
Design & Production: Aimee Beal  
Staff Liaison: Eileen Mielenhausen  
Columnists/Writers: Elizabeth Duncombe and Co-op Board & Staff  
*Newsletter articles do not necessarily reflect the opinions of the board, staff, management, or Newsletter Team.*

**General Manager**  
Karen Doherty

**Winter Store Hours**  
7 a.m.–7 p.m. daily

(207) 374-2165  
[www.bluehill.coop](http://www.bluehill.coop)

### Letters to the Newsletter

*The Newsletter Team welcomes input. If you have something you'd like to share with other Co-op owners, please send a letter to: Letters to the Editor, Blue Hill Co-op Community Market, PO Box 1133, Blue Hill, ME 04614, or send an e-mail to [newsletter@bluehill.coop](mailto:newsletter@bluehill.coop). Letters may be edited for style, not content, and should be brief. Please include your name, address, and daytime phone number.*

This is an informal summary of discussion topics and decisions made at the November 2009 Blue Hill Co-op Board meeting. I hope it helps owners keep informed of the board's activities. Feel free to address questions or comments about these notes to me (ruthgsullivan@gmail.com) or any of the board members.

Heather Morrison, Chip Angell, Becky McCall, Scott Howell, Ruth Sullivan, Henrietta Clews, and Mia Strong attended. In addition, Karen Doherty (general manager), Steve Benson (facilitator), Eileen Mielenhausen (employee owner), Rick Traub (owner), and John Miller (owner) attended. The board elected Chip Angell as President, Henrietta Clews as Vice President, Heather Morrison as Secretary, and Scott Howell as Treasurer for one year. During the open owner time, Rick Traub (owner) spoke about losing his working member discount. Karen agreed to meet with Rick the next day to address his concerns. During the meeting, the board agreed to provide Eileen with an informal synopsis of each board meeting to publish in a timely manner. The board agreed to establish a committee made up of local farmers. Details of this committee will be finalized at the December meeting. The board briefly discussed the legalities and potential liabilities of the working member program. Ruth and Henrietta will review and report back to the board at the December meeting. The board agreed to organize quarterly owner forums as a way for members of the board to hear directly from Co-op owners about issues important to them. The first forum will be held in late January [see page 2 for details]. The board will attend two board trainings: one on December 12th in Damascocotta at the Rising Tide Co-op and one on February 20th in Blue Hill.

*Ruth Sullivan, for the Board of Directors*

## Community Partners: Wardwell Oil Discount

Wardwell Oil graciously continues to offer a special discount for the Blue Hill Co-op. Co-op owners in good standing can receive 10 cents off each gallon of oil they purchase from Wardwell.

To get this discount, you must pay Wardwell for the oil within 5 DAYS OF DELIVERY. If our owners do not live up to their end of the bargain, it causes a lot of hardship and paperwork for Wardwell Oil. So, if you want this generous offer to continue, please honor this condition.

For details, please call Susan at Wardwell Oil, 359-8953.

**"It's not competition that the biosphere is built on... it's cooperation."**

—Bruce Lipton, cellular biologist and co-author of *Spontaneous Evolution: Our Positive Future (and a Way to Get There from Here)*



Jackie Pike, representing Brooksville Farmers' Market, and Dan Huisjen of Wind and Sun Farm, Brooksville, were pleased to be co-sponsors of the Community Harvest Potluck Supper. Other sponsors were Tinder Hearth Bakery, Clayfield Farm, First Congregational Church, and the Co-op.

### **WANTED: Advertising POO-BAH**

This awesome person will coordinate the ads for each issue of the Newsletter. If you enjoy talking to people and want to be part of the Co-op newsletter team, contact Eileen Mielenhausen (374-2165, [membership@bluehill.coop](mailto:membership@bluehill.coop)) for details on this working owner opportunity.

### **WANTED: Local Yarn Spinners**

Are you a Co-op owner who likes to write? Why not consider writing articles for the Co-op newsletter? Topics vary. In general, article content should reflect the values and mission of the Co-op. So, you can have your own byline AND earn a working owner discount at the Co-op. Contact Eileen Mielenhausen (374-2165, [membership@bluehill.coop](mailto:membership@bluehill.coop)) for details.

## **on THE WALL @ THE CO-OP Café**

**January**  
**Jeanne Brousseau**  
*Rugs*

**FEBRUARY**  
**Bob Dickens**  
*Black & White Photography*

**march**  
**Nellie Bisberg**  
*Mixed Media / Drawings*

*Are you a Co-op owner who's also an artist? Want to show your artwork at the Co-op Café? Call Mary Barnes to schedule a show: 359-5053*



We are stronger together! And we are a healthy cooperative because of you.

What keeps the Co-op strong, vibrant, diverse, and in the community? The community! Without our eclectic mix of owners, we would be just another market. Without you, the Co-op would not exist.

Keep the Blue Hill Co-op a viable business by not only shopping here, but by renewing your membership and investing equity in the business. For only \$20 a year (\$200 total), you can sustain your well-loved community market and café. Locally grown, locally owned. Welcome home!

We also want to encourage others on the Peninsula—and beyond—to support the local economy and sustain a market for local goods by becoming Co-op owners. We are planning a membership recruitment drive in the New Year as we continue to grow a healthy business for the next decade.

For more information about activating your owner account, or if you have questions about equity or membership, contact me at 374-2165 or [membership@bluehill.coop](mailto:membership@bluehill.coop). Happy New Year!

## MEMBERSHIP UPDATE

*Eileen Mielenhausen  
Membership & Marketing Coordinator*

## Owners' Voices

*Continued from page 1*

and savored less.

Here in Blue Hill we have a co-op which embodies balance. It is small enough to feel intimate and thus offer the nurturance of a favorite room in a house, or a gathering of friends for tea. It is modest enough to encourage delight in what is offered, what changes, what is discovered. It is full enough with color and spice and new and old favorites to feel rich, and thus offer the satisfaction of choice, and satiation. It is old-world and new, hip enough to stay abreast of the birth of new wines and new lip gloss, while traditional enough to offer sap from local maple trees and beans from local farms. It has social conscience and allows us to ex-

ercise ours while shopping and feeding ourselves. It is clean and still soulful, gourmet and still simple, warm with friendships and still welcoming to anyone new to town. It is balanced.

And I am ever grateful for this.

*Elizabeth (Betsy) Duncombe  
Brooksville*

*Co-op owner and MOFGA educator Cheryl Wixson presented an informative talk on "Preserving the Harvest" at the Blue Hill Library as part of November's Eat Local Challenge events.*



## *Gratitude Corner*

- Thanks to all who donated food items and money to the collection basket for our local food pantries.
- Black Dinah Chocolatiers of Isle au Haut donated a scrumptious handcrafted chocolate turkey to the Blue Hill Co-op for a Thanksgiving raffle, which raised \$170 for the Emmaus Center homeless shelter in Ellsworth.

Congratulations to Matilda Burnham, daughter of Debra Bomba and Charles Burnham of Brooksville, for winning the chocolate turkey raffled at the Co-op on November 25.

Our heartfelt thanks to Steve & Kate Schaefer of Black Dinah for their generosity, and to the Co-op customers who participated in raising funds for the homeless shelter.

## **Blue Hill Co-op Mission Statement & Ends Policies**

*Through a thriving cooperative enterprise, we encourage a vibrant healthy community and a sustainable local economy.*

**Blue Hill Food Co-op Ends:**

The Blue Hill Peninsula will have a retail source of food that is fairly priced, healthy, and organically grown and/or processed locally to the fullest extent possible.

This policy shall be monitored annually by the General Manager in a written report to the Board and also by the Board.

This policy shall be read aloud at the annual meeting of the owners.

*Mission Statement approved by the  
Board 03/20/2007*

*Global Ends approved by the Board  
09/19/2007,  
revised 7/21/2009*