



# Newsletter June 2020

Welcome to winter and the Okines Food Co-op Newsletter! Thanks to all our members for your ongoing support throughout the colder and quieter season.

See what's happening in June:

1. New products
2. Order with us: Fresh sourdough bread, potatoes and swedes
3. Shop extension works: update and photos
4. Call out for donations and help
5. Subcommittee meeting on 17th June
6. Don't forget: We're still open!



1. These products are new or back at the co-op:
  - non-iodised sea salt
  - French Earl Grey loose tea – nice blossomy taste!
  - organic pumpkin and sunflower seeds
  - organic dark chocolate coated coffeebeans
  - organic peanut oil
  - wholegrain pearl couscous
  - Clean Conscience Laundry Powder is now available in a new formula
  - natural bi-carb soda, preferable for cooking

## Locations and Opening Hours:

540 Old Forcett Road,  
Dodges Ferry, in the  
Community Garden

Note: Currently we are only accepting online orders!

email for orders (only):  
[okines.orders@gmail.com](mailto:okines.orders@gmail.com)

We would love to hear from you! Please send general enquiries, comments and suggestions to:

Jill Vaughan  
(co-op coordinator)  
0439 411 440  
[okines.food.coop@gmail.com](mailto:okines.food.coop@gmail.com)

2. **Every Tuesday** we are now able to provide you with freshly baked **sourdough bread!** Our baker in Dunalley is offering a 30% wholemeal 10 hour wild ferment wheat sourdough loaf, but intends to expand the range once he gets the original Scotch oven from the old bakery up and firing.

Please order by **Friday (noon)** per email to: [okines.orders@gmail.com](mailto:okines.orders@gmail.com), titled **BREAD**. Cost per loaf is \$6.50. We will have it available on Tuesday afternoon opening from 2-4.30pm



There is also another chance to get: **King Edwards or Nicola potatoes and swedes** from our supplier Wiggins Woodsdale. This time we will order them in 20kg bags. You can order a whole bag or let us know how many kg you would like. Prices: \$ 2,50 / kg for potatoes; \$1,75 / kg for swedes

Please send your order by **Friday 19th June (noon)** per email to: [okines.orders@gmail.com](mailto:okines.orders@gmail.com), titled **SPUDS**



3. The **building works** at our shop are progressing! The concrete has been poured and now our busy builders are ready to craft the extension and interior shelving.

We are planning to install a new entrance door behind the existing roller door and to have a new permanent counter arrangement.

The extension at the back will create more space for storage as well as allowing more people to move around comfortably when shopping.



(left: platform for extension at the back;  
right: front of the shop including new gutter)



We welcome any suggestions and ideas about how the new shop should look like – please email or talk to Jill!

4. We are still looking for **members who can help us out** with:

- **insulations**
- **a 900mm wide glass door**
- **shelving or solid timber**
- **carpentry skills to help fitting out the shop**
- **painting interior shop walls**

5. Our next **Co-op Subcommittee meeting** will be on

**Wednesday, 17th June at 7pm in the Okines Community House.**

Everyone is welcome to attend and contribute with their ideas.

**We are always looking for members to join the subcommittee!**

Being involved and fulfilling tasks as part of the subcommittee counts as an **active role** and gives you a 15% discount on all your shopping.

6. While we are in transition and our shop closed to the public, we are still doing our best to provide you with nutritious ingredients!

All our produce is currently safely stored in the Community House's terrapin (see photo below), and our team of volunteers is waiting to receive your orders, pack them for you and have them ready for pick-up.

**We would appreciate your feedback:**

- Do you like the order concept?
- How can we make it easier for you?
- Does the co-op shop meet your weekly needs (in terms of products available, quantities, prices etc.)?

Your feedback helps us to tailor our operations better to your needs and to keep our co-op viable!



**Find more information online:**

<http://okinescommunityhouse.com.au/wpms/foodcoop/>

<https://www.facebook.com/okinesfoodcoop/>

