

Members and the Idaho's Bounty Co-op

A few weeks ago our delivery day flyer focused on our Co-op and the general cooperative principles we follow. This week's flyer will tell a more local and intimate story of the Idaho's Bounty Co-op and how you as a member can take a more active role.

Mission of Idaho's Bounty Co-op, Inc.

Our mission at Idaho's Bounty is to provide nutritious, local, ethically produced food direct from our producers who practice sustainable, high quality agricultural stewardship of their land and animals. Our goal is to create an elegant and intricately woven local food system that fosters flourishing communities rich in interdependent healthy relationships, cultural heritage, landscape, water and air so vital to our sustainability.

The Co-op also provides a network for the production, distribution and marketing of locally prepared foods and locally made non-food products that meet the preferred practices of the Co-op.

We support certified organic farmers as well as non-certified producers who currently are, or are striving to be, free of genetic engineering or modification, added hormones or antibiotics, pesticides and/or herbicides used regularly.

Whenever possible, we will use local fuels and/or mitigate our carbon footprint through bio diesel and other renewable and/or recyclable products in all that we do.

The Co-op is now six months into it's first year and as a unique new business, we have experienced many growing pains and challenges, but with them, many successes thanks to the support of all of you. We have 340 members, almost 100 ordering regularly and a goal of 600 members in the Wood River Valley along with the potential for more than double that number in the rest of South Central Idaho.

As a non-profit Co-op, our mission allows us to strive for something far greater than bottom line profits. We are in business to serve the benefit of our members; including producers and customers, each of whom owns an equal share in the Co-op. Every action we take is transparent, with the oversight of an elected Board of Directors. Our staff is paid a nominal amount to do the work they are doing and we

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expect to break even in year three. We strive to be economically viable in order to ensure a rich and vibrant market for our producers to in turn find this economically appealing.

The spirit of this movement we are so passionate about is paramount to everything we do. Healthy, open and productive relationships built between our staff and producers, customers, and the later two with each other, are critical to the success of the vision to create a thriving, sustainable regional food network and healthy communities within it.

We'd like to highlight that we strive to meet our standards and to live and work by our values of community, sustainability, integrity and openness, but we recognize there are challenges along this path. We work with our producers closely to stress transparency in their practices. Your participation is very much encouraged when it comes to knowing the producer's practices. Feel free to contact them via the site or email to find out more details.

Though we absolutely want to create a thriving local bioregion free of genetic engineering, there are many times when our producers have no choice but to use GE corn in their winter-feed. We are working toward finding producers willing to grow GE Free feed in the food shed, but right now, there is a shortage.

We are working on getting all the details of their practices on our website on their public info pages, as well as all the ingredients of our prepared foods, including what's organic and what's local. Note that these standards we strive for are more expensive and intensive in the growing process and currently in some areas demand a higher price point just as certified organic does. However, we are also striving to develop a large enough market to bring all of our prices into a very value oriented range, encouraging families and everyone who appreciates healthy, rich local food to enjoy and partake with us.

It is all a work in progress and thanks to your participation, understanding and enthusiasm, we are already on the road to a sustainable, successful, healthier food shed and community. We would love your comments, concerns, desires, etc. and our producers would also love to hear from you anytime. Enjoy!



Imagine ...

- + Knowing where your food comes from, who is producing it, and their ethics and farming practices
- + Working in support of the health of your local community food shed where energy stays local and supports our rural economy

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