

WHOLE FOODS CO-OP

garbanzo gazette

SUMMER 2025

Fellow cooperators toured Food Farm and other regional partners during the Consumer Cooperative Management Association's national conference.

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ALSO INSIDE:

- ▶ Run for our Board
- ▶ Apply by July 31 for our Community Support Program
- ▶ Bayfield Regional Food Producers Cooperative Feature
- ▶ Resource Renew Partnership

Food Farm owner, Janaki Fisher-Merritt, leads tour.



Sarah Hannigan
General Manager

A Catalyst for Connection

Sure, we have carrots in our logo, but when I think of the best vegetable to describe our Co-op, I always think of Romanesco. This cruciferous vegetable is a cousin to broccoli, but instead of bunches made up of little trees,

every bright green floret is a spiral spinning outward from all edges. A fractal in vegetable form. But all these beautiful, interesting little florets are connected at their base, forming a common ground that is supportive and nurturing while the florets grow into their own marvelous forms.



Romanesco: a fractal in vegetable form.

Whole Foods Co-op provides this common base from which our efforts make a positive impact in our community. I think

Whole Foods Co-op is a catalyst for connection, with many positive impacts spiraling outward across our community.

about our staff and their incredible work procuring and stocking local, regional and nutritious foods for our neighbors. I think of our Board of Directors, and their joint and guiding influence on the direction of our cooperative business. I think about our incredible community of shoppers and the power of their choices, be it to purchase locally-made products or round up at the register.

At our Co-op, our joint impacts spiral outward into the community, into the food system, and into the cooperative sector. In the pages ahead, I hope you'll find both an illustration of this connectedness and impact, as well as an invitation to join us.

In this issue:

- ▶ Hear stories from long-term staff members across departments at both stores.
- ▶ Consider running for the Board of Directors to bring your perspective in representing our Owners.
- ▶ Encourage your favorite nonprofit to apply to be a recipient of shopper round-up donations in 2026 and get ready to vote for your top picks in this fall's Co-op election.
- ▶ Learn about the cooperative aggregator that unifies farmers and food producers in Bayfield County, helping them achieve things that are only possible through working together.
- ▶ Celebrate our success as a host of the annual Consumer Cooperative Management Association's national conference, and Maria Isley's recognition for excellence in Cooperative Board Service.
- ▶ And get ready for a new kind of Annual Owner Meeting this fall!

Whole Foods Co-op is a catalyst for connection, with many positive impacts spiraling outward across our community. I hope you feel the ripples of our collective efforts, and you see ways to join us in the positive work that our Co-op is doing every day.

And, if you're looking to try some Romanesco, keep an eye out for it on our produce shelves later this summer. 🥕

In cooperation and connection,
Sarah Hannigan, General Manager
gm@wholefoods.coop



Maria Isley
Board of Directors

A Fresh Approach

This year, Whole Foods Co-op is trying something new for our Annual Owner Meeting (AOM)! We're excited to welcome Owners, their guests, and the general public to a different venue with new activities while still offering the engaging, community-centered event we all enjoy.

We're also updating the timeline our Board of Directors election: election results will now be announced after the AOM, instead of during.

Why the change? Our goal is to boost participation in the democratic process—a core value of cooperatives. Currently, only about 4% of Owners vote in board elections. By aligning voting with the AOM, we hope to make the process more accessible, engaging, and meaningful for more of our Owners.

At the AOM, you'll be able to vote in-person at a dedicated kiosk station. Not only will candidate profiles be available to review, but we'll also be inviting candidates to attend the event to provide the opportunity for you to meet them before casting your ballot. As usual, candidate profiles and voting will also be available for the entirety of the election period online and in-store.

This shift supports Cooperative Principle Two: Democratic Member Control—the idea that co-ops are owned and governed by the people who use their services. Your voice and your vote matter, and this change is one way we're working to strengthen that connection.

A reminder that Owners elect a Board of Directors to establish and uphold policies on how the business is run. Through the ENDS policy, the board sets the vision for the cooperative. The board also sets general policies that define the role and responsibilities of the General Manager who oversees day-to-day operations.

As an Owner, Whole Foods Co-op is your store. The success of Whole Foods Co-op is your success. And you have a voice in your co-op's future through voting in elections, serving on committees, and/or serving on the Board as an elected director.

Stay tuned for more details about the AOM—we're excited to share more about the new venue and setup! We look forward to seeing you there and to your participation in shaping the future of your co-op. 🌱

SAVE THE DATE

2025 ANNUAL OWNER MEETING

TUESDAY, OCTOBER 7

📍 **Ursa Minor Brewing**

2415 W Superior St., Duluth, MN

Celebrate Whole Foods Coop's 55th anniversary with us at Ursa Minor Brewing.

We hope you can join the fun!
Watch your inbox and mailbox for details.





Calling All Owners: Create Positive Change

RUN FOR THE BOARD OF DIRECTORS

Share your unique lived experience, perspective, and skills in support of the Co-op's positive impact through serving on our Board of Directors! As a member of the board, you'll:

- ▶ Represent the Co-op's Owners.
- ▶ Engage in learning around sustainable agriculture, food access, equity, supply chains, labor unions, and other topics relevant to our community.
- ▶ Learn more about the cooperative business model, policy governance, and the cooperative principles.
- ▶ Connect with community members and other co-op enthusiasts from around the country.

"Serving on the Whole Foods Co-op Board of Directors is an exceptionally rewarding experience; if you love the Co-op, and want to learn more about our local food systems and community, then consider applying to serve with us!"

— **Amber Schlater**
BOARD PRESIDENT



Learn more and apply by July 31: wholefoods.coop/board



Now Accepting Applications

Whole Foods Co-op is proud to support local organizations dedicated to nurturing a healthy community. Our **GIVE! program** makes it simple for shoppers to make positive change – by rounding up their change – as they checkout at our registers.

Each month, a different nonprofit or cause is featured in our round-up program. Nine nonprofits will be selected by Co-op Owners and staff to be the round-up recipient for a month in 2026. Each organization will receive half of the shopper donations collected during their designated month. The other half will help fund the Co-op's Grow Local Food Fund, a grant program that builds capacity in our local food system.

Applications are now open! Non-sectarian, non-partisan 501(c)(3) nonprofits are eligible to apply. Nonprofits who have been GIVE! recipients in the last two years are not eligible.

We're looking to support organizations serving the Duluth, MN, and Superior, WI area, whose efforts align with this program's priorities:

- ▶ Environmental Stewardship
- ▶ Equity & Diversity
- ▶ Food Access
- ▶ Local Food Economy

Co-op staff will review applications and select 15–20 nonprofits to appear on the annual Owner election ballot. The 2026 recipients will be announced this fall.

To be considered, submit an online application by July 31, 2025:
wholefoods.coop/Community-Support-Program



COMMUNITY SUPPORT PROGRAM

2024 Recipient Updates

Thank you to all of our shoppers who choose to round up at the register! To date, we've raised over \$900k for local organizations making a positive impact on our community, and the Grow Local Food Fund.

As we begin our application process for 2026, we wanted to follow up with a few recipients to learn about the impact you've made with your round ups!

Life House

SEPTEMBER 2024 RECIPIENT

Thanks to support from GIVE!, Life House was able to host meaningful events for teens, young adults, and young families. Creating opportunities for youth to engage with the community in new ways is a crucial part of their mission to reconnect young people with their dreams.



Life House getaway at YMCA Camp Widjiwagan.

Recently, a group attended a weekend getaway at the YMCA Camp Widjiwagan, where they hosted a variety show. Eight young individuals showcased their talents on stage at a local music venue.

Life House would like to express their gratitude to Co-op Owners and shoppers for helping to provide unconditional, wraparound support for youth!

Domestic Abuse Intervention Programs (DAIP)

APRIL 2024 RECIPIENT

GIVE! funds have positively impacted women experiencing domestic violence by creating opportunities for them to develop new skills and gain independence. Meal-making classes helped address food insecurity. A class on food-based mineral health and beauty products promoted entrepreneurship and self-sufficiency. And, as DAIP's programs support local businesses, participants also learn the importance of keeping resources within their community. This holistic approach can be instrumental in empowering women to rebuild their lives.



DAIP meal-making class at Whole Foods Co-op.

Program for Aid to Victims of Sexual Assault (PAVSA)

OCTOBER 2024 RECIPIENT

PAVSA is immensely grateful to be a recipient of the 2024 GIVE! program. These funds have enabled PAVSA to provide 24/7 crisis services to survivors of sexual assault in the community. Their services include answering helpline calls, creating safety plans, and discussing options for next steps.



PAVSA staff, 2025.

On average, advocates work with nearly 100 survivors and their loved ones each month. GIVE! funds have ensured that survivors can reach out for help whenever they are ready, and that PAVSA will be there to support them.



COMMUNITY SUPPORT PROGRAM

Round up at the registers in July, August, and September to support these Community Support Program recipients. Donations will be split 50/50 between the nonprofit and the Grow Local Food Fund during these months.



JULY

Boys & Girls Clubs of the Northland

GIVE! funds will support their growing Healthy Meals Program, teaching youth how to prepare nutritious meals.



AUGUST

Damiano Center

Funding will be used to support its food access programs: Damiano Kids Kitchen and the Damiano Community Kitchen.



SEPTEMBER

St. Louis River Alliance

Funds will help promote events and the St. Louis River Estuary National Water Trail.

Lighting the Way

COOPERATIVES BUILD A BETTER WORLD

In May, the **Consumer Cooperative Management Association (CCMA)** held their annual conference in Duluth! About 350 leaders from 84 co-ops from 31 states attended the three-day conference.

Whole Foods Co-op was honored to host fellow cooperators. We arranged and led tours around the region, introducing attendees to some of our wonderful farmers, food vendors, and nonprofit partners. Members of the Co-op's Board and Leadership Team hosted three different breakout sessions to share our knowledge and learnings with attendees. We also compiled a list of 'Things To Do' for our guests, highlighting the locally owned and loved venues across the city. We were thrilled to watch longtime board member, Maria Isley, accept the Cooperative Board Service Award!

Hosting CCMA was an opportunity to live Cooperative Principle Six: Cooperation Amongst Cooperatives. This experience of networking and learning from other cooperatives was truly invaluable and will make Whole Foods Co-op a stronger business and community partner.



Sarah Hannigan, General Manager, welcomes CCMA 2025 conference attendees to Duluth..



Whole Foods Co-op staff and board members at CCMA at the Duluth Entertainment Convention Center (DECC) in May.



Attendees gather for a morning session.



Theron Beaudreau, Operations Manager, and Erika Osterman, Denfeld Store Manager, present at a breakout session.

Maria Isley Receives Cooperative Board Service Award

Board Member Maria Isley was awarded the Cooperative Board Service recognition. Maria was recognized for her seven years of service and leadership at Whole Foods Co-op. She served as Board President for two years, and throughout her tenure she worked to strengthen the Co-op's bylaws, Board of Directors, and the organization as a whole.



Amber Schlater, Board President, presents Cooperative Board Service Award.



Top photo: Amber Schlater, Sarah Hannigan, and Maria Isley with her award.

Bottom photo: Whole Foods Co-op board members and staff join Maria on stage.

Regional Tours

Over 100 attendees arrived early to the conference to join tours of our region. The three separate tours, coordinated and hosted by Whole Foods Co-op staff, highlighted different farms and nonprofits in Sawyer, Wrenshall, and Duluth.



Community Action Duluth Deep Winter Greenhouse



Northern Harvest Farm



Native Wise



Eco3 Urban Farm



Y-ker Acres



St. Louis River Alliance



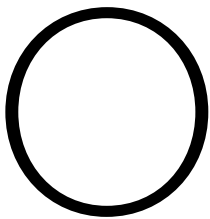
Whole Foods Co-op Celebrates 55 Years

This year Whole Foods Co-op marks 55 years of being community owned and led, making positive impacts on local farmers, shoppers, and the communities we serve.

In celebration, we'll be releasing a series of profiles of just a few of the many people across our history who've helped shape Whole Foods Co-op into what it is today.

Familiar Faces

AT WHOLE FOODS CO-OP



Over the past 55 years Whole Foods Co-op has employed thousands of Duluthians. From first jobs to long-term careers, the Co-op is proud to employ your friends and neighbors from across the city.

Many people build their careers at Whole Foods Co-op, with 31% of our staff being employed at the Co-op for over five years. These staff members have helped to make the Co-op into what it is today – and have quite a few stories to tell!

For our 55th anniversary, we'll feature just four of our long-tenured employees, representing both our stores and the four primary departments that you, as a shopper, encounter the most. Learn a little more about who they are, what they do, and their favorite things about working at the Co-op.



Jim, 2007

Jim R., Grocery Purchasing Lead, Hillside

Employee since 1998

Jim has been a buyer in the Grocery Department for 27 years, working with his fellow buyers to keep products on the shelves. "It's a job that comes with a lot of troubleshooting and problem solving," said Jim. Over the years, "I have enjoyed helping the Co-op grow into a force to be reckoned with," he said.

When asked about his favorite thing about working at the Co-op, he replied, "I believe in the mission. The Co-op is the greenest business in town: we keep pesticides out of the water table by expanding organic acreage, we strengthen the regional economy by buying local (which reduces food miles/petroleum use), and we recycle and compost whatever we can. I love that we are community-owned by our friends and neighbors, as opposed to a corporation."

Dolores M., Deli Cook/Baker, Denfeld

Employee since 2005

Dolores remembers working at the Co-op back when it was where Burrito Union is now. "That's where I started training," she said. She followed the Co-op in their move to the current



Hillside store, then transferred to Denfeld when it opened because it was closer to home.

Anybody who's tried the Deli's beloved Grab 'n Go items, has likely enjoyed one of Dolores' creations. "I do a little bit of everything," she said, which includes the salads, sandwiches, and soups. She'll also occasionally do bakery, in addition to keeping the Deli stocked and "looking pretty" throughout the day.

Over the years, the biggest change Dolores has noticed has been the Co-op's "tremendous" growth. "I've heard so many people say that it's such an asset to the community, and it's gone from this little thing when I first started here."

And though we can't prove it, we think it's in part due to Dolores' Fog City Pasta recipe.

Dylan S., Front End Assistant Manager, Hillside

Employee since 2009

Dylan started as a part-time Front End Clerk, and over the years has been promoted to Manager on Duty, then Front End Assistant Manager. He takes pride in guiding the department towards their goal of providing the best customer service possible. And though he's known for treating everyone like a star, he particularly relishes the memory of bagging an Academy Award winning actress's groceries. "More than once!" he added with a smile.

Dylan has seen the Hillside store grow and evolve since he started. "There was a bank in what is now our parking lot," he reflected. "We also expanded our indoor seating area and installed green flooring." And while many things have changed over the years, some foundational aspects of working at Whole Foods Co-op remain, including valuing its people. "My favorite thing about working at the Co-op is the relationships that I've developed with such a wide variety of co-workers."



Nick S., Produce Manager, Denfeld

Employee since 2014

Nick started as the Produce Assistant Manager at Hillside, and when the Denfeld store opened in 2016, he was promoted to Produce Department Manager to oversee the new department. And while his roles and responsibilities have evolved, he has continued to ensure our shoppers are greeted by fresh, fragrant, local and colorful flowers and foods the moment they walk into our stores.

Nick's days are varied, as he manages all aspects of the produce department, including personnel, product and department financial metrics. He also works directly with farmers to support the local produce season. "Sometimes I get to stock produce, sometimes I get to buy produce," he said of his role. But as far as

what he loves about being a Produce Manager, it's "the people I work with," he said. "Learning from and building relationships with co-workers and local farmers and growers in our community and beyond continues to be my favorite thing about my work." 🥕



Favorite food to get at the Co-op

We asked staff what their favorite food is at Whole Foods Co-op – and they all gave us two!



Jim R.

- ▶ Bulk organic dried mango
- ▶ Stuffing bulk organic dates with local blue cheese



Dolores M.

- ▶ Deli Fog City Pasta Salad
- ▶ Deli Cranberry Tuna Salad

She developed the recipe for both!



Dylan S.

- ▶ Deli Red Curry Tofu
- ▶ Food Farm carrots



Nick S.

- ▶ Deli Chicken & Lime Burritos
- ▶ Equal Exchange Organic Midnight Sun Coffee

My favorite memory of Whole Foods Co-op is...

"When I met my wife who worked in Produce while I worked in the Front End."

– Brandon S.

"All the pals I made as a former Front End clerk."

– Derick C.

"Scraping old labels off spice jars as part of the work to open the 'new' store at Chester Creek and making lifelong friends."

– Tami B.

What's your favorite memory of Whole Foods Co-op? Share it with us!

wholefoods.coop/memories

Bayfield Regional Food Producers Cooperative

STRONGER TOGETHER

Today is pack-up day,” said Laura Ashenbrener, Bayfield Regional Food Producers Cooperative's General Manager. Once a week, producers from across the Chequamegon Bay region bring their goods to the co-op's aggregation center in Ashland, WI.

On a cool but sunny spring morning, the warehouse's two conveyor belts were bursting with products. Throughout the year, freshly picked fruits, vegetables, meat, baked goods, honey, flowers, and other products will pass through the same area to be sorted, packed, and sent to drop sites. “Our delivery driver goes up to Duluth and Superior twice a week,” said Ashenbrener, looking over the product being prepped for the voyage.



Also known as **Bayfield Foods**, the producer-owned cooperative unites 21 member farms and food producers across the region. Whole Foods Co-op shoppers may recognize some of their member-owners, including Café Coco, Drifty Acres, and Observation Hill Farm. Between the owners, Bayfield Foods provides over 400 different products through their year-round Community Supported Agriculture program (CSAs).

By working as a co-op, members become stronger together. Farmers pool resources, gain access to storage facilities and equipment, and collectively market their products. They are also able to tap into a large distribution network. The CSA program alone will distribute over 300 weekly shares over the summer. For the individual farmer, this means that, with a single delivery to the aggregation center, they can reach more than 300 customers from Bayfield to Cloquet!



Farmers Abigail Klema of Suri Fina Farm and Rob Hartman of Twisted Twig Farm pack CSA boxes at Bayfield Regional Food Producers Cooperative. Photo courtesy Bayfield Foods.

“There was a group of farmers looking for ways to move their products locally, more efficiently, and out of the area,” explained Brian Clements of Northcroft Farm, one of the owners and current board chairman. “It doesn't make much sense for multiple farmers to drive to Duluth separately, so they started the two programs.”

In addition to the CSA program, Bayfield Foods' operates as a wholesaler, providing efficiency for both farmers and buyers. The entire catalog of products is accessible through a single point of contact, streamlining what would typically involve multiple orders from various farms.



Top left photo, from left to right: Karra Prudhomme, Bayfield Foods CSA Manager; Mike Gordon; Brian Clements of Northcroft Farm; and Laura Ashenbrener, Bayfield Foods General Manager.

Bayfield Foods also supplies schools and local restaurants. “In the Duluth/Superior area, the Superior School District buys a lot of apples and fruits when in season,” Ashenbrener said. As for restaurants, “One of our biggest customers is St. James Social in Bayfield. They really prioritize local and seasonal foods.”

With an eye towards continuing to support its member-owners into the future, the cooperative recently received a Whole Foods Co-op 2025 Grow Local Food Fund grant to enhance its infrastructure through purchasing a new 15' x 15' walk-in freezer. With anticipated installation in the fall, the freezer will increase space, reliability, and efficiency. “We can offer appropriate storage for the meat producers,” Ashenbrener said of the investment. “If they need storage, they can rent freezer space [from the aggregation center]. It's an affordable option for local farms.”

This year marks 15 years of the Bayfield Regional Food Producers Cooperative, and they continue to adapt and grow. But, when asked what she loves about her work, Ashenbrener is drawn to the community, “I know a lot of the farmers, and I like working for them. I like working with local foods; it's a big community passion in this area. Local places are really important.”

Bayfield Foods offers multiple drop sites including Duluth, Cloquet, and Superior, as well as home delivery for an additional fee. Visit bayfieldfoods.org for more information on Bayfield Foods, including how to sign up for their CSA. 🥕



International Year of Cooperatives

Cooperatives Build a Better World

The United Nations has designated 2025 as the International Year of Cooperatives. In recognition, Whole Food Co-op will be celebrating throughout the year! We'll be highlighting cooperatives we're in cooperation with in-store and here in the *Garbanzo Gazette*. We're excited to share the stories of co-ops that are creating quality products while having a positive impact on communities across the globe.

Closing the Loop

WHOLE FOODS CO-OP AND RESOURCE RENEW CELEBRATE COMPOST PARTNERSHIP

Compost is a nutrient-rich addition to any garden. Previously known as Garden Green, Premium Compost is a special compost created from local food scraps and yard waste and is processed right here in Duluth at **Resource Renew**, the brand of the Western Lake Superior Sanitary District. Premium Compost is available seasonally at both Whole Foods Co-op stores.

Given the popularity of Premium Compost and our Owners' love for composting, in April 2025, the Denfeld store became a Food Scrap Drop Site for Resource

Renew's composting program, making it easier than ever for Co-op shoppers to practice composting.



"Shoppers have been asking for us to be a Food Scrap Drop Off Site," said Erika Osterman, Store Manager of our Denfeld location. "We're thrilled to be able to provide this service and to help make it easier for our neighbors to keep food scraps out of the landfill."

Whole Foods Co-op is excited to build on its partnership with Resource Renew, whose composting program keeps over 2,500 tons of organic matter out of landfills every year.

When asked why composting is so important, Dori Decker, Environmental Program Coordinator at Resource Renew shared, "Twenty percent of the trash in our district that is going to the landfill is food waste. Diverting food scraps from the landfill can preserve the longevity of our region's landfill, which is projected to close in 2026, reduce greenhouse gas emissions, and reduce household trash volume (which can mean savings for the household!)."



Food Scraps Drop Site bin at the Denfeld Whole Foods Co-op.

The Food Scraps Drop Site bin is open 24/7 for people to deposit their food scraps. At-home food scraps buckets and BPI-certified compostable bags are available for free through Resource Renew, and additional bags are available for sale at both Co-op stores. Resource Renew encourages the use of BPI-certified bags to keep the drop sites clean and reduce critters and bugs.



Food scraps buckets.

This partnership between Whole Foods Co-op and Resource Renew closes the loop, turning food scraps into valuable compost while supporting the environment. Owners, shoppers, and community members are invited to use the Food Scrap Drop Off Site in their composting routine and are encouraged to complete the loop by looking for Resource Renew Premium Compost at Whole Foods Co-op every spring to nurture their gardens. 🥕



Dori Decker and Lorilee Blais, Resource Renew Environmental Program Coordinators, tabling at the Food Scraps Drop Site Launch Party at the Denfeld Whole Foods Co-op.

Whole Foods Co-op is excited to build on its partnership with Resource Renew, whose composting program keeps over 2,500 tons of organic matter out of landfills every year.



- ▲ Resource Renew Premium Compost and BioBag BPI Certified Food Scrap Bags are available at both Whole Foods Co-op stores!



THE COMPOSTING PROCESS

Just how does a banana peel and coffee grounds become compost, a nutrient-rich soil? They follow a 9-month journey at Resource Renew's facility.

Steps:

- 1. Material Collection:** Residents and businesses drop off organic materials at designated sites, including the Whole Foods Co-op Denfeld store. Drop site accepted materials include food scraps and BPI-certified compostable products, which are free of plastic, metals, and other non-compostable items. Please note that yard waste is to only be dropped off at the Yard Waste Compost Site.
- 2. Sorting:** Collected materials are transported to the composting facility, where they are meticulously sorted to remove contaminants.
- 3. Grinding:** Larger organic materials are ground into smaller pieces to accelerate decomposition.
- 4. Mixing and Aeration:** Ground materials are combined with the daily delivery of food scraps to create a uniform mix of carbon-rich and nitrogen-rich materials. Aeration promotes microbial activity, essential for effective decomposition.
- 5. Active Composting:** Compost is placed in large, aerated windrows, or piles, for several weeks, with staff monitoring temperature, moisture, and oxygen levels. High temperatures help eliminate pathogens and weed seeds. Compost can reach temperatures exceeding 150 degrees.
- 6. Turning and Monitoring:** The compost pile is periodically turned to maintain optimal conditions for microbial activity.
- 7. Curing:** After active composting, the material cures for several months, allowing it to mature and stabilize its nutrients.
- 8. Screening and Packaging:** Mature compost is screened to remove oversized particles and contaminants, then packaged for distribution.
- 9. Community Distribution:** Premium Compost is available for purchase throughout the area, including at both Whole Foods Co-op stores.

Compost information provided by Resource Renew.

Summer Outreach Events

JULY–SEPTEMBER 2025

Join Whole Foods Co-op at these community events this summer!

JULY

Duluth Farmer's Market

Saturday, July 19 • 8 am – Noon

📍 1324 E 3rd St, Duluth

Meet in the Park

Lincoln Park Children & Families Collaborative

Sunday, July 20 • 10 am – 2 pm

📍 3002 West 3rd St, Duluth

Spirit Valley Days Parade

Thursday, July 31 • 6 – 7 pm

📍 Grand Ave, Duluth

AUGUST

Central Hillside Farmer's Market

Community Action Duluth

Tuesday, August 5 • 2 – 5 pm

📍 Essential Health parking lot across from
503 E 3rd St, Duluth

Unity in Our Community

ISD 709 Duluth Public Schools

Monday, August 18 • 4 – 7 pm

📍 Bayfront Festival Park,
350 Harbor Dr, Duluth

Duluth-Superior Pride Parade

Sunday, August 31 • Noon – 1 pm

📍 Tower Ave, Superior

SEPTEMBER

Lake Superior Harvest Festival

Lake Superior Sustainable Farming Association

Saturday, September 6 • 10 am – 4 pm

📍 Bayfront Festival Park, 350 Harbor Dr, Duluth

Lincoln Park Farmer's Market

Community Action Duluth

Thursday, September 18 • 3 – 6 pm

📍 Harrison Community Center, 3002 W 3rd St Duluth



Whole Foods Co-op booth at the Lake Superior Harvest Festival 2024.



Co-op staff, board members, family, and friends at the Spirit Valley Days Parade 2024.



Co-op board members, D and Susie at Meet in the Park 2024.



COMMUNITY PERKS

FOOD & DRINK + EXPERIENCE COOPERATORS

Whole Foods Co-op has 45+ Community Perks Cooperators providing Owners with special deals when they present their Owner card.

This summer, we're featuring our Food & Drink and Experience Cooperators. For a full list of Community Perks participants and ways Co-op Owners can save, visit wholefoods.coop/communityperks.

FOOD & DRINK COOPERATORS

Bent Paddle Brewing Co. | bentpaddlebrewing.com

► One taproom beer size upgrade per visit during regular taproom hours.

Camp Creemee at Wild State Cider
wildstatecider.com

► Buy one, get one free on any size Creemee.

Superior Waffles | superiorwaffles.com

► 10% off your food purchase.

Wild State Cider | wildstatecider.com

► \$1 off any glass of cider.

EXPERIENCE COOPERATORS

Hawk Ridge Bird Observatory | hawkridge.org

► 20% off one Hawk Ridge membership at any level.

Matinee Musicale

matineemusical.org

► \$5 off per ticket for any one Matinee Musicale concert for first-time attendees during 2025.

Zinema 2 | zeitgeistarts.com/zinema2

► One free small popcorn with movie ticket purchase.

Exclusions may apply.

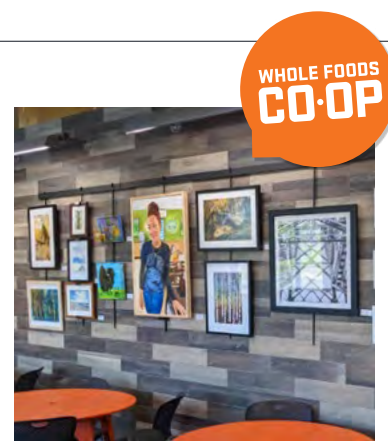
Visit wholefoods.coop/communityperks

Call for Owner Art!

Each October, we showcase the work of our Owners in a diverse and unique exhibit in the seating areas of our stores. We are very lucky to have many talented Owners at Whole Foods Co-op!

We are looking for Owner art to display for our 2025 Owner Art Show. If you want to share your work in the Co-op's gallery spaces during the show complete an application by September 1.

Visit wholefoods.coop/art to learn more and apply.
Paper applications are available at Customer Service.



2024 Owner Art Show at Denfeld.

WHOLE FOODS CO-OP

HILLSIDE

610 East 4th Street
Duluth, MN 55805

DENFELD

4426 Grand Avenue
Duluth, MN 55807

wholefoods.coop
218.728.0884

OPEN DAILY • 7 am – 9 pm

Upcoming Holiday Hours

4th of July: 7 am – 7 pm

Labor Day (Sept. 1): 7 am – 9 pm



Owned by YOU and

14,234
of your neighbors!

PRSRT STD
U.S. POSTAGE
PAID
DULUTH, MN
PERMIT NO. 1003



Did You Know?

The Great Lake glass mural outside our Hillside location was created by local artist Ron Benson through using almost entirely recycled material from the old Two Harbors High School.

Co-op Owner Bonnie Summers won a naming contest with 'The Great Lake.'



The Great Lake was installed in 2008.