

WHOLE FOODS CO-OP

garbanzo gazette

SPRING 2025

**Announcing the
2025 Grow Local Food Fund
grant recipients, including
Hoop Snake Farm!**

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ALSO INSIDE:

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Cover photo courtesy of Hoop Snake Farm.



Sarah Hannigan
General Manager

Local Matters

Every now and again, Whole Foods gains prominence in the national news cycle; and whenever this happens, confusion arises about our history, our stores, and our motivations as a business. Whole Foods Co-op is markedly different than the other Whole Foods (Market) owned by Amazon. We're a different business, with a different ownership model, and different objectives.

We're independent, cooperatively owned, and driven to maximize positive impact in our community. While I've shared some of these details in past issues of the *Garbanzo Gazette*, it seems timely to share them again.

Whole Foods Co-op is local in a way that Whole Foods Market can't ever be. When I say local, I mean much more than the wide array of local products we purchase directly from over 170 independent growers, producers, and vendors. At Whole Foods Co-op, local transcends product offerings.

Whole Foods Co-op is of our community. Today we are cooperatively owned by over 14,000 of you. Each Owner is literally invested in our grocery stores, in our business, and in our collective success. Owners have a say in our business objectives and direction by electing the Board of Directors who set high level policy for our business operations. The board also articulates what long-term success looks like for our Co-op and the impact we have as we serve our community.

Whole Foods Co-op is by our community. Our cooperative is what it is today due to the hard work of an intertwined network of individuals and businesses. The purchases you make support wages and benefits for

our talented and dedicated staff. During the last fiscal year, almost 36% of the inventory we purchased to offer on our shelves came from independent Minnesota and Wisconsin businesses. We also rely on countless local service providers to keep our operations humming.

Whole Foods Co-op is for our community. We support local agencies working to address hunger and poverty in our neighborhoods, to support youth

and environmental programming, and to grow and expand the capacity of local farmers. Every day we're also working to ensure that shopping at and participating as an Owner of our Co-op is accessible to all, so that our patrons reflect our whole community.

You'll see examples of our commitment to local matters in the

pages ahead. Look for the invitation to join the Board of Directors and help shape our cooperative future. Sink into the stories behind Positively 3rd Street Bakery and Y-ker Acres. Meet the latest recipients of Grow Local Food Fund grants. See the many ways early Co-op Owner Arno Kahn's work has intersected with the cooperative economy in our region. Learn about Eco3's Urban Farm and its partnership with Duluth Farm to School to bring hands-on experience to public school students.

I'm proud to say we aren't Whole Foods Market, and we won't ever be. Whole Foods Co-op is where local truly matters. Thank you for joining us! 🌱

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



Chris Lee
Board of Directors

Run for the Board

When you walk around Whole Foods Co-op, attend a class, and round up at the register, do you wonder if there is something more you can contribute as an Owner?

Are you curious about what it takes to make a grocery cooperative successful? If you ask yourself these questions, and more, I encourage you to consider running for an open position on Whole Food Co-op's Board of Directors and being a part of something bigger—together, we grow!

I immediately became an Owner of the Co-op upon moving to Duluth because I love Whole Foods Co-op's connection to the local food system and the strong connection to the Duluth community. I also loved living within walking distance of the Hillside store. I was encouraged to join the board after a current board member reached out and gave me the inside scoop on how board service works; it is a great way as an Owner to be directly involved in something we all love.

Being involved with the board empowers me to forge new connections within this passionate community. If this is what you are looking for, I highly encourage you to explore the opportunity to join the board.

As a policy board, we prioritize listening to Co-op Owners, employees, and community members when making decisions and discussing potential change. When you serve on the board, you help to create a more just and sustainable future; one that keeps dollars circulating locally and prioritizes the well-being of our Owners and local producers.

What does board service look like? Maintaining a thriving co-op requires a collaborative board. If the image of a large conference room and people sitting around in suits dances through your mind, our board will surprise you! We are a passionate group of community-minded individuals who love to talk, laugh and connect over our vision for the Co-op. We share learnings obtained through online training, national conferences, and other cooperatives outside of Duluth. We also gather for spring and fall retreats to keep us aligned with achieving the ENDS, the Co-op's overarching mission.

Three board positions will open this year with our election taking place this fall. If you'd like to learn more about running for a seat on Whole Foods Co-op's Board of Directors, please go to **wholefoods.coop/board**. You'll find additional information on eligibility (including attending at least one board meeting!), board service, and application materials. 🥕

WHOLE FOODS
CO-OP

Apply Now!

Applications due **July 31, 2025**



Learn more and apply here:
wholefoods.coop/board





**GROW
LOCAL
FOOD
FUND**

Growing our Local Food System

**CELEBRATING FIVE YEARS
OF CO-OP SHOPPERS'
SUPPORT**



Lake Superior
Bioregion

Whole Foods Co-op started the Grow Local Food Fund (GLFF) in 2021 to increase the supply of local, sustainable, and organic food by supporting projects that strengthen the local farming and food producer community. Since it began, GLFF has been wholly funded by shopper round-up donations through Whole Foods Co-op's GIVE! program.

Each year, local growers and food producers apply for grants of up to \$7,000 to support a project that will invest in food production in the years to come. Applications are reviewed by a volunteer committee of people connected to the Co-op, local food system, or both.

To date, 35 recipients have been awarded \$217,746 for projects that scale local food production, contribute to long-term investments in their businesses, and promote environmental sustainability. The map on the left shows the locations of all Grow Local Food Fund grant recipients.

For the past five years, Whole Foods Co-op shoppers have directly impacted our local food system and community through rounding up at our registers. Thank you for rounding up and contributing to the growth of local food. 🌱



Learn more:

wholefoods.coop/GrowLocalFoodFund



2025 Grant Recipients

The Grow Local Food Fund Committee has selected the following growers and food producers to receive GLFF grants. Congratulations to this year's recipients! Stay tuned to learn more about them and their projects in upcoming issues of the *Garbanzo Gazette*.



Bayfield Regional Food Producers Cooperative
Established Food Producer
📍 Washburn, WI



Drifty Acres
Emerging Food Producer
📍 Poplar, WI



Hoop Snake Farm
Emerging Food Producer
📍 Brule, WI



Native Wise
Established Food Producer
📍 Sawyer, MN



Rising Phoenix Community Farm
Established Grower
📍 Barnum, MN



Shalomba Farm
Emerging Grower
📍 Lake Nebagamon, WI



Silver Sage Farm & Flowers
Established Grower
📍 Port Wing, WI



Sörestad Farm
Established Food Producer
📍 Duluth, MN



Turner Road Farm
Established Food Producer
📍 Bayfield, WI

Eco3 Urban Farm and Duluth Farm to School

THE POSITIVE IMPACT OF COMMUNITY GARDENING PROGRAMS

As the ground begins to thaw, many of us are pulling out our gardening gloves, including those behind area nonprofits who are working to connect community members to the land. Whole Foods Co-op is proud to support several initiatives that are helping to bring people of all ages to area gardens, which are building access, important skills, as well as community, around fresh food. Two of these organizations include Eco3 Urban Farm and Duluth Farm to School.

Eco3 Urban Farm

Located above Lake Superior College, Eco3 Urban Farm boasts two acres of high tunnels, perennial fruit and flower gardens, raised beds, and developed fields. Eco3 Urban Farm is part of Ecolibrium3's food access initiative that creates opportunities for residents, students, growers, and food entrepreneurs.

The urban farm not only produces fresh food, but has become a community hub, hosting classes, field trips, and other educational events. The high tunnels are filled with seedlings that will be distributed to community gardens and partner organizations throughout Duluth. It also provides volunteer opportunities for individuals to participate in hands-on gardening. And, perhaps most importantly, the site fosters community building and intergenerational social connections through gardening.



Photos courtesy Ecolibrium3.



Photos courtesy Duluth Farm to School.

Duluth Farm to School

Duluth Farm to School began in 2012 and has expanded to include multiple gardens hosted at schools throughout Duluth. The primary goal is to encourage youth to eat more fruits and vegetables by engaging them in the food-growing process.

Duluth Farm to School embodies the three Cs: Cafeterias, Classrooms, and Community Collaborations. This approach teaches children about health, nutrition, agriculture, and food access. The knowledge gained through the Farm to School program empowers students and their families to make positive nutritional choices and emphasizes the importance of working with local farmers and food producers.

Duluth Farm to School was selected by Whole Foods Co-op Owners as one of our 2025 GIVE! Community Support Program recipients. This past February, shoppers raised \$5,067, which was given directly to Duluth Farm to School to repair their school garden beds and provide other gardening lessons and activities.

Stronger Together

Eco3 Urban Farm and Duluth Farm to School also work together on various projects for school-aged children, including a 7th grade farm field trip, where Lincoln Park Middle School students investigate the science of farming and learn about food access initiatives in our community.

These programs are helping to not only cultivate gardens but also stronger, more connected communities. By providing access to fresh food, education, and opportunities for growth, they are shaping a more sustainable future for the communities they serve. 🥕

COMMUNITY SUPPORT PROGRAM

Round up at the registers in April, May, and June to support these three Community Support Program recipients.

During April and May, GIVE! donations will be split 50/50 between the nonprofit and the Grow Local Food Fund.



APRIL First Witness Child Advocacy Center

Funds will support general operating expenses to provide critical support, victim advocacy, medical care, and mental health care for children and families impacted by child abuse.



MAY Community Action Duluth Seeds of Success Program

Funds will support the Power of Produce (POP) program that provides free produce for kids and people over 60 at Community Action's Mobile Market, and their Lincoln Park and Hillside Farmers Markets.



JUNE Whole Foods Co-op Access Discount Program

Funds will help reduce cost barriers by giving Co-op Owners enrolled in food assistance programs a 10% discount on purchases.



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.

Whole Foods Co-op

A LEGACY OF COMMUNITY AND GROWTH

By Jenna Kowaleski, *Marketing Manager*

Arno Kahn's path to Whole Foods Co-op was by way of a party in New York City. "There was a couple at a party in Harlem," Kahn said. "I mentioned to them that I had a Number Two Duluth Pack. We struck up a conversation and the next time I was in Duluth, I visited them. They lived in the Chester Creek House, which was a very large house, and I ended up moving in!"

That house in Chester Creek also happened to be the home of the Food Buying Club, which was to become Whole Foods Co-op.

The Early Days

As a part of the small food buying club that operated out of a shared cooperative home in Duluth's Chester Creek neighborhood, members of the buying club such as Kahn joined together to purchase bulk goods at lower prices, seeking to provide the community with access to healthier, more affordable food options. In these early days, these folks also took on roles in procurement, distribution, and clerking, ensuring that the organization functioned efficiently despite having no paid employees.

Kahn learned about the business of groceries through these early days at the Chester Creek house. He had previous exposure to starting co-ops through a project he did as a student in Brooklyn organizing a co-op garage. And, as the buying club became a co-op, and other co-ops began to pop up across the region, Kahn identified a need in the local food system. "When I first moved to Duluth, there weren't many local food vendors," Kahn explained.



Arno Kahn

Favorite food to get at Whole Foods Co-op

Wallaby Vanilla Yogurt

"I've had other kinds over the years, but there's something special about this one."



To help with procurement and distribution, he started the Common Health Warehouse. The warehouse served as a vital food distribution hub, allowing smaller co-ops to access affordable, high-quality products. “We built the warehouse because there was a real need for centralized distribution,” Kahn recalls. “It was an exciting time, seeing co-ops across the region come together and grow through this shared resource.”

The Common Health Warehouse helped strengthen the regional food economy and solidify a reliable supply chain for co-ops across the Northland.

Building a Sustainable Future

The first Whole Food Co-op locations were modest, including a space on 8th Street and later in the building that now houses Burrito Union. Eventually, the demand outpaced these smaller spaces, leading to the purchase and renovation of the Co-op’s current building on 4th Street and 6th Avenue East in 2005.

The project, which involved renovating an existing structure, emphasized sustainability and energy efficiency. While the original architectural plans included expensive, high-performance mechanical systems, practical compromises had to be made to balance cost with long-term energy savings. Kahn’s contracting firm, Builders Commonwealth, a worker-owned cooperative, was the general contractor on the project. The architectural work was performed by LHB Architects. “This was a fun process,” said Kahn. “We had to weigh cost versus benefit—what was worth the investment and what could be adjusted to keep the project financially feasible.”

Strategic insulation and ventilation choices allowed the Co-op to maximize energy efficiency while maintaining affordability. The building became the first LEED-certified co-op structure in the country, setting a precedent for future projects.

A Lasting Impact

In the years since, Ownership has grown exponentially. “When the Co-op moved to its current Hillside building 20 years ago, Ownership was around 2,500,” Kahn shared. “Now, it’s over 14,000. That kind of steady growth is incredible.”

The Co-op’s ongoing success across the Hillside location and a second location in Denfeld that opened in 2016, is due to the engaged community around it, made up of people like Arno Kahn who have invested their time and energy into building this Co-op from the ground up. From early days of ideation and implementing regional distribution, to the remodel of the current Hillside location, and ongoing maintenance of the current building, the Co-op thrives because of engaged Owners like Kahn.

“There have always been different ideas around what a Co-op should be,” Kahn said. “But ultimately, it has succeeded in creating a welcoming space where people can shop, gather, and support their values through the food they buy.” 🥕

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

“When I moved here in 2010, I was feeling pretty isolated...I came to the Hillside Co-op and as I walked the aisles, people were happy and smiling and friendly and I knew I had found my foundation for my new home. I was almost in tears and I’ll never forget that moment.”

– Kris E.

“When the medical supply store burned down - Co-op providing coffee and donuts for the firefighters who had been working all night to put it out.”

– Jennifer K.

“Seeing the Denfeld store go from vision to ground breaking to thriving!”

– Mickey P.

“Working as a sales rep for Common Health, Blooming Prairie and UNFI warehouses, and helping set up the stores each time you moved!”

– Carolyn K.

“I submitted a name (Cecely) for a large cardboard moose head at the old Co-op on 7th Ave and won the moose naming contest! I was seven years old and it was a very big deal. I chose a bar of Kiss My Face soap as my prize.”

– Mya S.



Cecely the Moose at Whole Foods Co-op, 1970s

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



wholefoods.coop/memories

Positively 3rd Street Bakery

A SWEET SUCCESS STORY

By André LeTendre-Wilcox, *Education & Outreach Coordinator*

Nestled in Duluth's Hillside neighborhood is Positively 3rd Street Bakery, a local establishment known for its delectable baked goods and commitment to employee ownership.

Founded in 1983 by a group of passionate bakers dedicated to a cooperative mindset, Positively 3rd Street Bakery was created to foster community spirit while producing high-quality artisanal baked goods. The bakery operates as an employee-owned cooperative, allowing employees to share in the business's profits. This commitment to employee ownership aligns with the bakery's mission to cultivate a positive workplace culture and provide quality goods to customers.



Currently, the bakery has thirteen worker-owners, with plans to add another this year. Working at a small, employee-owned business involves more than just submitting an application; every employee must contribute and be willing to take on various roles. "Everyone is hired in production," said Angi, one of the worker-owners, "but eventually finds their talent in business ownership."

The founders understood the importance of using high-quality, locally-sourced ingredients, a practice that is still crucial to the bakery today. "Our most important factors when considering an ingredient vendor are quality, locality, and cost," said Angi. This focus, combined with traditional baking methods, quickly garnered a loyal following among Duluth residents.



Positively 3rd Street Bakery worker-owners.

Different Cooperative Business Structures

While both Positively 3rd Street Bakery and Whole Foods Co-op are both cooperatives, the two businesses reflect different structures within the cooperative model. Whole Foods Co-op is a consumer cooperative. In this model, the business is owned by its shoppers, who democratically elect a Board of Directors to guide its operations. In contrast, Positively 3rd Street Bakery is a worker-owned cooperative, which means they are owned and run solely by the workers, who have a controlling interest in the business and elect the governing body. While daily operations may differ, both businesses uphold the internationally accepted cooperative principles to direct their overarching missions.

Current Offerings

Positively 3rd Street Bakery is a vibrant hub for locals and visitors alike, offering an array of delicious options that include artisan breads, pastries, cookies, and savory items. The bakery utilizes some original recipes from 1983 while also creating new favorites, emphasizing sustainability by using organic ingredients whenever possible and prioritizing environmentally friendly practices.



A Unique Way to Give Back

In the spirit of community engagement, Positively 3rd Street Bakery focuses on local involvement and mutual aid. Historically, the bakery spends little to no money on advertising, redirecting those funds to support community organizations through donations and fundraisers. They actively participate in farmers' markets, food festivals, and community support initiatives, creating strong connections in the region through their mission of unity and support.

Looking to the Future

The employee-owners of Positively 3rd Street Bakery have ambitious plans. Given that the bakery has outgrown its current location, a two-story house, the group is actively seeking a more suitable space. "We have toured many potential buildings for a new location," Angi said, "but we love and are dedicated to the Hillside."

Despite the challenges posed by their limited space, they aim to continually innovate their product offerings by exploring new flavors and expanding the menu to attract a broader audience.

With a rich history rooted in artisan baking and a promising future focused on innovation and sustainability, Positively 3rd Street Bakery invigorates the local food scene. Find their fresh baked sweets and breads daily on the shelves at both the Hillside and Denfeld stores! 🍞



Positively 3rd Street Bakery at the Lincoln Park Farmer's Market.

Positively 3rd Street Bakery was created to foster community spirit while producing high-quality artisanal baked goods.

Co-op Staff Favorites: Positively 3rd Street Bakery



Blackbird Bread

Robert

Finance Clerk



Raspberry Bar

Brandon

Grocery Assistant Manager, Hillside



Eclipse Cookie

Lauren

Curbside Clerk, Hillside



Blueberry Scone

Warren

Produce Clerk, Denfeld



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.



Alison and Joshua, owners of Y-ker Acres, with their sons Jasper and Griffin.

Y-ker Acres

A COMPASSIONATE APPROACH TO RAISING ANIMALS FOR FOOD

By André LeTendre-Wilcox, *Education & Outreach Coordinator*

As society is increasingly focused on sustainable living and the ethical treatment of animals, Y-ker Acres stands out as an example of positive farming practices. Located in the heart of Carlton, MN, Y-ker Acres is more than just a farm; it embodies a philosophy that emphasizes humane animal treatment, environmental sustainability, and community engagement. Through their ethical farming method, Y-ker Acres contributed about 50 different pork and beef products to our local food economy last year, equaling roughly 80,000 pounds of meat.



The Stampers

In November 2021, Joshua and Alison Stamper became the proud owners of Y-ker Acres, having purchased the land and business from Matt and Sara Weik. The Stampers are dedicated to providing the highest-quality pork and beef products by raising their animals humanely and ethically. “Less than 1% of pork is raised outside with access to pasture,” Alison said of the pork industry. “But at Y-ker Acres, animals spend their entire lives outdoors, living their best lives,” Joshua added.

Joshua and Alison do not manage the farm alone; they share this journey with their young sons, Jasper and Griffin, who are excited to grow up on a livestock farm and learn everything involved in caring for the animals. Y-ker Acres is also supported by two year-round employees.

Animal Husbandry

Y-ker Acres’ core philosophy revolves around the belief that animals deserve respect and compassion. This belief guides every aspect of their farming operations, from the animals’ living conditions to the methods used for processing them for food. The farm operates under strict ethical guidelines and is deeply committed to raising animals in a manner that prioritizes their well-being.

The animals at Y-ker Acres have 80 acres of space to roam freely. “All of our animals have 24/7 access to open pasture at every stage of their lives post-weaning,” Alison said. The animals always have access to this natural environment, as well as a vegetarian diet free from harmful additives.

One of the most critical tasks on the farm is 'Cozy Patrol,' conducted twice a day. Its purpose is to ensure that animals have everything they need, including food, water, shelter, and reassurance that they are being cared for to ensure their animals lead a 'full existence,' as they refer to their animals' daily lives.



Sustainable Practices for a Healthier Planet

Y-ker Acres recognizes that food production significantly impacts the environment. Their farming practices are designed to minimize this impact through sustainable methods that benefit both the land and the animals. This includes rotational grazing, which helps restore soil health and encourages biodiversity. By working with nature rather than against it, Y-ker Acres ensures that their practices are environmentally friendly and sustainable for future generations.

Additionally, the farm is committed to reducing waste. Animal waste is composted and used to enrich the soil, creating about 100 tons of compost each year to improve the sandy soil. This reinforces Y-ker Acres' commitment to environmental stewardship.



A New Kind of Animal Agriculture

Y-ker Acres employs a holistic approach that not only promotes the health of the animals but also contributes to the quality of the food produced. By treating animals with care and dignity, Y-ker Acres aims to foster a relationship between humans and animals rooted in respect rather than exploitation.

As they continue to grow and evolve, Y-ker Acres serves as a model for a new kind of animal agriculture that respects the natural instincts and needs of animals, prioritizes environmental health, and fosters a sense of responsibility within the community. Their philosophy serves as a reminder that raising animals for food can be done in a way that honors and respects their lives, ultimately leading to better food and a healthier planet. 🌱



▲ A selection of Y-ker Acres meat products is available at both Whole Foods Co-op stores, including brats, bacon, sausage, and more!

**Easter
Pre-Order**
quiches, pies, cakes,
muffins & scones
ORDER BY APRIL 16



wholefoods.coop/Easter-Pre-Order

SPRING CO-OP CLASSES + EVENTS

APRIL

Cold Process Soap Making

Lanae Rhoads of Mix Cosmetiques
Thursday, April 10 • 5:30 – 7:30 pm
📍 Hillside Classroom • \$25



CELEBRATE EARTH WEEK APRIL 20–26

Vegan for the Planet

Conservation Minnesota
Wednesday, April 16 • 5 – 6:30 pm
📍 Denfeld Classroom • FREE

Celebrate Earth Week by trying vegan! This class is for those interested in going vegan or just want to learn more about how plant-based eating benefits the environment. We will be discussing simple steps for beginners to transition to a plant-based diet, as well as sampling some snacks and learning about what vegan items the Co-op has to offer.



More Information and Registration



Visit our online calendar for detailed descriptions and to register:

[wholefoods.coop/classes](https://www.wholefoods.coop/classes)

If you are interested in being a Co-op instructor or have class ideas, we'd love to hear from you. Email marketing@wholefoods.coop



Zero Waste Living

April Hepokoski

Tuesday, April 22 • 5 – 6:30 pm
📍 Denfeld Classroom • \$10

Learn how to use the Closed-Loop Zero Waste lifestyle to reduce the trash you create, resources you use, and live more in alignment with nature. April will share the methods, materials, and philosophies she uses to dramatically reduce her environmental footprint.



Food Scrap Drop Site Launch Party

WLSSD
Tuesday, April 22 • 4 – 6 pm
📍 Denfeld Store • FREE

We're pleased to partner with WLSSD to host a permanent drop-off site for compostable items. The food scraps dumpster will be in our Denfeld parking lot starting in April. Join us to celebrate its launch with free food scraps bins and bags, snacks, and swag from WLSSD!



Recycling 101

Emma Pardini of WLSSD

Wednesday, April 23 • 2 – 3:30 pm
📍 Denfeld Classroom • FREE

Learn the proper methods for recycling and disposing of trash from Emma Pardini, Environmental Program Coordinator at Western Lake Superior Sanitary District. The class will be followed by a Q&A, so bring your questions!



MAY

Ask a Master Gardener

Master Gardener Barb S.
Tuesday, May 13 • 5:30 – 7 pm
📍 Denfeld Classroom • FREE

Establishing a Successful Native Garden

Dan Schutte of Shoreview Natives
Tuesday, May 20 • 5 – 6:30 pm
📍 Denfeld Store • FREE

JUNE

Spring into Summer Celebration

Whole Foods Co-op
📍 Denfeld: Wednesday, June 11
📍 Hillside: Friday, June 13
11 am – 1 pm



Celebrate the upcoming season with us and get an early taste of summer with free samples and smoothies!



COMMUNITY PERKS

SERVICE COOPERATORS

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

This spring, we're featuring our Service Cooperators. For a full list of Community Perks participants and ways Co-op Owners can save, visit [wholefoods.coop/communityperks](https://www.wholefoods.coop/communityperks).

We'll also feature additional businesses and perks in our next issue of the *Garbanzo Gazette*!

All Energy Solar | allenergysolar.com

▶ \$500 off a solar array.

Ask Anna Tax | askannatax.com

▶ \$50 off your tax preparation fee.

Lizzard's Art Gallery & Framing | lizzards.com

▶ 15% off any framing order.

Master Framing Gallery | [218.728.4056](tel:218.728.4056)

▶ 10% off any custom framing.

Nick's Natives | nicks-natives.com

▶ 10% off landscape design services.

Northwood Naturals Clean Sweep

northwoodnaturalscleansweep.com

▶ 15% off basic cleaning and organizing.

Saffron & Grey Couture Floral Design

saffronandgrey.com

▶ \$5 off a floral/plant purchase or delivery of \$75 or more.

The Solar Mower | [218.760.1599](tel:218.760.1599)

▶ 25% off your first mowing and/or trimming of 2025.

Tettegouche Treecare

tettegouchetreecare.com

▶ 5% off any service.

Warrior Printress Letterpress & Design

warriorprintress.com

▶ 10% off custom letterpress orders.



Exclusions may apply.

Visit [wholefoods.coop/communityperks](https://www.wholefoods.coop/communityperks)

Call for Local Artists!

Each month, we feature local artists in our welcoming and vibrant seating areas, showcasing a diverse range of talent to be admired by Co-op shoppers and staff.

We are looking for local artists to display in 2026. If you want to share your work in the Co-op's gallery spaces, complete an application for consideration. We love featuring both established and emerging talent!



Visit [wholefoods.coop/art](https://www.wholefoods.coop/art) to learn more and apply.

Paper applications are available at Customer Service.

WHOLE FOODS
CO-OP



Artwork by Moira Villiard.

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

Easter (April 20): 9am – 3pm

Memorial Day (May 26): 7am – 9pm



Owned by YOU and

14,103

of your neighbors!

PRSR STD
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DULUTH, MN
PERMIT NO. 1003



Did You Know?

This year is our 20th anniversary at the Hillside store's current location. Moving to the corner of 6th Avenue East and 4th Street in 2005, Whole Food Co-op remodeled the former CW Chips. In the process, we became the first LEED (Leadership in Energy & Environmental Design) Certified co-op in the U.S., earning the certification from the U.S. Green Building Council.



Whole Foods Co-op Hillside store, 2005.