

WHOLE FOODS CO-OP

garbanzo gazette

FALL 2025

A circular seal with a gold border. The text "WHOLE FOODS CO-OP" is written in orange, uppercase letters along the top arc. In the center, the number "55" is written in large, orange, stylized digits. Below the "55", a green banner with white text reads "YEARS". Along the bottom arc, the text "SINCE 1970" is written in dark brown, uppercase letters.

WHOLE FOODS CO-OP

55

YEARS

SINCE 1970

Celebrate Whole Foods Co-op's 55th Anniversary with us at our 2025 Community Celebration and Owner Meeting!

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Sarah Hannigan
General Manager

Happy Birthday to You!

We have a birthday tradition in our house called ‘three things.’ When celebrating, we ask the one being honored two questions: What are three important things from the past year? And what are three things that you’re hoping for in the year ahead? I can recall moments when each of us wished that the tradition would be forgotten – specifically during the teen years when the kids didn’t want to be in the spotlight or in the middle of hard years when it felt like the important things would dampen the celebration. Regardless of the excitement or trepidation going in, we always learn more about ourselves and each other in the sharing of the ‘three things.’

Here in the season of our Co-op’s 55th anniversary, I’ve been reflecting on what I’d share as my ‘three things’ for our Co-op. Looking back, I’m proud to have:

- ▶ Developed and hosted an in-person class for staff to see the connection between their work and the positive impact of the Co-op
- ▶ Delivered a new everyday savings program (Owner Extras) to increase value for Owners
- ▶ Shared our Co-op and community with hundreds of cooperative leaders from around the country during a multi-day conference in May

For the year ahead, I’m excited to:

- ▶ Ring the bell on \$1 million in donations raised through our shopper round-up program

- ▶ Develop a forward-oriented strategic plan that keeps our Co-op fiscally sound while supporting progress toward our new Ends
- ▶ Support continued positive impact – as a great employer, a thoughtful community partner, and a vibrant and accessible neighborhood grocer

It’s hard to narrow it down to three things. And while I’ve shared my ‘three things’ given the collective experience of our Co-op, it’s certain that across our community of staff, shoppers, vendors and neighbors there’s are so many more noteworthy reflections.

We invite you to come to our big birthday celebration on October 7. Seeing how much our Owners like to spend time together at our annual meetings, we decided to create an experience that is as much about celebrating the Co-op as it is about making space for Co-op community members to enjoy each other. Please join us at Ursa Minor to eat some good food, listen to live music, meet local farmers and vendors, and learn about the state of our cooperative business.

And of course, since our Co-op is your Co-op, we’d love to hear the things that have made you proud and the hopes and dreams you have for your business as we step into the coming years together. Bring them to our birthday celebration!

Cheers to 55 years! 🥕

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



Susie Darley-Hill
Board of Directors

Announcing a New Ends

The Whole Foods Co-op Board of Directors, General Manager, Operations Manager, and Board Administrator participated in a day-long interactive retreat in June to review and consider updating the Co-op's Ends policy, a policy that provides high-level direction akin to a vision statement for conducting our Co-op's business. It's standard and best practice to periodically review and update each of the Co-op's governing policies. The Ends policy was previously revised in 2009 and 2018.

We attended two seminars prior to the retreat. Columinate's "Elevating the ENDS" provided insight into developing a sound and meaningful Ends policy. The other seminar, "Dissecting the Definition of Healthy," was hosted by National Co-op Grocers' Equity, Inclusion, and Community Engagement Manager Gabby Davis. The program elicited a deep, personal examination of our own biases and how our individual perceptions of "healthy" vary wildly based on our individual cultural practices, socioeconomic situations, health statuses, and histories. It caused us to think critically about the use of the word "healthy" in policy such as the Ends.

With this preparation, and guidance from facilitator Rose Marie Klee from Columinate, we distilled our core values and hopes into a policy that charts the course for our Co-op and envisions the benefits that Whole Foods Co-op can bring to a community it is serving well.

I'm proud to share that the newly revised Ends Policy adopted by the Board of Directors on June 24, 2025 is: *With Whole Foods Co-op, our community is better connected, our food system is resilient, and our regional economy is thriving.*

Over the next several months, Co-op management will develop the interpretation of our Ends, establishing focus areas and metrics for measuring progress toward our Ends. A new, multiyear operational strategic plan will be developed using our new Ends as the foundation. The interpretations and multi-year strategic plan will be presented to the Board of Directors in early 2026, with the expectation that the August 2026 Ends progress report will be based on the new interpretation.

Guided by our new Ends, I'm looking forward to the future of our Co-op, in hopes that it will continue to flourish and contribute to a stronger community, food system, and regional economy. 🌱

**WHOLE FOODS
CO-OP**

OUR ENDS

**With Whole Foods Co-op,
our community is better connected,
our food system is resilient,
and our regional economy is thriving.**

VOTE!

WHOLE FOODS CO-OP 2025 ELECTION SEPTEMBER 9 – OCTOBER 12

As an Owner, voting in our annual election is an opportunity to use your voice to help shape the future of our community-focused, two-store food cooperative here in Duluth, Minnesota.

In addition to approving meeting minutes from last year's Annual Owner Meeting, you'll be asked to vote for the next members of our Board of Directors. Find more information on candidates in our Election Guide.

You'll also be able to advocate for your favorite community nonprofits by voting for the organizations who you'd like to be the recipients of the 2026 GIVE! Community Support Program.

A full list of this round's potential 2026 GIVE! Community Support recipients is on page 5 and additional information on each nonprofit will be available in our Election Guide at **wholefoods.coop/vote**.

BOARD OF DIRECTORS CANDIDATES

Find more information on candidates in our Election Guide and vote by Oct. 12 at **wholefoods.coop/vote**.



Molly Bradfish

"I enjoy sharing a sense of guardianship for a community and seeing how things work."



Brittany Lind Libby

"Whole Foods Co-op enriches our community daily—I want to further that mission through board service."



View the Election Guide and vote by Sunday, Oct. 12 at wholefoods.coop/vote.

Those without internet access can request a paper guide and ballot at customer service or vote at a voting station at the 2025 Community Celebration and Owner meeting.



HELP CHOOSE THE 2026 NONPROFIT RECIPIENTS

GIVE! Community Support Program Election

While you're voting for Board members, you'll also have the opportunity to weigh in on the nonprofits who will benefit from our monthly register round-up program in 2026. Beneficiaries are projected to receive between \$5,000 – \$7,000, so take a moment to show support for the local nonprofits nearest and dearest to you.

This program supports local organizations dedicated to environmental stewardship, equity & diversity, food access, and the local food economy. Monthly round-up donations are typically split 50/50 between the featured nonprofit and the Co-op's Grow Local Food Fund.

Forty nonprofits applied to be 2026 GIVE! Community Support recipients. Whole Foods Co-op staff participated in the first round of voting, narrowing the field to 23 finalists. As an Owner, it's now your chance to use your voice to support the nonprofits you'd like to round up for in 2026.



2026 GIVE! FINALISTS

Arrowhead Regional Arts Council aracouncil.org

Chester Bowl Improvement Club chesterbowl.org

Divine Konnections divinekonnections.org

Duluth Area Family YMCA duluthymca.org

Duluth Center for Women and Children
duluthcenterforwomenandchildren.org

Duluth Children's Museum
duluthchildrensmuseum.org

Duluth Community Garden Program
duluthcommunitygarden.org

Duluth Community School Collaborative
duluthcsc.org

Duluth Folk School duluthfolkschool.org

Duluth Foot Trails Alliance
sites.google.com/view/dufta/home

Family Rise Together familyrisetogether.org

Justice North justicenorth.org

Kako Foundation kakofoundation.com

Mentor North mentornorth.org

Noatun Community Wooden Boat Works
duluthfaering.org

North Country Independent Living
dba indiGO indigowi.org

North Shore AgroEcology Center (Organic Consumers Association) northshoreagroecology.org

Northland Newborn Foundation
northlandnewbornfoundation.org

Recovery Alliance Duluth recoveryallianceduluth.org

Safe Haven Shelter and Resource Center
safehavenshelter.org

Star of the North Maternity Home
starofthenorthmaternityhome.org

Twin Ports APIDA (Asian Pacific Islander Desi American) Collective twinportsapidacollective.org

Union Gospel Mission duluth-ugm.org

ANNUAL OWNER MEETING

2025 COMMUNITY CELEBRATION & OWNER MEETING

TUES., OCT. 7 • 4 – 8 PM
BUSINESS MEETING AT 5 PM

Come when
you can,
stay as long
as you'd like!

📍 **Ursa Minor Brewing**

2415 W. Superior St., Duluth

Shuttle pickup/drop off: Wade Stadium

Owners and community are invited to stop by to celebrate 55 years of Whole Foods Co-op! Enjoy food, drinks, and family-friendly activities, meet some of our vendors, listen to local music, and enter to win prizes!

Tickets are \$5/person and include one drink ticket per person, plus a food ticket for every Co-op Owner account. You are also welcome without a ticket; entrance is free, and additional food and drinks will be available for purchase.

Purchase tickets by Wed., Oct. 1 online at wholefoods.coop/2025AnnualMeeting, at customer service, or call 218.728.0884.



Take the Shuttle!

Wade Stadium
101 N 35th Ave. W, Duluth
Running 3:30 – 8:30 pm

Take the shuttle from Wade Stadium!
Easily find a parking spot and secure an extra entry to win a prize basket!

FALL CO-OP CLASSES + EVENTS

OCTOBER

Let's Make Pasta!

Jonathan Wolfe

Tuesday, October 21 • 6 – 7:30 pm

📍 Denfeld Classroom • \$15

Ready to roll up your sleeves and explore the delicious world of fresh pasta? Join Whole Foods Co-op and homesteader Jonathan Wolfe in this fun, hands-on class. You'll learn how to mix, knead, and roll your pasta dough from scratch, then turn it into tasty fettuccine and stuffed ravioli using a pasta roller and a rolling pin. Whether you're a curious beginner or a home cook looking to improve your skills, you'll leave inspired (and well-fed). All tools and ingredients are provided!



NOVEMBER

Community Perks

Walking Tour

Saturday, November 8 • 10 am

📍 Lincoln Park Craft District • FREE

Join Whole Foods Co-op as we visit three of our Community Perks Cooperators! We are excited to kick off the holiday shopping season and learn about three local businesses. For our walking tour, we will visit Warrior Printress Letterpress & Design, Ren Market, and Frost River Trading Co. There will be store tours as well as a chance to ask questions. Don't forget your Co-op Owner card to take advantage of your Community Perks.



Ginger Ale

Amanda Thorstad

Thursday, November 13 • 5 – 7:30 pm

📍 Hillside Classroom • \$15

Create your own Ginger Ale!

Amanda, an avid brewer, will walk you through the delightfully simple process of brewing a small batch of ginger ale for personal enjoyment.

We will discuss how fermentation works, and how you can apply this knowledge to make an infinite variety of lightly fermented beverages.

Participants will make their own starter in the class and will walk away with a few recipes to play with at home. And, of course, there will be samples!

Please note that ginger ale is a result of the alcoholic fermentation process, and there is a trace amount of alcohol in the finished product.



DECEMBER

Decorate a Reusable Holiday Bag

Saturday, December 13

📍 Hillside • 10 am – Noon

📍 Denfeld • 1 – 3 pm

FREE • Registration not required

Prepare for the holidays and do your part to keep one more gift bag out of the landfill! Join us as we create one-of-a-kind designs on reusable canvas bags. We will supply everything you need (except your creative flair!)



More Information and Registration



Visit our online calendar for detailed descriptions

and to register for classes:

wholefoods.coop/classes

Registration is required unless otherwise noted. Co-op Owners will receive a \$5 Co-op gift card at paid classes.



May the Plants Be With You

Toussaint Stewart

Wednesday, November 12

6:30 – 7:30 pm

📍 Hillside Classroom • FREE

Explore the healing power that fruits, vegetables, herbs, leafy greens, legumes, seeds, nuts, and roots unleash inside the body with author Toussaint Stewart, a holistic health and wellness practitioner and coach. Through this food demonstration, lecture and discussion, community members will be equipped with a system of whole food integration.





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 and businesses across our history that have helped shape Whole Foods Co-op into what it is today.

55 Years of Supporting Local Vendors



Whole Foods Co-op has valued its relationships with its vendors since its origins as a local buying club. After 55 years, Whole Foods Co-op is proud to partner with over 170 local vendors located throughout Minnesota and Wisconsin.

Sometimes the Co-op is one of – or the first – store to carry a local business's product. Whether a small family farm or well-known brand, we're proud to partner with all our vendors, and especially love when we have the opportunity to build local relationships. Below find just a few of their stories of working with the Co-op and the impact it has had on them.

Pastures a Plenty

📍 Kerkhoven, MN

Vendor for 15+ years

Available at Whole Foods

Co-op: brats, sausage, bacon, pork chops, ground pork, and pork roasts

What did it mean to you the first time you saw your product on Whole Foods Co-op's shelves?

Our families often vacation in the Duluth area and it was quite a thrill to see our products on the Co-op's shelves. In fact, we have been stopping in since to take another look. We know it takes some logistics to make that happen and we are happy to have been able to do it.



What do you love about working with Whole Foods Co-op?

Whole Foods Co-op cooperates well with us on ordering and in trying to help sell the products we feature.

Duluth Coffee Company

📍 Duluth, MN

Vendor for 10+ years

Available at Whole Foods

Co-op: single-origin whole bean coffee, bagged and bulk

What did it mean to you the first time you saw your product on Whole Foods Co-op's shelves?

I will never forget the first time I saw it in the gravity bins in the Hillside store. I stopped by shortly after our first delivery to pick up a few things and to see if it was on display yet. I tried to not act overly excited, but couldn't help myself and walked directly to the coffee section.

Seeing my product alongside other brands I had purchased for years was rewarding, humbling, and encouraging. At the time we were purchasing coffees from communities and cooperatives, and since that time we have expanded our relationships and connections at origin and now sell coffee from single producers that we know personally.



What do you love about having your products available at Whole Foods Co-op?

It means so much to us to have coffee available at the Co-op because they have supported us since the beginning. We continue to source coffee with the same integrity and intentionally that we know the Co-op and its customers expect. The Co-op has been a huge part of our success and we are looking forward to continuing to provide it with great coffee from good people.

Wild Country Maple Products

📍 Lutsen, MN

Vendor for 10+ years

Available at Whole Foods

Co-op: organic maple syrup and maple caramels

What did it mean to you the first time you saw your product on Whole Foods Co-op's shelves?

Going into the Co-op and seeing our product on shelf made us feel very proud to be part of Co-op community. We have been committed Co-op shoppers for most of our lives.

In your experience, what is it about Whole Foods Co-op that makes it special?

We appreciate that the Co-op is inclusive, buys local, organic, healthy products, and supports the community.



Love Creamery

📍 Duluth, MN

Vendor for 5+ years

Available at Whole Foods

Co-op: a variety of ice cream flavors, vegan ice cream, and ice cream sandwiches

What did it mean to you the first time you saw your product on Whole Foods Co-op's shelves?

It was huge for Love Creamery. The journey from when I first started making ice cream to having Love Creamery on the Co-op's shelves was literally 10 years! It was a great accomplishment in our commitment towards creating a product that was sustainably sourced and also one people looked forward to eating.

What do you love about having your products available at Whole Foods Co-op?

Whole Foods Co-op stands for all that I believe in our food system. I tell people all the time that I am grateful that the



Co-op is in our community, as I know I can trust the products that I purchase from the Co-op are vetted for these values. I can trust what I am buying. Many of our Love Creamery customers hold these same food values, so working with Whole Foods Co-op means I can connect directly to these customers outside of our scoop shops.

In your experience, what is it about Whole Foods Co-op that makes it special?

Definitely the ability to easily connect with staff and board members, whether it is about new flavors or product ideas, sourcing ingredients, stocking and supply chain questions or really anything that relates to running a small local food business. The sense of "we are working together" to bring our community wholesome food is truly at the core of Whole Foods Co-op and this is indeed very unique and special.

Is there anything else you'd like to add?

We have learned so much about getting our product beyond our scoop shops through our partnership with Whole Foods Co-op, and these lessons help us continue to grow as a business, which means we are supporting more small producers in our region through ingredient purchases, allowing us to employ people and pay better wages and of course, continue to scoop Love in the community.

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

"Meeting so many kind and helpful Co-op employees when I first joined 23 years ago! I grew up shopping at a small co-op in Wisconsin. It was like coming home again!"

– Kathryn E.

"We're new to town – our first grocery shop for our new house was at the Co-op and we fell in love!"

– Maggie H.

"It's more of an ongoing experience. The shopping and interacting with the staff is very positive and satisfying. The Co-op is our absolute favorite place to shop and take classes."

– Paul C.

"The warmth of the workers; past, present and future!"

– Thomas B.

Thank you for sharing your Co-op memories!

Co-op Partners Warehouse

A LEADER IN NATURAL AND ORGANIC DISTRIBUTION IN THE HEART OF MINNESOTA

Distributors are a crucial behind-the-scenes aspect of the grocery supply chain. They create a central spot where farmers and food producers can bring their food to then be efficiently dispersed across a region to individual stores. Whole Foods Co-op partners with several distributors, including fellow cooperative Co-op Partners Warehouse (CPW).

CPW is a prominent wholesaler and distributor of natural and organic products in the Midwest. Committed to serving co-ops, local businesses, and food retailers, CPW has established itself as a key player in the growing natural food market.

Founded in 1999, CPW was developed by Edward Brown as an offshoot of his work as produce manager at the Wedge. CPW, part of today's



**CO-OP
PARTNERS
WAREHOUSE**

Twin Cities Co-op Partners, aims to offer higher-quality local and organic wholesale options. Early on, CPW became a certified organic handler and has since focused on carrying organic produce, selling approximately \$25 million worth of organic produce each year. Based in St. Paul, CPW started off by collaborating with The Wedge Co-op, Seward Co-op, and Lakewinds Co-op. Over 20 years later, CPW has grown to serve over 400 clients, including Whole Foods Co-op.

Many popular local products are distributed through CPW. Even some of Whole Foods Co-op's hyper-local products pass through CPW prior to landing on our shelves.



Nick, Whole Foods Co-op Denfeld Produce Manager; Gloria, CPW Sales Associate; Elyse, Hillside Produce Manager; and Liam, Hillside Produce Assistant Manager.



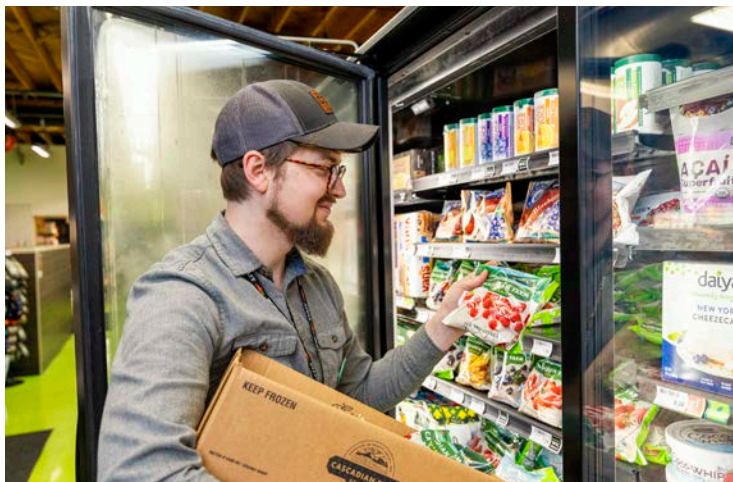
A CPW produce delivery arrives at Whole Foods Co-op.

While this may seem like an extra step, it's actually a great opportunity for local businesses to concentrate their efforts and benefit from a larger distribution network. It enables businesses to make one trip to drop off their products versus driving to dozens of individual stores. Small organizations can focus their time on other aspects of their business.

The system also creates efficiencies for grocery stores, like Whole Foods Co-op, where instead of ordering hundreds of products with hundreds of individual farmers and producers, the Co-op can work with a single entity.

Whole Foods Co-op shoppers benefit from the partnership with CPW. "We're lucky to have a local distributor in our area," said Brandon, Hillside Grocery Assistant Manager, "It creates an efficiency for ordering local products that not all co-ops have access to. It helps bring even more foods from Minnesota and Wisconsin to our community."

In some instances, small businesses get their start at Whole Foods Co-op, and as sales grow, they're able to leverage their strong sales and experiences to secure a spot with CPW. "It's a good indicator that their business is growing," said Brandon, "A local producer's first step is direct ordering with local businesses like us, but the next step is working with a distributor to scale up your business. All good things!"



Brandon, Hillside Grocery Assistant Manager stocks frozen products.

CPW can be a big step up for local producers on their journey to expand their reach and CPW values these relationships with local farmers and producers. Joleen Baker, CPW Director, shared, "The more we do to be better stewards to the partnerships, the better the relationships."

In addition to taking care of their vendors, CPW's foundations in the cooperative movement foster a strong sense of community responsibility. The organization contributes to the local area by donating to neighborhood food shelves and pantries. Additionally, the warehouse supports local farmers and producers through fair trade practices and direct sourcing. By prioritizing these values, the company not only enhances the quality of its products but also strengthens local economies, ensuring that profits remain local.

With CPW as a partner, Whole Foods Co-op has been able to expand local offerings and provide Co-op shoppers with a larger variety of organic options. The partnership is yet another example of communities benefiting from cooperation among cooperatives 🌱



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.



RAKE IN THE SAVINGS

Stock up and save even more on all
Field Day products Nov. 5 – Dec. 2



Field Day is the private label for co-ops, offering high-quality value-priced items, such as canned goods, cooking oils, spices and more. Experience even deeper discounts on all these products – over 300! – during this 4-week sale. And, remember – because these 300+ products are on Co+op Deals – Owners will save an ADDITIONAL 10% on all these items through Owner Extras!

Pick up your favorite staples and stock up for upcoming holiday celebrations with friends and family.

SAVE WITH FIELD DAY AND SUPPORT NĀTIFS!

During this national campaign, National Co-op Grocers (NCG) will donate 5¢ to NĀTIFS for every Field Day product that is sold.

North American Traditional Indigenous Food Systems (NĀTIFS) is dedicated to addressing the economic and health crises affecting Native communities by re-establishing Native foodways. They imagine a new North American food system that generates wealth and improves health in Native communities through food-related enterprises.

NĀTIFS was founded by Sean Sherman, whose restaurant Owamni won the James Beard award and is the author of *The Sioux Chef's Indigenous Kitchen* and his forthcoming book *Turtle Island: Foods and Traditions of the Indigenous Peoples of North America*. NĀTIFS is headquartered in Minneapolis.





LEAVE IT TO US

WHOLE FOODS
CO-OP

Pre-order Co-op-made Thanksgiving sides and local pies Nov. 4 – 21

Let us make your Thanksgiving holiday easier! Pre-order a pint or a quart of a variety of Co-op-made sides, including stuffing, gravy, yams, and more! Find vegetarian, vegan, and wheat-free options. Complete plated meals are also available. Choose from a Traditional Turkey Plate or a Vegan Wheat-Free Plate. Plus, order local pies from Rustic Inn and gluten-free pies from Valley's Own Bakehouse.

Schedule your pick-up between Tues., Nov. 25 through the morning of Thanksgiving. Note that popular pick-up times may fill up.



Pre-order at:
wholefoods.coop/thanksgiving-pre-order



CO-OP
MADE



★
LOCAL



★
LOCAL

LOCAL TURKEYS

Fresh and frozen local turkeys will be available in November first come, first served.

Frozen turkeys from Ferndale Market and Larry Schultz Organic Farm will be available Nov. 1.

Fresh turkeys from Ferndale Market will be available Nov. 22.

CO-OP OWNERS: USE YOUR COMMUNITY PERKS

- Shop local for the holidays
- Discover and support small businesses

Retail Perks include discounts at select stores in the Lincoln Park Craft District, Fitger's Complex, and more!



For a full list of perks and details, visit:
wholefoods.coop/communityperks



Holiday Treats Pre-Order pies, sweets & breads

Pre-order online Dec. 2 – 19



wholefoods.coop/holiday-pre-order

OWNER DEAL!

Nov. 28 – Dec. 7

For every \$100*
you spend on
Co-op gift cards
get \$20 in
Co-op Cash
for your shopping trip Dec. 8 – 28



*Up to \$500 • Co-op Cash redeemable 12/8/2025 through 12/28/2025
Gift Cards and Co-op Cash not valid for delivery, curbside pickup,
or gift card purchases • No cash value



COMMUNITY SUPPORT PROGRAM

Round up at the registers in October, November, and December to support these Community Support Program recipients and the Grow Local Food Fund through our GIVE! round up program.



GROW LOCAL FOOD FUND

The next Grow Local Food Fund application opens winter 2026! Local farmers and food producers are encouraged to apply. Learn more at: wholefoods.coop/growlocalfoodfund



OCTOBER

Superior Hiking Trail Association (SHTA)

GIVE! funds will support maintenance and management, renewal and protection of the trail, volunteer recruitment and coordination, Leave No Trace education, and trail user support and safety information.



NOVEMBER

Sustainable Farming Association of Minnesota (SFA)

Funds will be used to support programming, such as the individualized On-Farm Consulting program and other educational opportunities that enable farmers to achieve their social, environmental stewardship, and financial goals.



DECEMBER

Brightwater Health (formerly Human Development Center)

Funds raised go to over 28+ Northland mental health programs and assist in never having to turn a person away who is seeking mental health or addiction support here in our community.

Abandoned Equity

In compliance with its policy on the Abandoned Equity Process and in acknowledgment that in Fiscal Year 2025 Whole Foods Co-op achieved growth in new Owners, in new equity, and in earnings, the Board approved returning approximately \$6,000 net after any indebtedness owed to Whole Foods Co-op, of the oldest abandoned equity. Equity is considered abandoned when there is no current address on file and/or the Owner is more than one year behind schedule in the purchase of required equity. The balance of unclaimed abandoned equity will be donated to local nonprofits.

The process to return abandoned equity is to publish the names of these Owners in the *Garbanzo Gazette* and allow at least sixty (60) days (by November 30, 2025) for them to provide a current address for an equity refund or to complete their purchase of required equity.

Ahlquist, Sarah Beth
Banks, Julie
Barnes, Maryellen
Baumann, Lisa
Buoen-Beyer, Jerrold
Chapman, Wendy
David, Shana
Dohm, Jean
Eaton, James
Engstrom, Joan
Esala, Jennifer
Florey, Todd

Forrest, Benjamin R.
Ganahl, Christopher
Gilburn, Leigh
Gustafson, Karen
Hare, Sandra
Hill, Chanelle
Holmes, Elizabeth
Horvik, Erik Leif
Johnson, Michael L.
Kang, Mora
Ketelsen, Chris
Larson, Jesse

Lesky, Brian J.
Letourneau, De Ann
Leusman, Anna Marie
Livingston, Karen A.
Mack, Susan
Mackner, Christopher G.
Madison, Rosemary
Manske, Waylon
McRoberts, Priscilla
Montgomery, R. Kent
Murugesan, Thilagavathi
Nitschneider, Bradley

Olson, Floyd C.
Paulson, Christine
Pfannkuch, Barbara
Polson, Michael S.
Rasmussen, Brett
Ritchie, Dennis W
Rosenthal, John
Rutledge, Ursula
Salmila Swenson, Liana
Sarabia, Elizabeth
Scherer, Michael
Schoenbauer, Connie

Self, Linda
Skye, Aurilla Jayne
Striemer, Karolynne
Thell, James
Thiel, Babette E.
Toonen, Michael R.
Trompeter, Robert
Van Doren, Sandra
Voight, Barbara
Wing, Evelyn
Winter, April Leigh
Zorbas, Zachary

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

Thanksgiving: 7 am – 2 pm
Christmas Eve: 7 am – 5 pm
Christmas Day: Closed
New Year's Eve: 7 am – 7 pm
New Year's Day: 9 am – 9 pm



Owned by YOU and

14,362
of your neighbors!

**VOTER LOGIN
INFORMATION:**

wholefoods.coop/vote

Questions? Give us a call!

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



Did You Know?

Since 2020, Whole Foods Co-op has sold 57,665 slices of Rustic Inn Café pie and 67,995 whole Rustic Inn Café pies! That's a lot of goodness!!!

Rustic Inn Café makes pies along the shoreline of Lake Superior in Castle Danger, MN. Some of our most popular flavors at the Co-op are Raspberry Cream, Lemon Angel, and 5-Layer Chocolate, though – ask anyone – they're all delicious!

