



a local co-op

### APRIL IN THE CO-OP

**Hello friends,**

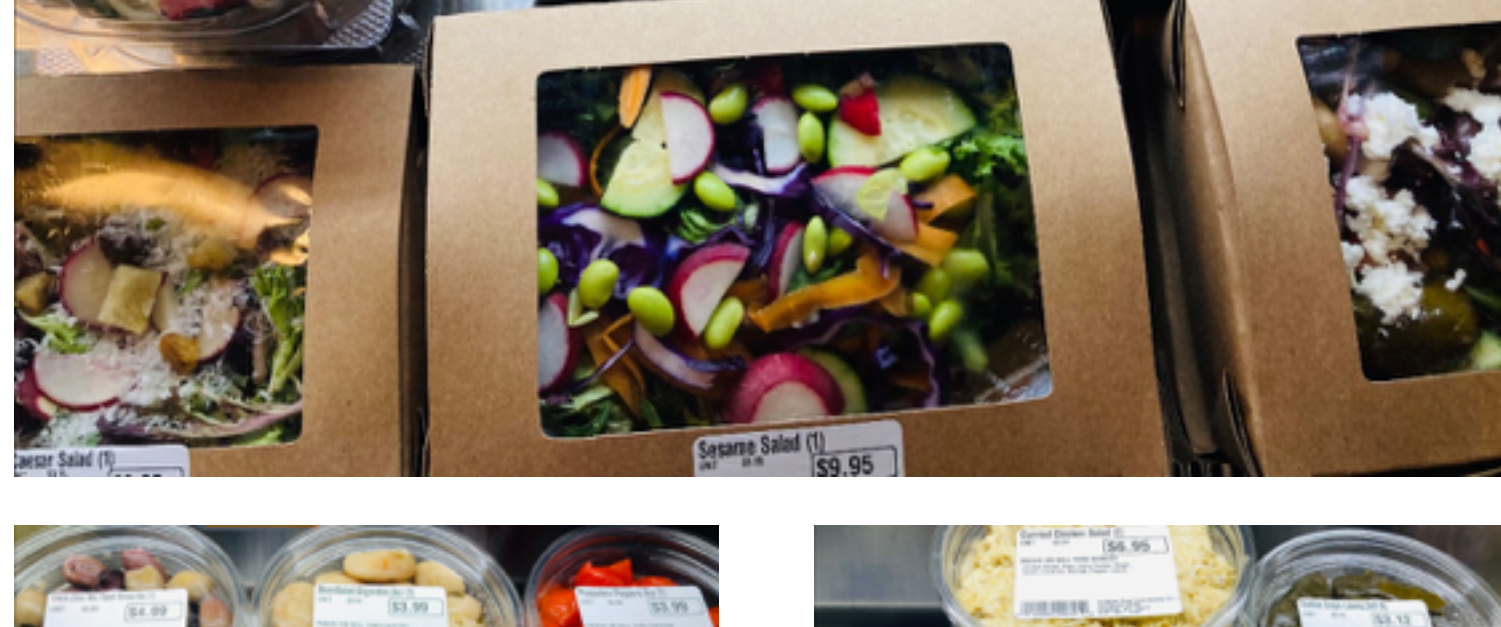
March was a great month in the Co-op, and we are excited to see what April will bring. Our Community Room has been a bustling hive of activity, which is a joy to see!

More customers are signing up for the **Double Up Food Bucks** incentive, and it is good to experience the difference it is making to their lives.

Our biggest news is the new Grab and Go cooler that joined us mid-March. It's a beauty and if you haven't seen it yet come and take a look! We think you'll agree that it is a very welcome addition to the Co-op.



Already a big hit with our regular customers, and the lunch time crowd, our new Grab & Go cooler makes it easier to see all the different prepared foods we have, grab what you'd like, and check out- no more waiting!



Some examples of the prepared food you you can expect to find in the cooler on a regular basis-

- Pies, house-made entrees, Coleslaw (citrus, sesame or regular), Egg Salad, Tuna Salad, Beet Salad (which already has a popular following!), Hummus, Sesame Noodle Salad, Caesar Salad, Sesame Salad, Mediterranean Salad, and great sides to compliment any meal- Olives, Gigande Beans, Peppadow Peppers, Dolmas, Artichoke Hearts, and more!

### NEW PRODUCE!



Our Produce Department is happy to be offering Certified Organic vegetables from a new regional farm- Brookford Farm in New Hampshire.

We have been enjoying bright & bold Ruby Daikon, as well as Gold Beets, Red Onions, Carrots, Green Cabbage & Celeriac. Come and give them a try!

Find out more about this lovely farm at [www.brookfordfarm.com](http://www.brookfordfarm.com)



### MEMBER LOAN REPAYMENT

Submitted by The Co-op Council



#### An update regarding Member loans-

Early in the Co-op's development Co-op members gave loans to the Co-op to provide foundational support during our years of growth. These loans were instrumental in providing the resources the Co-op required to lay a foundation for establishing itself as a vital part of our community.

As these loans came due the Co-op was not yet in a financial position to repay all of the member loans. As the Co-op has strengthened we have found ourselves in a financial position to resume repayment of these loans. In 2020 the Co-op Council voted to allocate funds to repay these loans, with the plan being to repay loans in the order that they have come due. The plan was delayed in 2020 due to the uncertainty of the pandemic and the need to purchase the building that the Co-op resides in and was officially set in motion in 2022. As of March 2023 we have repaid 17 member loans totaling \$36,347.56 as part of this repayment program and are projected to continue repayments throughout this year.

The Co-op Council will continue to assess our financial position on a yearly basis to determine allocated funds.

For those who have outstanding loans, we will contact you by mail with repayment options when your loan is next to be repaid. In the meantime, if you have any questions regarding the status of your loan please respond to this email or call the Co-op at [\(518\) 392-3353](tel:5183923353).

We are very grateful for the support of our early member lenders during the years of growth and development. Without this kind of support the Co-op would not exist as the vibrant community resource that is it today.



Beautiful edible flowers from [Blue Star Farm](#).

## We are hiring!

### Cafe Cook

Part Time

We are looking for a motivated individual to join our growing Co-op Cafe.

Cooking experience required and an enthusiasm and creativity for using fresh ingredients to feed our community a plus.

The Co-op Cafe is an essential part of our mission to connect our community to healthy, fresh food. We are looking for an individual with experience in the preparation and production of made-to-order entrees, sandwiches, soups, salads and more for our lunch time cafe. Must also possess the skills and creativity to develop and expand packaged Co-op branded food items.

#### Desired Qualifications:

- Experience cooking for a range of dietary needs.
- Creativity and flexibility in developing recipes based on surplus items available.
- Ability to work in a collaborative atmosphere.
- Timeliness, Cleanliness & Organization.
- Outgoing & Friendly.
- Flexible & Dependable.



Stop in the store and ask for an application or find it online [www.chatham.coop](http://www.chatham.coop)

Our Cafe is growing fast, and we are looking for the right person to join our dynamic, creative & hardworking Cafe team.

Previous cooking experience is required as this position is for a second chef who will carry & lead two days of cooking in our cafe.

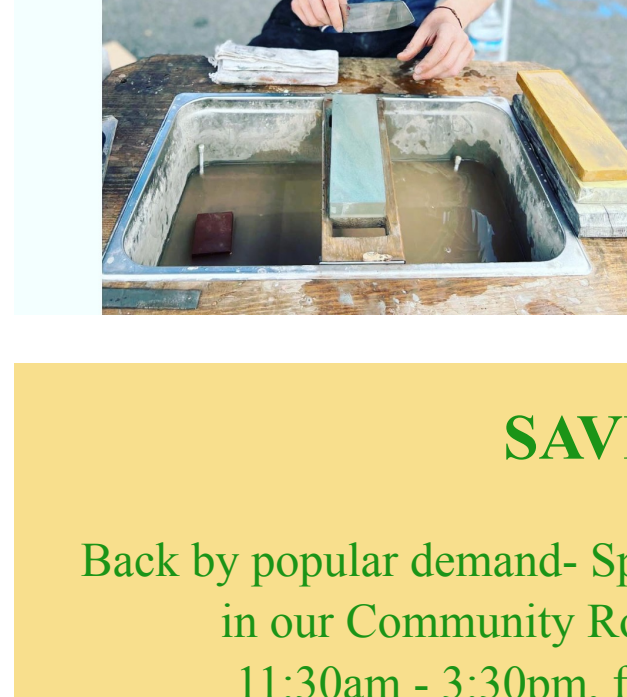
We welcome interested people to stop by to chat with our managers and pick up an application.

It's a wonderful time to join the team- many changes are afoot and there's a real possibility for creative input and growth.

Please spread the word!

You can find the application online on our website [HERE](#).

### UPCOMING EVENTS



#### SAVE THE DATE!

Back by popular demand- Spijk from [Rocky Hill Forge](#) will be upstairs in our Community Room on Saturday April 22nd, from 11:30am - 3:30pm, for all your knife sharpening needs.

Using the traditional Japanese Whetstone method, Spijk gets your blades as sharp as they can be! Quick turnaround and very convenient.

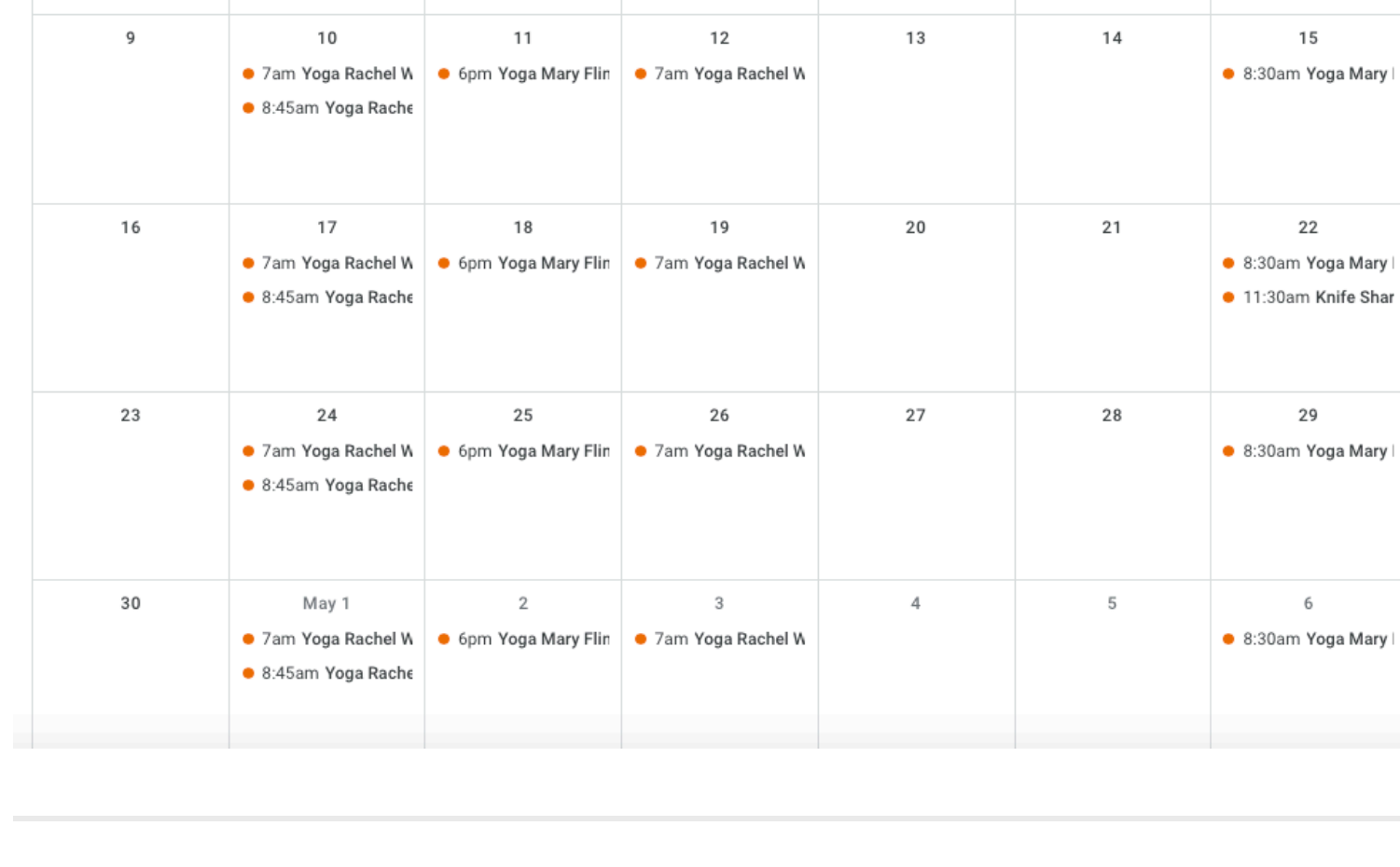
Rates are as follows-

- \$2.00 per blade inch
- \$2.50 per serrated blade inch (with a 2 or 3 day turnaround time)
- \$3.00 for minor blade repairs
- \$8.00 for major blade repair
- \$12.00 for tip repair

No appointments are needed, just walk in and we will point you in the right direction.

### CO-OP CALENDAR

Click on the image to view our online calendar.



See you at the Co-op!

