

2022 Annual Meeting Minutes Monday, October 24th 2022

Opening

- Attendance: Brock Auerbach-Lynn, Mike Strode, Whytnee Bush, Victoria Birkbeck, Peter Frank, David Culpepper, Christine Bucheit, Troy Martin
- Staff: I'Talia McCarthy (GM), Alexis Figueroa
- Owners: Dan S, Nancy M, Brian, Sara M, Celeste L, Nora B.

Brock: I'd like to welcome you all to the 2022 annual meeting.

Mike: What's your favorite memory of the store in 2022?

*Video showing all the written memories played.

Brock: every year on the annual meeting, and of the major things we do are the board election. We will be hearing a little bit from each of the new candidates this year. The election starts on Wednesday and ends on the 2nd of November.

Victoria is the president Brock is the vice president Peter is the treasurer Mike is the secretary.

Three of the current board members are nearing the end of their term, Peter, Mike, and David.

This year our candidates are Nora, Mike and David Culpepper. The candidates will give a little introduction.

Nora: My background is in sustainable urban development with a focus on food justice and land justices as well. Currently I'm working at city bureau. I am the document's resource community engagement coordinator. I've had a lot of interest in bureaucratic spaces in the way that they can combine with organizing spaces as well. I feel like cooperatives have a lot of power to reclaim both of those.

Mike: In 2019 when I started I came into the co-op, not knowing much about governance structure. There has been a lot of confidence I've gained and knowledge I've gained and I use both of those are my other Cooperative workshop design experiences throughout Chicago. I want to see the store survive. I think I can inspire a lot of the other efforts I am a part of.

David: I am the newest board member I joined in May and it has been an honor to serve on the board. I currently work at The Dill Pickle and I am very invested in the pickle. I have been an owner since August 2021. Oh, and I am a social worker. I have been a social worker for 12 years, so I am very interested in my community and community building. I hope to serve on the board again.

Store Updates

Treasurer's report

This has unfortunately been a bad financial year for the co-op. All three reports have been very challenging. There was a sharp decline in 2021 and we have yet to recover. The sales have not rebounded. We are still in a plateau space.

Peter then went over the profit and loss chart and the balance sheet.

Our member equity has grown. We have been getting more owners than we got last year. You may be asking how we have been staying open this whole time with our income negative. A lot of it is the ERC credit given from the IRS . It's an employee retention credit we've gotten over \$300,000. We have also worked very hard to reduce expenses and we deferred loan payments. We are still awaiting our \$500,000 for our ERC payment from the IRS.

Operations update

Italia: I received a fun email for my hourly stuff at The Dill Pickle food co-op and they have decided to form their own union called The Dill Pickle co-op workers union. They just filed a petition to the NLRB to make their union official and I have recognized them as a union so now we wait until all the paperwork goes through and we have a new union. I'm very excited just start working with this new union and working on a new bargaining contract and working on a new relationship. I'm very excited for a new chapter of our store.

This year we started our teacher ambassador program. Co-ops are not a very big culture here in Chicago so it's good to spread the knowledge and we have about 20 teachers in the teacher ambassador program within three different school districts. We are hoping to expand that to high school later this year.

Earlier this fall, we teamed up with Monarch thrift store for our swap shop.

We will be reopening the deli and Café area, and we will be moving our wine section once again. We would like to start having events in the café again. We have partnered with Ace sushi. We are waiting for the health department to inspect our storefront so we can get that going. We are hoping to open our hot bar.

We have teamed up with too good to go which is basically another organization that helps reduce the amount of waste that businesses and store fronts have. Basically you can buy five dollar bags that have about \$18 worth of grocery items that are about to spoil. We have saved over 900 meals since our partnership began in January. That number continues to grow.