



Newsletter – March 2018

The **Okines Food Co-Op** welcomes you to our monthly newsletter!

What's happening this month:

1. Read about our new products and new stock on old favourites
2. Minutes of last co-op subcommittee meeting
3. Organic milk supply enquiry
4. Membership fee for 2018 overdue
5. Credit card payments are now available
6. Your support: call for smartphone donation

1. Our new and re-stocked products this month include:
Dandelion roast, white chia seeds, quinoa flour, coconut flour and **coconut milk powder** (vegan, no milk solids).

We also have a trial stock on **puffed brown rice** and are in the transition to offer more **organic spices**. **Tamari** is also now held in bulk bladder for you to fill your own bottle. Jessie Smith's Dad provided us with **tea tree oil** from Clarence River (cash in jar). Since the last batch of **popcorn** was not popping, we would like your feedback on this new lot.

2. You find the minutes of our last co-op subcommittee meeting of 28/02/18 now [here](#) on our website.
3. Are you interested in getting **TASSIE ORGANIC MILK** directly thru the co-op for \$2.60/lit.?

After much research, Claire Bester has found that new producer Organic Milk Group (OMG) are the leading candidates based on farming practices, price and the ability for us to source direct to the co-op. OMG are based in NW Tas and have been great to deal with and very willing to discuss cow care and farm operations.

Documents and Downloads:

- Our current [pricelist](#)
- Download our order forms [here](#)

Location and Opening Hours:

540 Old Forcett Road, Dodges Ferry (in the community garden)

Open Tuesdays 2pm-5pm and Sundays 9.30am-12noon (10.00am-12noon July-September)

Contact:

Jill Vaughan (co-op coordinator)

Ph: (03) 6265 7016

Mob: 0439 411 440

Feedback:

We would love to hear from you about any comments and wishes! If you have any product preferences, you know about possible suppliers, have enquiries about events, your membership or just want to make general comments on the shop,

Please feel free to talk to Jill, our cashiers, or send an email to:

okines.food.coop@gmail.com

Gary, their farmer has relayed the following details:

OMG meet organic standards with calves on cows after birth, and continuing to suckle as they choose. Birthing happens in the shed. No bikes are used on the farm to keep animal stress levels low - cows are walked to and from milking . They have a total staff of 4 (3 women/1 man).

OMG has been part of the first microbe trials to treat illness in TAS, and are aiming to be antibiotic free ASAP. They don't use hormones and have half the herd numbers of conventional dairy farms. The herd is majority jersey cow, aiming for full jersey in the near future.

As OMG don't have their own bottling plant yet they can only supply 1ltr plastic bottles. They are a new business so this is likely to change as they expand – ie: 2lt bottles and hopefully eventually glass.

Members would need to **pre-order and pay for weekly** and be available to **collect it on Tuesday afternoons**. We cannot hold milk for you – no space.

4. If you haven't paid your **membership fee for 2018** yet, please refer to our cashiers on duty during opening hours as soon as possible.
5. You are now welcome to pay at our store with your **credit card** with a **1,9% surcharge**.
6. Do you have an unused smartphone that you would be willing to donate for use in the co-op? Please contact us!

**We thank you all for supporting the Okines Food Co-Op
and wish you a good month!**

