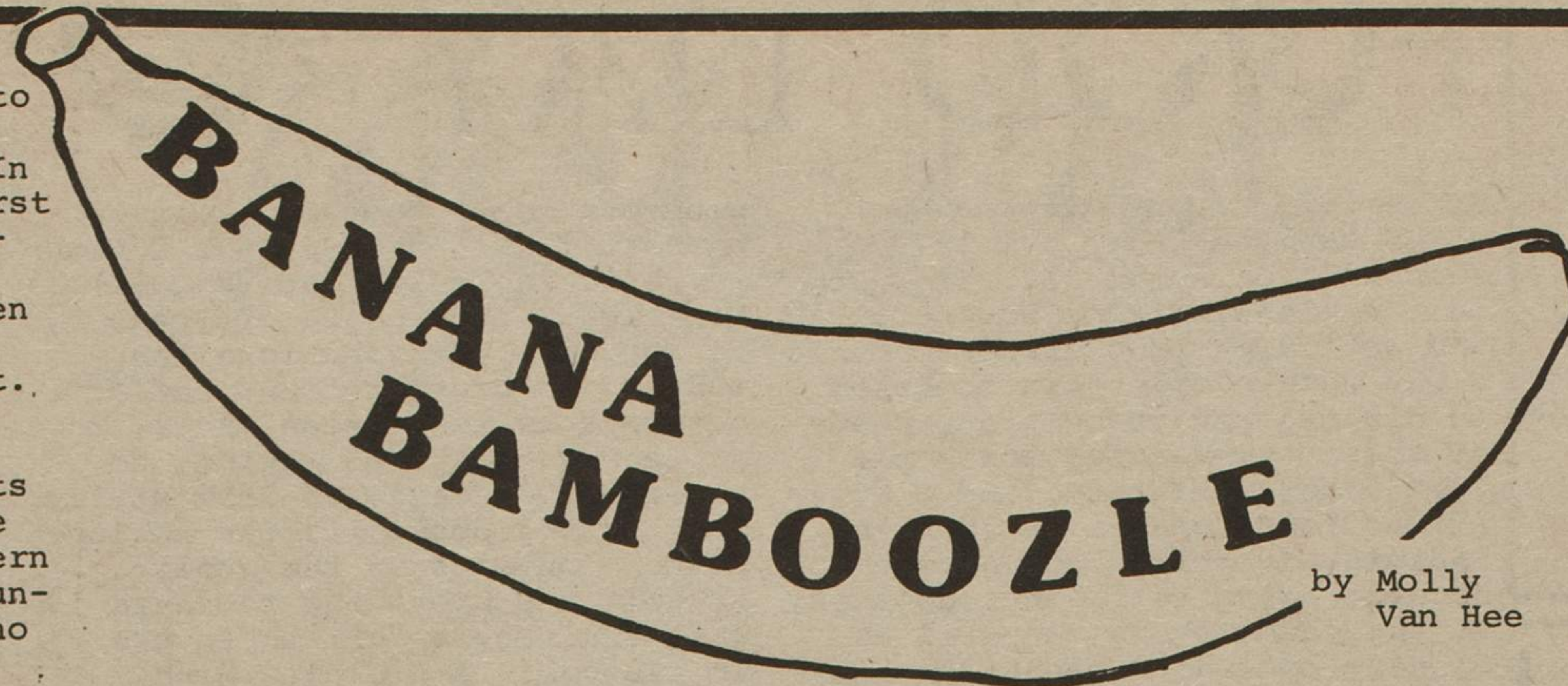


This past month has brought to our co-op the exciting addition of organically grown produce. In mid-February we received our first shipment and began our new relationship with Sunburst Organic Foods. This development has been an intense experience with both good and not-so-good sides to it.

On the plus side, the co-op now has a year round source of fruits and vegetables grown without the use of pesticides and with concern for the ecology of the soil. Sunburst buys from small growers who are not part of the giant agribusiness food monopoly.

On the minus side, we have a huge shipment (5,000 pounds) of food to unload once a week and barely enough space to put it even after hours of shuffling many cases. Sadly too, we have found that most of us are spoiled and brainwashed about how produce should look. In spite of any intellectual awareness that Americans are overly appearance-oriented, co-op members are very picky about the produce they choose. So to set



the record straight let me remind everyone that we are accustomed to produce that is dyed in color, gassed to prevent spots, and chemically fertilized to be bigger and better (?). For instance, the organically grown red delicious apples we now have are less even in color and smaller in size but crisp and ripe with no bitter taste from being sprayed. They are truly delicious unlike their giant, bright red counterparts with green and mealy in-

sides. The bananas we now have are grown in Mexico and have not been gassed to delay ripening and prevent brown spots. They are far smaller than Dole or Del Monte but taste fine and no possibly carcinogenic chemicals have been used on them like the bigger and yellower ones. This is not to say that you should buy rotten produce, organically grown or not. But a slight wilt, brown spots, or a smaller size do not justify passing a fruit or veggie by.

To make sure that I'm not misleading anyone, I should point out that not all of our produce is organically grown. We have marked on the produce price list ORG by the items that are and N/O by those that are not. And to reassure any local growers, the intent is always to buy locally grown whenever it is available.

To help get the Sunburst produce to the Ice House for storage we need a truck or van every Friday from 12 noon until 2. If you have one and can help, sign up on the special list by the work calendar.

We hope to keep getting Sunburst produce. The prices are reasonable and the quality appears good. We like being able to support small growers and provide organically grown produce. But we will only be able to continue if you truly believe that it's what's inside that counts! Feedback and comments are welcomed and encouraged on this and any other area of the store.

Recycle Your Bottles

There's a new and hopefully final bottle policy at the store. The February policy of 20¢ for every bottle and jar led to a financial disaster - we were paying much more money out for bottles than we were getting in. After much agonizing, the work collective came up with the following system.

The store will pay and charge 20¢ for all milk bottles and \$4 for all water bottles. These will be the only jars and bottles that will have deposits or refunds on them. Since we need a supply of jars and bottles and since there is no recycling center in town, it's to everyone's mutual benefit for the store to recycle glass containers. We'll take anything that people want to recycle and if the store can't use it, we'll throw it away.

So please continue to bring in jars and bottles. And when you do, show milk bottles and water bottles to the clerk for credit and then put them in their proper racks. All other jars get left up front in the area by the clerk but do not need to be checked in. The back room will continue to be reserved for sterilized jars and empty milk bottles.

HELP WANTED

by Patti Spencer

I don't know if everyone has noticed, but space is shrinking at the store. We are carrying more and more merchandise all the time, which is far out for our shopping but hard on our coolers. The result is that the store needs some major work done-cleaning, remodeling, building cold storage areas. At the time this article is being written plans haven't been finalized. But we do know that major amounts of energy are going to be needed.



Please watch for signs in the store and check in **Too Late To Classify**. In late March there will be several meetings about changes we need to make. April will be the target month - please plan to save some time to help get the store in shape. Please don't count on someone "who has more time" doing it for you. If we don't do it all together, it won't get done.

Whodunit?

Our store definitely runs by the efforts of many people. In an attempt to tell each other who's been doing what at the store, we're starting a Special Thanks Column. Please let us know if you know someone who deserves thanks.

Special Thanks to:
Ed Scheurich - for making a lid to the produce cooler.
Renee Lazar, Barbara Stanley,

Kelly Kindscher, Fran Beier, Mike Weinsaft, Jackie Magerl, Annie Smith, Kathy Nemeth, Barbara Smith, Molly Van Hee, Annabelle Nelson, Chuck Magerl, Kate Duffy, Mark Larsen, and many others, for the tofu-chili supper.
Tom Ingle and Galen Tarman - for turning out 140 extra cakes of tofu for the tofu - chili supper.
Betsy and Duane Evans and John Stitz for showing their slides (and growing the soybeans) at the tofu-chili supper.

And John Lundmark who drew the poster.

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