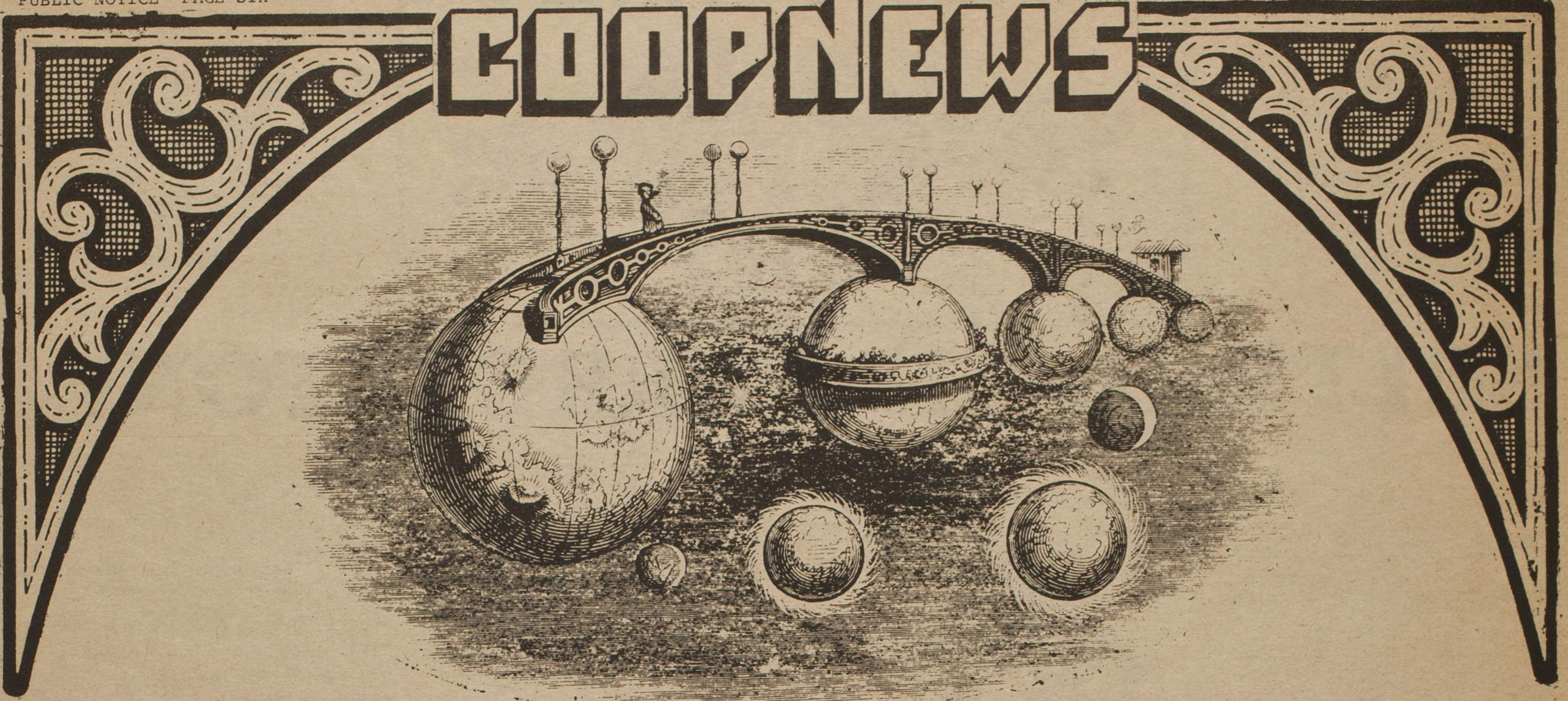


# COOP NEWS



## NEWS FROM OUR FRONT DESK

The food co-op's work team concept is getting into gear. The ten work teams are gaining an understanding of their areas of responsibility (cheese, clerks, herbs & spices, etc.) and are contributing to a smoother operation of the store. Each team also designated a representative for the co-op's steering committee.

The steering committee is an advisory group and a decision-making body working in co-operation with the work collective. At their initial meeting in January, the committee outlined the form for future monthly meetings and heard suggestions for upcoming agenda items.

Each work team representative then gave a status report on their team, answering any questions or suggestions other folks had. Nearly every team is interested in more co-op members joining them in their areas. There's virtually no limit to the scope of work and creativity

other than individual reluctance.

A general membership meeting is tentatively scheduled for March 16. The steering committee will develop an agenda at their February meeting.

Food is moving through the Community Mercantile at record rates. The last quarter of 1977 (Oct, Nov, Dec) saw sales nearly 50% above the same three months of 1976. The more spacious layout of the new store helped. So did the increased food selection.

More members are buying more of their groceries at the co-op, and even more non-members are curiously wandering through, shopping for the natural foods making the news pages and magazines.

But the pressures of rapid growth on an under-capitalized business have kept the co-op under

tight budgeting. More money is going into inventory and improvements, and less remains floating in the checkbook. February will mark the beginning of a year-long financial forecast, with monthly updates and evaluations.

All co-op members who have paid

their \$10 share are joint owners and shareholders in this wild grocery business. The co-op is chartered as a profit corporation, paying all the assorted taxes. We differ from the larger grocery corporations because our customers are our owners and we cater to their needs, concerns, and food choices.

## Deposit Law Valuable

A new report compiled by the State of Vermont concludes that Vermonters have enjoyed enormous economic and social benefits by outlawing throw-away beverage containers throughout that state.

The study says that Vermont's required five-cent deposit on all beverage containers has reduced the state's roadside litter pick-up effort by 56 percent because there is less trash to collect. It adds that beverages sold in refillable containers rather than throw-aways cost con-

sumers less money, saving the average Vermont family about \$60 a year. State officials also calculate that about 708 billion BTU's of energy are conserved by the law because throw-away bottles are no longer being made.

The 56-page report, according to state officials, refutes "misinformation" about the Vermont experience reportedly being spread by bottle manufacturers across the United States. The beverage container industry is actively opposing a Vermont-type law which is proposed on a nationwide basis. (zodiac news service)

## CHANGES in ICE CREAM it'll stick to your ribs

Diethyl Glycol (ingredient used in anti-freeze and paint remover.)  
Piperonal (insecticide used to kill lice, stomach worms, etc.)  
Aldehyde C 17 (an inflammable liquid used in dyes, plastics, and rubber.)  
Ethyl acetate; Butyraldehyde; Amyl acetate; Benzyl acetate (used in cleaning fluids, rubber cement, oil paint solvent, and nitrate solvent.)

What do the above chemicals have in common? They are all ingredients widely used in the manufacture of ice cream and are approved for this purpose by FDA, the very same agency that tried to take away vitamins, minerals, and many

other beneficial natural supplements.

Diethyl glycol is an emulsifier used to take the place of eggs; piperonal is used instead of vanilla; ethyl acetate is pineapple flavor; butyraldehyde is nut flavor; amyl acetate, banana flavor; and benzyl acetate, strawberry flavor. If you ever spilled some ice cream or forgot to wash a dish that contained modern ice cream, you will have observed that it hardened so tight that it was almost impossible to clean up with water. There is a well-known phrase "you are what you eat." Maybe today's ice cream and other embalmed foods are responsible in large part for a lot of irrational people.

As if things weren't bad enough already, FDA tried to permit manufacturers to replace the milk with cheaper substances such as whey, casein and even cornstarch. This would save manufacturers millions of dollars at the expense of consumers who would get inferior ice cream. Plywood is stuck together with glue made from casein. Jack Anderson came right out and accused Peter Hutt, FDA's former chief counsel, with huddling with the ice cream manufacturers while he was officially an FDA employee. At least one major manufacturer has stated ecstatically, "To be honest, we'll put in just enough milk to get it on the label." (Lyle Baker, D.V.M. - ACRES USA)



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Anyone can shop at the Community Mercantile, but members can save 10-40% on their purchases. To find out how to become a member, attend an orientation session held at 7:30 PM every Wednesday at the store or talk to one of the store's coordinators. The membership fee and monthly work requirement can result in smaller grocery bills! P.S. We accept Food Stamps.