

AGM

[Annual General Meeting]

6.30PM FOR 7PM START

Wednesday November 12, 2008

Children's Services Central Training Room B21

Addison Road Community Centre

142 Addison Road Marrickville

Watch for the chalk signs on the road inside the main gates to the centre.

AGENDA

1. Appointment of facilitator, minute taker
2. Attendance and apologies
3. Acceptance of minutes from the previous Annual General Meeting
4. Coordinators' reports
5. Directors' report
6. Finance report
7. Other reports
8. Election of Returning Officer
9. Call for nominations for the seven-member Management Committee
10. Confirmation of the Auditor
11. General business

All members are invited and encouraged to attend, speak and vote.

THIS ISSUE annual reports from co-op coordinator, stock coordinators, finance, management committee, what's good in fruit+veg, rainbow chard, what's new in groceries, backyard blitz, urban orchard, kids box

REPORTS: Co-op Coordinator

*from Warren McLaren, Co-op Coordinator,
August 2007-August 2008*

This may well be remembered as the year the ceiling fell in on Alfalfa House. Because it did. Literally. One Monday morning staff came in to find a large piece of the office ceiling lying on the floor. Fortunately no one had been beneath it at the time the old plaster gave way. We were equally lucky that no one was injured as we separately endured three broken windows.

The past year has been one of constant renewal. Take, for example our dedicated staff. Aside from our stalwart cleaners, everyone else at Alfalfa is new since about July 2007. Over 14 new staff have needed to be trained in the ways of the Force. Such a massive transfer of knowledge has brought fresh, invigorating energy to the co-op, but also resulted in a few stumbles from time to time. A heartfelt thanks to our members for their tolerance through the periods of change.

Our infrastructure has gone through its own transformation. After a tree fell over in the backyard we were bereft of shade from the often scorching summer sun. So we erected a couple of shade cloth sails. We replaced our hot water system with one that could serve both the kitchen area, as well as the outside toilet and cleaning needs. We installed a water filter at the sink, as well. Our air conditioner keeled over during some of the hottest weeks of the year so we were forced to replace it with a new split style unit.

The large front west facing shop windows were insulated, so they could no longer get staff and our confectionery hot under the collar. We raised the shop counters to a new ergonomic working height, and did so with gorgeous looking recycled timber countertops. Over the years the drip trays under liquids such as vinegar, tamari and detergents had succumbed, so we swapped them out for new stainless steel versions. We also built platforms in the storeroom to keep stock off the floor and replaced all the main door and rear gate locks.

Lots of little changes occurred too. We acquired a platform trolley to push around those 25 kilo bags of spuds and we produce colour identification charts for customers confused by our wide variety of organic breads.

The supply of organic roasted peanuts dried up, so while we weaned customers onto cashew butter and almond butter we spirited each of the machines away to the manufacturer for a grease and oil change. (Even they were surprised, given that one of the machines has been in use for the past 25 years, having originally served customers at Russell's Health Food in Glebe).

And peanuts has not been the only supply issue we've had to deal with. Throughout the past year we've witnessed the demise of Australian-grown organic brown rice. As you can imagine this has been a significant blow, not just to our loyal customers, but also our bottom line. A food co-op without brown rice is like a pub with no beer!

But it hasn't all been responding to events beyond our control. Conscious of changing economic circumstances we've worked hard to improve our internal processes to help us ride out any future rocky roads. In particular, our information management and database systems have been overhauled. We've given them a lot more power at the back end, whilst providing a simpler user interface. We now have enhanced ways of recording and searching product information, purchase orders, sale records, timesheets, volunteered hours, contacts, staff information and much more. To protect all this data, we've purchased a new computer server. As part of the new systems we moved from weekly to fortnightly pays to free up more time for managing our financial records. We also made the progression to new Australian-made weighing scales that come with a data cable. The hope is one day we'll have the scales automatically send weights to our Point of Sale database, thus speeding up transaction times at the counter – a potential boon for customers and staff alike.

Throughout these times of metamorphosis we've been greatly supported by our cadre of committed member volunteers, without whom we'd struggle to cope. Huge kudos to all members who've helped out in the past year. Whether helping with such mundane tasks as restocking, receiving deliveries, cleaning, or responding to the special call outs for help with worm farming, public events, annual stocktakes and the like. Your volunteered time has kept the co-op running. A special cheerio to

volunteer, Jann, who stepped up to the plate and helped out when we were often short handed.

And a personal note of thanks from me to the staff of Alfalfa House for my year as co-op coordinator. Thanks Adam, Aidan, Amity, Anika, Dave, David, Dom, Gab, Gareth, Freya, Julia, Lisa, Monika, Nat, Nija, Olivia, Paul, Lisa Mc, Renata, Stephen and Susannah. (Please forgive me if I missed anyone.) You have been nothing, if not passionate about the co-op and all it

stands for. Plus, thank you to the various Management Committee members who also have had their own constant change to deal with. Big ta to Cecilia, Elmarie, Gemma, Genevieve, Katherine, Lara, Linda, Nassim, Rick, Sarah and Vivienne. It was a privilege to work for Alfalfa House for the past year.

Nija is already doing a brilliant job as the new Co-op Coordinator. As she sinks her teeth further into the role I'm sure great things will transpire. Take it away Nija . . .

*from Nija Dalal, Co-op Coordinator,
August 2008-*

My recent arrival at Alfalfa, and in Sydney, has been made much easier by the extensive work undertaken in the past year by Alfalfa's staff, the Management Committee, members and of course, our indispensable volunteers.

And all their efforts were built on 19 years of work by previous Alfalfa community members. I've only been here for about a month, and I can clearly see the considerable efforts made by so many to keep the co-op growing strong. The commitment of the Alfalfa community is outstanding and heartening. I look forward to



building on these feats in the coming months. In a world where tropical hurricanes destroy entire cities, droughts decimate entire countries' food supplies, and the sky seems to be getting darker with pollution by the moment, Alfalfa House is a bastion of hope for a society that not only takes care of its people's health, but the health of the whole earth.

Already, we have arranged for a shiny new set of scales to be installed, and

have started a major clean up, reorganisation, and overhaul of the office and storeroom. We're in the process of upgrading our server and streamlining our databases to make communicating with members simpler and better. I'm working on getting some big beautiful blackboards for the shop, to help our Shop Coordinators communicate with members and customers about current promotions.

Looking ahead, we are building up Alfalfa's financial security to make sure the co-op can serve its members no matter what the future brings. This includes creating a working inventory system, so we can better manage our stock, as well as putting money away in interest-bearing accounts to insure against the topsy-turvydom of the global economy.

I feel very honoured to be working at Sydney's oldest food co-op. Alfalfa is working toward so many amazing projects, it's hard to get my head around it all, but I know that the power of all of us together will accomplish more than we can imagine. I am very excited about the coming year's possibilities and Alfalfa's possibilities for Sydney. Thanks for giving me the chance to be a part of this glimmering hope on the edge of an often-gloomy horizon.

REPORTS: Stock Coordinator (Groceries)

from Monika Baumann
September 2008-

After two solid years in the role, Lisa Durante moved on in March to much greener pastures on the NSW north coast. In early April, Stephen Honey took over and held the position until he resigned in early September to travel abroad.

The last few months have been a bit hit and miss in terms of stock levels in the co-op and we haven't been as upfront with you, the members, as we should have been. Some of that has been to do with the continuing drought, although you wouldn't get much of a sense of that living on the eastern seaboard this past year. And of course there's been the shortage of organic Australian-grown brown rice. But stock levels were also affected by Stephen being unwell at various times. We've learned a lot as a result, particularly about what to do in times of 'crisis'. We are taking steps to remedy that, one of which is to have an understudy learn the ropes so that when I take leave or if I'm sick, everything continues to run smoothly.

One of my top priorities aside from keeping the shop well-stocked and consistently stocked is to review all our systems from how we order and how we receive stock to how we follow-up when stock doesn't arrive. I've already been working closely with the other office coordinators, especially Julia, our bookkeeper, to ensure, for instance, we don't pay for things we don't get. We're also focussing on price auditing and updating, so savings are passed on, particularly when we find new suppliers, as we've just done with a range of functional foods from Loving Earth, which were 30-50% cheaper than our previous supplier.

As part of keeping the shop well-stocked, I'm setting up a chai ingredients box separate from the regular spices, so we'll know when we need to order for chai, so we don't run out.



I am in the process of writing up clearly set out step-by-step procedures for ordering and receiving, as well as better information systems, so Shop Coordinators will know more about what is out of stock and why and when members can expect particular stock to return. This especially affects member bulk buying. Members can also expect more information in the shop and better product signage – that's one of my summer jobs! And I'll

be contributing regularly to the eNews and website.

All-round fun-guy and jack-of-numerous-trades, Dave Harris, is in the throes of helping me revamp the storeroom to make it more functional with clearly-delineated areas and better labelling (especially for herbs and spices) so Shop Coordinators and volunteers can easily find things. There will also be a map of the room's layout.

And by way of wrapping it all up, I'm a big fan of manuals and systems, so all this information comes together for other staff and volunteers to use.

Now to entice you even more, here are some new product lines I'm investigating.

- Native jams and marmalade (rosella jam, lilly pilly bush conserve, finger lime marmalade, desert quandong)
- Roasted wattleseed
- Loving Earth cacao chocolates, which will run the serious risk of changing your attitude to chocolate; as well as a wider range of functional foods (see page 5)
- Lemon Myrtle and Pepperberry seasoning
- Loose leaf herb tea blends
- Bulk Damask Rose Day Creme and a One-Step Exfoliating Cleanser
- Bulk non-toxic sunscreen, which includes Australian bush flower essences.

I'm keen to hear from members, so please don't hesitate to contact me.

Organic hand-made **RAW DARK CHOCOLATE BARS** (plain, crunchy mint, goji+camu camu, lucuma+maca light, activated almond+purple corn) from Loving Earth. Sugar/dairy-free, the chocolate is essentially uncooked, unprocessed cacao in its pure form sweetened with agave syrup (low GI), which means the wealth of phytonutrients are fully intact. Raw chocolate has up to four times the antioxidants of conventionally-processed chocolate. All ingredients are single origin, bought directly from an indigenous co-op with whom Loving Earth has established a long-term relationship and who are paid well above fair trade, thus enabling the co-op to continue growing cacao in a traditional permaculture system.

Raw organic **LUCUMA POWDER**, which tastes like maple syrup flavoured ice-cream, blends with ice-creams, baby food, yogurts, pies, cakes, cookies, smoothies, chocolate bars and desserts of all kinds. Excellent source of carbohydrates, fibre, beta-carotene, niacin (B3) and iron. Known as the "Gold of the Incas". From Peru. Sugar/gluten/dairy-free, low GI.

YACON SYRUP, pressed from the roots of the yacon, this glucose-free sweetener has a apple-pineapple-watermelon flavour, with few calories and providing an excellent balance of 20 essential amino acids. It has high levels of potassium, calcium, magnesium, iron, and phosphorus. Certified organic from Peru. Sugar/gluten/dairy-free, low GI. From Loving Earth.

GIANT COUSCOUS is a toasted pasta from Israel, made from hard wheat flour and water using an extrusion process like regular pasta but toasted in an open flame oven rather than dried. It has a rich nutty flavour, is al dente in

texture with a smooth, chewy almost buttery feel. The toasting process seals in the starch and reinforces the exterior, allowing it to absorb liquids without falling apart. It has a unique pearl-like shape and size. The surface of each piece absorbs flavour easily, picking up sauces, reductions and herbs. Very versatile in cooking.

Auroville incense is no longer being exported to Australia. So we've replaced it with **AUROSHIKA INCENSE**, which is produced by a small co-op working out of an ashram.

CHEVRE GOAT'S CHEESE now in two new flavours – dill and ash-rolled – in addition to plain. From Meredith's dairy. Great on toast.

SPEARMINT BILLIE GOAT SOAP joins unscented and lavender varieties.

HARISAA, a spicy North African-style chilli relish from Blue Kitchen, is just the thing for recipes requiring a fiery kick! Harissa joins green curry paste, also from Blue Kitchen.

ORGANIC DRIED BANANAS from a women workers' co-op, which are paid fair trade wages. Support for this project came from one of our suppliers, Honest to Goodness, which bought the fruit and gave them money to set up the project. It's the kind of overseas work we're keen to encourage. From Bolivia.

We're also making our own **LSA** (linseed-sunflower-almond) again, now that organic sunflower seeds are back.

And let us know what you think of the new **SHEPHERD'S BAKEHOUSE BREAD**. Email groceries@alfalfahouse.org.

Monika Baumann

Backyard BLITZ

Like gardening? Want to help create Alfalfa House's new backyard permaculture garden? On Sunday November 16 from 10am we'll be doing a big tidy up and plant out and we'd love your help. Please drop by and bring sun protection, gloves and any tools you might have. RSVP to produce@alfalfahouse.org also let us know if you have any plants you could donate. Thanks.

KIDS BOX

Alfalfa House has a new KIDS BOX with colouring in pencils and toys for kids to play with while they are in the shop. The box has a red sign saying KIDS BOX and is located in the office for parents to give their children. After playing, please leave the box clean and tidy and pop it back in the office for others to play with. Thanks.



URBAN ORCHARD

The local produce swap on Saturday September 27 was a great success. People brought everything from eggs to avocados. We're hosting more of them, the last Saturday of every month from 10am-noon. Bring along any excess produce from your garden or from your neighbourhood and swap it. The next Urban Orchard will be on Saturday October 25.

PRODUCT OF THE MONTH

RAINBOW chard

Rainbow chard's dark green glossy leaves and crisp red, pink and yellow stems can brighten up any meal. And it's easy to use.

Rainbow chard is in fact a form of silverbeet. According to Colin Amos of the Comboyne Plateau who grows rainbow chard and delivers to us each Friday, in ancient times all silverbeet were coloured. However, modern farmers have chosen to only cultivate the white stalk variety, believing them to be more attractive to consumers.

Colin recommends using rainbow chard in place of spinach or silverbeet in any recipe and says the brighter colours of the rainbow chard mean that it's sweeter and has more anti-oxidants. He suggests eating the young tender leaves raw in a salad or sandwich and loves the larger older leaves sautéed with garlic and sesame seeds.

Colin inspects his plants daily to remove snails but you might find your chard still has some soil or the odd baby snail hidden in the leaves so make sure you give it a good wash beforehand. Fill a large bowl with cool water and swirl the chard around to dislodge the dirt.



Then simply give the chard a rinse under the tap and drain.

Chard will keep for several days if stored in the fridge, either loose or in a paper bag. However, it will wilt if its leaves are damp so it's best stored unwashed.

Rainbow chard and beetroot salad

This simple and colourful salad is a great way to use the stem of the chard. Delicious served with fresh bread topped with goats' cheese.

SERVES 2

- a collection of multi-coloured chard stems, cleaned and diced
- 2 small beetroot, cubed
- 1 capsicum, diced
- 1 small red onion, diced
- 2 stalks of celery, diced
- 3 garlic cloves, minced
- herbs, to taste (parsley, thyme, basil)
- splash olive oil
- splash balsamic vinegar
- salt and pepper, to taste

Combine chopped vegetables in a bowl. Add herbs, oil, vinegar, salt and pepper.

– Jo Rose

F+V what's good in fruit+veg with Renata Field

It's spring and things are sprouting and flowering, but they're not yet ripe. Winter produce is at its end, and spring produce is just coming on... so please be patient.

NEW ARRIVALS

- ASPARAGUS. Crisp and fresh.
- BROAD BEANS. Delicious and nutritious.
- KIWI FRUIT. Juicy and flavoursome.
- RHUBARB. Boil up with the last of the apples
- STRAWBERRIES. Sweet and fresh

ON THEIR WAY OUT

- APPLES. It's the end of the season.
- ALBERT BROCCOLI: Small and super sweet. Throw these FD babies straight into your stir-fry for a taste sensation.
- CHOKO. Almost finished

- SWEDES. This tasty winter root vegetable won't be around much longer.
- TURNIPS. FD fresh and very good for you.

WHAT'S GOOD NOW

- ARTICHOKE GLOBES. These delicacies are as beautiful to look at as to eat.
- CABBAGE: Try the FD "Sugar-loaf" for a sweet and crispy cabbage.
- CARROTS: Have been a bit sporadic in supply, but are beautiful when they come in.
- GARLIC GREENS: Like shallots but with a garlic taste. FD
- HERBS: Fresh bush basil, coriander, rosemary and more in the shop fridge.
- KOHLRABI. Great lightly steamed or sliced raw in salads.
- LEEKS and BABY LEEKS. Tasty little fellows.

- ORANGES: FD oranges are sweet and juicy right now.
- PEAS: These little darlings are a burst of flavour, direct from the farmers!
- RAINBOW CHARD: Like silverbeet but more colourful and nutritious.
- SPRING ONIONS: While other onions are sprouting, it's the perfect time of year for the spring onion.

- The fruit+veg comes in Mondays, Wednesdays and Fridays and we always need people to help between 9am-noon on those days. If you can help or if you would like to ask about anything, email produce@alfalfahouse.org
- For week-to-week fruit +veg availability: go to www.alfalfahouse.org/html/PRODUCTS/fruit+veg.htm
- FD: Farmer-Direct

REPORTS: Stock Coordinator (Fruit+Veg)

from Dominika Grossy
August 2007-May 2008

Many of this past year's achievements have been made possible by the Management Committee's decision to add an extra four hours to the position. So the first thing I'd like to do is extend mountains of gratitude to the MC for its support.

I maintained the existing relationships Dave Tilley, the previous coordinator, had established with a number of farmers from whom we buy directly, and added several others from the same region – avocados from Tanja Smith and John Southcott, bananas from Peter Robinson, and, most importantly, blueberries from Neil and Jeanette Jones.

I introduced product information – how to cook or prepare it, what it's like and so forth – for the more unusual produce we stock to encourage your adventurous streaks. I also moved to computer-generated, laminated and reusable price tags, which save time and also look better, especially on those winter mornings when my fingers were too cold to write neatly.

With encouragement and ongoing support from Stevie Bee, our Information Coordinator, I established an online list of fresh produce in stock at Alfalfa House, which is updated at least weekly. It's grown to become one of the more popular pages on our website.

I also did some work on internal information systems. I had prepared information on the care and storage of fresh produce for Shop Coordinators, which has helped them with the work they do on the shop floor and behind the scenes. Later in the year, I began documenting my position, adding to an existing manual and training Anika to fill in for me while I (and now Renata) was on leave. Thank you Anika.

In October, shade cloth was installed over the wormfarms and the fruit and veg delivery



area in the backyard to reduce the effect of summer heat.

In March this year extra hours were added to the role, which have proved invaluable for documenting the position, writing reports, researching new growers and working on other fruit and veg related projects.

Extra special thanks go to all the volunteers who come to play fruit and veg deliveries, ex-staff members Lisa Durante, Gabrielle Nicholson and Nat

Jurdeczka for mountains of advice and feedback, salads and hugs throughout the year, and to everyone who buys their fruit and veg at Alfalfa House. I had a magnificent year at Alfalfa House. The only thing I don't miss is the flight path . . . (Ed: Dom is now Co-Manager at the ANU Food Co-op in Canberra.)

It was a pleasure to hand over to Renata Field, who brings with her a bonanza of co-operative experience and organic agriculture knowhow.

from Renata Field, May 2008-

Over the last few months I've enjoyed working here immensely. Apart from ordering stock, taking the deliveries and getting the stock out, quite a bit of my time has been spent making changes to the ordering system, which means that we now track how much stock is ordered, making it easier to order for the future and to manage finances. This involved a lot of data entry and a rewrite of the manual. In September, I divided fruit and veg into three categories: fruit, veg, and fresh herb and spices in the point of sale database in order to clarify sales. I've also added new a new farmer to our Farmer-Direct list: Graham Bilby, who supplies us with bush lemons.

VOLUNTEERS. My work relies heavily on the support of volunteers. A big (continued page 8)

REPORTS: Finance

from Julia Gray, Bookkeeper, March 2008-

Alfalfa House has had a profitable year (pending the Auditor's Report, of course!)

It has also been a productive year. A lot of hard work has been put into streamlining our computer and database systems. Building on Warren's legacy, Ken has taken on the job of database development, which will be the cornerstone of establishing a stable future for our co-op. Better systems and a better understanding of the day-to-day running will promote good communication, transparency and better product and cash-flow handling.

The updated database will include changes to the membership and share register. These changes will give the co-op a more accurate picture of membership status, which will in turn allow us to ascertain a more accurate picture of the co-op's true financial liability.

The position of Treasurer has changed hands a couple of times in the year, as well as the roles of bookkeeper, grocery and produce coordinator. With the departure of Warren to pastures green, we are excited to be working with Nija Dalal, the new coordinator. As a team we are excited to be moving forward together.

We have established a finance committee

(Nassim Arrage, the new Treasurer, Nija and me), which meets regularly to discuss on budget strategies, day-to-day finances and nurture the communication between the three roles. We aim to maintain the balance between profitability, sustainability and the co-op's core values. This committee reports to the Management Committee, keeping open the lines of communication between the staff and the MC and, in the process, establishing an in-depth and hopefully accurate picture of our day-to-day finances.

Nija and I have begun the project of creating an improved work environment! This includes an overhaul of the current filing and archiving system and a general clean up of the whole office space. We hope this will make it easier to find information and streamline the unfortunately necessary paper storage. In conjunction with the improved database, we are looking towards a paper-free office. One step along this road has been computer-based timesheets, which has eliminated the need for a paper-based system.

We look to an exciting year of positive growth and a stable and sustainable future for Alfalfa House.

■ *A full Finance Report will be provided by the Treasurer at the AGM.*

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Stock Coordinator (Fruit+Veg) from page 7

thank you to all of the regulars, and the casuals too. Without you it wouldn't be possible.

STOCK LOSS. Stock loss for fruit, veg and fresh herbs and spices has varied throughout the year from just 1.2% to 4.4% of sales. Summer tends to have higher stock losses due to all those soft-skinned, easily-spoiling and expensive fruits such as mangoes and peaches, and due to the warmer weather. However, we remain well below the industry average of 13% stock loss.

WASTE. Though comparatively low, Alfalfa House does produce "waste", however, this is predominantly re-used, composted and recycled. Dom took great care of our six worm farms until March, when a keen wormfarm

maintenance volunteer appeared and after some training, has since been taking great care of our worms. Between the six farms, the worms get through a *huge* portion of the compost "waste". There are still somewhere between one and eight buckets left for removal to compost heaps each week.

Dom did some work establishing the transport of the compost from Alfalfa House to three destinations in our community. A volunteer picks up the compost buckets on the way to work at the Addison Road Community Centre, which is where two of the compost heaps we contribute to are located. The third garden that benefits from our compost is the Wilkins Green community garden at the Wilkins garden in Petersham. This has been working very well and has helped these three gardens to flourish.

REPORTS: Management Committee

This past year has certainly been an eventful, challenging and productive one for the Management Committee (MC). Since the last AGM we've focused on:

■ Whole co-op communication, as evidenced by our staff-MC Vision Day and our regular, informative and inclusive eNews update.

■ Riding the waves of climate change, the Australian drought and the global economic downturn. We are still waiting to see the true impact of this on sales though already costs have risen from our suppliers and sales of less essential items have been declining.

■ Positively activating the Food Grant scheme to give grants to community groups with aims and ethics aligned with AH's.

■ Ensuring the co-op is user-friendly, welcoming and meeting the needs of its members.

■ Participating in the myriad festivals in Sydney including the Cook's River Sustainability Festival, Live Green 2007 and Cruelty Free Festival. We also became a business member of Sydney City Farm, the campaign to establish an urban farm at the old Callan Park site.

As we move into the latter half of 2008, our focus includes:

■ Aligning AH's budget with the internal and external forces on us as a food co-op in

world that is increasingly under pressure.

■ Ensuring we keep meeting the needs of our members. In 2008, the MC voluntarily contributed their time, energy, experience and expertise to the broader management requirements of the co-op, and, where necessary, day-to-day management in consultation and with the much-appreciated assistance of staff and volunteers.

At the 2007 AGM, five members were elected to the MC: Lara Daley, Genevieve Derwent, Cecelia Jensen, Gemma Beall and Rik Shaw (in absentia). For various reasons, Cecelia and Rik resigned in the current term. We thank them for their contributions. Throughout 2008 we welcomed Nassim Arrage, Linda Grkinic, Katherine Myers and Sarah Cook to the MC. We now have a full board of seven.

In the past 12 months, there has been a regular turnover of staff. We have changed our Bookkeeper, Co-op Coordinator, Fruit and Veg Coordinator, Groceries Coordinator and a number of Shop Coordinators. Throughout the transition, MC and staff endeavoured to modify job descriptions through consensus decision-making processes and to find exceptional staff to replace outgoing staff.

In the year we appointed the following members to the vacant positions: Julia Gray (Bookkeeper), Nija Dalal (Co-op Coordinator), Renata Field (Fruit and Veg Coordinator), Monika Baumann (Groceries Coordinator), Susannah Fox, Aidan Calabria and Dave Tilley (Shop Coordinators).

It would be good to have seven.

There are seven members on the Management Committee, Alfalfa's board of directors. Why not join the team and help shape the direction of Sydney's oldest food co-op? Come along to the AGM or email mc@alfalfahouse.org or visit the WHO ARE WE? page on www.alfalfahouse.org for more info.