

# ***Local Co-op Markets As A Tool for Building Economic & Social Resilience***

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Local Roots Market & Café  
Wooster, Ohio

All Things Local Cooperative Market  
Amherst, Massachusetts

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# *Local Roots Market & Café, Wooster, Ohio*

created by community members, including members of Transition Wooster



<http://localrootswooster.com/>







# Mission-Driven: Connect Producers & Consumers – Serve Both

Why Local?

Better quality:

fresher, picked at the peak of flavor

Better for the environment:

uses fewer fossil fuels in transportation.

Sustainable farming uses fewer chemicals and promotes biological diversity.

Better for the economy:

Invest in local business, who invest locally, too.

Eating seasonally is less expensive.

Better for the community:

Get to know who grows your food, and share ideas for growing and cooking with fellow local-foods lovers!





# 12 Volunteers Worked as a Team





## **Hours**

Monday – Friday: 10 - 6 p.m.

Saturday: 9 a.m. - 3 p.m.

Sunday: Closed





# Community Building is Central





# **Local Roots co-op in Wooster combines grocery store, farmers market, sustainable agriculture mission**

**Wednesday, January 18, 2012**





# Farm to Café : Good for you and the community.



## •PRODUCE•

Kickstand Farm  
Crooked Barn Farm  
Hillside Gardens  
Boii Gardens  
Martha's Farm  
Moreland's Fruit Farm  
B+Z Garlic  
POR BAR Farm



## •DAIRY•

Autumn Harvest Farm  
Hartzler's Dairy  
Minerva Dairy  
Blue Jacket Dairy  
Martha's Farm



## •GRAINS•

The Grain Maker  
The Shepherd's Market  
Shagbark Grain Mill  
Stutzman Farm  
Fetzers' Fixens'



## •MEAT•

In The Garden Farm  
B+W Farm  
The Shepherd's Market

← "Simple" gourmet syrups

LEMON  
LIME  
SPICED  
PEAR  
BLACK  
RASPBERRY





# New local-products market planned for Amherst

By Scott Merzbach 06/01/2012

Published on GazetteNET (<http://www.gazettenet.com>)



A market that would provide space for all local growers, producers and craftspeople to sell items throughout the year is in its formative stage...



# Producer-Consumer Co-op Market as Economic Incubator

## *Increasing Consumer Demand: Making It Easy to Buy Local*

- Convenient location & hours
- Year-round , indoor marketplace located in the heart of downtown
- Single checkout & all payment options
- Local Foods Café, Take-out & Catering

## *Supporting Local Producers*

- Producers decide what to sell & what to charge
- 75-80% of price goes back to the producer
- No need for producers to be on-site. Volunteers help keep costs lower.
- Easy distribution to downtown restaurants

## *Strengthening the Local Economy*

- Launching & sustaining small, local businesses
- Increasing local jobs & trade



# All Things Local on the radio!



**Farm-to-Fork**

On Jan. 8, 2013, John White, Jeremy Barker-Plotkin and Bernard Brennan were interviewed on the local Farm to Fork radio show.





## **A Community-Owned Cooperative Marketplace, Commercial Kitchen & Cafe**

- Locally produced foods and durable goods
- Owned by producer and consumer members



*Over 350 members joined in the first two months!*



First Event had an Overflow Crowd of 150 People



Chef, Farmer, Young Leader, Community Organizer,  
Photographer, Volunteer, Baker, Volunteer



[www.AllThingsLocal.coop](http://www.AllThingsLocal.coop)



***Demolition and Reconstruction are Underway!  
We hope to open in November.***







**You're Invited to a  
Community Forum  
to Discuss Ideas**

**How Can the Commercial Kitchen in the  
All Things Local Coop Market  
Help All of Us Eat Local?**

**If you have ideas, want to be a producer, buy take-  
out food, eat locally prepared meals, preserve the  
harvest, or simply support local food,  
please share your thoughts!**



# All Things Local Kitchen Team



- Peg cooks “everyday food”, selling at a farmer’s market
- Gina was a chef, volunteering now
- Amanda worked for a high end café & culinary incubator in Manhattan
- Tony was looking for a new place for his famous pizzeria
- Tina initiated the team
- Hwei-Ling used to run the soup kitchen & now works with homeless people
- Nancy lives in town and works for Tony



*Yankee Magazine* says  
Tony Palamo makes the  
best pizza in New  
England.

He also paints –  
pizzas!

Paintings come with  
their own pizza box.





# Local Roots Ashland, Ohio



an affiliate market to Local Roots Wooster



# All Things Local Video

<http://www.youtube.com/watch?v=ShpQku04BCc&feature=youtu.be>

By Andy Morris-Friedman