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





Community Building is Central







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

Wednesday, January 18, 2012





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

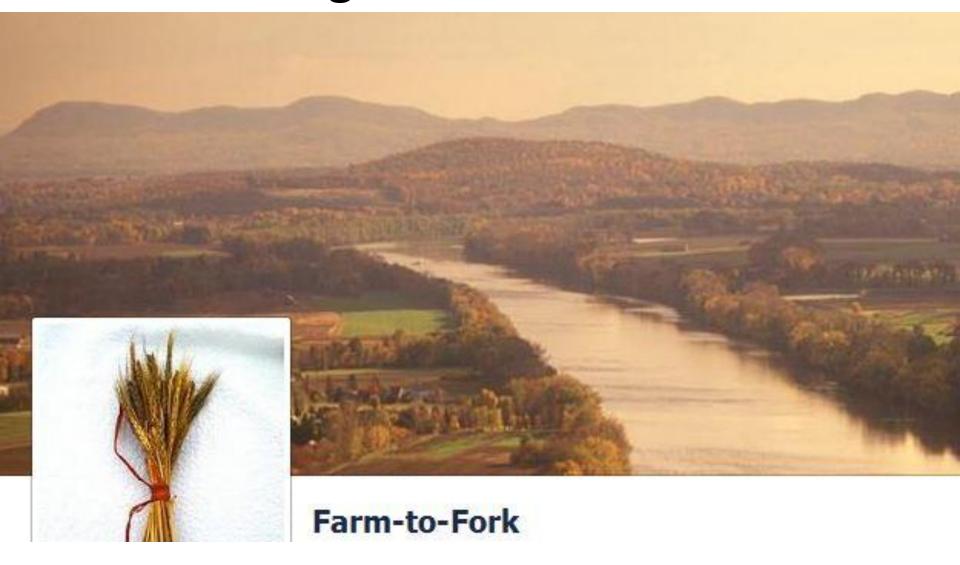
Supporting Local Producers

- 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!



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

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 takeout food, eat locally prepared meals, preserve the harvest, or simply support local food, please share your thoughts!

All Things Local Kitchen Team

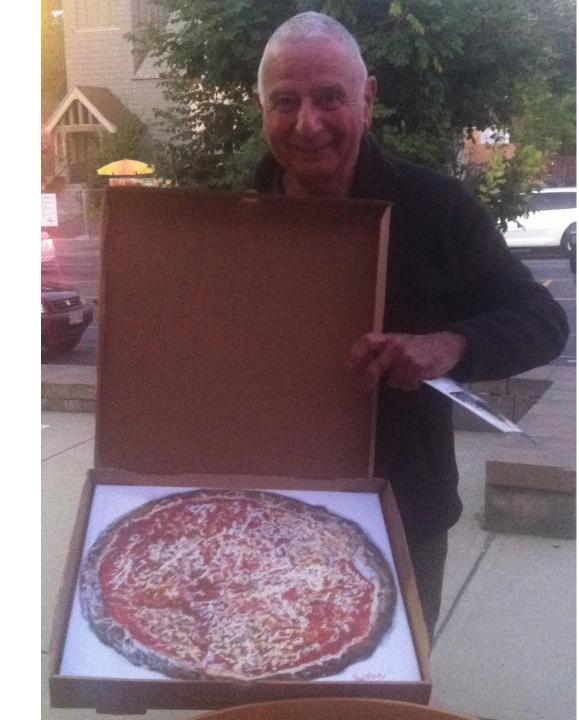


- Peg cooks "everyday food", selling at a farmer's market
- Gina was a chef, volunteering now
- Amanda worked for a high end café & culinary incubator in Manhattan
- Tony was looking for a new place for his famous pizzeria
- Tina initiated the team
- Hwei-Ling used to run the soup kitchen & now works 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=S
hpQku04BCc&feature=youtu.be

By Andy Morris-Friedman