

# Newsletter

Issue : 1, March 2010

# Organics on Eleventh



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## Shop News

THE TIMES THEY ARE A CHANGING. You may have heard a whisper; the shop is on the move. With the goal of making the shop more sustainable, we are moving to our new premises at 121A Eighth Street over the next few weeks, with the new shop set to open on **Thursday April 15th**.

The new shop will also have a new name which members are currently voting on, so stay tuned! The new premises are more open, closer to the CBD, and will soon house a cafe. This, together with longer opening hours, will be great start to increasing our customer base.

*If you can help out with the move in any way, wéd love to hear from you!*



## Opening Hours

### Current shop hours:

Tuesday - Friday 12-6pm.

### Easter opening hours:

Open: Tuesday March 30th, Wednesday March 31st, and Thursday April 1st, then Tuesday April 6th and Wednesday April 7th.

Closed: Friday April 2nd (Good Friday).

**Last day of trading** at the current premises will be Wednesday April 7th, **the new shop opens on Thursday April 15th**.

Opening hours in the new shop will be Tuesday - Friday 9am-6pm and Saturday 9am-12pm.



*Tuesday is delivery day for a range of fresh fruit and vegetables in season.*

## Bread

Don't forget to place your order for our delicious, organic bread. The following varieties are available: multigrain, spelt, light rye, casalinga (white), fruit, olive, and spelt pizza bases. Prices range from \$6 to \$7 a loaf, place your order by phoning or emailing the shop by Friday, bread arrives on Tuesday.

## Meet the Committee—President Linda Hickey



NEWLY ELECTED PRESIDENT LINDA HAS BEEN INVOLVED with the shop for over three years, and contributing as a volunteer for most of that time. Linda is passionate about fresh, organically grown food and has her own organic orchard. Linda lives with husband Peter and her dog Zoe, and has three adult daughters, Alison, Melissa and Jess. As well as her involvement with the shop, Linda works for the Anglican church, and cares for her 90 year old friend.

Linda's passion and energy is an asset to the shop, and we look forward to exciting times with her at the helm!

## Membership

LIKE TO BECOME A MEMBER OF THE SHOP? JUST \$15 WILL SECURE YOUR membership until June 30th, 2011. Membership entitles you to some great "members only" privileges and enables you to have your say at meetings; it also supports the running of the shop. We appreciate our member's support and welcome your input. This month's member's special is a whopping 50% of clearance items. Pop in to the shop and grab a bargain! To join up, either come into the shop, or make a direct deposit into the shop's account; BSB 633108 Account Number 117733303, putting your name and "Mship" in the reference field.

## Fresh, In Season, Locally grown

THE SHOP CURRENTLY HAS SOME LOVELY FRESH, LOCALLY GROWN produce, including some items grown in our very own garden. Locally grown items include blood plums, cherry tomatoes, butternut pumpkin, red peppers, grapes and onions, and the eggplant, cucumbers and basil are all freshly picked from the shop.

## Diary Dates

Last day at current shop premises: Wednesday April 7th

New shop opens: Thursday April 15th

Garage Sale: Saturday April 17th—at the old shop

Farmer's market: Saturday April 3rd

## Volunteering

IF YOU'RE INTERESTED IN VOLUNTEERING AND YOU CARE ABOUT sustainability and the environment, we might just have something for you! We're always looking for volunteers, and have a range of volunteering opportunities available, whether it be a one off or regular shift at the shop, helping with odd jobs, or lending a hand at special events, the shop needs you! If you have a special talent or skill that you think might be useful, please let us know. Training and support is provided to all our volunteers, both existing and new.

Volunteers who do a minimum of four hours a month receive 5% discount on any purchase in the shop. We're currently looking for people to help person our stall at the Farmer's Market on Easter Saturday morning, as well as helping with preparation at the shop from 2pm on Good Friday. Email the shop if you think you can help out, even for an hour would be great!

## Garage Sale

IN THE SPIRIT OF "OUT WITH THE OLD AND IN WITH THE NEW" WE'RE holding a garage sale on the 17th of April, here at the (current) shop. If you have any items to donate, or can help out on the day, please get in touch. More details to come.

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Organics on Eleventh  




## Ethics and Organics

An important factor for many people in choosing organic produce is that organic farming is consistent with sound moral and ethical principles; it benefits the environment, the air and the soil, our children and farmers. It stores more carbon in the soil and there is less wildlife and environmental damage from fertiliser and pesticide run off.

Organic farmers are rearing animals with care and attention to their welfare. They are allowed to roam free as animals should and are given the opportunity to grow and develop in the most natural and humane way possible.