



est. 1972

**1st Street
BEET**

SUMMER 2026

Volume No. 18



**ASHLAND
FOOD CO+OP**

EST. 1972

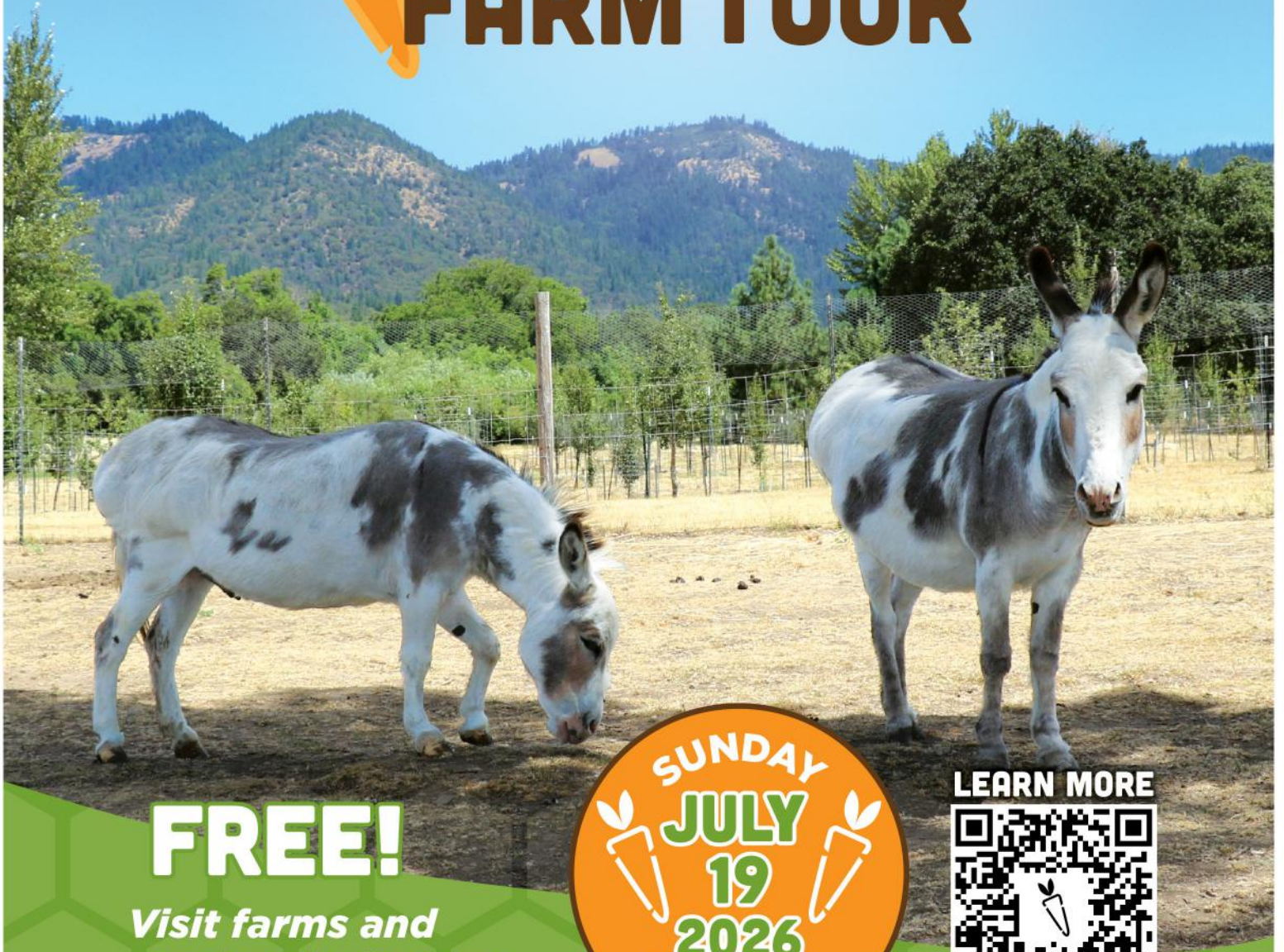
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WHAT TO DO IN
SOUTHERN OREGON
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Rogue Valley
Food System
NETWORK
growing our local food system





TUCKED INTO THE SUN-DRENCHED GRIFFIN CREEK AREA OF SOUTHERN OREGON, ROLLING HILLS ORCHARDS has been producing some of the most extraordinary organic peaches you'll ever taste. For over 20 years, farmer Dave Belzberg poured his heart into every tree, every harvest, and every gloriously juicy peach that came off these lands.

Dave's philosophy was rooted in doing right by the earth long before "organic" was even a buzzword. He brought his sustainable farming practices with him from Canada, where he grew food the right way simply because it was the right thing to do. "We grew things organically, but no one called it that. There were no certifications. We were just doing the right thing," Dave reflects. That ethos shaped Rolling Hills Orchards into something genuinely rare — a place where the soil, the trees, and the fruit are all tended with deep care and intention.

And those peaches? Sweet, fragrant, and bursting with flavor, Rolling Hills peaches have become a beloved summer tradition for our community. Every year, our shoppers watch for the day they arrive at the Ashland Food Co-op — and every year, they disappear fast.

When Dave announced his retirement, we won't pretend we weren't a little worried. Rolling Hills peaches aren't just a product — they're a piece of our community's story. So our General Manager and our Board of Directors sat down with Dave, and together they worked out a path forward: the Ashland Food Co-op purchased the operation and entered into an agricultural land lease to keep the orchard growing right where it belongs.

Since then, we've been finding our footing as stewards of this land — and trying to do right by the people who work it, too. We've brought one of our longtime orchard employees on as a full-time Co-op team member with full benefits, and we're hoping to extend that same access to more of our agricultural workers down the road. It's a small step, but one we think matters: figuring out what a co-op can do to actually improve quality of life for the people growing our food.

We've also been planting for the future — 60 baby peach trees so far, plus a new planting of fig trees to start growing a certified organic crop we've long relied on California growers to supply. And the reach of Rolling Hills fruit has grown too, now finding its way not just to Co-op shelves but to Medford Food Co-op, Fry Family Farms, Whistling Duck Farm, Coquette Bakery, Rogue Food Unites, the Rogue Valley Growers Market, First Alternative Co-op in Corvallis, and Sundance Natural Foods in Eugene.

THE ORCHARDS ARE THRIVING, THE PEACHES ARE AS INCREDIBLE AS EVER, AND WE'RE JUST GETTING STARTED.

ASHLAND FOOD CO+OP

YOUR COMMUNITY-OWNED
GROCERY STORE

Get summer
peaches while
supplies last!

Rolling Hills Peaches

Fresh. Sweet. Ours.

237 N. 1ST ST. ASHLAND, OR
WWW.ASHLANDFOOD.COOP



(541)482-2237

PEACH RICOTTA CAKE

INGREDIENTS

- 2 cups all-purpose flour, spooned and leveled
- 1/2 teaspoon baking powder
- Pinch salt
- 3 large eggs, at room temperature
- 2 cups white sugar
- 1 cup ricotta cheese, full-fat recommended
- 3 large peaches, peeled or not, as you like

For Topping:

- Flaked almonds
- Brown sugar
- Pinch salt

Garnish:

- Icing/Confectioners' sugar, for dusting

INSTRUCTIONS

Preheat oven to 350°F (not fan assisted) with rack in the centre of the oven. Grease a 9 or 10-inch springform pan and line the bottom with a round of parchment paper. Set aside. *A 9-inch springform is the best option, if you have that size. In a medium bowl, whisk together the flour, baking powder and salt. Set aside.

Prepare the peaches by peeling, if desired, then cutting 2 of the peaches into cubes and then cut the 3rd peach into slices. Set aside.

In a large bowl with an electric mixer or the bowl of a stand mixer fitted with the paddle attachment, beat the eggs with the white sugar until light in colour and fluffy, about 3 minutes. Add the ricotta and mix in. Add the flour mixture and mix until combined.

Using a spatula, gently fold in the 2 cubed peaches until combined well with the batter. Spoon the batter into prepared pan and smooth the top. Arrange the sliced peaches on the top of the batter. Scatter some flaked almonds on top, then sprinkle with a bit of brown sugar and pinch of salt.

Bake in preheated oven as follows: for a 9-inch springform pan, bake for 75-80 minutes. For a 10-inch springform, baking time will be shorter, about 60-65 minutes. In all cases, the cake should have pulled away from the sides of the pan and the top should be evenly golden. You can test the center with a skewer to be sure it is cooked in the middle.

Allow cake to cool in the pan for 15 minutes, then run a knife around the outside and carefully remove the outside ring from the springform pan. Allow to cool completely before removing from the pan base.

STRAWBERRY GINGER FIZZ

INGREDIENTS

Fresh Mint - Muddled and Garnish

Fresh Strawberries - 1/2 Sliced and 1/2 Muddled

Fresh Lemons Sliced

1 Jar of Santa Cruz Lemonade

1 Bottle of Fever Tree Ginger Beer



ASPARAGUS, SNAP PEAS, & BURRATA CROSTINI



INGREDIENTS

- 1 small bunch of asparagus
- 1 1/2 cup of snap peas
- Kosher salt
- Rustic bread, sliced 1" thick
- 1 lemon, rind peeled into strips, finely chopped
- 5 scallions, thinly sliced into disks
- 1 lemon, juiced
- Drizzle of olive oil
- Vinegar (white wine, champagne, or apple cider vinegar)
- Flaky salt
- Fresh cracked pepper
- Fresh dill and mint, roughly torn
- 8 oz. fresh burrata



INSTRUCTIONS

Prepare an ice bath in a bowl. Boil water with kosher salt. Once the water is at a boil, pour your asparagus and snap peas in for 30 seconds, then ladle them out and add directly into the ice bath bowl to shock them. Leave them in the ice bath for about 30 seconds or less. (Pro Tip: It's essential to have this ice bath ready ahead of time so you can throw them into it immediately—if there is any delay from the hot water to the ice bath, your veggies will already be overcooked!)

Brush both sides of bread with olive oil and toast in a high-heat pan on both sides until golden brown.

Dry your asparagus and snap peas so that no water is clinging to them. Pour in a bowl. Add a drizzle of olive oil, the juice of one lemon, a splash of vinegar, some flaky sea salt, and toss. Add the chopped scallions, half of the lemon slivers, along with the fresh dill and mint, roughly torn. Season salad to taste.

To plate, tear apart the ball of burrata and place on the platter. Add salad, some extra torn herbs, lemon zest, flaky salt, and fresh black pepper. Drizzle with olive oil and serve with toasted bread.

CO-OP CLASSROOM EVENTS

Saturday, July 26th | 12PM-2PM
Victoria Sofitel, Owner of YES! Bakery
\$25 Owners | \$30 Community

In this hands-on workshop, you'll learn how to make soft, chewy delicious AND nutritious allergen-free cinnamon rolls from scratch using simple techniques and quality ingredients. A sugar-free option will also be available, making this class accessible to a variety of dietary needs.

You'll leave with a freshly baked cinnamon roll, the complete recipe, and the confidence to make your own batch whenever the craving strikes.

GLUTEN FREE CINNAMON ROLLS



SUMMER IN PARIS



Aug 16th, 12PM-2PM
Chef, Deborah Costella
\$55 Owners | \$60 Community

Join Chef Deborah Costella for an afternoon dedicated to the elegant yet approachable flavors of French bistro classics. You will start the session by learning the secrets to a perfectly chilled Vichyssoise, a velvety leek and potato soup that serves as the quintessential summer starter. Next, the class will master the Croque Monsieur, France's famous grilled ham and cheese sandwich, elevated with a rich béchamel sauce. To conclude on a refreshing note, you will prepare an airy and easy Lemon Mousse, providing the perfect zesty finish to this sophisticated seasonal meal.

Friday September 18th, 9AM-11AM
FREE

Location: 620 N. Mountain Ave, Ashland, OR, 97520

We are excited to participate in Ashland's Adopt-a-Park program and have officially adopted North Mountain Park. This initiative allows us to contribute to the well-being of our community in a meaningful way.

NORTH MOUNTAIN PARK CLEAN UP



A CONVERSATION WITH DEBORAH COSTELLA



COOKING, COMMUNITY, & FINDING HOME AT THE CO-OP

The Co-op Classroom is a place where our community comes together — through hands-on cooking classes, wellness workshops, kids camps and more.

The instructors who teach here are a big part of what makes it special.

We sat down with Deborah, one of our cooking instructors, to hear a little about her journey and what brings her to our kitchen each month.

WHAT DREW YOU TO THE CO-OP?

I was already here as a customer and member — it reminded me of the little food co-op I loved back in Palo Alto. When some Co-op staff came to one of my cooking classes downtown at my school, Cosmic Muffin School of Cookery, they invited me to come teach here. At the time I was too busy, but life has a way of bringing you back to things. a long time coming and I think it's great."

SO WHAT BROUGHT YOU BACK?

I had to close my school in 2025 after an accident — it wasn't on my terms, and I went to a really hard place emotionally. I was in the UK recovering, playing with my grandchildren, when I got an email asking if I'd teach a Thai cooking class here. I said yes immediately. It gave me purpose again. Teaching here has been healing.

WHAT HAS IT BEEN LIKE TEACHING CO-OP MEMBERS?

Very comfortable — like home. The members and staff are warm and welcoming, and I'm given free rein to teach classes I'm genuinely excited about. I'm also a food writer, and teaching keeps me active in the industry. This is a very supportive environment to express myself.

WHY IS FOOD IMPORTANT TO YOU?

Before I was a chef I was a ballet dancer in the 1960s and 70s — a world where you had to be very thin, so I didn't eat, let alone cook. Food came into my life later, through motherhood, then teaching children, then culinary school. Now I feel like I do with food what I used to do on stage: choreograph. Different flavors for the mouth, presentation for the eye. Food is a great language. It's a way to express yourself artistically and help people eat well at the same time. Food is everything, really.

Deborah teaches often in the Co-op Classroom — check out our upcoming classes at: **ashlandfood.coop/events** to see what's coming up!



FROM THE CO-OP **BUTCHER BLOCK**

If you've stopped by the Ashland Food Co-op Meat and Seafood counter over the last two decades, odds are you've been greeted by a familiar face.

Derek Shilts has been managing the department for nearly 22 years — a tenure that surprises even him sometimes.



"I came from Albertsons almost 22 years ago," he says with a laugh. "But coming here, I learned about the co-op model and the philosophy, and I knew immediately it was something I wanted to be a part of. It's more than just work for me. That's why after 22 years I'm still here with the community."

That sense of belonging shows up in his crew, too. Assistant Manager Brian has been with the Co-op for 19 years, and Jason who is at his 16-year mark, and several other multi-year employees.

"It's just a good place to work, and we have an awesome dedicated crew," Derek says, "Prioritizing my staff's family and needs are important to me in the way I want to lead them."

NEIGHBORS FEEDING NEIGHBORS

For all 22 of those years, Derek has been working directly with local producers Emerald Hills beef and Magnolia lamb farms. No distributors, no middlemen — just a weekly direct conversation with the people who raise and care for our animals.

"We all want to provide healthy food to the community," he says. "That's been a big part of who they've been and who we've been, and that's why the partnership has thrived for so long."

Over two decades, those working relationships have grown into something harder to name. *"I've gotten to watch their families grow up, watched dogs cycle through — they've watched mine just the same. It's kind of weird to have that at a business level, but it's been a long time coming and I think it's great."*

UNCOMPROMISING STANDARDS

Ask Derek about product standards and he doesn't hesitate. *"No nitrates, no nitrates, no nitrates. That's been a given from day one."* Antibiotics and hormones are excluded across the board, with organic options prioritized wherever possible.

The beef & lamb from Emerald Hills and Magnolia Farms come direct from our farmers, it's 100% grass-fed & grass finished, raised locally without feedlots.

The seafood section is, in his words, his *"baby"* — built over decades with a focus on fresh wild-caught seafood, sustainable Alaskan fisheries, a superb selection, and strong relationships with our suppliers that adhere to and hold the line on our department's standards.

The Co-op's Smart Chicken selection reflects a standard Derek mentions to nearly every customer: an air-chill program that eliminates cross-contamination and water-weight dilution, no antibiotics ever, and a harvesting process that uses a humane Controlled Atmosphere Stunning which is a soft induction to unconsciousness by using a CO2 tunnel before harvesting to ensure the animals are humanely harvested.

"High standards for our community and respect for our animals are huge for me," he says. *"They always have been and always will be."*

OLD-SCHOOL CRAFT MEETS YOUR KITCHEN TABLE

The department has spent 20 years making its housemade sausages entirely by hand — grinding, mixing, and twisting pork, chicken, and local lamb every single day. Over the last year, that same hands-on ethos has carried into a growing "Value-Added" program, led by Assistant Manager Brian.

Derek is refreshingly candid about what it's meant to offer a value added program: *"I want to say it's easy fixings and thoughtless food for our customers to take home, but that feels so generic."* What it really is, he says, is a project he and Brian have poured genuine time and care into — and a project that he's been able to hand Brian the reins to entirely. *"He is a huge reason for a lot of the new items being offered, and I'd like to give him the credit. Try some of our new value added items, and you will get a taste of what Brian loves."*

The lineup so far includes a Tequila Lime Chicken & Mexican Style Beef Fajita program, many custom seasoning blends, and the quietly beloved Busan Grill Korean Style Short Ribs — a recipe with some local history behind it. It traces back to Brian's and my high school days at Phoenix, and the barbecue pit that used to sit out front of Tark's Market in Talent. *"We used to eat those short ribs for lunch all the time as kids,"* Derek says. *"That's why we brought them here."*

"We try to bring flavors and ratios we personally love from our own kitchens to your table. From the store floor to your fork."

**NEW OWNER
BENEFIT
COMING SOON!**



INTRODUCING:

perks program



**WE'RE PARTNERING WITH LOCAL BUSINESSES
TO OFFER A NEW OWNER PERK!**

- ① **Get your Perks Program sticker from the info desk**
- ② **Stick it to the back of your owner card**
- ③ **Present it to participating businesses
for DISCOUNTS & FREEBIES!**
- ④ **Get a new one next year!**



**GRAB YOURS TODAY AND WATCH OUR SOCIAL MEDIA
FOR PARTICIPATING ESTABLISHMENTS!**



**OWN A LOCAL BUSINESS?
INTERESTED IN GETTING FREE MARKETING
FROM THE ASHLAND FOOD CO-OP?
SCAN HERE TO FIND OUT HOW TO
BECOME CO-OP PERKS PARTNER!**

featured
**Perks
Partner**



**ASHLAND
FOOD CO-OP**

owners receive:

5% OFF

**ALL FOOD, DRINK
AND MERCH**



*"Every ingredient
is a conversation
with the earth."*

Tlalli is an Indigenous Nahuatl word that translates to, "**earth, land**".

Tlalli is a Latinx-owned restaurant and craft cocktail bar that celebrates the diverse flavors of Latin America located in Ashland Railroad District. They highlight Indigenous food practices from Mesoamerica as well as the African contributions to Latin cuisine.

Their menu changes seasonally and they are committed to sourcing ingredients locally and/or ethically. They have created a dining experience infused with care, culture and community. Their philosophy is, "Every ingredient is a conversation with the earth." They don't steer away from fun and creativity. One example of this is their hot pink beet-juice infused tortillas.

Ashland Food Co-op is proud to highlight this unique local dining experience that contributes toward the diverse cultural tapestry of Ashland, OR.

Visit them at

542 A ST.

Ashland, OR 97520

tlalli.restaurant



Manya Orescan Campos,
Owner/Creative Director



Freddie Herrera,
Owner/Beverage Director



Octavio Vergara Nuñez,
Head Chef



Randy Jahir Guzman,
Sous Chef

Ricky Solano,
Pastry Chef

MEET YOUR ROASTER

Meet Your Roaster - Kyle Storie

Since joining our Cafe's Barista team in 2023, Kyle has channeled his love for quality coffee into learning how to small-batch roast. Last fall, he further advanced his expertise alongside our IT Manager, Phil, through a comprehensive apprentice-style training program. This hands-on curriculum provided extensive exposure to roasting machinery, diverse green coffee beans, profiling techniques, and sensory tastings that directly connect roasting precision to the final cup.

In addition to bringing a dedicated, analytical mindset to our roasting production facility, Kyle has also been instrumental in supporting the Co-op's Sustainability team with our recent Oregon Tilth certification.



Our passion is our community, and we are dedicated to providing artisan coffee to local businesses, friends, and family. Our whole-bean coffee is available for purchase at both the cafe and the Ashland Food Co-op.

We look forward to seeing you at one of Ashland's favorite neighborhood cafes!

IN 1994,

a local family planted a seed of community in the heart of Ashland, Oregon, by opening a cozy coffee shop that would soon become a mountain town staple. For thirty years, RoCo served as a beloved gathering place for neighbors and travelers alike, weaving itself into the very fabric of our town.

Fast forward to 2024, when a new chapter began: the Ashland Food Cooperative, seeking fresh ways to invest in the community they love, acquired the cafe and roastery from the original family. This transition marked more than just a sale; it was the union of two local legacies dedicated to quality and service.

Now, with two years of ownership under our belt, we have integrated the heart of the Co-op into our cafe menu, offering a robust selection of savory items and housemade baked goods fresh from the Co-op kitchen. Behind the scenes, our small-batch roasting operations are humming, utilizing both electric and gas roasters to perfect the beans our customers crave.

This growth is visible everywhere you look—from the nine signature blends now featured at the Co-op to the eleven local wholesale partners who share our coffee with the wider region. We haven't just focused on what's in the cup; we've invested in the experience of visiting us, too. Recently, we completed renovations on the RoCo bathrooms and brought back a curated selection of retail items for our guests to gift or take home. The response to our new RoCo-branded products and 12oz retail packaging has been overwhelming, and we are deeply grateful to our shoppers for embracing these changes so warmly.

Perhaps our most exciting milestone to date is a testament to our values: RoCo has officially received Oregon Tilth Organic certification! This achievement is a source of immense pride for our entire Roasting team, and it would not have been possible without the exceptional guidance and dedication of our Sustainability team. It is a major step forward in our commitment to ethical and environmental excellence.

As we look to the future, you will soon see the USDA Organic logo appearing on our labels and bulk gravity bins!

We are honored to continue this journey with you, and we thank you from the bottom of our hearts for the incredible support you have shown RoCo and the Ashland Food Co-op.

Here's to many more years of great coffee and community!

Sincerely,

Tracy Fischer
Marketing and Education Manager





BEER ON TAP



WINE BY THE GLASS

ROGUE VALLEY

**RO
CO**

ROASTING CO.



COCKTAILS MADE RIGHT



**ROCO'S SUMMER DRINK MENU
HAS YOU COVERED
FROM SUNRISE TO SUNDOWN**

OPEN DAILY, 7-6

917 E Main St,
Ashland, OR 97520

rococoffeehouse.com

@roco_coffeehouse



Everyone is welcome to shop at the Co-op and deserves to have access to organic, healthy, and affordable foods. The Ashland Food Co-op's CAN program strives to support economically challenged Co-op owners by offering a discount to eligible families and individuals in need.

C.A.N. participants will receive an everyday 10% discount throughout the store. You must be an Ashland Food Co-op Owner and provide current enrollment documentation for one of the programs listed below (dated within a year of today's date):

- SNAP (Supplemental Nutrition Assistance Program; also known as EBT)
- TANF (Temporary Assistance for Needy Families)
- WIC (Women, Infants & Children)
- SSI (Supplemental Security Income)
- SSDI (Social Security Disability Income)
- HUD (Housing and Urban Development)
- HTBA (Home Tenant-Based Assistance)
- Section 8 Assistance
- Pell Grant Recipients
- Medicaid

SCAN ME



Enrollment is simple!

Visit our website at **ashlandfood.coop/can** or stop by the Information Desk for an application.



SHOP WHAT MATTERS TO YOU

Look for these icons on our shelf tags or packaging to shop with intention



ORGANIC

Shop products that are GMO-free and grown synthetic chemical-free



FAIR TRADE

Support brands that ensure a fair price to growers and makers



LOCAL

Support our local economy & producers



CO-OP BASICS

Shop grocery staples that are priced at our everyday lowest price



INCLUSIVE

Support brands that identify as BIPOC, LGBTQIA+, Women, & Veteran owned

ASHLAND FOOD CO+OP

LOOK

FOR OUR LOGO

IN THE STORE!





AFC GIVES IS THE PHILANTHROPIC ARM OF THE ASHLAND FOOD CO-OP

Nothing means more to us than contributing to the health and strength of our community. To build upon this mission we have developed two funding programs to support the good work that is happening in our community:



CONGRATULATIONS 2027 CHANGE FOR GOOD PARTNERS!



- Ashland Community Food Bank
- Bee Regenerative
- Community Works
- Friends of the Cascade-Siskiyou National Monument
- KS Wild
- Living Opportunities
- Oregon Farm Corps
- Rogue River Watershed Council
- ScienceWorks
- SOU Student Food Pantry
- St. Vincent de Paul, Ashland/Talent

DATES FOR 2026 COMMUNITY GRANTS

- July 9th: Community Grants Application Opens
- July 16th: Informational session/Webinar
- August 7th: All Community Grants Applications are due by 9pm
- September 15th: Awards are Announced



WHAT'S IN YOUR BAG?

AFC Branded Tote Bags

Available for purchase!

Mix Baguette

Vegan Sourdough, based in Ashland, OR

Vita Coco Coconut Water

A refreshing Non-GMO, Gluten Free water, made from Fresh & Hand-Picked Coconuts

Co-op Wheat Free Chocolate Chip Cookie

Made in-house daily with love and the freshest ingredients.

Field Day Sparkling Water

A budget-friendly, zero-calorie beverage made with only carbonated water and natural flavors.

Organic White Peaches

Renowned for their low-acid, highly sweet flavor profile and delicate, floral aroma.

Co-op Chicken Caesar Wrap

Organic romaine lettuce, house-made Caesar dressing, crunchy croutons, shredded parmesan cheese, and seasoned chicken. The ingredients are shaken and rolled into a soft flour tortilla.

Botanybabe Calendula Sport Lip Balm

An adventure-ready, sheer mineral zinc oxide balm designed for long days outdoors.

Portland Bee Balm

Each lip balm has just three core ingredients: PNW beeswax, organic extra virgin olive oil, and organic cold-pressed coconut oil.



Organic GROW Banana

These bananas are some of the highest quality, organic fruits that positively impacts agricultural workers.

Power Pak Electrolyte Powders

A mineral-rich, vegan powder that's perfect for on-the-go hydration.

ZING Dark Chocolate Peanut Butter Bar

A plant-based nutrition bar, created by registered dietitians.

Badger 30spf Mineral Sunscreen

All formulas use non-nano zinc oxide, are water-resistant for 40 minutes, and are reef-friendly.

Badger Anti-Bug Spray

A USDA Certified Organic, DEET-free repellent that uses plant-based essential oils like citronella, cedarwood, and lemongrass to naturally repel mosquitoes and other biting insects.

Badger Aloe Vera Gel

Organic & Fair Trade 96% pure aloe vera juice cools & soothes the skin after sunbathing.

Luna Lemon Zest Bar

A gluten-free, plant-based nutrition bar.

No Cow Cookies N' Cream Protein Bar

A plant-based, dairy-free snack that delivers 20-22g of protein and 14-15g of fiber with only 1g of sugar per bar

Superfruit Organic Freeze Pops

All-natural, organic freezer popcicles with no added sugars or artificial flavors.



WHAT'S IN SEASON?

PEAK SEASON: SUMMER PRODUCE

When it comes to local produce, the Co-op doesn't take the word "local" lightly. "Unlike many of our competitors, when we tag something local we mean Local — that's a 100-mile radius as the crow flies," says Joe Reyes, Produce Manager. "If it's not grown within 100 miles of our store, we don't call it local."

Our sourcing follows a clear priority: local organic first, then regional organic, domestic organic, and finally non-domestic organic — with conventional only as a last resort when shopper demand calls for it. Many of the farms we work with are certified organic, and those that aren't still share a deep commitment to regenerative practices that protect the land, the food, and the ecosystem we all call home.

**Here's What To Look Forward
To This Summer & Early Fall...**

JULY

Blueberries, Blackberries, Grapes, Cherries, Peaches, Zucchini & Summer Squash, Green Beans, Cucumbers, Onions, Basil, Early Tomatoes, Melons, Figs, & Plums

HIGHLIGHTS:

Local Melons, Peaches, Lettuces, Chards, & Kales · Oregon-Grown Cauliflower & Summer Squash · Northwest Cherries

AUGUST

Blueberries, Blackberries, Garlic, Zucchini & Summer Squash, Green Beans, Cucumbers, Peppers, Eggplant, Melons, Onions, Basil, Figs, Plums, Grapes, Early Apples, Potatoes, & Winter Squash

HIGHLIGHTS:

Rolling Hills Orchards Peaches, Apples, Plums, & More · Local Tomatoes, Summer Squash, & Cucumbers · Oregon-Grown Corn

SEPTEMBER

Pears, Grapes, Apples, Tomatoes, Sweet Corn, Peppers, Eggplant, Melons, Potatoes, Winter Squash, Plums, Figs, & Returning Lettuces & Greens

HIGHLIGHTS:

Local Melons & Tomatoes

FROM THE BOARD

This year's Annual Meeting

opened with an owner social at Resistance Wine Co., where Co-op owners gathered for wine and conversation before settling in for the main event. More than 50 owners joined staff and board for an evening reflecting on a strong year - and a look ahead.

2025 brought \$37.2 million in sales, up 4.3% from 2024, even as costs rose across the board. True to the cooperative model, AFC returned 100% of available patronage dividends to owners - \$614,105 in total - and delivered more than \$1.7 million in combined savings and dividends back to the community.

50+ OWNERS GATHERED FOR THE 2025 ANNUAL MEETING





It was also a year of transition. Following the GM's departure late in 2025, longtime Store Manager Barry Haynes stepped in as Interim GM, bringing 30 years of Co-op experience to the role while a formal search continues. Owners thanked outgoing directors Bob Kaplan and Ernesto Soto, along with Board President Mark Gibbs, who completes six years of service this year, and welcomed three newly elected directors.

Local partnerships remained a highlight: Rolling Hills Orchards topped \$265,000 in sales since AFC took ownership, and Rogue Valley Roasting Company launched twelve new coffee blends with the first electric roaster in the Rogue Valley. Local vendor sales reached nearly \$10 million across 139 producers.

Through Change for Good and Community Grants, AFC has now raised over \$679,000 for more than 140 local nonprofits - a reminder of what community ownership makes possible.

\$1.7M+ RETURNED TO OWNERS IN DIVIDENDS & SAVINGS

139 LOCAL VENDORS
\$10M IN LOCAL PRODUCT SALES

WANT THE FULL PICTURE?

SCAN THE QR CODE FOR THE CO-OP'S 2025 ANNUAL REPORT



THANK YOU TO OUR OUTGOING BOARD MEMBERS!

MARK GIBBS PRESIDENT



After years of dedicated service - including his time on the Finance Committee - Mark is completing his term on the C-op Board. Since moving to Ashland in 2011, Mark has brought his background in corporate finance and banking to bear on the co-op's financial stewardship. We're grateful for his steady leadership and his commitment to this community.

ERNESTO SOTO TREASURER



Ernesto's deep knowledge of organic agriculture and his work connecting small farmers to market made him an invaluable voice on our Finance and Board Development committees. Thank you, Ernesto, for sharing your expertise and your passion for the people who grow our food.

BOB KAPLAN DIRECTOR



Bob brought decades of experience in community development and public policy to the AFC Board. We're thankful for his thoughtful guidance and his ongoing commitment to Ashland, where he continues to serve on the City Council.

WE'RE DEEPLY GRATEFUL TO MARK, ERNESTO, AND BOB FOR THEIR TIME, INSIGHT, AND CARE FOR OUR CO-OP.

THANK YOU FOR YOUR SERVICE!

WELCOME TO OUR NEW BOARD MEMBERS!

CHARLIE DOUGLASS



Charlie's history with the co-op goes back to its days on 3rd Street, when he'd come down from his 40 acres in the Greensprings to restock the bulk herbs and teas. After a 36-year career at Harry and David and 8 years on the AFC Board as a volunteer with the outreach committee, Charlie is now retired and checking off bucket-list adventures - from hiking the Camino de Santiago to a planned trip to see the aurora borealis in Canada this fall.

WELCOME BACK, CHARLIE!

JAMES PAGLIASOTTI



Jim brings a wide-ranging background in strategic planning, public policy, and the arts to the board. He's worked as a music columnist for The Denver Post, served as Policy Director for the State of Colorado, and contributed to NASA research grants as a Principal Investigator. He's also an author, podcaster, and currently runs the Center for the New Northwest, a public benefit nonprofit.

WELCOME, JIM!

KELDA VATH



Kelda is a public librarian with Jackson County Library Services who has called Ashland home for nearly five years. She and her husband are raising two teenagers here, and when she's not at the library, you might find her cooking up a new recipe or dancing Nia at the Y.

WELCOME, KELDA!



OWN A GROCERY STORE WITH US!

ROICO
CAFE + TAPHOUSE

Your co-op card
now works
here too!

Your one-time refundable equity investment of \$100 gets you...

PATRONAGE DIVIDEND

Owners share the profit. The Board may distribute patronage dividends in proportion to purchases.



DISCOUNTED GIFT CARD PURCHASES



Get 3% on a \$100 gift cards when you pay by cash or check. Prevent credit card fees going to big companies and get the 3% back for yourself!



BI-MONTHLY OWNER REWARDS

10% OFF

January/February

March/April

May/June

July/August

September/October

November/December

Access to our
income based
discount program.



A VOICE & A VOTE

Participate in YOUR co-op by running for a board position and holding office, voting in elections and joining committees.

JOIN TODAY!



INVEST IN YOUR VALUES: BECOME A CO-OP OWNER TODAY!

Joining the Ashland Food Co-op is more than just getting a discount—it's an investment in the kind of business you want to see succeed. Every \$1 spent at the Co-op has 3x the local economic impact as \$1 spent at a traditional grocery store. Becoming an owner is the next step in fueling that impact.

How To Join

BECOMING AN OWNER IS SIMPLE AND ACCESSIBLE:

- The Investment: One refundable investment of \$100 makes you an owner for life.
- Start Small: Payment plans start at just \$10, and you receive full benefits right away. By investing \$10 initially, you'll be enrolled in our payment program of \$10 every 3 months until paid in full.
- Sign Up: Fill out a form online or contact Owner Services to get started.

Why You'll Love Being An Owner

ENJOY EXCLUSIVE FINANCIAL PERKS:

- Patronage Dividends: When the Co-op profits, you do too! Every year, a portion of profits is distributed to owners proportional to what they spent.
- Owner Coupons: Get 10% off one entire purchase six times per year.
- Gift Card Discounts: Receive a 3% discount on Gift Cards purchased with cash or check.

Stay Connected & Informed:

- The 1st Street Beet: Our quarterly e-newsletter brings news on all things AFC and Southern Oregon life straight to your inbox.
- Education: Get \$5 off our educational classes covering cooking, gardening, and sustainability, plus discounts on kids' camps.

Join For The Benefits, Stay For The Values

WHEN YOU BECOME AN OWNER, YOU SUPPORT A MOVEMENT THAT PRIORITIZES THE PLANET AND THE COMMUNITY:

- Support Sustainability: From the city's largest solar panel array to offsetting 100% of our carbon emissions, our energy policy is something to behold. Owners can join our Bicycle Benefits program, use Rogue to Go containers, and opt for paperless receipts.
- Give Back to the Rogue Valley: We donate daily to the Ashland Food Angels and provide annual Community Grants through AFC Gives. You can even choose to "round-up" at the register for our Change for Good program, which supports monthly organizations voted on by owners.
- High Product Standards: We strive to be GMO-free and prioritize partnerships with local producers (within 100 miles) who share our values of land stewardship and compassion for animals.
- Democratic Involvement: Every owner has a voice. You are invited to vote in Board of Director elections or serve on committees like Finance, Sustainability, or Equity, Diversity, and Inclusion.

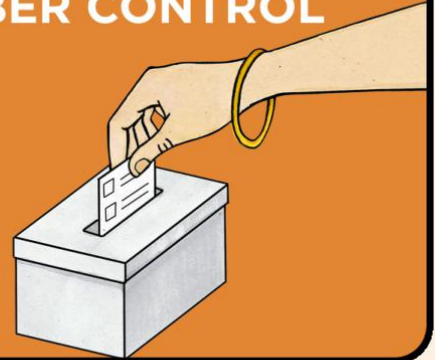
READY TO OWN YOUR GROCERY STORE?

THE 8 COOPERATIVE PRINCIPLES

**VOLUNTARY AND
OPEN MEMBERSHIP**



**DEMOCRATIC
MEMBER CONTROL**



**MEMBER ECONOMIC
PARTICIPATION**



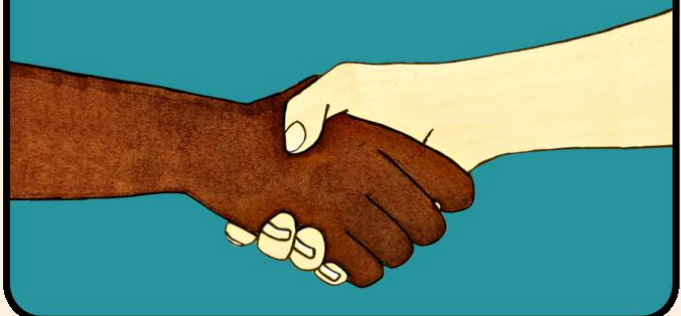
**AUTONOMY AND
INDEPENDENCE**



**EDUCATION, TRAINING
AND INFORMATION**



**COOPERATION AMONG
COOPERATIVES**



CONCERN FOR COMMUNITY



**EQUITY, DIVERSITY
AND INCLUSION**

