

ADAMANT CO-OPERATIVE NEWSLETTER

Spring 2007

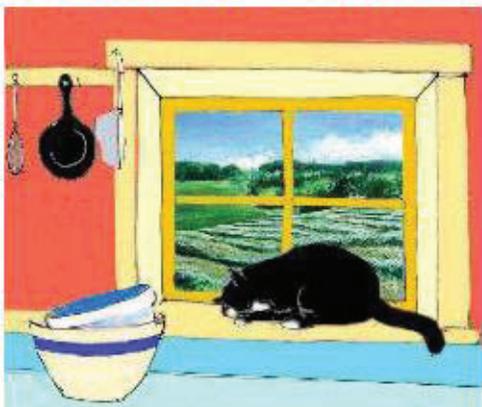
LETTER FROM THE EDITORS

We've been doing a lot of soul searching lately (mud season in January, followed by arctic chills, inspires some serious navel gazing) about who and what the Co-op is and how it might evolve. The Co-op functions on two levels: the first is the obvious - we sell groceries and operate the post office. The second is the store's vital role as the hub of our extended community.

We have dreams for the future, and also face significant short-term economic challenges. We've experienced deep generosity from a wide range of folks—people here in the community, people who don't live here but are moved by what we have at the Co-op, and from people who happen to pass through and are delighted to "find" us. The support from so many different people, with their own special talents and personalities, is what has kept the Co-op alive and kicking for all of these years.

We hope that you'll enjoy this newsletter, and accept the invitation to become more involved, in whatever way is meaningful for you. The Co-op will always be here with a loaf of Manghi's and a gallon of milk, but what it really offers is community.

ADAMANT KITCHEN



Adamant Cooperative
Adamant, Vermont
05640 802-223-2296
www.adamantcoop.org

Mostly Local
Pancake Mix

BIRTH ANNOUNCEMENT!!!

The Co-op is proud to announce the creation of its own unique line of "Mostly Local" baking mixes, and granolas. The line was the brain child of Helen Jordan of Horn of the Moon and Adamant's own Erika Mitchell. The recipes were developed in Erika's kitchen lab on Frizzle Mountain (a squad of black flies and fisher cats patrol constantly to prevent industrial espionage), and Janet MacLeod has created the beautiful packaging you'll see in the store. The final mixing and packaging takes place in Eva Gumprecht's kitchen which is an actual licensed kitchen.

The mixes are made with Vermont grown and processed ingredients whenever possible and are a great addition to the Localvore movement. Try them and let us know what you think.

for more info www.vermont.localvore.org or
www.adamantcoop.org

WANTED: someone with welding equipment to make a simple oil press.

Like to Run the Roads? Need an excuse? Chance to visit downtown Plainfield?

Gain the affection of the Coop staff? Call 223-5760

Ist Annual Village Meeting & Potluck- April 29, 2007

What do you do when your village spans two towns and includes three financial, cultural and spiritual institutions? As someone standing around in the Co-op suggested - have a village meeting. Helen Jordan who is the director for the Creative Economics program has offered to help facilitate as has Deb Sutton from River Arts in Morrisville. Look for poster in Co-op for more info

Potluck
4:30ish
with meeting to start promptly(really!)
at 5:00 DESSERT provided
by MOSTLY LOCAL

Childcare provided.

Building Update

This has been a year of much growth. The store interior got a much-needed face-lift and is cheerier and more spacious. We got water to the store, built the porch and bought a new wood stove. All of this serves two aims: The first is to keep the store functioning well. The second is to expand what the store offers as a community center. It has been a stretch and, sometimes our cash flow has been a bit precarious, but these investments should pay off well in the future.

Here's how the \$36,000 that was raised for the Building Fund was spent:

BUILDING REPAIRS

Replaced rotten building sills
Rebuilt stairs to second floor
Repaired rotten flooring
Replaced leaky old windows
Replaced door
Reshingled front of store
Replaced post office door
Improved drainage around store
Fixed alarm system
Replaced Post Office porch railing
Replaced cooler with energy efficient one
Replaced damaged wood stove

Total: About \$19,000

WATER

Engineer fees	\$2,886
Lawyers' fees	\$525
Gravel & culvert	\$885
Well drilling	\$4,668
Holding Tank	\$2,097
Bringing water across road, to building & installing pressure tank	\$4,815
Toilet commode	\$399
Water testing	\$116
Gas tank removal/replacement	\$78
Total: About \$17,000	

STILL NEEDED TO COMPLETE PLUMBING

Composter for toilet
Possible pump because holding tank is so close to grade
Carpentry to build bathroom
Plumbing fixtures (Bathroom sink, 3-bay sink for dish-washing)
Insulation in basement and new bathroom to keep pipes from freezing



Operation Sunflower!

We're hoping to increase the amount of locally grown food that's available here in Adamant.

We envision:

Community Corn and Oat Plots that we harvest for cornmeal (and a community corn roast!) and oats for oatmeal and oat flour.

Lots and lots of Sunflowers, that we harvest and use for snacks and press for nutritious sunflower oil. This is a project that everyone can participate in. We'll give you the seed. All you need to do is plant them in a sunny spot, and enjoy the flowers. Imagine with us Adamant this coming summer with sunflowers in bloom everywhere-- in gardens, in dooryards, and along roadside ditches.

Local gardens in which community members choose to plant extra of a particular item (for example, lettuce, cukes or squash) and sell the extra to the Co-op.

If you'd like to participate in any or all of these projects, or have ideas on stuff you'd like us to work on, please contact Erika, frizzles@intergate.com 456-7054, or Cindy, ccook@adamantaccord.com, 223-6060.



Fifth Annual Adamant Blackfly Festival!

The Blackfly Festival will be held on Sunday, May 20th this year. Our special guest this year will be Ethan Allen, who plans to come out of "retirement" to make a cameo appearance. Please mark your calendars, and contact Cindy, ccook@adamantaccord.com if you'd like to volunteer. And it's never too early to start planning what you'll do in the parade

ANNOUNCING THE ADAMANT COMMUNITY ARTS CENTER

Adamant is teeming with artists and artisans. The Co-op has always been a natural center for the arts: Janet MacLeod's studio, the arts workshops we've been holding this winter, the wonderful knitters, dancers, writers, actors, musicians, weavers, potters who display their work in the store, and the dramatic, outrageous happenings we've become known for, most notably the Blackfly festival.

So, a few months ago, the board of the Co-op decided to go ahead and give all of this activity a name, and to apply for non-profit status (501(c)(3) for that new entity. The mission for ACAC is to provide a comfortable, informal setting where artists and crafts people of all kinds, especially those who may have never thought of themselves as "artists", or "teachers" to come and enjoy, and to share what they love with others. Professional artists are very welcome too.

In addition to nurturing the arts, the non-profit status will make it possible for us to apply for grants, for things like plumbing, display and performance space, renovation of the barn, and much more. It will still be 6-8 months before we receive approval of our application, but we wanted to let you all know about this exciting news. The actual development of ACAC is wide open, and we invite feedback, input and participation from all. The "Community" in the title, is for real...this is your/our arts center.

FRIDAY NIGHT COOKOUTS

Thanks to generous donations of time, tools and money, our new porch is almost done, and we inaugurated it this past summer with our Friday night cookouts. They were great fun, attended both by regulars and a couple from as far away as New York who happened to stumble across us on their way home and asked if we ate this way every night. The cookouts will resume in June, and be held every Friday through the summer IF we can get enough volunteers to make it happen. The cookouts bring us together, introduce our community to newcomers, and help support the co-op. We'll give volunteers plenty of help, and being in charge doesn't mean you have to do all the cooking - if you are interested please call Eva, at 223-1772.



WATER, WATER EVERYWHERE AND NOT A DROP TO FLUSH (YET...)

The toilet in the middle of the Co-op floor was not some outrageous interior design statement. We actually have water at the store, and are hoping to have a functioning bathroom soon! This past spring, despite the long mud season, the rig was able to get in to drill us our new well! Then in August, with much trial and tribulations the excavator got through the swamp and ledge to run the pipe across the road and install our pressure tank. Then we put in a 2,000 gallon holding tank...also not a slam dunk, as the water table around the co-op is quite high. That's where things stand now.

Many people have been incredibly generous to get us this far, by making cash donations, granting us an easement to drill on their property, backhoe work, and expert planning. The actual plumbing work will be donated, but we still need to buy the composter for the toilet, the interior plumbing materials, and build the new bathroom. Work will resume as soon as we have the money. Running water will make it much more pleasant to work at the store, and will also make it possible for us to offer a wider variety of prepared foods, including hot foods and maybe, some

An Invitation

One of the things that makes Adamant such a wonderful place is that we have a gathering place. The Co-op provides a place where we can meet new neighbors and reconnect with old ones, learn about communal joys and sorrows, find a few moments of warmth and community connection in front of the woodstove. All of us who use the Co-op are much the richer for it.

Please join the board and a large band of volunteers and donors in supporting the Co-op in whatever way feels right to you. If you'd like to meet people, we'd love to have you volunteer behind the cash register. If you love to clean, we always have cleaning that we'd like done. And if you're busy, and the easiest way for you to support the Co-op is to make a donation, that would be very much appreciated. You are invited to reflect for a moment on what it is that you appreciate about the Co-op, and what you might do to express this appreciation.