

# A Divergence of Views: Two Food Co-ops

## Food For People, Not For Profit

by Martha Robertson and John Margenot

Are you interested in good quality, low priced grains, beans flours, nuts, dried fruits, teas, cheeses and produce? If so, you may be interested in **Deep Roots!** We are a non-profit co-operative store concerned about community needs. We will have honest, straight-forward pricing, nutritional information, a lending library, and a center for focusing community energies and concerns. Also, it's a fun place to work and be together.

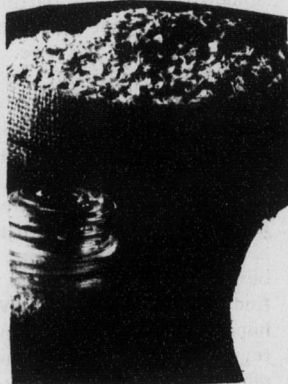
Deep Roots is a co-op based on old concepts newly expressed! As the co-operative movement develops, new structures are continually being created to meet the needs of new situations and times. We, who form the core of Deep Roots, see the store as being a combination of a participatory co-op and a worker's collective.

For those of you who have yet to become involved with co-ops, I'll try to explain the general distinctions. A participatory co-op is one in which all members are expected to participate at the same level-sharing the easy and the hard jobs and the simple and complicated ones as well. These co-ops are usually limited in size because of the problems of sharing work equally among large numbers of people. Some co-ops have taken the participatory system to another level by designating a rotating board to be responsible for certain areas (like the finances and work systems). On the other hand is the worker's collective. Most worker's collectives develop out of people's need to support themselves and the desire to control their own lives. Generally speaking, a worker's collective is a group of people who work together equally, selling to or servicing the consumer at lower-than average prices, and who collectively own their business. These collectives are more homogeneous than co-ops and often have a political and/or philosophical belief which helps to hold them together.

Our philosophical policies or our political philosophy: Profit-motivated agribusiness and large corporations have taken not only the wealth, but also the power, from the common people. If we expect to gain control over the quality and prices of the food we eat (and the rest of their lives), then we need to support systems in which the power is decentralized, where the consumer has control over what she/he consumes. We believe in eliminating as many middle-persons as possible so that cost is lower, and so that we may more directly support small farmers who care about the quality of their goods. Necessary for this is the development and support of a regional co-operative warehouse (which means prior development of state-wide co-op communications. We at Deep Roots will also support people's boycotts and non-violent direct action campaigns which we believe to be in the best interest of the community and the co-operative movement as a whole. We want the immediate and surrounding community to come together and regain that sense of caring which seems to have been lost in today's centralization. We want to be a center for community concerns of all kinds.



How Deep Roots fits in: we are organized as a worker's collective of 4 people who will run the store with the aid of members who volunteer their time. Although final decision making authority rests with the collective itself (and is made on a basis of consensus), every effort will be made to act consensually, as well, within



the broader group of people who take an active interest in the store through volunteering their time and attending open staff meetings. The store itself is non-profit, and members of the collective will be paid a subsistence wage as soon as it is financially reasonable.

Refundable membership fees are \$5.00 base for the household plus \$2.00 per person. Yearly dues are \$5.00 per adult on a pro-rated basis, (so a 1 person household pays \$10.00, a 2 person: \$19, a 3 person \$26,...etc.) Working members are expected to work 4 hours per month. There will be a membership registration and get together Saturday, February 28th. Pot luck dinner 5:30 PM and registration 3-8 p.m. at Deep Roots, 1837 Spring Garden. Contact Martha or John at 274-7884, or Jenny 274-4577 for other information.

## Food Co-operative Opens Its Doors to Everyone

by Antaeus Natural Foods

Antaeus, a Greensboro natural foods co-operative welcomes the students and faculty of Guilford College to participate in an alternative to high food prices. Antaeus is a co-operative which is funded, owned, managed, and operated by members with a mutual interest in better food quality and a common goal of less expensive food. The business and co-operative policies of this organization are established through membership meetings working under the principles of democratic control and employing the one member, one vote law.

The concept of Antaeus was established with a non-profit principle. All proceeds from sales are re-invested in the co-op for purposes of expansion and improvement of facilities. Some profits will also be invested in community services.

The co-op will be community oriented. It will be organized and operated with an awareness and concern for community needs and involve itself in consumer issues. We hope to include such projects as a community garden and a skills and information exchange, along with our regular potluck suppers. We will be earnestly striving to reach all the members of the Greensboro community and hope to be instrumental in improving community awareness, communication and a close unity.

### Food Committee Meeting

There will be a meeting of the Senate Food Committee on Wednesday, February 25, at 12:30 in the smaller back dining room in the cafeteria. If you are interested in the preparation and serving of food in the cafeteria and grill-room, come to this meeting. If you are unable to attend, there is a suggestion box located in the foyer of Founders.

I will be taking the Civil Service Exam on Saturday, Feb. 28, at UNC-G. I will be able to take anyone who needs a ride down there and back. If interested, contact Forrest, 292-1333, Shore 109. Even if you haven't made prior arrangements, you can still go down and take the exam, attempt to register at the door.

The co-op will carry a complete variety of natural foods, including basic whole grains and flours, dried fruit and cheeses, nuts, oils, teas and herbs, soaps, and toilet articles. We anticipate carrying seasonal produce and fruits from the local farmers.

The store, which has recently moved, has been relocated at 101 Paisley Street. This location is situated off Lindsey St., which runs west of N. Elm, and sits behind the Goodyear Tire Store on Elm. A map is available for those unfamiliar with the area. For total information, call 292-7594, 288-4985, 299-0779, or 275-0186 any day or night. We welcome everyone's help in making this co-operative a unified success.

GOOD  
CURTIS  
BURICK

CRITZ  
BAILEY  
EDWARDS

JANNEY  
POLLOCK  
WILLIAMS  
the  
senate  
candidates  
speak

GETSINGER  
WILKINSON  
the  
union  
candidates  
speak

all  
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sunday  
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at  
8:00  
only  
on

