



*For followers and supporters of the Food Shed Co-op - June 2, 2023*

## 1684 OWNERS AND COUNTING!

Click [HERE](#) or on any *Become an Owner* button!

## Food Shed Co-op is Moving Forward!



Last month we received great news! The USDA has approved a Conditional Commitment guaranteeing our commercial loan with The State Bank Group, our local lending partner. The condition is that the Food Shed Co-op raise additional capital before issuing the loan

guarantee.

There are a number of vehicles available to co-op owners and non-owners to help fill the funding gap and get our store opened. These options include purchasing up to eight investment shares, making an interest earning loan to the co-op, giving the co-op a donation or, for founding owners, purchasing personalized brick pavers to be installed in our appreciation garden. If you have been sitting on the fence about signing up as an owner, this would be a **GREAT** time to join us so that you can forever be regarded as a **FOUNDING** owner, too.

Other fantastic news is that we have been accepted into the National Co+op Grocers network. We are honored to be able to join NCG. They provide critical services to co-ops across the country; being a part of this organization levels the retail grocery industry playing field for our co-op. NCG unifies food co-ops nationwide, optimizes operations, and significantly improves purchasing power. This partnership is



essential to attaining our core value of providing quality healthy foods at affordable prices.

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## Mushrooms Can Help Heal the Environment

Golden Gills is a woman-owned and woman-led indoor mushroom cultivator in Wauconda, IL. Golden Gills, owned by Julie Musgrove, specializes in growing gourmet and functional mushrooms, and mushroom related products. Among their specialty products are their mushroom grow kits called Future Farms. Julie describes a Future Farm as “a humble plot of the Golden Gills farm that you get to grow wherever you like!”



Future Farms are contained in their own little farm house for growers to keep tidy. At least 1.5 lbs of fresh mushrooms will grow with virtually no power and very little effort beyond misting the little plot of land and keeping it out of direct sunlight. The heavy lifting for the farm has already been done by creating the substrate, which is the block the mushrooms will fruit from. After inoculating the block with mushroom mycelium (that's the vegetative white thread-like fungus that produces edible fruit bodies, aka mushrooms), the block is incubated until fully colonized. This means that it is ready to produce mushrooms in 10-14 days!



Beyond the excitement of being able to grow (and enjoy) gourmet mushrooms, if you purchase Golden Gills products, you are supporting the environment. Golden Gills has created partnerships with local coffee shops to recycle in-house generated waste. The growing substrate is made by human hands in small batches with love, sawdust (the waste part of woodworking), soybean hulls (the waste part of soybean production) and the spent espresso pucks they obtain from local cafes. Finally, since these

mini-farms are made from recycled organic material, they can be composted virtually anywhere after use.

If you would like to learn more about them, see their full product line, appreciate more of their environmental initiatives or discover how to you can obtain spent mushroom substrate compost for your garden, visit their website at <https://www.goldengills.com>

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## We Would Love to Speak to Your Group

We, as the Food Shed Co-op, continue sharing information about the unique mission of our grocery store every chance we get. Co-op staff and volunteers get out into the public at Farmers Markets and a variety of community events to share information and answer questions. Our General Manager, Peter Waldmann, and Outreach Director, Sue Jensen, have spoken to small groups throughout the county describing features that will set the Food Shed Co-op apart from other grocery stores. The biggest difference is that our store will help keep money circulating within our community rather than it going off to shareholders of a big corporation. Other unique qualities of the store will be its focus on stocking healthy, locally sourced goods and produce items, having a fantastic prepared foods kitchen and our commitment to sustainable practices.

Are you a part of an organization or group that would enjoy learning more about the Food Shed Co-op in a casual setting and getting ALL of your questions answered? We would love to share our in person, engaging presentation with you. We can make it 10 minutes, an hour or anything in between. Please contact us at [Outreach@foodshed.coop](mailto:Outreach@foodshed.coop) to set something up!

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## Events

### In the Woodstock Area

#### [Woodstock Farmers Market](#)

#### [Historic Woodstock Square in Woodstock, IL](#)

**Saturday, June 10 - 8am to 1pm**

The Woodstock Farmer's Market has vendors surrounding the Square on all four sides as well as throughout the park. We will be there sharing information about the co-op. This is a Producers Only Market, meaning everything you purchase is grown or produced directly by the vendor you are purchasing from, but we can direct visitors to our website to sign up.

## [Summer Artisan's Market](#)

### [Kishwaukee Brewing Co.](#)

**Saturday, June 10 - 11am to 4pm**

Make a day of it! After stocking up at the Woodstock Farmers Market, head to Kishwaukee Brewing for refreshments and more shopping. They will be hosting 25+ Local Crafts, Artisans & Food Vendors on site to celebrate Summer in Woodstock, IL. We will be there signing up new owners and sharing information about the Food Shed Co-op.

## [Woodstock Pridefest](#)

### [Historic Woodstock Square in Woodstock, IL](#)

**Sunday, June 11 - Noon to 5pm**

Come out to Woodstock to celebrate and support the beautiful diversity we have in McHenry County. Events will be happening all weekend, but

we will have an information table in the Square for this day of entertainment, vendors, food, and more. The parade will kick off at 11 am and the festival starts at noon. Come say hi, learn about the co-op, check out our merchandise and even sign up to be an owner of our co-op grocery store right on the spot!



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## [Boone-Dutch Creeks Watershed Alliance Pollinator Talk & TREK](#)

**Various locations**

**Saturday, June 24 - 9am to Noon**





Multiple organizations are collaborating to host a family friendly discovery event in McHenry County within the Boone Creek Watershed. Come explore and learn with them. Three different sites, including

Boloria Meadows Nature Preserve, Petersen Park and Boone Creek Conservation District Area, will be offering nature hikes, native garden visits, displays, activities, expert talks, giveaways, and prizes! The Food Shed Co-op will be there, too. Come celebrate national pollinator week with us.

## In the Crystal Lake Area

### [Farmers Market at the Dole](#)

### [Dole Mansion in Crystal Lake, IL](#)

**Sunday, June 18 - 10am to 2pm**

Kick off the summer outdoor season this weekend! The Food Shed Co-op is proud to be joining local farmers at the Farmers Market at the Dole. We will be there with a table sharing information with the public about our up-and-coming store, selling cool merchandise and signing up new owners.

We need your support. Please join the residents and families who believed in the vision of opening a community-owned grocery store!



We need your support - please click [HERE](#) to join our mission.



**Help us spread the word about our community owned grocery store by sharing our posts with your followers on social media. And why not [BECOME AN OWNER](#) now?**

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## Mission

*Our mission is to build a LOCAL food COOPERATIVE promoting a HEALTHY, ETHICAL and RESILIENT COMMUNITY.*

## Core Values

- *Promote and foster better food choices*
  - *Cultivate and strengthen our local economy*
  - *Inspire and empower community*
  - *Champion environmentally responsible practices*
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Cooperatively yours,  
Food Shed Co-op Board



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