

Orders and Pick-up

The stall is a place where you can meet people, get information, get involved as a volunteer, and most of all, where you can pick up your pre-ordered fresh produce and groceries box and buy additional products.

Pick-up happens **every Tuesday from 4:30-7:00pm** at the church hall 31A Church st Mayfield

range of foods and products:

weekly boxes of seasonal organic fruit & vegetables

fresh produce: milk, feta cheese, eggs, olives, honey

bread: kamut, spelt, rye, wholemeal, multigrain, hi fibre, fruit

dried goods: fruit, nuts, flours, grains, oils, sprouting seeds/pulses, sea salt, sugar, seeds/plants...

others: preserves...

box price: \$21.00 full/ \$19.00 concession (N.B. Concession ID must be shown. Allowances will be considered for low wage earners, at the discretion of the co-ordinator)

ordering: at the stall or via sms/voice msg. 0431 995 312 by 7pm Tuesday (for the following Tuesday)

payment: by cash at the stall each week in advance for the following week

* If you are unable to collect pre-ordered produce, please call **0431 995 312** before 7pm on Tuesday. We may be able to arrange another time/place for you to collect your box. (N.B Produce storage space is limited, boxes that are uncollected will be donated without a refund to a volunteer or another community organisation).



Contact details

St Andrew's Church Hall 31A Church st Mayfield

0431 995 312

info@beanstalk.org.au

www.beanstalk.org.au



member guide 2011

organic



communal

the beanstalk organic food is a not-for-profit community organisation dedicated to supplying the community with ethically grown and affordable local, organic, seasonal produce. We are working towards a Community Supported Agriculture system where farmers are paid the "real" cost of growing food.

beanstalk is committed to the long term ecological and social future of the Hunter Valley through the close support and promotion of sustainable agricultural methods. We develop connections between local food producers, consumers and the earth that supports us all.

Our objectives

1. To develop direct links between the sustainable organic farming communities and the urban communities of the Hunter Valley.
2. To offer farmers fair prices and support them through difficult periods.
3. To build consumer awareness of sustainable agriculture and empower the community to consume ethically.
4. To minimise resource consumption and packaging.
5. To foster community skill sharing.
6. To create a viable and sustainable community.

Membership

Beanstalk was established in 2004 by three friends who were concerned about the lack of access to healthy and safe food for the community. From its humble beginnings on a veranda to its current location in Mayfield the organisation has flourished. More than 60 members now have access to affordable, seasonal, healthy and local produce. We support many local organic farmers each week.

The beanstalk organic food Co-op plans to foster a feeling of community with local farm tours, work days, seasonal social events and cooking classes. As a not for profit community organisation we encourage our members to volunteer their time and skills to ensure that the work is divided and the Co-op can thrive and grow.

The Beanstalk Committee meetings are held **Monthly on a Thursday at 6:00pm**

All members are welcome & encouraged to be part of this platform where management issues, visions and ideas are discussed.

Membership subscriptions are due at the beginning of each quarter (i.e. January, April, July and October). A grace period of 3 weeks is given to pay the fee before you then become a non-member.

Subscription Per Quarter:

\$20 Membership

If you are unable to pay the full amount please approach the Stall Co-ordinator, Gillian to discuss the possibility of another arrangement.

Credit rewards:

Every 3 hours volunteered will be rewarded a \$10 Credit

Hours will be logged for record keeping in the Volunteer Folder and reviewed by Jess or Miriam, our Volunteer Co-ordinators on a monthly basis.

How we operate

Beanstalk's fresh produce is delivered to us on Tuesday. Quite often the produce that makes up our boxes is picked that morning! We aim to include in each box a variety of locally grown organic fruit and vegetables. However as the food is seasonal, there maybe a particular vegetable for several weeks. This we hope encourages you to get creative with new recipes.

For **Beanstalk** to be able to operate, the skills and time of our members are essential. At present there is only one paid position, the Stall Co-ordinator. All other projects can only be done by the support of volunteers.

To ensure that **beanstalk** continues to supply wholesome food to the community and support our local farmers **we encourage you to volunteer** in whatever way you'd like. Volunteering hours are up to you. Email **info@beanstalk.org.au** or talk to Jess, our volunteer co-ordinator, at the stall on Tuesdays.

Areas you can help:



Tuesday afternoon set-up and close down and cashier



Farmers contact and ordering



newsletter articles and fundraising



bean counter / cashier



management;



event organising and grant writing;



Food research and recipes

Tell us what skills you have to offer... there's always a project that requires your skills!

As of May 2010, **Beanstalk was incorporated as a registered co-operative.** Our board of directors consists of: Katrina Lambert (Chair); Prudence Bowe (Secretary); Greer Allen (Treasurer). Our current Committee consists of the Directors &: Jess Schaad, Di Ellis, Rhyall Gordon & is open to ALL Beanstalk Members. To find out more about what this means, or to see the rules we have adopted, please ask at the stall.