Burns Street Square – Listening to Neighbors
“We really like coffee – casinos not so much”

As part of the earliest research for the Northside-Westside Plan, the Office of Planning and Grants (OPG) supervised a neighborhood-wide door-to-door survey in the spring of 1997. In response to the question “What businesses belong in your neighborhood,” out of a list of 18 possibilities, the following were the top three responses: Small grocery (51%); Child care facility (45%); and, Coffee shop (32%). A bakery and a food co-op followed in the rankings with 24 and 22 percent of the responses. A bar/casino response ranked pretty low at 8 percent (heavy industry was the lowest ranked at 2 percent).

Also in that survey, folks were asked to name the top three desired activities they would like to see in a community center and the top three responses were: Teen programs (49%); Family programs (44%); and, Sports programs (40%).

Ten years later, in the summer of 2006, as part of the NS/WS Plan update, OPG sent out another survey by mail to all residential and business addresses in the planning area. In response to the question “Which businesses and services does your neighborhood need, or need more of,” out of a list of 18 businesses, respondents chose the following as the top three: Small grocery (52%); Bakery (38%); and Coffee shop (37%). By that time, folks seemed pretty convinced that they were adequately served by bars/casinos with only 2 percent of the respondents selecting that choice.

Continued on page 9
BURNS STREET COMMONS
OWN A HOME FOR WHAT IT COST TO RENT!

There are still a few 1-bedroom and a 2-bedroom homes available at Burns Street Commons! These energy efficient homes are located on the corner of Burns and Cooley on Missoula’s Upper Westside, next to the newly remodeled and open-for-business Missoula Community Food Co-op, a worker owned, worker run whole foods market specializing in local producers and the Burns Street Bistro, a cafe serving breakfast and lunch to everyone.

1-Bedroom Home
650 square feet
A ground floor home with a 40 square foot storage space and 1 off-street parking spot. The interior finishes include Marmoleum resilient flooring, FLOR carpet tiles and vibrant modern colors. All homes include refrigerator, stove and dishwasher. Extremely Energy Efficient

COST: $79,000
Up to $5,000 in Downpayment Assistance Available!
Monthly Mortgage: $622
Projected monthly mortgage at 5 percent interest with other applicable fees

2-Bedroom Home
985 square feet
A ground floor home with a 40 square foot storage space and 1 off-street parking spot. The interior finishes include Marmoleum resilient flooring, FLOR carpet tiles and vibrant modern colors. All homes include refrigerator, stove and dishwasher. Extremely Energy Efficient

COST: $119,900
Up to $5,000 in Downpayment Assistance Available!
Monthly Mortgage: $835
Projected monthly mortgage at 5 percent interest with other applicable fees

HOW TO QUALIFY FOR A BURNS STREET COMMONS HOME
You need to ask yourself one important question to see if you qualify to purchase a home at Burns Street Commons. Do I make less than 80 percent of the area median income? Homes at Burns Street Commons are targeted to folks who earn less than 80 percent of the area median income; see chart below.

<table>
<thead>
<tr>
<th>80 Percent of Median</th>
<th>1 Person Household</th>
<th>2 Person household</th>
<th>3 Person household</th>
<th>4 Person Household</th>
<th>5 Person Household</th>
</tr>
</thead>
<tbody>
<tr>
<td>Must make less than</td>
<td>$33,550</td>
<td>$38,350</td>
<td>$43,150</td>
<td>$47,900</td>
<td>$51,750</td>
</tr>
</tbody>
</table>

If you make less than the amounts shown in the chart above and are still interested in learning more about Burns Street Commons and are looking for more detailed information about the homes visit www.nmcdc.org to take a virtual tour or call Jerry at 829-8414 to schedule a real tour.

DON'T QUALIFY? CALL ABOUT OUR MARKET RATE BSC HOMES WITH NO INCOME RESTRICTIONS!
COME CELEBRATE THE NORTH AND WESTSIDES!!!!

An all day event brought to you by The ZACC*
The North Missoula Community Development Corporation*
The Northside Neighborhood Council* MUD* KBGA*
MissoulaCommunity Food Co-op* Crowe Photography*
Burns Street Bistro* The Stensrud Event Center* GCLAW*
The Kettlehouse* Hell House Sound*
Clove Cart Pizza Peddlers* & KBGA*

Featuring music from 7 bands:
Butter, Total Combined Weight, Skin Flowers,
Shotgun The Avalanche, Abe Coley, Spirit Hole,
and Comatose Smile!

A GARDEN CITY LADIES ARM WRESTLING COMPETITION!
Vintage Photo-booth, Live Art by Luke Smith, Many Craft Vendors,
Huge Kid Zone with a bouncy house, sidewalk chalk, face-painting,
flower pot painting with MUD,
silk-screening and pottery with The ZACC, bubble machine dance party
and more!

Food by Burns Street Bistro and Clove Cart Pizza Peddlers, and beer from many of your local favorites.

Come and learn about all the awesome resources on The North and Westside!!!!

Volunteer Nights-every Thursday from 5-9PM from now through the end of July. Come help us paint, landscape, weld, tile, and much more as we get ready for MUD’s new Tool Library and Truck Share Opening at our new location by Home ReSource on Wyoming Street just west of Russell.

Garden Night-every Monday night from 6-9 PM come help us weed the MUD Northside garden and bring something to throw on the grill if you wish!

June 17th- 12-5pm- Tour de Coop Bike Tour and Chicken Coop Contest
June 20th- 6-9 PM- Rain Barrel Workshop
July 7th-6-9 PM- Bee-keeping Workshop
July 30th- MUD’s New Tool Library & Truck Share Opens
August 11th-1-4 PM Seed Saving Workshop-
Garden Party-August 24th-6-9 PM

Visit www.mudproject.org for more details regarding all of these events
Missoula Outdoor Cinema 2012
Come Help Us Celebrate The 11th Season!

Saturday July 7
Chicken Run | Rated G (1 hr, 24 minutes)
Sunset: 9:23 p.m.

Saturday July 14
The Producers | Rated PG (1 hr, 30 minutes)
Sunset: 9:18 p.m.

Saturday July 21
Office Space | Rated R (1 hr, 29 minutes)
Sunset: 9:12 p.m.

Saturday July 28
Annie Hall | Rated PG (1 hr, 33 minutes)
Sunset: 9:04 p.m.

Saturday August 4
Labyrinth | Rated PG 1 hr, 41 minutes)
Sunset: 8:54 p.m.

Saturday August 11
Cowboys and Aliens | Rated PG-13 (1 hr, 58 minutes)
Sunset: 8:44 p.m.

Saturday August 18
The Notebook | Rated PG-13 (2 hr, 1 minute)
Sunset: 8:32 p.m.

Saturday August 25
The Harder They Come | Rated R (1 hr, 45 minutes)
Sunset: 8:19 p.m.

Missoula Outdoor Cinema is located at 1001 Worden Street on the Northside. The movies are projected on the north-side wall of old Whittier School (now Head Start). Movies start at Sunset (see times above). Admission is a $5 per person suggested donation -- but please come and offer what you can. We want everyone to enjoy the summer season! Feel free to come early and have a cookout. The NMCDC will have water, soda, juice, candy and popcorn for sale at ridiculously reasonable prices. See you there!
This month marks the beginning of the 2012 Summer season of the B Street Boys and Girls Club! This means fun activities and snacks for school-aged kids on the North and Westside of Missoula!

What’s the best part of the program? It is FREE FOR ALL!

The B Street Boys and Girls Club is a drop-in center, so anyone who wants to participate in Zootown Arts Community Center activities, jaunts to the local splash deck at Westside Park, billiards, foosball, or other activities can come over to 1500 Burns Street and join in. The program is running from June 11th- August 24th, Monday-Friday, from 2pm-5pm. All youth who want to come to the program will need to have their parents fill out a registration form.

Pick up the registration form at B Street Center between 2pm and 5pm and talk to Zach or Marian. There is no deadline for joining the program, so come by anytime until August 24th!

The B Street Boys and Girls Club site is brought to you by: The Missoula Food Bank, The North-Missoula Community Development Corporation, Missoula Boys and Girls Club, The Missoula Community Foundation, the Zootown Arts Community Center, and the Dennis and Phyllis Washington Foundation.
There are lots of great things happening at YOUR community art center, the ZACC! If you haven’t heard of us, The ZACC is a Non-profit Art Center providing all ages art education, a gallery space, a Paint Your own Pottery and Glass Fusing Studio, a Do It Yourself Printshop, an Artists’ Shop, 6 Artist studios, and a community space for gatherings, meetings, birthday parties, and more.

We would love for you to swing by sometime and create some art! Our DIY studios are available for public use whenever we’re open. Come in to paint your own pottery, fuse glass, create your own silkscreen t-shirts, or peruse our Artists’ Shop Monday through Saturday from 12pm to 6pm.

**ART EDUCATION!**

For Adults: We offer two Adult- Ed workshops a month. One class per month is free to members! Classes include everything from hand-building with clay to glass engraving to intaglio printmaking. Our Printshop also offers Free Relief Printmaking night every last Wednesday of the month, so be sure to check our website to find out more about what is coming up!

For Families and Kids: Glass Fusing Orientation Classes are held every third Tuesday. We also feature fun Saturday Family Workshops ranging from The Little Artist Workshop for children ages 3 to 6 and their parents, to fun Holiday inspired workshops such as egg dying, or card making, and a gallery inspired workshop where you get to learn how they made it from our featured artist of the month. Don’t miss Buy One Get One Half Off Saturday in the pottery studio every third Saturday of the month.

Our youth programs happen year round and are a wonderful resource for children in Missoula, who receive less and less art education each year. Throughout the school year, we offer the Young Artists Afterschool Program(YAAP) for students 6-14 years old 5 days a week from 3pm-5:30pm. During the summer we facilitate 10 weeks of art intensive camps taught by some of Missoula’s best artists and art-educators. Join us for a full or half day camp of 8-10 students, ranging from puppetry and mask making to human figure drawing to Space Invaders Art Adventures! Check them out online and find one that sounds exciting.

**EVENTS!**

Every second Friday from 5:30-8:30pm we host an art opening for one of Missoula’s talented artists in our gallery and our Printshop is open for Free Family Silkscreen Night! Stop in and make a silkscreen, enjoy music, snacks, amazing art, and fun for all ages! Need a space to host your own event? Our gallery is available for rent. It is a perfect space for meetings, poetry readings, birthday parties (pottery birthdays are sooo fun), acoustic music shows, and more!

**MEMBERSHIP!**

Memberships to the ZACC cost $35 per individual, $65 per family, and $30 per student/senior. With a membership to the ZACC, you can attend 12 FREE adult workshops per year, get a 15% discount year round in the pottery, glass fusing, and Printshop studios, and receive great discounts on afterschool programs and summer camps.

**GET INVOLVED!**

We are always looking for volunteers: Stop by and pick up a volunteer application!

For more details about our programming, visit our website www.zootownarts.org, call us at 406-549-7555, or stop on by 235 North 1st W!

We look forward to seeing you!
When in doubt about the true meaning of things some of us turn to a true friend. Others run to Webster’s Dictionary.

There, under the lovely little modern word “co-op”, we discover an important reminder that a co-op is very different from other commercial enterprises in that it is always “jointly owned” and that it must be “run for the benefit of its owners,” which also happen to be its customers.

When we try to make sense of this word in the real world it helps a bit to look at a particularly loveable hometown example, the Missoula Community Food Co-op, which has lately lived up to the true definition of a co-op in several meaningful ways.

First, let’s take a look at “joint ownership.” During the last full membership meeting in early spring, many joint owners (or members as we like to call them) expressed concern that the number of active members at the co-op wasn’t sufficient to keep the co-op afloat, especially during an economic recession. Three months later, I’m pleased to report that the co-op has launched an “additional shopper program” to increase our customer base. The program allows each active member to include one additional shopper on his or her membership. That shopper doesn’t have to work; she just gets to shop. Active members would be crazy not to take advantage of this opportunity because it essentially doubles the perks of membership. It’s no surprise then that 45 additional shoppers have been signed up in the short time since the decision was made.

Not convinced yet? Then please consider that these bottles of wine sit right across the aisle from Tillamook Sharp Chedder Cheese that is $1.50 cheaper than The Good Food Store. That’s what we call a benefit, baby. But, that’s not all. The co-op is also building a local food and healthy lifestyle library. Why? Because the owners just won’t stop demanding more benefits, and well, because the very same owners just won’t stop providing them.

All this good mojo also seems to be spreading to the co-op’s neighbors on the Burns Street Square. On June 2nd, the Burns Street Bistro had its grand opening and the place was positively packed. Every table was occupied, even the new picnic tables on the lawn outside. Local bands shared time on the brand new stage inside the café and everyone seemed thrilled with the barbecue on offer. The Bistro is now serving breakfast and lunch on Tuesday through Saturday from 7AM to 2PM. If you haven’t yet dined there, then consider where else you can eat a maple cornmeal scone with your espresso or spread house-made cilantro aioli on your sandwich. That’s right. Nowhere else.

There have never been more reasons to join the Missoula Food Co-op. As one of several hundred happy owners, I recommend it.
Once again this summer, as first kicked off in the summer of 2011, the B Street community room will host a Missoula Food Bank Kid’s Table site along with its summer Boys and Girls Club programming. In addition to other program activities, the Food Bank will offer snack items like fresh fruit, milk, yogurt, and snack bars. Since free and reduced school lunches are unavailable in the summertime, childhood hunger is more prevalent when school is out of session. The B Street program’s snack items will provide kids with an extra nutritional boost during the day.

Since the Kid’s Table site is only open Monday through Friday, and many children are left without the program’s snacks over the weekend, the Food Bank is excited to now also offer Take-Out Backpacks for children who regularly come to the B Street Kid’s Table site. Every Friday, kids who choose to participate can take home a backpack of food which includes items like cereal, oatmeal, milk, juice, fresh fruit, and canned soup to provide them with extra meals each day over the weekends. Parents just need to make sure they send the backpack with their child every Friday so they can carry their food home for the weekend.

For more information on the program’s food resources contact: Erin Foster West, Program Services Coordinator, Missoula Food Bank. (406) 549-0543

Located on the East side of 1500 Burns Street
Another question, “What three social activities or community facilities would you most like to see,” out of a list of eleven possibilities, the top three follow: Food co-op (34%); Teen programs (27%); and Dance, Drama or art programs (22%). A close fourth place was held by “After-school programs” at 20 percent.

In 2008, Maxine Jacobson designed the Burns Street Square Outreach Survey, in which 30 volunteers went door to door throughout the Westside with questionnaires. The same questionnaire was also available on the website of the Food Co-op. The direct questions asked about a potential café’s desired services had the following top five responses: All day coffee sales (84.9%); Take-out meals (81.5%); Breakfast (78.5%); Lunch (71.9%); and, wireless internet access (70.8%).

A fill-in the blank spot in the survey requested what folks might like to see served in the café. Two typical answers were “Just good old fashioned coffee” and “A kick ass breakfast.” Well, good news -- the coffee is now there in bounteous quantities, wireless internet is up and running and other wonders are in the offing. Right now the Burns St. Bistro is open 7:00am to 2:00pm, Tuesday through Saturday, has righteous Bistro biscuits and gravy, bodacious Bistro sandwiches and is developing a signature “Box Car Take-Out Lunch Menu.” The NMCDC is seeking funds to install a full-on hot-line range-hood, which will greatly enable the Bistronauts to expand hours and far surpass an already outstanding menu variety.

As you look through this newsletter please take note of other Neighborhood Plan and Neighborhood Survey wish list items that the B Street Center, the Bistro, and the Food Co-op are making real. Most of all drop by and check things out. It’s good in the ‘hood.
his is just a guess on my part but I bet the question asked the most about the Missoula Community Food Co-op (MCFC) is “Why do I have to work to shop?” The question is quickly followed by “I don’t have to work to shop at Albertson’s, Safeway or the Good Food Store. I just don’t have the time to work.” This is my long response to the question. My work duties at the Co-op consist of doing orientation for new members where I present my abbreviated version. It boils down to 5 key ideas: History, Power, Context, Meaning and Possibility.

A little background: I joined the Co-op before the doors opened at 1500 Burns Street. The idea of people working together to achieve a common goal is important to me. It also frustrates me and makes me crazy sometimes but mostly, it endears me to people and humanity and warms my heart. There are only a handful of natural food co-ops in the United States that adhere to the working member requirement. Seriously, it’s somewhere around five and Missoula has one of them. I was really curious initially about why the founding co-op members would take what seemed like such a huge risk and open a business that required its members to work. Don’t we all work enough in Missoula just to make ends meet? Come on!

So I wrote a small grant about 5 years ago and used the money to take a week-long trip to Brooklyn, New York, the home of Park Slope Food Co-op (PSFC) - the mother lode of information about working member co-ops and the first food co-op in the United States to adopt a working member model and stick with it for almost 40 years. Oh, the work requirement has been challenged by the membership a time or two but never with enough force behind it to initiate a change in PSFC’s structure.

Before I left for Brooklyn, I read everything I could find on cooperatives and I learned some fascinating HISTORY. I learned that co-ops were started in the mid-1800s by ordinary working class people. It was their way to achieve an edge in the market place, buy good food for less and prevent themselves from being swindled by the “big-boys,” those who cared less about quality and cheated the little guys by adding stones to the dried beans so they could make a few pennies more. Not a relationship built on trust.

So food co-ops emerged, at least initially, to combat cheating and gouging by store owners. The end result was that members donated their labor for the collective good. Members worked together, had strength in numbers and a bigger POWER base to affect change. They also had control over the quality of the food they bought and consumed. Since then, many food cooperatives have started across the United States. Yet somewhere along the way history was lost. The vast majority of food co-ops today do not have a work requirement. They offer organic, bulk and gourmet foods but they are prohibitively expensive for many people.

Joe Holtz, general coordinator of Park Slope Food Co-op (See Announcement on Page 12) since its beginning in 1973 says that over the years PSFC has been accused of being “exclusionary” because they require their members to work. Joe’s counter to this argument is firm and unequivocal. “But isn’t it being exclusion-
ary if good, healthy food is so expensive it’s only available to higher-income people?” Now that sounds exclusionary to me. This is the crux of the issue with the working member model - it seeks not to create divisions among members based on how much money they have. It puts us all on equal footing.

But there is more to the story that needs telling to truly understand why working makes it work. Park Slope Food Co-op started because a group of people in Brooklyn in the 1960’s started looking for better access to affordable, healthy, foods. If that effort taught anything at all, it was that it would take a collective effort to get better food at lower prices. Their goal was to assure that access to healthful foods was as inclusive as possible. Given this CONTEXT, co-op members knew the best way to achieve their goal was to cut back on the cost of labor.

Over 75% of a grocery store’s overhead is labor. In the Park Slope equation reducing labor costs, without exploiting employees, equaled members working without pay. Park Slope’s markup on food is 21% -- unheard of in the food industry where markups range from 40 to 70%. Missoula Community Food Co-op’s markup is 25%. Grocery stores calculate their success on how much they sell each year per square foot of space. Park Slope sells $5,800 per square foot compared to $600 for the average grocery store. It all boils down to price and having the price advantage because members contribute their labor to keep the markup low. If you don’t believe me, you can check it out yourself. MCFC has a chalkboard comparing the price of selected grocery items at a nearby commercial chain grocery store, a local whole foods market and MCFC. In May a pound of broccoli cost $1.06 at MCFC, $1.49 at the local whole foods market, and $2.19 at the chain store. Now that’s savings -- and that is only one example.

Park Slope is a visionary achievement. Food flies off the shelves so fast they need a crew of members working throughout store hours to keep the shelves stocked. Missoula has all the POSSIBILITIES of achieving the same success. People argue that Park Slope achieves its success because it’s in a high density area of New York, approximately 2.5 million people from which it draws 16,000 working members. When compared to Missoula County’s 109,000 inhabitants, it means that the Missoula Community Food Co-op needs a critical mass of 697 working members to achieve the kind of success Park Slope has had over its 40-year history.

The working member model has a different MEANING for different folks. For some it means Soviet-style re-education and a loss of personal freedom. For others it means working with their friends on a regular shift of only three (3) hours a month. For others it means having an opportunity to be part of something bigger than themselves -- to work together to create access to healthy, quality food for everyone. That is the mission of the Missoula Community Food Co-op.
**Additional Shopper Trial Period Begins**

In January of this year Co-op members voted to explore increasing sales and promoting new memberships by allowing individuals who are not active working members to shop at the Co-op in a temporary trial program that functions as follows:

All active working members can add one (1) Additional Shopper (AS) to their membership. To add an Additional Shopper, an administrative fee must be paid and the Additional Shopper must attend an orientation to acquaint them with the Co-op and its mission. Additional Shoppers will not be required to work the monthly three-hour shift, but consequently will not be granted the ownership of a member, member voting rights or any other member privileges. This trial program is not an introduction of membership classes, but rather an additional benefit for working members to utilize if they choose. The Additional Shopper program is an opportunity to address the needs of our active members, to regain inactive members, and potentially to build new relationships with individuals in our community who currently feel barred from active Co-op membership.

This is a temporary program that will last for a trial period of 8 months, beginning March 1, 2012 and ending November 1, 2012. A progress report on this trial program will be presented to members at the July Monthly Member Meeting. An evaluation of this program will be brought to the membership at the end of the trial period in November of 2012.

Interested folks can find the application information on line at http://missoulafoodcoop.com. Check the Co-op out, you may just discover that this is something you really want to be a major part of – and something you may want to become a full working partner in.

**Coming to Missoula**

**August 24-25**

Joe Holtz
Park Slope Food Co-op’s first paid employee and its longtime General Coordinator!

Stay tuned to the Missoula Community Food Co-op’s web site for more news and a speaker’s announcement!

North First Street circa 1891 (Bill Farr collection)