

OKLAHOMA FOOD COOPERATIVE  
Producer and Route Manager Meeting  
St. Paul's United Methodist Church, Tulsa  
December 3, 2011

Board Members Present: Bob Waldrop, Eric Lyons, Aaron Killough, Lisa Weissenbuehler, Ann Young, Jacki Morton, Quentin Bomgardner  
Board Members Absent: Deedra Hovey, Dawn Mahiya, Deb Willis, Rachel Weber  
Others Present: Kara Joy McKee, Adam Price, Eric Sarmiento, Colleen and Paul Thornton, Kathy Tibbets, Greg Parker, ? Mendoza, Scott Jensen, Sandy Koontz, Kristi Shreve, Leslie Moyer, Rita ? (Buy Fresh Buy Local), Jennifer Pardee, Betty Pardee, Ershall Johnson, Gene Perry, Beverly Braunlich

Adam announced that the Tulsa Area Route Managers Doug and Betty Lawson need to be replaced. Natasha Farms will fill in for the short term but we need a back up. This is a big job and long day with multiple stops and backtracking to pick up coolers. It would be good if we could have several different people on a rotation schedule. At least a ¾ ton truck is needed and a one ton would be better. We use a trailer owned by the coop that used to be air conditioned before the generator was stolen. This trailer is at capacity so if there is significant growth in the Tulsa orders we would need something larger. Leslie Moyer said she has a one ton truck and could be a back up. There was some discussion about finding a storage location in Tulsa for the coolers and whether it would be possible for each site to take their own empty coolers to that location so that the route driver would not need to backtrack. All Tulsans present agreed that it is terrible to try to get to the Tulsa pick-up site at St.Paul's Church at rush hour. Some pick up in Jenks just because of that.

Leslie Moyer said she does not think the volunteers handle products as respectfully as they could. Her boxes of plants are sometimes upside down even though she marks them in large letters, "This Side Up". Eggs have been dropped and not checked for breakage. Colleen suggested starting newbies in dry goods or frozen until their handling skills can be assessed. Kara Joy says that they manage to break jam and pocket sunflower seeds in dry goods too. Kara Joy will make some improvements in training with this in mind. Leslie also noted that members are not as careful as they should be when digging through coolers looking for their orders. They need to be more respectful of other members' food. Bob said that we should figure out a way to sort frozen and refrigerated items by customer the way we do dry goods and that would reduce handling by customers searching through coolers. Greg suggested the use of pop boxes (cheap if used ones can be found) for the extra refrigeration that would be required to sort frozen and refrigerated items by customer.

The Fin and Feather annual even in Tulsa attracts thousands of people and would be a good place to have a coop booth.

Minutes taken by Ann Young