

www.potluckcoop.com

Potluck Food Co-operative Purchasing Directive

Vision Statement

We are working together as a community to create a self-sustaining food co-operative which will purchase and sell healthy and ethical products. We are thinking locally and globally as we take responsibility for our ecological footprint.

Mission Statement

The goal of the Potluck Food Co-op is to supply Yukon consumers with food and other products that have been sourced according to our Purchasing Directive. This directive emphasizes certified organic, sustainably grown, local and regional food as our priority. As a member-owned food retail business we aim to import less food by supporting the growth of the local food economy. Our mission is to help farmers meet or expand the production of organic/sustainably grown products in order to increase food security in our region.

The purpose of our purchasing directive is to ensure that our members/consumers have the assurance that the food/products that they purchase at the Potluck Food Co-operative have been sourced with the local agricultural economy and environmental sustainability as the priority.

Our guiding principles are:

1. Encourage the growth of the agricultural economy by supporting increased food production by local farmers.
2. Provide local consumers with an accessible way to regularly purchase local food first and regional food on a year-round basis.
3. Educate consumers about the Potluck Food Coop's purchasing directive and our role in supporting local agriculture.
4. Minimize our ecological footprint by factoring in transportation, sustainable farming practices and packaging when making purchasing decisions.
5. Ensuring fair prices for quality food for both local and imported food; for farmer and consumer.
6. Import food that has been sourced according to our purchasing directive.

Purchasing Directive:

All food and other products purchased will be sourced in the order of our Purchasing Directive.

1. Purchase from Yukon certified organic farms.
2. Purchase from local non-certified organic farms with sustainable management practices.*
3. Offer as much local food variety as possible during the winter by purchasing storage crops.
4. When products are unavailable in the Yukon, we will work with conventional Yukon producers as well as wholesalers who are acquiring organic sustainable food grown regionally.
5. For products unavailable in both the Yukon and Western Canada we will look for sustainable sources from other areas of Canada or the Western United States.
6. For products that are in high demand by our customers and are not available in North America we will source out fair trade, certified organic and sustainably farmed products and import them from international sources.

** (We are still educating ourselves as to which sustainable practices we prefer. This category will be further defined in the future).*

December 1, 2012