



## Central Co-op Board of Trustees Open Session Board Meeting Minutes

**September 25, 2023. 6:30-7:15 p.m.**

*This meeting was conducted via remote-conferencing device.*

### ATTENDANCE

**Trustees:** **Emily Happy**, *Vice-Chair (2019-2023)*; **Casey Cerretani** (2022-2025); **Bill Bielby** (2020-2023); **Jaime Vogt** (2021-2024); **Mark McFarlan** (2022-2025) **Ron Lawrence**, *Executive Trustee (2023-)*.

**Absent:** *Carey DiJulio*

**Visitors:** *Mike Ramey, Member*

**Note-taker:** **Sue Spang**, *Secretary & Vice President*

**Start Time:** 6:30 pm

**Approving Agenda/Consent Agenda:** *Sue Spang, Secretary/VP*

Both Agenda & Consent Agenda were approved in a single vote: **Bill** moves to approve, **Emily** seconds. *Unanimous Approval.*

**Trustee Storytelling:** *Emily Happy, Vice Chair*

Emily asked Board Members to reflect on a recent experience related to the Co-op that they found particularly impactful. Trustees responded with stories of seeing staff they love at the stores, a Tacoma-based member visiting the Seattle store, the fact that ridiculously delicious Steilacoom apples are now in season, attending NCG professional development programs, visiting vendors in Portland, the simple lovely joy of the Peanut Butter grinding machine, and taking friends (who had past poor experiences) to the Seattle Central Co-op and reintroducing them to the store, which is now much improved staffing & store conditions-wise.

**Store Improvement Projects:** *Ron Lawrence, CEO*

Ron shared updates and photos related to improvement projects in both stores.

In Seattle, the NCG (National Cooperative Grocers)-assisted Wellness Department Reset honed product selection, lowered shelves to improve sightlines, opened up room for merchandising, and generally improved the feel of the middle of the store. Another NCG collaboration to upgrade Seattle's Produce's fixtures is in the works, and is slated to take place in early 2024.

In Tacoma, both the Baking and (now self-serve) Taqueria programs are relaunched, and deli staff have been working hard on providing both scratch-baked breads and a consistent self-service hot bar to customers. Grocery conditions have improved immensely, and Sue continues

to work with staff on maintaining displays and stock levels, store conditions, and excellent customer service. Earlier this year, NCG specialists provided a three-day intensive reset with Tacoma's Produce department staff to improve margins through deep dives into ordering, merchandising, and inventory management.

**OPEN SESSION CLOSE: 7:15 pm.**

***This meeting was followed by an Executive Session of the Board of Trustees.***