



# YPSI MIX

AUGUST 2017

## August Events:

Thursday August 10th

“YFC Grocery Talk & Tour”

Free samples are included and a 10% grocery discount is given for attending.

Saturday August 12th 2-5pm

Leelanau Cellars Wine Tasting

Come enjoy delicious award winning local wines with Clay!

Saturday August 19th 11-2pm

Grand Traverse Culinary Oils Tasting

Come taste these delicious locally produced oils with our YFC bread!

Friday, Saturday, and Sunday

August 25-27th

Heritage Festival

Ypsilanti’s Heritage Festival is back and YFC needs volunteers to staff our booth!

Saturday August 26th

Parkridge Festival

YFC needs volunteers to help staff out booth!

Tuesday August 29th

Board of Directors Meeting

Anyone is welcome to attend board meetings except for executive sessions.

Look out for our Facebook events for additional

## YFC Social:



312 N. River Street, Ypsilanti, MI 48197

734.483.1520

[ypsifoodcoop.org](http://ypsifoodcoop.org)

## Double Up Food Bucks at YFC

### What is Double Up Food Bucks?

Double Up Food Bucks is a national model for healthy food incentives and for increasing food accessibility. This program aims to help families bring home more healthy food, allow farmers to profit more, and more food dollars stay in the local economy which strengthens communities.

The Double Up Food Bucks program has been active in Michigan since 2009 when there were only 5 Double Up Food Bucks Sites; today there are more than 200 sites statewide! In 2013 only three stores had implemented the Double Up Food Bucks program; today there are 85 stores that have implemented the program.

### How does it work?

SNAP/EBT customers earn Double Up Food Bucks whenever they purchase ANY fresh produce. These Double Up Food Bucks can then be spent on ANY fresh fruits and vegetables. Every store that participates in Double Up Food Bucks must have at least 15% of their produce sourced from their state between August and November. This program is a year round program and is not restricted to only local produce but it aims to encourage carrying and purchasing as much local produce as possible.

### How will this work at YFC?

For individuals who are already member owners they will give their member number or last name when using EBT. They will automatically earn Double Up Food Bucks on their account based off their produce purchases.

For individuals who are not members and

want to participate they will receive a Double Up Food Bucks card with their number. When using EBT they will give the cashier this number and automatically earn Double Up Food Bucks on their account.

Each time an individual purchases fresh produce they earn Double Up Food Bucks, those

earned within a transaction can not be redeemed in the same transaction, you can only earn \$20 daily. If you would like to apply redeemable Double Up Food Bucks but are unsure of the balance the cashier will help you find it by doing a balance inquiry. Individuals can then choose how many Double Up Food Bucks they would like to apply to their transaction. On their receipt it will show them the amount of redeemable Double Up Food Bucks, they have, the amount earned, and the amount used.

YFC is excited to join this program and continue our mission of increasing food access to our community! Sign up and get started earning Double Up Food Bucks today!



## Customer Info Corner: Volunteer Opportunity!

Have you been thinking about volunteering at YFC? Now is the perfect time!

Ypsilanti's Heritage Festival and the Parkridge Festival are just around the corner!

**Ypsilanti Heritage Festival** is taking place Friday August 25th from 12pm-10pm, Saturday August 26th from 10am-10pm and Sunday August 27th from 11am-6pm.

We need volunteers to help staff our booth! We are looking for volunteers to work overlapping two hour shifts. This ensures that there will always be at least two people present at our booth. We especially need help the morning of Friday August 26th from 9am-11am for setup and on Sunday evening August 27th from 5pm-8pm. If you have a van or truck and are

able to help during those times for set up and tear down we would greatly appreciate it!

Our booth will offer healthy snack options to festival goers and information about food cooperatives and Ypsilanti Food Co-op. The goal is to be friendly, engaging and share your passion about healthy food and YFC with fellow Ypsilantians!

There is a sign up sheet in the store with different time slots for each of the three days. Feel free to sign up for as many as you would like!

**Parkridge Festival** is also happening the same weekend on Saturday August 26th. Set up and tear down for this festival are less intensive; however, you will need to be able to fit at least a table, board, and chairs

in your vehicle. Look for a sign up sheet in the store!

If you have any questions about volunteering email us at [info@ypsifoodcoop.org](mailto:info@ypsifoodcoop.org).

YFC is excited to be a part of these festivals and happy to offer volunteer opportunities to our members and customers. By volunteering with these festivals you will also receive a 10% discount. We couldn't do everything we do without our volunteers thank you to each and everyone of you! We are looking forward to another successful



## Local Vendor Highlights and Tastings: Leelanau Wines & Grand Traverse Culinary Oils

The Traverse City area is full of delicious unique local treasures! We are bringing two of those treasures to YFC this month for delicious tastings!

**Leelanau Cellars** gets it's name from a native American word meaning 'Delight of Life'; it is the only winery located on the shores of Lake Michigan. They have been producing award winning wines for 35 years, and yearly produce over 30 varieties of wine. Their aim is to produce quality, consumer friendly wines, affordable to everyone. Leelanau Cellar's has a beautiful



tasting room opened year round; however, since Leeland is quite a ways from Ypsilanti we are offering a tasting right here! **Saturday August 12th from 2-5pm** join Clay for a delicious, refreshing Leelanau Cellars Wine tasting. Then make sure to grab you own bottle from our in store selection.

On **Saturday August 19th** join us for a Taste the Local Difference Tasting of different **Grand Traverse Culinary Oils** with our own YFC sourdough breads! They are Northern Michigan's lead producer of local canola and sunflower oil. All oils are produced from locally grown non-GMO seeds,

cold pressed, and 100% natural. Along with oils they also make culinary



flours. Growing grain proved to be a perfect rotational crop for the seed farmers. Here at YFC we use their flour in many of our delicious baked goods! Don't miss out your chances to try these delicious Michigan Treasures this month!

### General Manager

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### Special Thanks to:

Our Board and all the staff, volunteers and members