Let’s talk about food
THE MAGAZINE FOR CO-OP FOOD COLLEAGUES

COMMUNITY MARSKE FORCE
The team at Marske make a splash in their seaside community
PAGES 6 AND 7

Popping up
A refit with a difference at South Normanton
PAGES 14 AND 15

Also inside
- A summer sneak peak PAGE 8
- Find True North PAGE 10
- Your Little Red Week PAGE 18
What a year to lead the Food team!

We’ve achieved a lot this last 12 months – our new Co-op Membership is up and running; the roll-out of our new look is well underway; and you’ve all gone ‘Back to Being Co-op’, too.

Now it’s the final year of our Co-op Rebuild – and what a year to begin to lead the Co-op Food team! I’ve been in the business for a year now, and have been overwhelmed by the passion that our colleagues have for the Co-op and for delivering for our members. I’m sure that, together, we’ll build on those successes, and continue all the great work – because we’ve got another huge year ahead of us.

DELIVERING TRUE NORTH

In Food, we’ll play our part by delivering our True North strategy: to become the number one convenience retailer in the UK (read more on pages 10–11). We know we have to be a great shop, but we have to be much more than that – we have to be uniquely Co-op. It’s the way we do things and the things we care about that make us different, so this year we’ll be really focusing on this Co-op difference and getting closer to what our members want, and what they care about.

WE ALL HAVE A PART TO PLAY

True North is about everything we do – big and small – every day, the team plans we work on for this year and beyond, as well as the huge programmes of work that have the biggest impact on how we all work across our business.

So, we all have a part to play. We’ve got a great plan but it’s up to all of us to make it happen. Whatever your role, wherever you work in our Food business, you’re vital to our success because every one of you can bring the Co-op difference to life every day.

Thank you – and I look forward to seeing you all soon.

Jo Whitfield Interim Chief Executive, Co-op Food

Hello!

My name is Rob Hatton and I’m the Store Manager at Canning Town.

I’m extremely passionate about Co-op and love what I do. After I went to the Store Manager conference back in late February, I was asked if I’d like to be the guest editor for this issue of Let’s Talk About Food. Obviously I jumped at the chance! You can see an interview with me about the day and a round-up of the conference on pages 4 and 5. I’ve enjoyed reading about some of the amazing things we’re doing in Co-op Food, including True North. I try to bring it to life in my store every day. Our support for local suppliers is great, too – and it really sets us apart from other retailers. You can find out about three of our local suppliers on pages 12 and 13.

There are some great examples of fundraising for the Red Cross in this issue on pages 18 and 19. We had our own bake sale at Canning Town for Little Red Week. The cakes were superb, if I do say so myself!

Speaking of good food, I can’t wait to see the summer range come into my store over the next few weeks. Have a sneak peak on page 8 - it’s definitely going to be flying off the shelves!

Enjoy the issue!

Rob Hatton, Store Manager (second from left), pictured with some of his fantastic Canning Town team.

Join a regional team of volunteers and get involved with your local LGBT+ community.

Suggest and get involved in a Pride event near you – we’ve now supported over 100 Prides across the UK, including Brighton (pictured above), which was a hit with colleagues.

WE’RE HERE FOR YOU

You can also contact the Respect team for advice and support, as well as to sign up for the Respect newsletter.

Your magazine is a winner!

We’re thrilled to say that Let’s Talk About Food magazine was crowned as the Best Print Magazine by the prestigious Chartered Institute of Public Relations (CIPR) Inside Story awards. We’re absolutely made up to have won the award - and we couldn’t have done it without you. We love sharing your amazing stories with your colleagues across Co-op. Thank you!

R-E-S-P-E-C-T

Our LGBT+ network, Respect, has two simple aims: to make sure all colleagues can be themselves at work, and to promote LGBT+ equality throughout Co-op and beyond.

You don’t have to identify as LGBT+ to get involved – and there’s plenty to do that’s local to you. You can:

1. Join a regional team of volunteers and get involved with your local LGBT+ community.
2. Suggest and get involved in a Pride event near you – we’ve now supported over 100 Prides across the UK, including Brighton (pictured above), which was a hit with colleagues.

Let’s Talk About Food is produced by the Co-op Food Internal Communications team and scarlettabbott - 01104 833390 scarlettabott.co.uk

Enjoy the issue!

Rob

Contact the Respect team on respectLGBT@coop.co.uk or @CooprespectLGBT on Twitter.

Global megastar Drake in a Walsall store along with the up-and-coming singer, Jorja, to pick up some hard boiled sweets. (Don’t worry, we checked – no slippy banana skins in sight.)

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In February we invited 3,000 of our Store Managers and Field Team to come together at Event City in Manchester for the 2017 Store Manager Conference.

T he conference was a great opportunity to share best practice, and our Food Executive team discussed our plans for the next year and beyond, as we move from Rebuild into Renew.

A new era begins...
The conference was opened by recently appointed Group Chief Executive, Steve Murrells, who said: “We’ve come so far since we met for the first time four years ago. I told you then, that if we followed our True North plan, in five years’ time our business would be unrecognisable… and it is.”

“We delivered against our customer offer of delivering good food, served by friendly people, in stores that are easy to shop in. And you should be proud of what we’ve achieved.”

Missed out?
For those who couldn’t make the event, March’s Team Talk will give you a flavour of what the day was about.

Jo Whitfield, our new Interim Chief Executive, also spoke at the conference, calling 2016 ‘the year of change’. She said: “We delivered our commitments of improving our stores, investing in our colleagues and making membership meaningful again. We’ve made good progress, but there’s more to do and we need to carry on with the momentum we built last year.

“You and your teams are critical to our success and I’m really looking forward to working with you.”

Special guest editor, Rob Hatton, went to the conference and we caught up with him to find out what he thought of the day.

A How was the conference?

This was my first Co-op conference, and it felt different from ones I’ve been to in other jobs – there was a buzz in the air and you could feel the excitement. It helped me see where we had come from and where we’re going. I felt proud to be there with our leaders all under one roof, sharing the same plans for the future.

Q What did you take away from the event?

We’ve been through some tough times but we’ve still been successful. As leaders, we’re the people to help take Co-op to the next level. I feel strongly about our membership and I want my team to feel the same.

Q What are you going to do differently in your store?

I’m going to drive membership from the heart! Membership is a massive part of our future success. It’s not just about sign-ups – it’s about turning sign-ups into returning customers, which we can do in stores if we and our teams are passionate about it.

Q Who was your favourite presenter, and why?

My favourite presenter was Nick Crofts, because his ‘thank you’ to us meant a lot. You could tell it was real.

Steve Murrells, CEO

Jo Whitfield, Interim Chief Exec

Rob Hatton, Store Manager, gives us the inside scoop

Getting our heads together at Event City

Springing into Renew

Missed out? For those who couldn’t make the event, March’s Team Talk will give you a flavour of what the day was about.
Our Marske-by-the-Sea store saw an opportunity to get involved in their local community after a low Talkback score in 2015. Rachel Fail, who plans the team’s community events, shares the secrets to their success, as well as plenty of ideas to get you started.

Customer Team Member, Rachel Fail, jumped at the chance to get involved in local events after Manager Steve McGowan saw her potential to help the team make more of a splash in their seaside community.

It’s really important to us to have close ties with our communities, and to show our support for local causes because that’s what makes us different. So, the team used their Talkback planning to look at how they could help, then Rachel used social media to introduce herself and share plans for their store events.

The opportunities soon started to roll in and the store’s events to date include a fancy dress day, a market stall, a movie night raffle and a cake stand.

Rachel Fail, Customer Team Member, Marske-by-the-Sea said: “I started looking after community in our store last March and since then I can’t believe how much our store has done.”

Rachel’s efforts have been recognised by our customers, who nominated her for the Service Rocks badge, which rewards outstanding customer service. She said: “My Service Rocks VIP badge makes me really proud of what we’ve achieved.”

Rachel’s top 5 tips for making a difference:

1. **MAKE SOCIAL MEDIA WORK FOR YOU**
   “There’s lots of sites and apps out there to help. I’ve mainly used Facebook to share what I’ve done and give a heads-up on what’s coming. We also use our WhatsApp group to share some of the things we’ve been up to. Have a look at our store page, ‘Co-op Marske Community Events’, on Facebook.”

2. **THINK LOCAL**
   “From stalls at events, to school discos - there’s loads of stuff happening locally and you can find out about them online. I’ve made some great relationships with my local traders. I knew our store had made a difference when we were mentioned on a local radio station!”

3. **DON’T UNDERESTIMATE THE POWER OF THE RAFFLE AND TOMBOLA**
   “Our customers just love ‘em! We did a really cool ‘Movie Night’ hamper recently - filled with moreish Co-op goodies and DVDs for a fantastic night in - and raised £220.”

4. **SET OUT A ‘CO-OP STALL’**
   “You’ll get chance to talk to loads of people and spread the word about Co-op - and show off some of our products, too. Last year we had a stall at the local Marske Traders Event and we raised £446 with an Easter tombola.”

5. **AND, FINALLY, GIVE THINGS A GO...**
   “I didn’t always know how things might work out, but I just got on with it and gave them a go. I’ve loved every minute! It’d be lovely to see what other stores are doing in their communities – I’m sure there’s lots of great stories out there.”

Want to get involved in your local community but not sure where to start? Check out Rachel’s top 5 tips below.

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Share your story!

Let us know what you’ve been up to in your community at letstalkaboutfood @coop.co.uk
Here comes the sun...

Whether it’s a barbecue in the garden or a picnic in the park, summer’s the season to unwind and embrace the great outdoors. And what goes perfectly with that? Good food!

We’ve got that warm and sunny holiday feeling in our summer products this year. Our development teams have searched for iconic tastes from across the globe to mix with our classic British flavours - from Deep South USA barbecue sauces and chipotle spices, to coconut and mango flavours from street food markets in the Caribbean.

In May, this new collection of food and drink will start to land in our stores - including on-the-go bites to eat, yummy dinner-time dishes and delicious desserts. You’ll see all of the ingredients needed for the perfect barbecue and al fresco meal, too.

We’re also keeping Membership at the heart of our summer campaign, so keep an eye out for the great stories about how we’re working with local suppliers and what that means to you and your communities this summer.

Bring on the food fiesta!

Ranging free

It’s Coeliac Awareness Week from 9 to 15 May so it’s the perfect time to shout about our range of gluten-free products. From the end of May, all of our own brand sausages and burgers will be gluten-free. Yes, that’s all our sausages and burgers. We’re also launching a couple of great new gluten free summer lines - including our Hickory Smoked Hot Dogs and Smoky Chipotle Mini Hot Dogs.

Food, glorious food

Want to read more great stories about what we do in Co-op Food? Check out our customer Food magazine (after you’ve read Let’s Talk About Food, of course!).

Now available once a month because our customers love it so much, the Food magazine is jam-packed with easy-to-follow recipes, seasonal food exclusives, meet the producer stories and food hacks. We know everyone loves a good food hack (especially when they work!) so keep an eye out in store for the latest copy.

In this month’s Food magazine...

- Delicious ideas for an Easter feast with the family
- We meet our British tulips producer.
- ‘The hot debate’: we discuss the best ways to eat our Irresistible sourdough hot cross buns.
- Lots of easy and healthy recipe ideas in our ‘get the green light’ feature.

Don’t forget you can get your stories in Let’s Talk About Food, too. Just email us on letstalkaboutfood@coop.co-op

Write on thyme

Do you like to test recipes, try out new products, and share cooking tips or seasonal food inspiration? Then you could be just the person we’re looking for…

The team who create Food magazine are looking for more colleagues to join their panel of contributors - a group of Co-op people who regularly help create content for the magazine.

If you want to get involved - and you’re happy to feature your views, photo and name in the magazine - email foodmagazine@coop.co.uk with your name, job role, email address and phone number, and the team will be in contact.

Go digital!

As well as being available in all stores, you can also read it online at coop.co.uk/foodmagazine or download our Co-op Food magazine app. Keep an eye out for our bigger and better British edition, too, that’ll land with stores on 24 May.

Juiced up
Put some colour in your day with our Watermelon and Dragon Fruit Juice Drink, or go green with our Super Green Smoothie.

Holy cow
Our Hereford Burgers are Irresistible.

Brilliant burrito
Try our Super Salad Naked Chicken Burrito for a guilt-free feast.

Iced tea
We’re turning high tea into a dessert with our British Irresistible Strawberry Clotted Cream Tea Ice Cream.

Put the lime in the coconut
These zesty lime and mango salsa coconut Tortilla Chips are straight outta Cayman.

Squawking in Memphis
Our Memphis BBQ Spatchcock Chicken is ready to roast.

Smoked Hot Dogs and Smoky Chipotle Mini Hot Dogs

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Our True North strategy in Food is our journey to get to the number one convenience retailer in the UK. Whether that's the products we sell, the systems we use or how we all work together across our business, there are a lot of pieces we need to fit together to set us up for success. We'll make sure we do these things in a way that's unique to Co-op; to help our customers choose us because they recognise our Co-op difference and want to get involved.

Championing a better way of doing business for you and your communities

**True North vision:** to be the number one convenience retailer in the UK

**WHAT WE NEED TO DO TO BRING US EVEN CLOSER TO OUR CUSTOMERS:**

- **Food to go**
  - Developing our Food to Go offer so we're great all day, every day
  - What you might see: Trials of new ranges such as Healthier Drinks and an improved Hot Food offer.

- **Customer availability**
  - Improving our availability so customers can get what they want, when they want it.
  - What you might see: A real focus on bookstock accuracy as it's key to improving availability.

- **Meaningful membership**
  - Bringing our membership to life; getting closer to our Members, better supporting our local communities and getting more Members, who are more engaged and shopping more often.
  - What you might see: The Join Us campaign is continuing!

- **Logistics transformation**
  - To be recognised as the best logistics operation in the UK convenience market.
  - What you might see: Safe and secure delivery, with convenient and cost-effective service.

- **Retail business transformation**
  - Working together to simplify our systems, processes and ways of working – unlocking the magic of the Co-op for our Members, customers, colleagues and communities.
  - What you might see: Fewer errors and last-minute changes, smarter promotions and more collaborative working between stores, depots and the Support Centre.

- **Price and promotions**
  - Understanding how we can best offer value for money to our customers through price and promotions.
  - What you might see: Buyers will see new tools to help them deliver this.

- **Leading the way**
  - Simplifying the work we do today and creating a platform for our future, so our store colleagues have the freedom to be great Co-op shopkeepers.
  - What you might see: Any new or existing activities and processes in our stores will be challenged, making sure they’re fit for purpose and simple for our store colleagues.

- **Food ways of working**
  - Creating our future ways of working, shaping our target business capabilities and helping to deliver our vision, strategy and three year plan.
  - What you might see: Colleagues working on programmes and new ideas will see new design principles (tools to help us) and ways of working.

**HOW WE’RE SHOWING WE’RE CLOSER TO OUR CUSTOMERS:**

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Putting local suppliers on the map

Supporting small suppliers is incredibly important to us. When we back local producers, not only are we giving our customers a taste of what their area has to offer, but we’re also giving independent suppliers the chance to make their big break in retail - turning their passion or hobby into a successful business. We currently have 875 local lines in our stores - across Yorkshire, Lancashire, Wales, East Anglia, London and Cornwall - and plan to launch even more this year. In the meantime, let us introduce you to some of our current local suppliers and their great products.

Kernow Chocolate, Cornwall

Back in 2005, Alex and Jayne Shapland set up Kernow Chocolate so that they could sell their own chocolate in their Cornish food and drink shop. Alex and Jayne’s family moved back to Cornwall to help the business grow, and Kernow started selling chocolate at farmers’ markets and local food shows.

Kernow now make over 20 traditional and contemporary flavours of chocolate bars by hand, and are fully committed to only using chocolate that’s sustainably grown and ethically sourced – so they’re a great fit for Co-op! Kernow’s handmade chocolate with sea salt has also proven to be incredibly popular in our Cornish Co-op stores, becoming one of the top sellers from the area’s local range.

Alex from Kernow Chocolate said: “Being stocked by Co-op is very exciting - we’re absolutely delighted. To reach more local communities is a great opportunity for our brand and will help us reach new markets across the region.”

Buttermilk Fudge, Cornwall

Buttermilk Fudge is an award-winning family business that started in Cornwall 53 years ago, and is run by Tracy and David Goad. The pair make over 70 flavours of artisan fudge, using local ingredients to create varieties such as Tarquin Cornish gin and Tregothnan Cornish Earl Grey tea.

The story began with a single shop in Padstow, which is still there today. All of their treats are handmade in-house by the Goads and their skilled confectioners, using traditional methods to make 40 batches of fudge a day.

These days, their production has moved to a brand new kitchen in Bodmin, following the massive growth in demand for Buttermilk’s confectionery!

Buttermilk Fudge team said: “We’re delighted Co-op are supporting a craft business like ours. Customers will be able to reach us in more locations than ever before for the occasional indulgence or special gift.”

Porcus, Yorkshire

Founded in 2011, Porcus is a small farm business based on the moors above Todmorden in Yorkshire. They make sausages and charcuterie from British, outdoor-reared, free-range pigs. Porcus’ passion is for the welfare of their rare-breed pigs, and the quality of the food they will become. They even go so far as to feed them their favourite meal - British beer mash!

The Porcus team said: “When like-minded people work together, it’s truly a pleasure for everyone involved. The ethos of Co-op sits fantastically with our focus on honesty and provenance. We’re proud to supply Co-op with award-winning sausages and bacon.”

We’re searching for the small producer of the year, 2017

This year we’re the proud sponsor of the Small Producer Award at the Prestigious Q Awards, and we’re searching for the small producer of the year.

The awards are a great opportunity for small suppliers to get feedback on their product and be in with a chance of winning some fantastic prizes.

Do you know a small producer who you think should enter? If so, ask them to visit www.qualityfoodawards.com for more information.

Alternatively, you can email us at letstalkaboutfood@coop.co.uk, giving us a bit of info about them, including their contact details, and someone from the Q Awards team will get in touch.
Our team at our South Normanton store rung the changes on 24 February and showed off their £1M refit with a difference.

Ricky Malia, Store Manager, knew his store was the only big store in the area, and didn’t think a pop-up shop would be able to stock enough products for his local community. So he made the radical – and brave – decision to stay open and have a phased refit instead.

Ricky explained: “It’s all about putting the customer first, so for us it had to be a phased refit. When customers told me how happy they were that we were still open, I knew we’d got it right. Everyone’s said how nice it’s been to see the store evolve during the refit. The reaction from the team was amazing and we’re all really happy to have such a nice store to work in.”

Kurtis Shand, Assistant Manager, agreed. “From start to finish, I’ve found the refit really rewarding and I’m really proud of what we achieved,” he said. “At times it was difficult to see how it was all going to come together but the whole team worked their socks off and I can’t thank them enough. I’d do it exactly the same way again – it was worth it all to see how much our regulars love our new store.”

We know a store refit is a big deal for you and for your customers. Our pop-up shops mean you can keep trading while your store is having its makeover – or you can do things a bit differently, like our South Normanton store…

The pop-up shop is a self-contained unit that stocks up to 200 popular lines. It’s there to make sure you’ve got the basics for your community – like milk and bread – so no one ever gets caught short. It comes fully equipped with working tills, PayPoint and a lottery terminal. You even get to choose which top-selling lines you want to stock – which means you can pick the products you know your community like the best.

Due a refit?
Speak to your Area Manager to talk about pop-up shops and other options for the best way to look after your customers during your store refit.

Life on pop
A pop-up shop can be the perfect way to tide you over while your store is being refitted with the new brand.

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We’re making good progress with our store refits and we’ve got lots of plans for 2017 – check out the stats below for an update.

Between 2013 and 2016, we:

- Opened 471 new stores
- Invested £700m in stores for our communities
- Completed 1,193 refits
- Created 1,800 new jobs in 2016 for local people in communities up and down the country

In 2017 we’re:

- Opening 105 new stores
- Refitting 230 stores
- Investing £200m into opening and refitting stores

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Member Voice was set up to do exactly what it says on the tin – give our members a voice – because it’s important to us as a co-operative that our members have a say in our Co-op. As part of this, we asked Co-op members to take part in our ‘Join In’ activities, such as online discussions to help shape the products we sell. We’ve seen a great response to the activities so far – especially when we asked our members what their favourite local real ales were and got 900 responses!

Our real ale ‘Join In’ activity came about after we announced our new partnership with Robinsons – a historic, family-run brewery – to launch a range of own brand craft beers. We invited 100 members who gave us lots of useful feedback about real ales to try three new, Co-op exclusive beers – IPA, Triple Hop and Golden Ale. After their tasting session, they let us know what they thought for the chance to see their tasting notes on the labels of the new beers. Three lucky members got to create their own piece of Co-op history when their tasting comments were chosen for each of the bottles – check them out below!

“A smooth ale with a golden, caramel complexion. The perfect beer for a summer garden.”

MICHAEL GIBBONS, CO-OP MEMBER, LUTON

“Good traditional IPA. Voluminous, good body and fruity hop.”

TOM PACKMAN, CO-OP MEMBER, ESSEX

“A complex but contemporary blend of hops gives this beer a rich and rounded flavour with a subtle and smooth aftertaste.”

SAM DINELEY, CO-OP MEMBER, BRISTOL

It’s been six months since we all started earning 1% for 4,000 local causes across the UK, supporting everything from beach clean-ups in Cornwall to tea parties for the elderly in Tadcaster. By buying Co-op products and services, we’ve all helped contribute to an estimated £9 million (which includes the money from our carrier bag fund) now in the pot for the current causes in our 1,500 communities. So the money you raised will help hundreds of thousands of people where you live.

As Let’s Talk About Food went to print, colleagues from our stores and Funeralcare homes were getting ready to celebrate in store with our local causes on 19 April. The event’s being supported with lots of social media and PR, so join in the conversation online and help spread the message about our Co-op difference!

POETRY IN MOTION

It’s a big month for another reason, too: our Join Us campaign is ramping up. The new TV advert features George the Poet and his inspiring words about co-operation. George talks about how ‘great things happen when we work together’. It’s on air now!

BREWING UP A STORM IN STOCKPORT

Based in the heart of Stockport for almost two centuries, Robinsons is one of the oldest and most respected names in British brewing history. Martyn Weeks, Robinsons’ Head Brewer, said: “We were delighted when Co-op approached us to brew its first Member beers. It’s been an incredibly collaborative project with a focus on quality. We’ve come together to brew great tasting beer for the people who matter - the customers.”

Find your voice

If you’re a member, you can join in with our Member Voice opportunities. Simply log in to your Co-op Membership account and follow the signposts. You can also get in touch with the team at joinin@coop.co.uk

Round 2 of our Local Community Fund has started. Have you chosen your new local cause? Go to coop.co.uk/membership and select a cause for your 1%.

Watch it here

If you haven’t seen the ad and community films yet, head over to coop.co.uk/colleagues to check them out.

In the next issue, look out for your highlights from the celebrations on 19 April and find out about the next 4,000 local causes we’ll be supporting.

Great things happen when we work together

This month marks the first pay-out of our Local Community Fund to our local causes. You’ve all contributed to this big moment in our Rebuild and helped us show that we’re a different kind of business.

Triple Hop your way to your local Co-op to buy our new beers – available nationwide now!
Your efforts over 6 to 12 March for the Little Red Week were incredible and helped make the event a huge success. You’ve baked cakes, organised raffles, run marathons and even climbed mountains! Here are just some of the ways you and your colleagues have raised money for the British Red Cross recently.

Fundraising for the British Red Cross is drawing to a close. We’d like to take this opportunity to say ‘thank you’ to all our unbelievably amazing colleagues, for helping us to raise a whopping £5.5 million for the charity.

**£642**
Pucker up!

Colleagues at our Adeyfield and Burwell Co-ops have been donning their brightest crimson lipstick for our red lippy challenge… mwah, darling!

**£464**
Into the woods

Our Bretton Co-op had its very own fairy-tale character helping to raise pennies for the British Red Cross, thanks to Store Manager Matt Harper. Fortunately, there wasn’t a wolf in sight…

**£200**

**£200**

**£330**
PEDAL POWER

Our Winlaton Co-op put pedal to the metal, cycling in store to raise funds. We hope you enjoyed the workout, team!

**£1,139**
TEAMWORK MAKES THE DREAM WORK

Our Sedgefield and West Auckland Road stores combined forces to cycle for the British Red Cross. We’re sure a bit of friendly competition spurred you on!

**£372**

**£890**
Made in the shade

Perth Tulloch Co-op did Little Red Week in style – loving the shades, team.

**£200**

**£1,139**

**£642**

Baking up a storm

Group Policy Director, Paul Gerrard, was on hand to help at Didsbury Road Co-op’s bake sale. We hope your cakes were up to scratch, Paul!

**£300**

**£1,139**

Something to shout about?

Your store’s community activities could feature in the next issue of Let’s Talk About Food. Just email us at letstalkaboutfood@coop.co.uk and tell us what you’ve been up to.

**£200**

**£372**

**£464**

**£200**

**£642**

**£330**

**£1,139**

**£890**

**£5,5 MILLION... and counting!**
AGM 2017

It’s your Co-op so have your say

Our Co-op’s AGM takes place on Saturday 20 May in Manchester. You can join us on the day or watch online.

As well as elections for our Council and Board you can vote on motions that will return us to being a campaigning Co-op once again.

If you’re eligible to vote, you’ll receive a voting pack, by email or post, from 20 April and have until 15 May to cast your vote.

For full details on eligibility, visit coop.co.uk/membership