

## WCM- March 2020 Board Meeting Minutes

Monday, March 9<sup>th</sup>, 2020

5pm-8pm

Willy Street Co-op West  
Community Room

In attendance: Kevin Oppermann, Mary White, Tasha Bynum, John Shadle, Tim Zander & Ben Zimmerman  
(Absent Diana Murphy, with permission given to proceed)

1. Call to order  
5:10pm by Kevin
2. Approve minutes from January 2020 WCM Board meeting  
Mary, move to approve; Tasha, second. Passed.
3. Manager's/Treasurer's Report  
Primary: \$11,566.05  
SNAP: \$2,367.84  
CD: \$20,568.87
  - 2019 taxes have been filed
  - Ben will start to work on poster/flyer design by end of March
  - Whole Foods has signed the agreement to be a retailer at the Hill Farms location, and have approved WCM to operate there. If we added more than 1 market/week, we'd have to renegotiate this agreement, but as it stands now, we are good to go.
  - Barry will go to first public meeting about the space on 3/12. Should the public meeting go well (and first 2 city groups), they're hoping to break ground late summer or fall. The cistern is already built, and some of the roads are also built.
  - The developer is saying that 2022 is the first season WCM will be at the new location.
  - Barry is working on an MOA to set up a potential 5 year agreement.
  - First visualization of project shows WCM around the central square.
  - Ben stated that WCM will get ~\$2k back from DWD for overpayments.
  - Ben responded that we did get an updated agreement from UW Health for 2020 season.
4. New Business:
  - a. 2020 Application Review Process
    - 2019 Vendors not returning: Pecatonica Valley Farm, Five Green Acres & Nessalla Kombucha
    - Stall/session requests from current vendors were awarded:
      - Blue Moon Community Farm triple in session I, must be approved annually
      - Emerald Meadows Family Farm granted double stall request
      - Open Kettle Farms approved for full season
    - New Product requests from vendors considered and approved/denied based on current market make up.
    - There was a short discussion about meats needing to be kept within a certain temperature range; however, that is not the case. Kevin clarified that fresh meats are acceptable.
    - Ben presented DCFM hemp guidelines, which were updated in October. The guidelines state that DCFM is not allowing CBD or CBD oil products. DCFM is allowing the sale of raw hemp flour, though. Mary suggested that we follow the guidelines from DCFM regarding this.

- Kevin stated that based on vendor and customer feedback, no additional veggie vendors are needed.
- Daily vendor requests were approved for Atoms to Apples, Emery Horning, Live Jewelry Farm, Lor Farm, Meadowlark Organics & Wetherby Cranberry Co.
- New vendors accepted: Branches & Berries, Driftless Chocolates, Forgotten Valley Cheese, Jam Berrie, Mad Maiden Shrub (former vendor) & Steppin' Out Foods
- There was a quick discussion about if we wanted to recruit anyone else to cover budget shortfalls, but no decisions were made. Possible suggestions included:
  - Forage, other kombucha group
  - WiscoPop was daily last year, but we haven't heard back (and may not hear back from until May)
  - Almond spreads – possibly (Ben to contact person)
  - Fermented hot sauces – Tasha reached out, but maybe daily

5. Meeting adjourned – 6:45pm