



BOARD CANDIDATE STATEMENTS & ELECTION INFORMATION

New Election Procedure: This year, the Board of Directors updated and refined the election procedure to enable a more transparent and democratic process. We are very excited to have five Co-op members standing for election!

Ballots can be cast in the store at the Customer Service desk until 5:00 pm on AGM day, September 22 and will also be available at the AGM to be held at the Best Western Hotel. All ballots will be counted at the AGM and the election results will be announced.

Voter Eligibility: Only the Co-op member whose name appears as the shareholder on the member record may cast the ballot. Identification may be required to confirm voting eligibility.

As per Rule 14 of our Rules of Association, only persons who are members of the Co-op at least one calendar month prior to the election are eligible to vote. Therefore, only persons who are members on or before August 22 are eligible to vote in this election.

Meet the Candidates: If you would like to meet the candidates before casting your ballot, come out to our “Meet the Candidates” forum on September 8. Details about this event will be available in the September newsletter.

Joe Karthein

Joe Karthein started producing the unpasteurized organic sauerkraut called “Karthein’s Kraut” on a farm in Krestova in 1999. Two issues eventually forced Karthein’s Kraut to shut down for a brief period in 2002: Re-fermentation was unpredictably occurring creating a horrible mess and a bubbly, unpalatable, unsellable product. An insufficient local supply of organic cabbage forced him to source cabbage from Quebec or California resulting in an inconsistent, expensive product and a heavy dependence on shipping companies.

Not one to give up easily, Joe relocated to Vancouver finding work as a sales broker for Canadian natural food products such as Liberty and Green Cuisine. Later in 2002, Joe brought Karthein’s Kraut back to life by partnering with an organic cabbage farmer located in Gaspé, Quebec. Cabbage supply was no longer an issue and the re-fermentation problem was solved by adding an exclusive, patented bacterial culture originally isolated from sauerkraut by food scientists in Montreal.

Over the years in Vancouver Joe yearned for his mountain home while becoming disillusioned with the direction that the natural foods industry was heading in. In a few short years, all the happy little fish were gobbled up by a couple of big and nasty sharks. In 2008 Joe moved back to Crescent Valley after selling his company and resigning from his sales position. He has since been employed helping others start small businesses at Community Futures in Nelson. Joe is excited and honoured by the prospect of playing a small part in the evolution of the Kootenay Coop at this pivotal time.



Werner Kraus

For the last 33 years I have lived here in the Kootenays, being employed by Teck-Cominco in a number of occupations over the years. Retirement is close at hand. I received my Canadian Citizenship 32 years ago. I have one daughter 30 years of age.

Jeremy Lack

(Incumbent)



I currently act as President of the Board of the Co-op.

To make a living my wife and I operate Mad Dog Farm, a 28 acre sustainable organic farm in Tarrys, between Nelson and Castlegar and we are suppliers to the Co-op of vegetables and fruit.

I am an accountant by trade with over 30 years of international business experience in Asia, Europe and North America. With that experience, I see clearly the harm caused to local communities by the offshoring of all production and now work to relocalize food production here in the Kootenays.

Pierce Sharelove



I am proud of what our Cooperative has done in the past and is continuing to do as a vitally important business essential to our community. As a longtime member of our Cooperative, I have witnessed the fantastic growth and expansion of our store. The need for guidance, is key to any successful enterprise and as such I am committed to participating as an informed and engaged Board member. I strongly believe in the values and services of our Co-op and I'm convinced that cooperatives are part of a foundation for an emerging paradigm

As a nominee to the Board, I offer me experiences as a founding member of the Kootenay Baker Café Cooperative as well as past and present Board membership. Additionally, I have been the proprietor of a local food company, (a supplier to our Co-op as well as an employee).

My children are the most important part of my life and I continually seek ways to nourish them with healthy food. As a Board member, I envision finding yet more ways to encourage kids to understand the role food plays in their developing bodies and in helping them to make healthy choices. I think that as adults, we too could use a little help in developing new strategies in food management – like learning how to purchase certain food items effectively, minimizing waste.

Please consider that what is paramount is the future success and longevity of our Cooperative and vote accordingly. Thanks!

Jon Steinman

(Incumbent)

Jon Steinman is the Producer/Host of Deconstructing Dinner - a syndicated weekly one-hour radio show produced at Kootenay Co-op Radio CJLY in Nelson, BC. The show airs weekly on 38 stations across Canada and a number of International stations. A growing global listener-base is also found through the show's Internet-accessible Podcast.



Jon launched Deconstructing Dinner in January 2006 after recognizing a lack of critical and objective media coverage on the impacts our food choices have beyond ourselves.

Prior to his role at Kootenay Co-op Radio, Jon graduated from the University of Guelph with a Bachelor of Commerce in Hotel and Food Administration. He later worked within the hospitality industry in Ontario, Alberta, British Columbia and France.

Jon also sits on the steering committee of Community Food Matters, G.E. Free Kootenays and helped form the Kootenay Grain CSA.

Annual General Meeting

September 22, 2010

7pm

Best Western Hotel