

SEPT
2026

Good Thymes

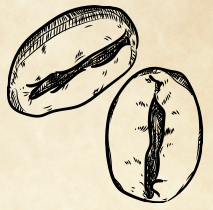


Harvest Fest 2026
highlights inside!

DNF CO-OP'S MONTHLY NEWSLETTER



O' JOE



Here's something you should know: on Saturday, Sept 12th, we will be closing early at 5:30pm. Don't you just hate it when you plan on stopping somewhere and they are unusually closed. I know I certainly do which is why we always strive to keep our store open as the listed hours state.

Actually, since Covid, we have always been open the listed hours with the exception of one day each year (and a couple of power failures). Although this year, there will be variance to the scheduled hours a 2nd time. More on that later.

But this historical, once a year phenomenon. is important as it is our Staff Appreciation Celebration! It is important to us as a Cooperative as well as a business. And we have an amazing Staff that work their butts off to keep this tiny place working at peak efficiency and to serve our Members (and shoppers) with the best service.

Through the Co-op world, Durango Natural Foods Co-op is getting an impressive reputation of doing as well as we are doing with such an old, small space. They ask me how we do it. The answer is always the same: we have a great Staff!

It's true. I know it because I see it but also because others mention it. Especially on our Oct. 2025 Co-op Survey where 89.23%

of Members said that Happy/Friendly Staff was Very Important (51.55%) or Important (37.68%) in influencing their decision to shop at our Co-op!

Related is that 84.13% of Members said that Atmosphere/Ambiance/Good Vibes was Very Important or Important to shopping here. Well, it's hard to achieve this with an uninspired Staff. It's probably important to point out that 967 Members answered this question so it's not a small sample size.

Our small size makes it difficult to work from creating amazing things in our Deli to Cashiers being crammed against the wall to having to constantly stock all day. There are no offices here and those who work in the warehouse among the backstock sit shoulder to shoulder with each other along a workbench (8 stations). It's not an easy work environment to be sure.

And we're young. Well, not me of course (folks are always asking me when I'll retire), but 34 Staff Members are under 30 out of 46 total (that's 74%) with our youngest being 18. Energetic and creative, it's this remarkable force that propels this business forward.

There is only 1 Staff Member who has been here longer than I have (7 years) and that is Mads – our Assistant GM (here just over 8 years). Mads is set to

September is M.A.D. Month!



MEMBERS GET 10% OFF

one purchase this month!

A MONTHLY LETTER FROM YOUR DNF BOARD:



Dear Fellow Co-op Members,

What a wonderful Harvest Fest!

With beautiful weather, great music, and an incredible crowd, this year's event felt like one of the best yet. As you all know, Harvest Fest is also DNF's Annual Meeting, so it's both a celebration and a chance for us to come together as member-owners, connect with one another, and learn more about our Co-op. The energy throughout the day really showed what makes this community so special.

A huge thank you to everyone who made it happen. A special thank you to KiKi Hooton of Jackalope Events for all of her hard work planning, organizing, and helping bring Harvest Fest together. Thank you to the volunteers who showed up early to help us get everything set up, those who staffed tables and helped throughout the afternoon, and those who stayed late to help us tear everything down.

Thank you to the Cross-Eyed Bears and DJ KAIOCATÈ for keeping the vibes high, and to all of our vendors who helped create such a fun and welcoming atmosphere. We also want to thank our sponsors, Varsity Crew Productions, Ska Brewing, and First Southwest Bank, for helping make the event possible.

I also want to recognize my fellow Board members who put in a long day helping with sound, setup, breakdown, and spending time at the Board table talking with members about the Co-op. And, of course, a huge thank you to Joe and the entire DNF staff. So much work goes into an event like this, both before and during the day, and it showed.

If you haven't already, I encourage you to spend a few minutes reading this year's Annual Report, now available on the Co-op's website. It shows one of the strongest years in DNF's history, which is worth celebrating. It also gets us thinking about an exciting question: What's next for our Co-op?

Beyond the bottom line, I'm proud of the ongoing support for our community through partnerships with local nonprofits and investments in food access that help more of our neighbors get healthy food. That kind of community investment is part of what makes DNF different.

The Annual Report represents a full year of collective work, and these positive results are a true testament to the hard work Joe, Mads, and the entire team have put in year after year. Thank you to everyone who helped put the report together and, more importantly, helped create the results behind it.

Before I wrap up, we also want to say farewell to Jackson Hart as he concludes his service on the Board of Directors. Serving on the Board is a meaningful commitment, and we're grateful for the time and energy Jackson brought to the role. We wish him all the best in his next chapter and look forward to seeing him around the Co-op and in the community.

As the Board looks ahead, we're also in the process of appointing a new director to fill the open seat. Once that process is finalized, we'll introduce our newest Board member to the DNF community, so keep an eye on your inbox for that announcement soon.

Thank you again to everyone who showed up for Harvest Fest and to everyone who continues to shop, participate, volunteer, and make DNF the community that it is!

See you at the Co-op,

Ryan Lazo
DNF Board Member and Secretary



MEET CAMILLE!

THE FEARLESS
ASSISTANT
MANAGER OF
OUR FRONT
END TEAM!

CHECK BACK EVERY
MONTH FOR A SPECIAL
FEATURE CELEBRATING THE
HEART OF DNF--
OUR STAFF!



Q: So, where are you from?

A: Fort Collins, Colorado

Q: What's your favorite part about living in Durango?

A: The mountains, river and the people.

Q: When you're not at DNF, what else are you getting up to?

A: Playing outside, doing yoga, reading, spending time with friends and resting!

Q: What is your message to the world?

A: Be kind and do your best.

Q: Favorite things about working at the co-op?

A: My coworkers! I work with a great bunch. Also access to good food, especially local produce.

Q: What is something you are excited to bring to the store?

A: A friendly personality and whatever else I can do to make the store a better place.

Q: In preparation for any adventure, which three DNF products would you bring?

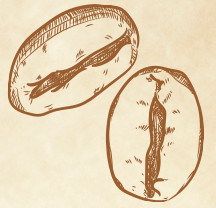
A: Just 3!? Probably Quinn's peanut butter pretzels, a Chomp's turkey stick and GT's Gingerberry kombucha.

Q: In ten words or less, how would you describe our Co-op to an out-of-town visitor?

A: The best place in Durango to buy good food!



cup **O' JOE**



CONTINUED FROM PAGE 2...

take over the GM position when I do move on.

Perfect? Nah. Mistakes get made. That's normal especially when there is low experience. But in our changing world – experience, while gives you understanding, it can also keep you following paths that no longer lead anywhere.

And every once in a while, we hire someone who doesn't work out the way we hope. While rare, it does happen. But that is minor when considering our turn-over. Listen to this: 16 Staff Members have been here less than a year and another 10 between 1 year and 2. When we get over 2 years to 3, that Staff has been through a couple plus retail cycles which fluctuates quite a bit and here we have 11 Staff Members. The rest are over 3 years (9).

I point to the age disbursement because I think it is well balanced – all age groups learning from each other. It wasn't always like this and it took a few years to get it. The best thing is that this happened organically: we do not hire to fill age quotas (or any kind of quota).

In my viewpoint, the Staff creates the vibe. That attracts other folks who like the vibe and then wants to work here. Good co-worker bonds are created quickly.

This all creates a culture that almost perpetuates itself. Every new Staff Member contributes part of themselves to the culture and it all subtly changes with folks coming and going. Within some boundaries, we allow our Staff's personalities to come out. We want them to feel free to be who they are and have a voice even if you were just hired.

I'm hoping that you all understand why we

are closing early on Saturday, Sept 12th so that we can celebrate our Staff! Yeah – remember that? That's where we started from. And while it has evolved over the past 6 years, the Staff Appreciation Celebrations have all been super well attended (always 1 or 2 that are out of town. I can truthfully say that a good time was had by all.

Do you think I'm being biased? Okay – maybe a little but overall, I'm pretty good at knowing what works and what doesn't work. And so does Mads who has been our main hiring person but now that responsibility is moving towards Department Managers. That's a culture evolving and spreading.

Finally, our business is moving at a much faster pace. Together, our Staff is discovering new ways to make us more efficient and more responsive at the same time.

So, if you appreciate our Staff and maybe some in particular, let them know!

I said earlier I'll let you know about the 2nd time we will be closing (and maybe opening) different than our normal hours. The situation is that we are getting a new front door! We will need to shut down our entrance for at least half a day. Right now, it looks like this will be in early Oct. but, as always, there are various variables at play but we'll have more details closer to the event.

Please join us in celebrating our Staff! They have created the Co-op that you see here and now.



**JOE Z. -
GENERAL MANAGER,
DNF**



NEW PRODUCTS

in store now!

BUBBIES MOCHI SINGLES



Bubbies is serving up new ways to take you to ice cream paradise with chewy, creamy mochi ice cream and perfectly-portioned mini ice cream cookie sandwiches. We use only top-tier mochi rice dough and super-premium ice cream from real, natural ingredients for a delightfully unexpected experience with every single bite.

ACTUAL VEGGIE DINO NUGGETS

Crispy dinosaur shaped nuggets made with either cauliflower and potatoes or sweet potatoes and carrots for a golden, savory bite that kids get excited to eat and parents feel good about serving.

Serve as an easy weeknight dinner, after school snack, or a fun family meal made for dipping that disappears fast.



GRAZEON BEEF JERKY CRISPS

Carne seca is salted, thinly sliced lean beef, air-dried until crisp: a preservation tradition from northern Mexico and the U.S. Southwest. Most of Mexico rehydrates and cooks it; New Mexico keeps it dry, thin, and crispy with a handful of different regional styles: from cotton-fine Sonoran machaca to the brittle, Hatch-chile-dusted New Mexico crisp.





CO-OP QUIZ

How much do you know about your local Co-op?



- 1 Who was the primary musical act at this year's Harvest Fest?**
 - a) Pink Floyd
 - b) Mojo Birds
 - c) Cross-Eyed Bears
 - d) Charley Crockett
- 2 Is a Nectarine a peach?**
 - a) Yes
 - b) No
- 3 What seasonal Deli drink replaces the Honey Oat Lavender Latte for fall?**
 - a) Peppermint Mocha
 - b) Ska Euphoria
 - c) Pumpkin Spice Latte
 - d) Strawberry Chocolate Milkshake
- 4 Which of the following coffees is not a new option in our Bulk Coffee selection?**
 - a) DCC: Sinful Delight
 - b) Easy: Mexico
 - c) DCC: Italian Dark Roast
 - d) These are all available in bulk.
- 5 What will the Co-op be roasting outside throughout September & (potentially) into October?**
 - a) Chestnuts
 - b) Tardy Employees
 - c) Green Chiles
 - d) Corn
- 6 The final day for slushies from the DNF Deli is September 30th.**
 - a) True
 - b) False
- 7 Which of the following is NOT a new item featured in this newsletter?**
 - a) Actual Veggie Dino Nuggets
 - b) Bubbies Mochi Singles
 - c) Grazeon Beef Jerky Crisps
 - d) Peanut Gochujang Tofu
- 8 What do DNF Co-op Members get during M.A.D. Month?**
 - a) One high five from a cashier
 - b) 10% off one purchase that month
 - c) 5% off all purchases
 - d) One free gallon of water
- 9 What is currently being sold in the new cooler by the front registers?**
 - a) Mochi
 - b) Toothpaste
 - c) Gelato
 - d) Ice
- 10 If College Drive is too busy to turn left into the Co-op, what is the best alternate route into the parking lot?**
 - a) Circle the block and come back
 - b) Just floor it and pray it works out
 - c) Go to a conventional chain store instead
 - d) Enter via the alley off 5th Street

CHECK OUT OUR MEMBER SALES

Members save 15% OFF! September 2-15



**Grazeon
Beef Jerky Crisps**
All Varieties
Reg. Price: \$13.99



**Hodo
Organic Tofu**
All Varieties
Reg Price:
\$7.49-\$8.29



**Olipop
Probiotic Sodas**
12oz Cans
Reg. Price: \$2.89



**Mary Ruth's
Liquid Vitamins**
All Varieties
Reg Price:
\$36.99-\$65.99



**Bakerly
Crepes**
6ct.
Reg Price: \$5.29



**Actual Veggies
Burgers & Nuggets**
All Varieties
Reg Price:
\$6.79-\$8.49



**Heirloom
Coffee**
All Varieties
Reg Price: \$19.99

6th
ANNUAL

HARVEST FESTIVAL

2026



THANKS FOR COMING,



WE'LL SEE YOU NEXT YEAR!

What's Happenin'?

At the DNF Deli



DNF DELI GOES TO HARVEST FEST 2026

Thank you to everyone that stopped by the Deli booth at Harvest Fest this year! The Deli made new specials and showcased some of our current offerings in a new format. Who doesn't love taco night? In the kitchen, it's nice to mix things up with special projects and recipes – new inspiration keeps things fresh for us. Maybe we'll even integrate some of these new recipes into our menu! This couldn't have been done without the help of our Deli team, cooking all week in preparation. *Massive thanks* to Jay, Angus, Noah, and Tom for running the show at Rotary! They crushed it.

COMING UP IN THE DELI

LAST CALL FOR SLUSHIES: September 30th

SOUP SEASON BEGINS: October 1st

As the summer winds down, we'll transition to fall and winter items in the cold case. Expect to see **Pumpkin Spice Latte**, some **take-home cold soups**, and **fall-flavored juices** return throughout September! Hot Grab 'n Go soup will be available October 1st!



DNF DELI HOUSEMADE SLUSHIES

just
\$5

**SIMPLE RECIPES, MADE
IN THE DNF KITCHEN**

**USING BASIC
INGREDIENTS,**
we can make
yummy drink mixes
that have a specific
percentage of sugar
by weight. This
precise percentage
is what allows a
slushy to slush
properly!

ORGANIC FRUITS

ORGANIC CANE SUGAR

HAND-SQUEEZED

ORGANIC CITRUS

Carrot-Pea Fritters

TOTAL TIME: 30 MINUTES
SERVINGS: 3

INGREDIENTS

Raita

1 cup plain yogurt
1 tablespoon honey or agave
1/4 cup fresh mint, chopped
2 large scallions, chopped
1/4 teaspoon salt
1/8 teaspoon ground black pepper

Fritters

3 cups finely shredded carrots
1 cup frozen peas, thawed
1/2 cup finely chopped onion
1 tablespoon minced fresh ginger
1 cup chickpea flour
1/2 teaspoon turmeric
1/2 teaspoon ground cumin
1/4 teaspoon cayenne
1/2 teaspoon salt
1 tablespoon vegetable oil



PREPARATION

For the raita, place the yogurt in a medium bowl and stir in the honey or agave, mint, scallions, salt and pepper. Refrigerate.

Heat the oven to 200°F and line a large, heat-safe plate with a double layer of paper towels. In a large bowl, combine the carrots, peas, onion and ginger and toss to mix. In a small bowl, combine the chickpea flour, turmeric, cumin, cayenne and salt. Stir to mix, then stir into the carrot mixture, mixing until a thick dough forms. Use a quarter-cup measuring cup to scoop the carrot mixture and flatten each portion to a half-inch thick patty.

Place a large skillet over medium-high heat for about a minute, then drizzle in the oil, tilting the pan to cover the bottom. Place several portions of the carrot-pea mixture in the pan, leaving an inch of space between them. As they start to sizzle, reduce the heat to medium-low. Cook for about 2 minutes, and use a thin metal spatula to carefully turn the fritters. Cook for 2 minutes on the second side, then turn and cook on the first side again for 2 minutes more, until the fritters are quite brown and crisp on the outside. Place on the prepared plate in the oven to keep them warm as you finish the remaining fritters. Serve warm with raita.



**BOB'S RED MILL
CHICKPEA FLOUR**
\$4.19/16OZ



**NANCY'S
PLAIN YOGURT**
\$8.49/16OZ



**HORVATH
RAW HONEY**
\$12.99/11.5OZ



**STAHLBUSH
FROZEN PEAS**
\$8.49/16OZ



**DNF PRODUCE
CARROTS**
\$1.99/LB

Southwestern Stuffed Zucchini Boats

TOTAL TIME: 30 MINUTES
SERVINGS: 6

INGREDIENTS

4 medium zucchini
-cut in half lengthwise
2 tablespoons olive oil
1 cup diced red bell pepper
1/2 cup diced green onions
1 teaspoon ground cumin
4 tablespoons prepared salsa
1 15-ounce can black beans
-rinsed and drained
1 cup shredded cheddar cheese
Pinch of salt and ground black pepper
Dash of hot sauce (optional)



PREPARATION

Preheat the oven to 400°F.

Scoop the flesh out of the zucchini halves. Gently squeeze it to extract any excess liquid, then dice about a cup of the flesh to use for the filling.

Cook the zucchini boats cut side down on an oiled sheet pan for 10-12 minutes. Remove from oven and turn the boats over.

While zucchini is cooking, heat the olive oil in a skillet over medium-high heat. Sauté the red pepper, green onions and zucchini flesh for 3-5 minutes. Add the ground cumin, salsa, and black beans and cook another minute. Remove from heat and stir in the cheese, salt, pepper, and hot sauce if using.

Evenly distribute the filling mixture between the zucchini boats. Return the filled boats to the oven and bake for 10-12 more minutes until cheese is melted.



**DNF PRODUCE
ZUCCHINI
\$2.49/LB**



**FIELD DAY
EVOO SPRAY
\$6.49/5OZ**



**FIELD DAY
BLACK BEANS
\$3.99/15OZ**



**ORGANIC VALLEY
CHEDDAR SHREDS
\$5.99/6OZ**



**DNF DELI
ROASTED SALSA
\$7.99/LB**

coop deals

SEP 2 - SEP 15, 2026



15.99

**Ultima Replenisher
Electrolyte Drink Mix**
3.4-3.9 oz., selected varieties



COOPERATIVELY OWNED

10.99

**Equal Exchange
Organic Coffee**
10-12 oz., selected varieties

INCLUSIVE TRADE PARTNER



Fillo's is a Hispanic-owned company. We offer a range of reimagined Latin staples that are packed with flavor and nutrients.

2.39

**Fillo's
Walking Tamales**
4 oz., selected varieties



5.99

**Grillo's
Pickles**
32 fl. oz., selected varieties



3.99

**Montebello
Organic Pasta**
16 oz., selected varieties



5.99

**Forager Project
Organic Unsweetened
Cashewmilk
Yogurt**
24 oz., selected varieties



5.49

**JonnyPops
Frozen Novelties**
6.72-14.8 fl. oz., selected varieties



2/\$8

**Cascadian Farm
Organic Frozen
Potatoes**
12-16 oz., selected varieties



2/\$6

**Boulder Canyon
Potato Chips**
5.25-6.5 oz., selected varieties



10.99

**Against the Grain
Gluten & Grain-free
Pizzas**
22.4-24 oz., selected varieties



3.99

**Endangered
Species
Chocolate Bar**
3 oz., selected varieties



2.79

**Ancient Harvest
Organic Polenta**
18 oz., selected varieties

2.79

**Westbrae
Organic Beans**
15 oz., selected varieties

