



50 YEARS
& COUNTING
WEDGE COMMUNITY CO-OPS

CULTIVATE

Know Your Food | Know Your Farmers



4

50 Years of
Community

8

The Grower & Vendors
Who Made Us

12

50 Years of
Invaluable Staff

SUMMER 2025

Twin Cities Co-op Partners Leadership Team

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Director of Human Resources

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Senior Director of Purchasing & Merchandising

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Lisa Coyne
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Letter from the CEO

The Wedge was born in the 1970s, a time of economic uncertainty, social tension, and rapid change. In times like that, and still today, the co-op model provides communities with the means of meeting their shared needs through democratic and local control. For 50 years, our co-op has been building community and a stronger local food system at our Lyndale and Linden Hills locations, and through our produce distribution warehouse Co-op Partners Warehouse.

What's so special about co-ops?

Co-operatives are mutual self-help organizations. The idea is that individual needs can be best accomplished by working with others who have similar needs. At the Wedge, our mission is, "Building community by developing a strong, local food system." We come together as a community, across cultural, racial, religious, and political boundaries to strengthen our community's resiliency through a vibrant and well-connected food system that is good for the environment and our health. All are welcome to come to the co-op and shop to support your well-being and the well-being of our community.

Who could have imagined that a charmingly compact store front at 715 West Franklin Avenue would grow to become one of the largest natural foods co-ops in the country? As we reflect on the last 50 years and the strong

relationships we have built with farmers, producers and other co-ops in the local food system, we have so much to be proud of. This means everyone who is part of our local food system grows stronger together!

So what's next for the Wedge?

As we consider the challenges we face in our community, I am more energized than ever by the role the co-op can play. Climate change is an existential threat; but the Wedge aims to be a leader in environmental conservation in both practices and the products we carry. Progress made toward addressing disparate treatment and outcomes of people based on race, ethnicity, gender, and other identities is being threatened, and the co-op will not retreat from our position that all in our community are welcome at the Wedge. Global instability makes local supply chains that much more important, and the strength of our local food system provides resiliency.

Thank you to all our owners, employees and producers who have made the Wedge what it is today. Working together, imagine what and where we will be in another 50 years!

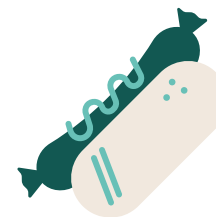


In cooperation,
Nick Seeberger

Check It Out

Save the Date

Upcoming Events



Twin Cities Pride Event

Brat cookout at Wedge Lyndale, stop by on your way to or from Loring Park.

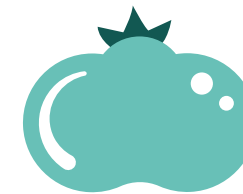
Sunday, June 29,
11am - 2pm



Cake & Ice Cream Event

Celebrate our 50th birthday with cake and ice cream at both stores.

Saturday, July 19,
11am - 1pm



Mill City Farmers Market

Join us at the Mill City Cooks demo tent where we'll make a seasonal dish to sample!

Saturday, August 30,
10am

Annual Owner Meeting

Celebrate 50 years, and join us as we look ahead to the next 50. Enjoy food, drinks, live music, a guest speaker, kid's activities, prizes, and giveaways!

Tuesday, October 21, Glass House Minneapolis

Attention Owners

We listened to your feedback and are excited to share our updated Owner Benefits. There are so many great reasons to be a co-op Owner, but here are the highlights that will be **effective July 1, 2025.**

30% OFF
Owners Love Local
on favorite and new local brands twice a month.

5% OFF
Senior Discounts
for owners 65+ every Wednesday

CAP

Co-op Affordability Project (CAP) save 10% off every shop for qualifying owners.

5% OFF
Monthly Discount
to be used on the shopping trip of **YOUR** choice

Co-op Perks
offers sent directly to your inbox with coupon rewards for your loyal shopping.
wedge.coop/digital-opt-in

Vote

Vote in the Board of Elections and run for a seat on the Board of Directors.

10% OFF
on Cases
of products for volume discounts

Owners-Only
discounts throughout the store every month.

Dividend

Patronage dividend in profitable years, and when voted on by the Board.



Our Upcoming Change Matters Partners

July

eQuality
Pathways to Potential

August

Immigrant Law Center of Minnesota

September

Somali American Women Action Center

WEDGE RECIPES

FOR TODAY

A lot of delicious food has come through our co-ops! Including recipes for Wedge Made products, newsletter inspiration, and even owner contributions. We pulled a few from the archives and updated them for today. We think they're perfect for summer – or any time.

Shrimp Salad Roll

SERVES 4

1lb Shrimp, peeled
cooked, halved

**¾ cup Dilly Thousand
Island sauce***

1 stalk of celery, thinly
sliced

½ Fennel bulb, thinly
sliced

1 cup Fresh herbs, (dill,
parsley, basil, chive)
roughly chopped

Old Bay seasoning to
taste

Black pepper and salt
to taste

4 Brioche hot dog buns

A mix of lettuces,
Butterleaf, Redleaf,
Mizuna

1. Toss shrimp with Dilly Thousand Island Dressing.
2. Thinly slice celery and fennel.
3. Rough chop fresh dill, parsley, basil and chives.
4. Toss celery, fennel, and herbs in with the shrimp and stir together.
5. Butter the tops and bottoms of brioche hot dog buns, toast in skillet until golden.
6. Spread a little extra sauce on the insides of the buns.
7. Layer in the lettuces and fill with shrimp salad. Finish with a light sprinkling of Old Bay on top.



*Find all of these recipes and more at wedge.coop/recipes





Sheilla & Yasameen Sajady,
Maazah

THE GROWERS & VENDORS WHO MADE US



Dick Peterson and John Peterson,
Ferndale Market



Kayla Emmons,
Botanical Lucidity

Wedge Community Co-ops wouldn't exist without the incredible products that line our shelves—and more importantly, the people behind them. From the beginning, our purpose has been clear: to share the goodness of our local food system and to celebrate the farmers, makers, and producers who bring it to life every day.

As we reflect on the past 50 years, we are deeply grateful for the tireless dedication and enduring vision of those who sustain us. Our farmers and makers—many of whom started small and grew alongside the co-op—are the heartbeat of our stores. Their entrepreneurial spirit, rooted in a respect for the land and a commitment to quality, continues to shape the way we nourish our community.

When you become an owner of the co-op, you're doing more than just shopping—you're actively building a stronger, more resilient local food system. You're supporting passionate growers and innovative food producers who rely on the co-op as a vital outlet for their goods. From household names like Talenti and Boom Chicka Pop, to up-and-coming local startups, many beloved brands began their journey right here, with us.



"We started working with the Wedge in 2018, and it was the very first store to carry Maazah. Their support gave us our start and helped introduce our sauces to a wider community. That early partnership meant the world to us — it gave us the encouragement we needed to keep going and showed us that there was a real love for what we were creating."

Sheilla & Yasameen Sajady,
Co-Founders of Maazah

We're honored to have been part of so many stories—stories of perseverance, sustainability, and innovation. Our stores serve as a platform for the voices and visions of the Midwest's food pioneers, and we're proud to continue that legacy.



"It's truly a pleasure to partner with Wedge Community Co-ops. We recognize that while we focus on producing high-quality turkey, it's your efforts that bring our products to our shared customers. You play a vital role in ensuring our turkey is available to the community."

Colleen Johnson,
Customer Service Manager,
Ferndale Market

As we look to the future, our passion remains the same: to be a leading force in Minneapolis and beyond. We strive to bring you the freshest trends, the most exciting new products, and the best of what our food system has to offer—all while staying grounded in the values that got us here.



"In 2017, I began working in Wellness at the Wedge. I discovered an entire world of herbal supplements, organic body and skincare, and healing teas and botanicals. That is what ultimately inspired me to create my own company, Botanical Lucidity, which is now sold at The Wedge!"

Kayla Emmons,
Founder, Botanical Lucidity

Thank you for being part of this journey. Here's to the next 50 years of community, cooperation, and good food.



BOOM! Boom Chicka Pop

Boom Chicka Pop began right here—proof that big dreams can start small. We're honored to be the launchpad for passionate makers chasing their vision. What started as Angie's Artisan Treats at Wedge Community Co-ops has grown into a beloved national brand. Their journey inspires us—and reminds us of the power of community support.

SWEET & SIMPLE

SIPS AND SPREADS



Seeing kids shopping at the co-op with their parents is one of our favorite things. Seeing them grow up and shop at the co-op with their OWN kids is beyond inspiring. We dug into the way-back time machine and found some fun kids' recipes that stand the test of time, and are fun for co-op kids today.

From an early 1970's newsletter: "Cooking is something everyone can do. Here are a few no-bake, easy recipes so YOU can make your own breakfast drinks and sandwiches."



Don't forget,
co-op kids get free fruit every time they come in to shop with their favorite grown up. Look for the Co-op Explorers bin in the produce department!



Did you grow up shopping at the co-op? Did your family come to Wedge Lyndale or Wedge Linden Hills? Send your memories to marketing@wedge.coop and be entered into a drawing for a \$50 gift card.

Drawing takes place in September.

No-Blunder Blender Breakfast Drinks

A.M. Boost Shake

1 cup milk of your choice
½ cup plain yogurt
1 banana, *broken into small chunks*
1 cup fresh blackberries

Directions: Put all ingredients into blender, blend 10-15 seconds. Garnish with a fresh strawberry.

Morning M-M-M

1 cup plain yogurt
1 banana, *broken into small chunks*
½ cup fresh or canned pineapple
Zest from one lime

Directions: Put all ingredients into blender, blend 10-15 seconds. Garnish with extra lime zest.

Sandwich Spreads

Better Nut Butter

½ cup peanut or other nut butter
1 very ripe large banana
¼ teaspoon cinnamon
1 Tablespoon shredded coconut
Handful of raisins, chopped dates, or other dried fruit

Directions: Mash peanut butter and banana together in a mixing bowl. Stir in cinnamon, coconut, and dried fruit. Use as a sandwich spread on your favorite bread or crackers.

Say Three Cheese

½ cup cottage cheese
2 Tablespoons cream cheese, softened
½ cup grated sharp cheddar cheese
1 teaspoon chopped chives
¼ teaspoon salt

Directions: Mash together cottage and cream cheese. Stir in remaining ingredients. Use as a spread alone, or add to your favorite turkey or veggie sandwich.

50 YEARS OF INVALUABLE STAFF

Throughout our 50-year history, one differentiating factor has arisen in the narrative- our invaluable staff. The founding “foodies,” produce proponents, and local agriculture enthusiasts, Wedge workers are committed to sustainable growing practices, learning and sharing local and global flavors, and uplifting our food system. Longtime staff share meaningful memories, and what keeps them here.



Lori Cyrus-Satter

Mary Garvie

Began in 2001

What were you hired for? What's your role now?

I was hired as an evening grocery stocker, then assisted the bulk buyer, ordered coffee for twenty years, and eventually became Bulk Buyer. Now I assist bulk grocery part-time.

How do you value the Wedge workplace?

I've shopped many co-ops over fifty years — The Wedge was the first I truly wanted to join. Everyone was so friendly and welcoming. A year later, I saw a “help wanted” sign and applied. It was meant to be temporary —now it's 24 years later. I found a diverse, passionate community that values local, fairly-traded food. I love my co-op, my co-workers, and my co-owners.

Eleanor McGough

Began in 2008

What were you hired for, and what's your role now?

Sales at Co-op Partners Warehouse (CPW). Then Assistant Office Manager, then Marketing & Special Projects. We all did a little of everything - so I've done item data maintenance, local grocery buying, and coordinated the Will-Call desk.

What's a favorite memory from your time here?

In 2016 I got to meet Mariana Cobos, an Ecuadorian banana grower from the El Guabo Farmer Coop. She was delighted to see her farm stamp on boxes of bananas in our inventory! It made me consider our food supply in more personal terms.

Lori Cyrus-Satter

Began in 2011

What were you hired for, and what's your role now?

Hired as Cheese Supervisor at Lyndale. A few years ago I left to

work for a non co-op and instantly regretted it! I am so stoked that I was rehired as Cheese Buyer at Linden Hills.

How do you value the Wedge workplace?

I'm so grateful to work here... With the state of the world, it's comforting to know I'm surrounded by similar minded folks.

Nate Oerter

Began in 1995

What were you hired for, and what's your role now?

I started as a Front End bagger. I applied for two positions, was interviewed two different days, and offered both jobs! Today I am the daytime Manager on Duty.

What's a favorite Wedge product?

A vegan chicken nugget from Taiwan. When I was the Frozen Buyer, I got them from a Buddhist monk sect. Poor inventory control meant half the product arrived past date. I would buy it at half price, and sold it to staff. It had quite a following!

Emily Percy

Began in 1993

What were you hired for, and what's your role now?

I applied for a produce position but was hired as a Cashier, then took on Scanning tasks until I was full-time in Scanning.

What's a favorite memory from your time here?

One that stands out is the flood of July 1, 1997. It was an ordinary evening that went from “look, it's raining pretty hard” to “it's above the window frames and pouring in the front door” within 30 minutes.



Mary Garvie



Eleanor McGough



Nate Oerter



Emily Percy



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