

## **Oma Maan Coopday Sat 18.1.2020 klo 10-18 Kaarlenkatu 15**

*In the report of this day during which some coop members gathered you can be reading more about the thoughts around Oma maa's economy, about our ordering system, about our co-learning and (subsequent) exercising of democracy, as well as on our farming plan and its big picture background.*

### **Timetable (as it was planned) :**

I. 10 - 12:30 our Economy, Sami ja Marika

II. 12:30 - 13 our Ordering system, Mikael

13-14 lunch

14-16:20 our Democracy, Ruby

16:30-n.17:30 our Farming plan 2020, Bag content and development, Jukka and Jan

### **I. Our Economy**

In this session we looked at our economy both from a broader and a more narrow, financial, point of view. First we discussed briefly about what is Oma Maa's task in this world and how our economy can help us to carry out that. The contradiction arose that while we want to be part of the change to the bigger economical system that surrounds us, we have to partially adapt to the current conditions. For example Oma Maa relies on voluntary work, but at the same time we have to find ways to provide salaries for some members.

Then we divided into smaller groups to brainstorm on our finances. We looked at the current ratios of different cost and income categories. Two outstanding features were identified: that almost all our income comes from food bags and the high share of rental costs. The groups were asked to prepare a budget of 120000e or more and explore whether income sources could be diversified and share of rental costs could be lowered.

The suggestions of the groups included: more intensive use and renting out the member space/restaurant, organising more events, finding partners to share the spaces, opening a new pick-up place, developing other products (in addition to the bags), applying project funding, selling shares to raise capital for investments.

You can take a look at the slides [here](#) (in Finnish).

### **II. Ordering system**

Issues around the current ordering system and a suggestion for a new system were presented:

Currently Oma Maa has two seasons: winter (Jan-May) and summer (usually Jun-Dec) season, each with their own price for the bag. Members are asked to commit to ordering for one full

season at once. However, two seasons give the wrong impression of clearcut change in the contents of the bags and the separation of winter and summer production. In reality, the production in the summer requires income and work during the winter and spring. Similarly, the winter bags are partially a result of the work in the summer season. Summa summarum, Oma maa is working to offer an alternative food system all year around. The contents in the bags change gradually throughout the whole year. Even the names winter and summer season are misleading compared to the included months. On the members' side, the commitment to a season of fixed months might also be difficult in varying circumstances.

In order to tackle these issues with the current system, the board wants to suggest a more continuous ordering system. It's goals include making it more clear that the coop works in a continuous manner around the year and continuous ordering is thus also encouraged and needed to keep the coop going. Another goal is to increase flexibility for the members.

The suggestion: Orders go on automatically month-by-month unless they are cancelled. The notification for cancellation would be something from 1 to 12 months. There will, for the time being, still be two different prices of the food bag depending on the season (full bag prices 120€/month January-May and 160€/month June-December).

Possible additions: 1) A break of 1 month or 4 consecutive weeks could be held at any time once a year with a small upkeep payment. 2) Later we could consider moving to a constant payment throughout the year instead of changing it seasonally like we do now. We are still doing a questionnaire to all members about changing the ordering system.

The presentation of this situation and suggestion was followed by a :

- A good cancellation time for the bag order was said to be 2 to 6 months.
- Specific situations could grant a shorter cancellation time. For example, a move abroad can justify a quick ending of order.
- One justification for a long period of commitment is to avoid food waste because the amount of yield has to be planned beforehand somewhat based on the orders.
- People could also define their own time span of commitment. This way others could say they will be ordering for example for the next year while others say they can do for example the next couple of months. This would give us a sense of how the orders might go in the long run. Could we give a discount to those who commit longer?
- One model used in some other CSAs around the world is to have a first round asking the financial commitments of each member for the year, and if the budget has not been reached, to go for a next round - during which people raise their financial commitments (if they can).
- If there was a system where commitment to a future production period would be made early enough, the price could be set based on the number of orders. If there's more orders, the price could be smaller. However, the possibilities of this depend on how the costs go up with increasing orders.

- Another way to look at members' commitment and funding would be to have a small constant payment for all members for the upkeep of activities and farming regardless of ordering.

### **III. Our Co-learning and Democracy**

#### **Oma Maa's co-learning and democracy**

This session introduced by Ruby wanted to look closer at the link between democracy and co-learning in our coop, and to link this to our meetings/events calendar year. [The session resulted in some concrete suggestions.](#)

#### **IV. A. Farming plan 2020**

[Jukka gave a presentation of Oma maa's 2020 Viljelysuunitelma.](#) In his presentation, he spoke of how changing our food system is central to control further crossing of the planetary boundaries. It is crucial to understand our local resources and to adapt our production to happen within their boundaries. We are working towards this by using farming methods that enhance carbon sequestration, recycle nitrogen and phosphorus as well as uphold biodiversity. This way we not only minimize our (negative) ecological footprint but also maximize our (positive) ecological handprint. In practical terms, our energy, protein, fats, minerals and vitamins necessities are farmed for us through a 5-year rotation scheme of plants, which sees to alternating carbon and nitrate fixation and release cycles and upholding healthy soil. Slide 14 shows the different plants and trees being grown earlier, in 2019, as experiments and possibly in the future. Slide 17 "What we are aiming for" is also translated in English.

*Things that came up in the after discussion:*

- *Seed self-sufficiency is currently about 80-90% with field crops and lower with other plants.*
- *Lassila farm has 55 ha of fields and 30 ha of forest.*
- *The greenhouse is warmed with firewood gathered from the thinning of Lassila forests and the amount used is sustainable regarding the maintenance of the forests.*
- *A watering system is needed. It would take water from the lake either using wind power or an internal-combustion engine.*
- *Farming methods are adapted also to soil types: for example the clay areas are used for the food forest.*
- *Some plants farmed at Kauko farm: swede, turnip, pea, potato, canola, oat*

#### **B. Bag day content and development 2020**

Jan summarised how the team of the farm has well developed its capacities with regards to the food bag making. This in turn has liberated time for main farmer Jukka to focus on other areas. We have also managed to repair different machines and tools in the recent months so we have been able to resume among other pasta making and fava bean groats. All in all this has clearly led to more satisfaction with the foodbags in general. This being said, our food bag making is in a constant developmental process, related to our farming and further capacity building

Every month the food bags will contain **about: 1 kg groats (ryynit), 1,5 kg flakes (hiutale), 1kg flour (jauho), 1kg pasta, 500 g bulgur, and 1 kg fava beans groats (härkäpapuruhe).** **Also whole beans and peas will find their way from time to time to the bags.** Of course there can and will occur variations in this pattern - but, this is the intention.

New is also that we will be having in **the first two weeks of the month a certain ready made product in the bag, for which we then will give out only the raw ingredients in the last two weeks of the month,** and of course the recipe as to how to proceed.