

FREQUENTLY ASKED QUESTIONS

Does the F2S fundraiser have to include the root crop mix or for that matter, any fresh fruits and veggies?

You can customize the products that you would like to sell to include seasonal fresh items or not. If refrigeration is a concern, we have coolers at the Co-op for storing items that need to be kept cool right up until distribution.

Could the F2S fundraiser be conducted at other times of the school year, rather than during the fall?

The fundraiser can be run at any time of the year, especially if you are not planning on including fresh produce. If you are, early in the school year is optimal because there is a wider range of fresh items to choose from.

Is it possible for smaller segments of the school, such as clubs or classes to run a F2S fundraiser, rather than having the whole school participate?

Any size group is welcome to participate. The largest fundraiser has been held with about 600 students and the smallest with about 30—both being successful.

What is the profit margin for a group/class/club that participates in a F2S fundraiser?

You keep between 42-46% of the money you collect with the resale prices we set, but there is the option of setting your own sale price as well.

Do you sort orders by teacher and student before items are picked up?

If a school or group has the organizational power to sort orders they have done so, but there are options for sorting and packing orders by student and classroom here at the Co-op. There is a \$100 fee for this service.

Are there any other costs to be considered other than product cost?

Yes, there is a fee for printing the order forms which includes the cost of card stock and color printing. For a small fee, we can also provide paper bags for sorting orders and plastic doorknob bags for keeping order forms and money organized. Delivery of the products to the school is also available for \$2.50 a mile per roundtrip.

What products are available?

Product selection may change according to availability from our vendors. Products often available include: honey, handmade soaps, jam, gift cards, maple syrup, seasonal or root crop vegetable mixes, even plant starts. All of it grown, harvested, or created right here in the U.P.

**U.P. FOOD
EXCHANGE**
growing local food systems

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Farm ^{to} School Fundraising



WHAT IS FARM TO SCHOOL FUNDRAISING?

A fundraising program that sources products made right here in the Upper Peninsula. Your school can raise money by selling high quality items from small, local producers. Why is this a good idea for your school?

- Keeps money in the local economy
- Supports your school's wellness policy with better quality products
- Meaningful fundraiser with interesting products for students to sell
- Program can be connected to school garden work and food education



HOW DOES IT WORK?

Our Local Food Coordinator will walk you through the whole process, but here is a general timeline.

- 1** Choose dates you would like to run the fundraiser. Usually two weeks, including two full weekends, is ample time for selling products.
- 2** Choose up to 6 items your organization would like to offer.
- 3** We customize and print the order forms for your group.
- 4** Sell, sell, sell!
- 5** UPFE will place orders and send you an invoice. Payment is required when the products are picked up. Then enjoy the delivery of your UP items to your customers!
 - ▶ Please allow 4-6 weeks for pick-up after products are tallied so producers have time to fill your order. Items are often made or harvested by hand specifically for your group.
 - ▶ Checks can be made out to the Marquette Food Co-op
 - ▶ The payment is due upon pick up and you can write one check to MFC for the cost of the products. The rest of the money is yours to keep for your organization.
- 6** Pick up product and distribute.