



How you can help!

Volunteer opportunities/duties

Bulk packing – volunteers unpack bulk items and fill bags of appropriate size and weight using supplies in the bulk packaging section. Items are often packed in 1lb, ½ lb, 2lb, 4lb and 5lb bags. Each package is labeled (provided) twist tied and put on the shelf in the appropriate location. Newly packaged items go in the back of existing items remaining on the shelf. All new items are twist tied with a colored tie – using the color associated with the month the packaging is completed. This allows us to maintain inventory control for out-of-date items that do not sell quickly and to rotate older items forward and placing new items in back. *Two-hour minimum shifts are most productive*

Café Baked Goods prep – volunteers prepare baked goods using recipes and supplies available at the store. We have a roster of cookies, scones and breads that we make and sell at the store and preparing the doughs for future cooking is very helpful. Doughs are prepared and packaged with labels and instructions for baking. This can be 1 to 2 hours per shift depending on the number of items prepped.

Baking product – taking prepared doughs and baking off the product, cooling and packaging. *This can take up to 2 hours as baking times differ for each product.*

Picking up product from Farmers/Producers – we use volunteers to pick-up eggs, produce, and other supplies as needed from local farmers in Fulton and Montgomery County. Most are done weekly or every other week, but in peak times we may visit a farm every other day to obtain produce or strawberries as they come into season. Volunteers travel to the farm, pick up the product and return with it to the store, bringing it into the store and assisting the store clerk with adding it to inventory.

We also pick up baked goods (breads from Rauch Bakery, baked goods from Haven of Hope Bakery) on specific days of the week. Picking up these items assist the staff with having product available in the store. *One-hour shifts can complete most of these tasks.*

Grab & Go Preparation – for our Grab & Go section of the store we make salads, sandwiches, and a variety of foods that customers can come in and select to eat in the store or take away. Daily preparation of green salads, sandwiches, making and packing chicken, pasta, potato, macaroni and egg salads in to-go containers is completed. Volunteers can assist by preparing in bulk items used to make sandwiches, gathering supplies for salads and slicing meats and cheese. Weekly or more often we make batches of the salads using store supplies (chicken, pasta, potato, macaroni and egg salads) these can be made and stored for others to use in making packages and sandwiches. Recipes are provided and the store supplies the necessary ingredients. *Volunteer shifts of two-hours are best to adequately complete necessary tasks.*

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Spices and Herbs – the Spice department has over 60 different spices that come in bulk packaging and are weighed and put into smaller packs and displayed in jars in the front section of the store. A team of volunteers, keeps track of the inventory, orders the necessary product, re-packs, weighs, labels and displays the product. *Volunteer shifts of an hour can complete this task on a regular basis.*

Cheese Counter – We purchase bulk blocks and rounds of Cheese products and cut them in smaller portions to sell from the cheese counter. Volunteers assess the inventory and cut, weigh and price the cheese using the prices set by the store and available on an alphabetical list. The cheese is purchased by the store and is kept in the top shelf of the cheese display case. Once pieces are cut and re-packed, remaining blocks are re-wrapped and labeled for future cutting and packaging for sale. *Volunteer shifts can be completed in an hour on a regular basis.*

Café and Barista – The café is one of the most active areas of the store requiring assistance to provide coffees, lattes, teas, smoothies and other drinks. Volunteers must be trained to make a variety of drinks, using the recipes and menu's provided by the store. Volunteers learn the different products we sell, where the ingredients are kept, how much to use, the formulas for coffee brewing and the size of cups and containers used for small, medium and larger versions as well as those used for consumption in the café/store. *Volunteering in a minimum of two-hour blocks is most useful and can be available whenever the store is open.*

Volunteers who work in the store can earn an additional discount for the hours they work. Please see the store for current discount policy.