Public

This is for pages that are open to the general public.

- Welcome to Greens & Beans
- Frequently Asked Questions (FAQ)

Welcome to Greens & Beans



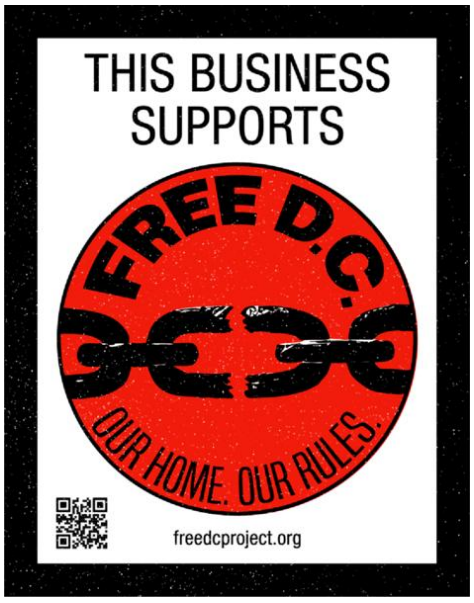
Greens & Beans is a grocery co-operative based in the Logan Circle neighborhood of Washington, DC. We pool our resources to buy groceries at wholesale prices. We'd love for you to join and help grow our project!

Interested? Fill in the form below and we'll get in touch:

Membership Interest

For more info, check out our FAQ and follow us on Instagram.





Greens & Beans Grocery Cooperative is a registered 501(c)(4)

Frequently Asked Questions (FAQ)

What can I buy at the co-op?

Currently we sell spices, rice, grains, beans, coffee, nuts, flour, dried fruit, vinegar, cooking oil, detergent, and an assortment of other dry goods and pantry staples.

From March to November, we order fresh produce weekly from from Chicano Sol, a Pennsylvania-based organic farmer.

How do I become a member?

1. Fill in the membership interest form.
2. Attend a 30-minute onboarding.
3. Sign our membership agreement.
4. Begin paying monthly dues.
5. Start shopping!
6. Pitch in with your labor to help the co-op run (see below for more information on what that entails).

Where are you located? Do you have a storefront?

We currently operate out of a shared space in the Logan Circle neighborhood of Washington, DC with a couple of other community groups. If you know of any affordable spaces we could move in to, we'd love to hear from you.

When can I shop?

Our shop hours are **Sundays and Wednesdays from 6-7:30 pm**. Members in good standing can shop solo at any time. Produce ordered from Chicano Sol can be picked up during Sunday hours.

When are member meetings?

Member meetings are **Sundays from 6-7pm**. It's our time to catch up, share a bite to eat, discuss that week's pressing business of the co-op, and make any decisions needed. Attendance is not mandatory.

What do you mean by labor?

We are a labor-based grocery co-operative. In less fancy words, we're a group of people combining our resources and efforts to provide food to members and the community. We're entirely run by our members and don't have any paid staff. As part of being in good standing, members are expected to contribute labor to help run the co-op. Labor can take many forms, such as updating the store inventory, taking notes during meetings, advertising the co-op on social media, making food to share at a meeting, or washing dishes after a social event.

How much are dues?

Our co-op requires a financial contribution from our members to operate, currently between $5 - $20 per month. We have a sliding scale to acknowledge that not everyone is able to contribute the same amount. We ask members to reflect on how much they can afford with the below guide, and pay according to their ability.

Consider paying less dues ($5, 10) if you...	Consider paying more for dues ($15, 20) if you...
• Support children or family members / friends • Have significant debt • Are eligible for public assistance • Belong to a historically marginalized group	• Own your home • Have investments, retirement accounts, and/or significant savings • Benefit from generational wealth • Have a high earning power due to advanced degrees or other privileges

How much do things cost?

Dry goods: Members buy at cost, plus a 5% markup to cover payment platform fees. Compared to local grocery stores, we are often slightly more expensive than Trader Joe's but cheaper than WholeFoods, Safeway, or CVS. Some of our products, like spices, are much cheaper than in stores.

Produce: Chicano Sol offers us a 20% discount off their retail prices.

We continue to research new and better sources of quality, sustainably sourced food at low prices. That said, the most effective way to lower costs is to expand our purchasing power by continuing to add new members.

How can I request new products?

Reach out to a member! We're always open to new ideas of what to stock. If you don't know any members and haven't filled out a membership interest form yet, go ahead and add product ideas in the comments on the form.