

SD Retailers Association Award Nomination Form

#3

Please choose from the following awards: *

- Retailer of the Year

Name of person/people you are nominating *

Kurt & Christy Osborne

Name of nominee's business *

Kool Beans Coffee & Roasterie

Nominee's address

 314 Main Avenue #5
Brookings, SD 57006
United States

Nominee's phone number

(605) 692-2326

Nominee's email *

kurt@koolbeanscoffee.net

Type of business

Coffee shop & roasterie

How do you know the nominee(s) *

- I am a customer
- Other

1. Provide information about the nominee(s). *

In 2012, after years of making coffee a hobby, Kool Beans started in the garage of Kurt & Christy Osborne roasting coffee beans in an old air popcorn popper! During this time, they sold locally through several venues, retailers and events and found they couldn't keep up with the demand. So in 2017, they opened their first storefront location – with a second location already opening in October 2019! Kurt still roasts all the beans and sells them in addition to their various forms of coffee (brews, cold brews, French-press, pour-over, espresso and various coffee drinks). They custom roast beans from 12 countries and in 20 flavors and they roast in the store with a window for customers to view the activity in the roasting room. Kool Beans is open 6am to 6pm Monday through Saturday.

2. What makes the nominee(s) special or unique? *

Kool Beans has made it their mission to educate the community about the humble coffee bean and expose people to it in many different forms. They make (or partner to make) coffee cheese (Smokey Joe, Chedda Buzz, and Rokt Vit), coffee ice cream, coffee beer, coffee extract, coffee pecan brittle and coffee honey in addition to making a chocolate covered espresso bean. Their store is unique with tables made from old pallets and salvaged wood from pine-beetle damaged trees and a bar made from shipping crates. It is a warm and inviting gathering space, welcoming people from all aspects of our community, including a children's corner for the little ones. As a business in "SDSU-ville", their collection of Hobo Day mugs is a point of conversation for customers! In addition to the store and being present to serve at events such as when Brookings hosted the Local Foods Conference in 2018, Kool Beans also continues to serve coffee every Saturday from May through October at the Brookings Farmers Market and is a favorite of many Brookings residents.

3. Why should the nominee(s) be considered for the award? *

Kurt and his wife live the model of community engagement to the fullest. Their store provides a warm and welcoming environment in our community and the staff get to know the customers, welcoming them warmly. Additionally, they have established relationships with multiple other businesses in town, partnering to both have their products sold elsewhere as well as selling products of other businesses. Just some examples would include partnering with SDSU (for coffee ice cream), Wooden Legs Brewery (for coffee beer), D&D Candies (for coffee pecan brittle sold seasonally) and Little Shire Farms (for coffee extract and coffee honey). Kool Beans won the Brookings Sustainability Council "Triple Bottom Line" award in 2018 for their sustainability efforts as they practice all three pillars of sustainability fully. They used up-cycled materials to build their store front, they purchase local, organic and sustainable ingredients, fair-traded beans, and use compostable cups as well as using refillable containers for their regular beans customers. Additionally, they actively partner with a project in Bolivia, donating \$1 of every pound of Carmen Pamps beans sold to a fund for this mission. Kool Beans employes a number of people in the community and their new store will continue their contribution to Brookings' economic viability. Overall, Kool Beans is a model for building vibrant, engaged businesses in rural America that support our communities, our people and sustaining our world.

4. What organizations is the nominee(s) involved in? (Community projects, volunteer work, financial contributions) *

In addition to the involvements noted above, Kool Beans donates to numerous community organizations, including donating coffee for the Brookings Swim Club home meets hosted in Brookings and the annual Larson Donut Booth with all proceeds from that event benefiting the local Boys & Girls Club. They also offer a BOGO for mentors and mentees who are involved in the Brookings County Youth Mentoring Program (BCYMP). They offer "pop-up market" opportunities for new small businesses, helping others in a way that they were given opportunities when they started. Additionally, they are involved with the local Chamber and Downtown Brookings associations. As the Vice-Chair of the Brookings Sustainability Council and a dedicated Kool Beans fan, I can say without hesitation that Brookings is definitely a better place with Kool Beans Coffee & Roasterie and am proud to nominate them for the South Dakota Retailer of the Year Award.

Nominator Information

Shelly Brandenburger

Your address

 21605 474th Avenue
Brookings, SD 57006
United States

Your email *

drshelly.brandenburger@gmail.com

Your phone number

(605) 651-0465

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South Dakota Retailer of the Year Award Nomination (Deadline: Nov. 2, 2018)



WHO YOU ARE NOMINATING

DATE _____

Name/s of person/people you are nominating _____

Name of nominee's business _____

Mailing address _____ City _____

State _____ Zip _____ Phone number _____

Type of business _____

Does the nominee own or manage the business? Own Manage

SUBMIT TO:
SDRA • PO Box 638 •
Pierre, SD 57501
-or fax 605.224.2059
-or email donna@sdra.org
Questions? 800.658.5545

HOW DO YOU KNOW THE NOMINEE? (Check as many as apply):

- I am a customer
- We have a business relationship
- We belong to the same organization
- I am an employee
- I am related to the nominee
- Other _____

TELL US ABOUT THE NOMINEE

You can use this form to answer questions about the person you're nominating, or you are welcome to provide information about the nominee on a separate sheet or sheets of paper, or via email. You are very welcome to include other letters of support, newspaper clippings, and other information.*

How long has the nominee owned/managed this business? (To be eligible, must be in business 5 years or more) _____

Why do you think this person should win this award? What makes them stand out from the crowd? _____

Tell us about the business they operate; what is special about the business? _____

What organizations or special projects are they involved in, either through volunteer work or financial contributions? _____

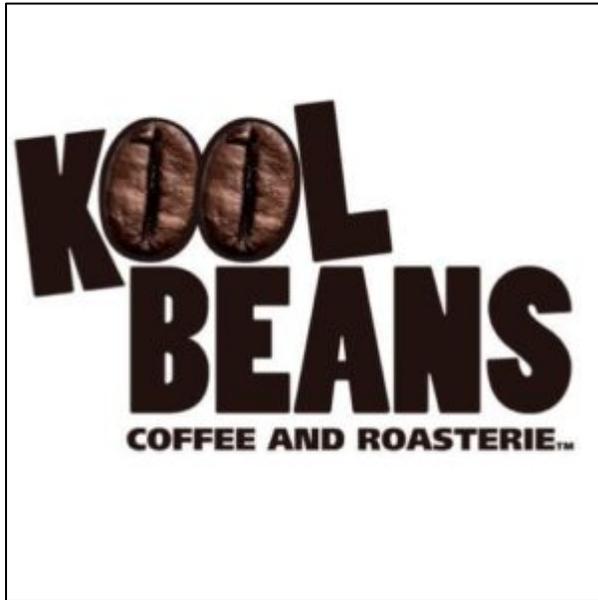
YOUR CONTACT INFORMATION

Your name _____ Phone number _____

Your address _____ City _____

State _____ Zip Code _____ Email _____

***NOTE:** The more specific information you supply, the better. And while it isn't necessary to include letters of support from other people, input from more than one person does help the Awards Committee get a clearer idea of why you believe this person/people deserve to be named Retailer of the Year.



Kool Beans Coffee and Roasterie Mayor's Sustainability Award "Triple Bottom Line"

The Brookings Sustainability award for **Triple Bottom Line** recognizes "outstanding all-around programs that address all core considerations integrated across the three aspects of sustainability." These three pillars are **Equity** (People), **Economic** sustainability (Profit) and **Environment** (Planet), all of which are well represented by the business practices of Kool Beans Coffee & Roasterie of Brookings. Owners Kurt & Christy Osborne and Joy Nelson are dedicated and hard-working members of our community.

ENVIRONMENTAL RESILIENCE. Kool Beans considers the planet in many aspects of its business practices. Their shopping bags, cold cups, hot cups, lids and straws are all compostable. Kool Beans also sells refillable containers for coffee beans and offer \$1 off for those who bring a container to fill as this reduces packaging waste. They purchase organic ingredients with an eye toward sustainable production such as their organic beans, syrups and chai. They also use an organic chocolatier to produce their famous chocolate-covered-espresso-beans. A number of locally sourced products are utilized with consideration for the impact of local foods on the environment (as well as economic support of our community). Milk is sourced from Stensland Family Farms in Larchwood, Iowa and is used both for liquid milk and the production of their delicious Moooka Java coffee ice cream. Kool Beans had an eye on environmental sustainability from the outset, choosing to build their store using several up-cycled materials. The tables in the main sitting area are made from pallets and they chose to use salvaged wood from the pine-beetle for tables in the new fikaffee meeting room.

SOCIAL EQUITY. From the outset, Kool Beans has made it a priority to purchase Fair Trade organic coffee beans for their business. Additionally, they participate in a partnership with the Carmen Pampa community in Bolivia, joining a long established relationship between St. Thomas More Church and South Dakota State University with this school/farm/church in Bolivia. For every pound of Carmen Pampa beans sold by Kool Beans, \$1 is donated to the Carmen Pampa fund. The mission of this fund is to provide higher education to the poor and marginalized.

The Tanzanian Mt. Meru Select coffee comes through a collaborative trade arrangement with the Greater Milwaukee Synod of the Evangelical Lutheran Church in America. A 501(c)(3) was created for the project and proceeds from the sale of the green beans go back to the villages near Mt. Meru. The project enables the small coffee farmers and the people of the Meru region to improve their standard of living and escape cycle of poverty.

Koolbeans have also made local "access" a priority, setting the price of their wholesale coffee at a point that makes it reasonable for nonprofit organizations to purchase for their fundraisers and other events. They have worked with many local choirs, sports teams and other groups for coffee and also rent their meeting room to non-profits for half price. Moreover, Kool Beans strives to make their store a comfortable

Kool Beans: home business to downtown destination

Twelve years ago, Kool Beans Coffee and Roasterie owner Kurt Osborne started roasting his own coffee on his stove top, and later his garage. Today, he's serving Brookings from a coffee shop in the heart of downtown.

"I read a story about how you can roast your own coffee in the top of a popcorn popper and the interest just grew from there," Osborne said. "Pretty soon people were asking about buying it so we bought a small home roaster. In May 2012, my partner Joy Nelson and I formed Kool Beans. Until now, we've been working out of the garage."

Osborne met Nelson in 2012 at Joy Ranch in Watertown. Together, they turned Kool Beans into a fully-operating business.

Kool Beans began building in their downtown location in March and opened a month ago. Their shop features some personal touches, like a Hobo Day mug collection and Osborne's father's and grandfather's letterman jackets in a shadowbox on the wall from their days as athletes at South Dakota State.

The shop is a collaborative, local effort, with glossy wooden countertops and tables built by the Ugly Duckling downtown. The baked goods served at Kool Beans are produced and delivered fresh daily by Carlie Appletoft, owner of CC Bakery and Bread.

"We get a lot of comments on the space that it's welcoming and inviting. To hear that feedback is great," Osborne said.

Before establishing Kool Beans as a coffee shop, Osborne could be seen on weekends at the Brookings Farmer's Market offering pour over coffee. Kool Beans was also found in downtown locations such as The Carrot Seed and Threads of Memories, as well as Mission Coffee House at First Lutheran Church.

Kool Beans offers coffee from 12 countries around the world, 22 flavors in brewed coffee, espresso, French press and a pour over bar. The shop also features nitro cold brew, which is a cold brew coffee on tap from a keg.

"The nitrogen bubbles are smaller than O₂ bubbles which adds volume and creaminess to the coffee," Osborne said. "It's a new trend in the coffee business, we really wanted to have it from the get-go."

Kool Beans roasts all their own coffee in-house with two brand new roasters.

"We still have the one in the garage for a backup, but we wanted people to be able to watch us roasting in the shop," Osborne said, pointing out the viewing window and counter outside the roasting room.

Sophomore human biology major Cole McDougall has already established himself a regular at Kool Beans since its first week in business. He said he'd never had their coffee before their shop opened, but it's already a staple in his week.

"It's definitely some of the best coffee I've ever tried, and I love coffee; I'm definitely a coffee connoisseur," McDougall said. "It has its own homey feel. It's got so much character compared to other coffee shops. That's the big thing that drew me in and kept me coming, especially since they do everything themselves by roasting their own coffee."

Although Kool Beans is only open until 6 p.m. daily, Osborne said there will often be events in the evenings keeping the shop open later, and groups are also welcome to inquire about renting the space for events.

Kool Beans' first public event is this Friday, Sept. 22 from 6 to 8 p.m. for the first day of fall. Osborne said they will be serving pumpkin cold brew and pumpkin baked goods.

Kool Beans is also looking forward to national coffee day on Sept. 29 and participating in "Sip 'N Shop" with other downtown businesses, as well as Hobo Day on Oct. 14. Osborne said he'd like to host educational events about coffee, like "coffee around the world."

"Helping people enjoy coffee in a lot of different ways makes it all worthwhile," Osborne said. "It's been fun. We have a really talented crew. It's a good vibe and a good place to work. It's been a pretty diverse crowd of college students, business people and families with kids playing in our 'Kool Kids Corner.'"

One of Osborne's employees, Erin Hollmann, moved to Brookings during the summer and was in search of another job outside of the school year when she isn't teaching. She stumbled upon Kool Beans right before the shop opened and said it was "all hands on deck" to get things up and running.

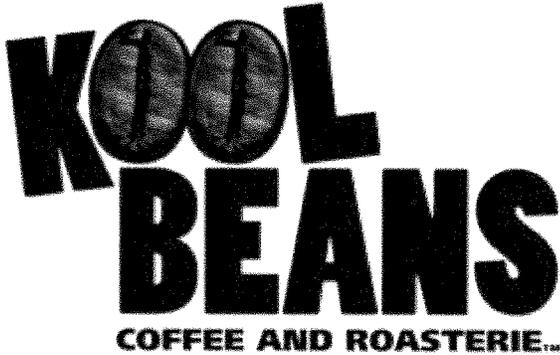
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Kool Beans Coffee and Roasterie

Brookings Entrepreneur Name: Kurt Osborne



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We also have an all organic chocolate covered espresso bean. We collaborate on this product with a chocolatier from Oregon to create a delicious treat. This Fall we will again collaborate with a local candy maker D & D’s Delights and produce KUDO coffee pecan brittle.

Why did you participate in the BEDC sponsored Pop-up Market?

We have been part of Pop-up events because it's good exposure to new and existing customers and to meet and learn from other entrepreneurs.

How did the BEDC Sponsored Pop-up Market impact your business?

Until this Summer, we have worked out of our garage and the pop up markets provide an opportunity to show and sample our products.

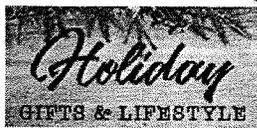
Business contact information:

www.koolbeanscoffee.net

Email: kurt@koolbeanscoffee.net

Facebook: www.facebook.com/koolbeanscoffeeandroasterie/





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THE BROOKINGS REGISTER (/)

TUESDAY, OCTOBER 30, 2018

Kool Beans opening shop



By: Eric Sandbulte, The Brookings Register - Updated: 1 year ago

Posted Aug 17, 2017

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BROOKINGS – Kurt Osborne is no stranger to a good cup of coffee. Already known locally for his work as co-owner of Kool Beans Coffee, a coffee roasting business run out of his garage, Osborne and Kool Beans co-owner Joy Nelson are ready for the next step: a coffee shop, called Kool Beans Coffee and Roasterie, that opens on Friday.



Osborne's love for the classic caffeine concoction comes from his grandfather and church.

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TUESDAY, OCTOBER 30, 2018

As he grew, he became interested in the coffee trade and learning about where it came from. Eventually, he read a story about roasting coffee beans in a popcorn popper, which he had to try for himself, of course.

He continued with his new hobby until May 2012, when he and Nelson went into business with a 20-pound capacity roaster.

Through it all, he's maintained a regular job as a gift planner for the ELCA Foundation with Kool Beans as a side venture, but now, he and Nelson believe their business is ready for the next step, opening a coffee shop.

In addition to the old parts of their business - roasting coffee beans, offering a coffee bar - they will now call a 1,200-square-foot space in downtown Brookings home at 314 Main Ave. Suite 5 with about 10 employees working there. The warm and inviting space will be able to seat 40-50 people, depending on how many chairs are put out at a time.

"We want to provide an atmosphere that's welcoming and serves excellent products and is a good place for people to gather as a community, as friends, family. Maybe sit down and enjoy the paper perhaps or listen to some music, plug in your device and do a little work, if need be. It's another place in town where people can gather and enjoy a variety of coffee products," Osborne said.

There are a variety of seating options, including a children's corner with a chalkboard wall, benches, stools and a walk-up window.

Kool Beans has partnered with CC Bakery and Bread, owned by Carlie Appletoft, to provide baked goods such as caramel rolls, muffins, scones, a variety of breads, breakfast bars, cookies and a line of gluten-free products.

Thanks to their partnership with SDSU, they will sell three varieties of coffee cheese. Besides coffee, there will be tea, soda and mineral water.

Still, coffee is the heart and soul of the business.

A separate room will house two roasters, the smaller, 2-pound capacity roaster for special requests and a bigger 6-kg roaster for their larger commercial needs.



Menu The smaller roaster with a 2-pound capacity “gives us the opportunity to roast unique requests in small amounts without wasting beans. The other roaster is 6 kilograms, so v one (order). That lets



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TUESDAY, OCTOBER 30, 2018

Available will be cold brew coffee and a nitro tap, which is a nitrogen-infused cold pressed coffee drink.

“A lot of people would recognize what a Guinness looks like when it comes out of the tap – same thing for cold coffee, but no alcohol. It does give it kind of a subdued fizz, but it creates a head just like a beer and it smoothes it out a little bit,” Osborne said.

At the end of the counter will be a coffee bar, where patrons can have greater choice on how their coffee is made. They can chose to have their coffee made by the pour over method, with the Clever Coffee Dripper, the French press method or the AeroPress method.

Also of note will be the year-round hot chocolate for sale and the full espresso bar menu.

There will also be a walk-up window for those who order their drinks online and don't care to wait in line. This will be handled through an app that will be made available to those who join Kool Beans' loyalty program. Customers can sign up for that program at the shop.

Of the different products that will be offered, he recommended giving the chocolate covered espresso beans a try.

“We use an organic chocolate. The coffee beans are roasted here in Brookings and then we ship them to Oregon, and they come back 10 times heavier than when they left here. They're a very tasty product,” he said.

There's also a small retail space where customers can come in and fill up a container with beans and grind it if they so chose.

If they use a special coffee tin that will be available to purchase soon, there will be a discount. Growlers will also be another product that will be sold there, meant to go along with the cold brew tap.

An important aspect of the build of Kool Beans has been Osborne's commitment to staying green and smart utilization of resources by utilizing recycled or repurposed material whenever possible.

Menu Subscribe
The doors to the business were bought from Habitat for Humanity ReStore, and the countertop was made from the shipping crates that delivered stone for the SDSU president. Login



THE BROOKINGS REGISTER

The shop comes from recycled materials or (1)

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Most of the hard work has gone into opening the roasterie, and Osborne is thankful for the outside help he's gotten. For example, in addition to saving up money for this big move, Osborne said a grant from the Brookings Economic Development Corporation was a crucial boost in making the shop possible.

"It just seemed to fit from a timing perspective, too. The business had grown to a point where it was taking more and more time and energy and it needed more attention and focus. It just kind of came together that way," Osborne said.

Kool Beans Coffee and Roasterie opens on Friday. Store hours are 6 a.m. to 6 p.m. Monday-Friday. The shop will also be available to rent out for such events as book or Bible studies or birthday parties. Those interested in renting space can call the store at 692-BEAN (2326) or him at 605-940-7524.

Contact Eric Sandbulte at esandbulte@brookingsregister.com.

place for people from all walks of life, training their staff and designing their spaces to feel welcoming. The “Kool Kids Corner” was established as a place for children to engage in their store, encouraging the mix of multiple generations in a social setting.

ECONOMIC VITALITY. Kool Beans Coffee & Roasterie contributes to the economic sustainability of Brookings and its downtown development. They provide jobs for 10 employees. Koolbeans also participate in several unique partnerships with other businesses in the community, increasing the circulation of the local dollar. Specially roasted beans are sold to Wooden Legs for making their coffee beer. Kool Beans has a booth every Saturday at the Farmer’s Market, providing fresh coffee and products for this weekly community gathering. Bozied’s carries Kool Beans products (roasted beans and chocolate-covered beans) and Kool Beans sells Bozied’s breakfast tacos in their store. They also partner with CC Bakery which provides fresh baked products daily for the store. Seasonally, Kool Beans partners with local candy maker D&D Delights who produce the famous Kool Beans coffee pecan brittle. Finally, Kool Beans contributes to the economic vitality of Brookings with the many donations they make to organizations, church groups and children’s organizations. Examples of this are their annual support of the Larson Donut booth, by donating the coffee. All proceeds from the booth benefit the Boys & Girls Club. Kool Beans also offers a BOGO for mentors and mentees who are involved in the Brookings County Youth Mentoring Program.

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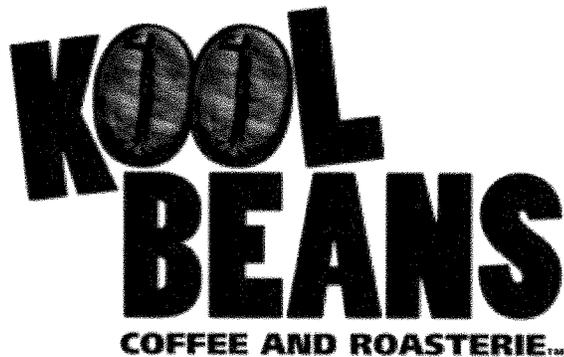
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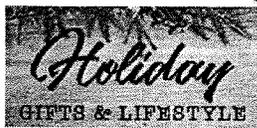
Business contact information:

www.koolbeanscoffee.net

Email: kurt@koolbeanscoffee.net

Facebook: www.facebook.com/koolbeanscoffeeandroasterie/





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Through it all, he's maintained a regular job as a gift planner for the ELCA Foundation with Kool Beans as a side venture, but now, he and Nelson believe their business is ready for the next step, opening a coffee shop.

In addition to the old parts of their business - roasting coffee beans, offering a coffee bar - they will now call a 1,200-square-foot space in downtown Brookings home at 314 Main Ave. Suite 5 with about 10 employees working there. The warm and inviting space will be able to seat 40-50 people, depending on how many chairs are put out at a time.

"We want to provide an atmosphere that's welcoming and serves excellent products and is a good place for people to gather as a community, as friends, family. Maybe sit down and enjoy the paper perhaps or listen to some music, plug in your device and do a little work, if need be. It's another place in town where people can gather and enjoy a variety of coffee products," Osborne said.

There are a variety of seating options, including a children's corner with a chalkboard wall, benches, stools and a walk-up window.

Kool Beans has partnered with CC Bakery and Bread, owned by Carlie Appletoft, to provide baked goods such as caramel rolls, muffins, scones, a variety of breads, breakfast bars, cookies and a line of gluten-free products.

Thanks to their partnership with SDSU, they will sell three varieties of coffee cheese. Besides coffee, there will be tea, soda and mineral water.

Still, coffee is the heart and soul of the business.

A separate room will house two roasters, the smaller, 2-pound capacity roaster for special requests and a bigger 6-kg roaster for their larger commercial needs.



Menu The smaller roaster with a 2-pound capacity “gives us the opportunity to roast unique requests in small amounts without wasting beans. The other roaster is 6 kilograms, so v one (order). That lets



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Available will be cold brew coffee and a nitro tap, which is a nitrogen-infused cold pressed coffee drink.

“A lot of people would recognize what a Guinness looks like when it comes out of the tap – same thing for cold coffee, but no alcohol. It does give it kind of a subdued fizz, but it creates a head just like a beer and it smoothes it out a little bit,” Osborne said.

At the end of the counter will be a coffee bar, where patrons can have greater choice on how their coffee is made. They can chose to have their coffee made by the pour over method, with the Clever Coffee Dripper, the French press method or the AeroPress method.

Also of note will be the year-round hot chocolate for sale and the full espresso bar menu.

There will also be a walk-up window for those who order their drinks online and don't care to wait in line. This will be handled through an app that will be made available to those who join Kool Beans' loyalty program. Customers can sign up for that program at the shop.

Of the different products that will be offered, he recommended giving the chocolate covered espresso beans a try.

“We use an organic chocolate. The coffee beans are roasted here in Brookings and then we ship them to Oregon, and they come back 10 times heavier than when they left here. They're a very tasty product,” he said.

There's also a small retail space where customers can come in and fill up a container with beans and grind it if they so chose.

If they use a special coffee tin that will be available to purchase soon, there will be a discount. Growlers will also be another product that will be sold there, meant to go along with the cold brew tap.

An important aspect of the build of Kool Beans has been Osborne's commitment to staying green and smart utilization of resources by utilizing recycled or repurposed material whenever possible.

Menu Subscribe
The doors to the business were bought from Habitat for Humanity ReStore, and the countertop was made from the shipping crates that delivered stone for the SDSU president. Login



THE BROOKINGS REGISTER

The shop comes from recycled materials or (1)

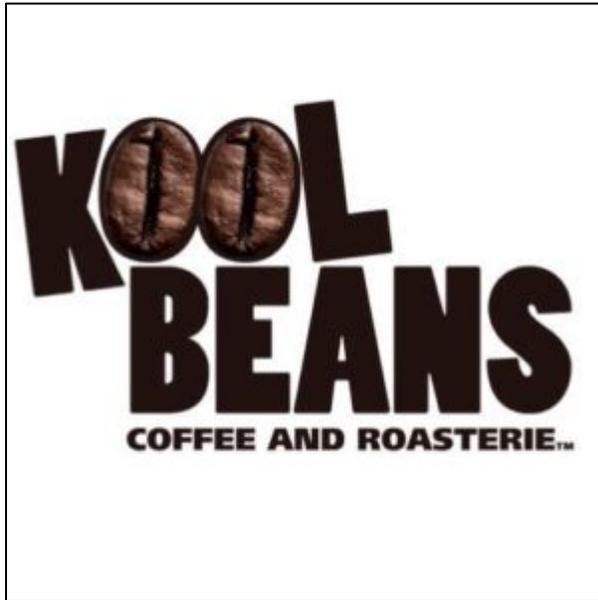
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Most of the hard work has gone into opening the roasterie, and Osborne is thankful for the outside help he's gotten. For example, in addition to saving up money for this big move, Osborne said a grant from the Brookings Economic Development Corporation was a crucial boost in making the shop possible.

"It just seemed to fit from a timing perspective, too. The business had grown to a point where it was taking more and more time and energy and it needed more attention and focus. It just kind of came together that way," Osborne said.

Kool Beans Coffee and Roasterie opens on Friday. Store hours are 6 a.m. to 6 p.m. Monday-Friday. The shop will also be available to rent out for such events as book or Bible studies or birthday parties. Those interested in renting space can call the store at 692-BEAN (2326) or him at 605-940-7524.

Contact Eric Sandbulte at esandbulte@brookingsregister.com.



Kool Beans Coffee and Roasterie Mayor's Sustainability Award "Triple Bottom Line"

The Brookings Sustainability award for *Triple Bottom Line* recognizes "outstanding all-around programs that address all core considerations integrated across the three aspects of sustainability." These three pillars are *Equity* (People), *Economic* sustainability (Profit) and *Environment* (Planet), all of which are well represented by the business practices of Kool Beans Coffee & Roasterie of Brookings. Owners Kurt & Christy Osborne and Joy Nelson are dedicated and hard-working members of our community.

ENVIRONMENTAL RESILIENCE. Kool Beans considers the planet in many aspects of its business practices. Their shopping bags, cold cups, hot cups, lids and straws are all compostable. Kool Beans also sells refillable containers for coffee beans and offer \$1 off for those who bring a container to fill as this reduces packaging waste. They purchase organic ingredients with an eye toward sustainable production such as their organic beans, syrups and chai. They also use an organic chocolatier to produce their famous chocolate-covered-espresso-beans. A number of locally sourced products are utilized with consideration for the impact of local foods on the environment (as well as economic support of our community). Milk is sourced from Stensland Family Farms in Larchwood, Iowa and is used both for liquid milk and the production of their delicious Mooooka Java coffee ice cream. Kool Beans had an eye on environmental sustainability from the outset, choosing to build their store using several up-cycled materials. The tables in the main sitting area are made from pallets and they chose to use salvaged wood from the pine-beetle for tables in the new fikaffee meeting room.

SOCIAL EQUITY. From the outset, Kool Beans has made it a priority to purchase Fair Trade organic coffee beans for their business. Additionally, they participate in a partnership with the Carmen Pampa community in Bolivia, joining a long established relationship between St. Thomas More Church and South Dakota State University with this school/farm/church in Bolivia. For every pound of Carmen Pampa beans sold by Kool Beans, \$1 is donated to the Carmen Pampa fund. The mission of this fund is to provide higher education to the poor and marginalized.

The Tanzanian Mt. Meru Select coffee comes through a collaborative trade arrangement with the Greater Milwaukee Synod of the Evangelical Lutheran Church in America. A 501(c)(3) was created for the project and proceeds from the sale of the green beans go back to the villages near Mt. Meru. The project enables the small coffee farmers and the people of the Meru region to improve their standard of living and escape cycle of poverty.

Koolbeans have also made local "access" a priority, setting the price of their wholesale coffee at a point that makes it reasonable for nonprofit organizations to purchase for their fundraisers and other events. They have worked with many local choirs, sports teams and other groups for coffee and also rent their meeting room to non-profits for half price. Moreover, Kool Beans strives to make their store a comfortable

place for people from all walks of life, training their staff and designing their spaces to feel welcoming. The “Kool Kids Corner” was established as a place for children to engage in their store, encouraging the mix of multiple generations in a social setting.

ECONOMIC VITALITY. Kool Beans Coffee & Roasterie contributes to the economic sustainability of Brookings and its downtown development. They provide jobs for 10 employees. Koolbeans also participate in several unique partnerships with other businesses in the community, increasing the circulation of the local dollar. Specially roasted beans are sold to Wooden Legs for making their coffee beer. Kool Beans has a booth every Saturday at the Farmer’s Market, providing fresh coffee and products for this weekly community gathering. Bozied’s carries Kool Beans products (roasted beans and chocolate-covered beans) and Kool Beans sells Bozied’s breakfast tacos in their store. They also partner with CC Bakery which provides fresh baked products daily for the store. Seasonally, Kool Beans partners with local candy maker D&D Delights who produce the famous Kool Beans coffee pecan brittle. Finally, Kool Beans contributes to the economic vitality of Brookings with the many donations they make to organizations, church groups and children’s organizations. Examples of this are their annual support of the Larson Donut booth, by donating the coffee. All proceeds from the booth benefit the Boys & Girls Club. Kool Beans also offers a BOGO for mentors and mentees who are involved in the Brookings County Youth Mentoring Program.