

Case study 4

VegBag Student Co-operative



The **VegBag Co-operative** is a student run co-operative that brings organic and as far as possible local and seasonal vegetables and fruits to the University campus every week. They come from a local organic whole sale distributor and farm. It is a not for profit enterprise and run entirely by volunteers. Operating for over ten years, VegBag serves over 100 members, drawn from students, staff and individuals from the local community. Prospective members pay a membership fee of £6 to join and are provided with two 'bags for life' to use when collecting their order of fruit and vegetables.

Mission

VegBag's purpose is to provide its members with an alternative to the fruit and vegetables sold in supermarkets. Almost all of its produce is sourced locally ([Lembas Organics](#)) and members pay a weekly fee of £6 to receive their share of the produce.

VegBag is part of a wider student initiative in the university, the Climate Change Project. The project aims to improve the lives of students in a number of key areas: food, energy, travel and waste.



Beginnings

VegBag Student Co-operative was created in 1999 by a group of ethical and environmentally attuned students from the University of Aberdeen. The scheme was established as an alternative to the “over- packaged, ready prepared, clean, inorganically grown vegetables available in shops “. The co-operative has grown from 15 members originally to over 100 members today.

Sources: <http://www.ausa.org.uk/vegbag>

<http://www.flickr.com/photos/cets/sets/72157629123160918/>

