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January 18, 2018

The Coop and Sustainable Farms

By Gayle Forman

A dozen years ago, Casey Spracht met with a handful of farmers in Pennsylvania's Lancaster County. The conversation, as he recalls it, went something like this: "We're all struggling. We need to partner up. We can't grow the vast variety of items to appeal to our customers. We want to scale. We want to band together and aggregate as well."

This was the infancy of Lancaster Farm Fresh Cooperative (LFFC), a farming cooperative that Spracht founded along with six other growers in 2006. Since then, LFFC has grown to more than 120 farms, producing everything from kale to goat's milk and using organic and environmentally sustainable farming practices. LFFC now sells to CSAs as well as large retailers like Whole Foods and Fresh Direct. But one of LFFC's largest customers is, and has always been, the Park Slope Food Coop.

The Coop's buying power impacts local economies and what one expert calls the environmental food shed, the chain that links farmers and growers to processors and distributors to stores and finally to consumers.

The story of LFFC's growth, like that of Slope Farms and Hepworth Farms and many of the Coop's other providers,

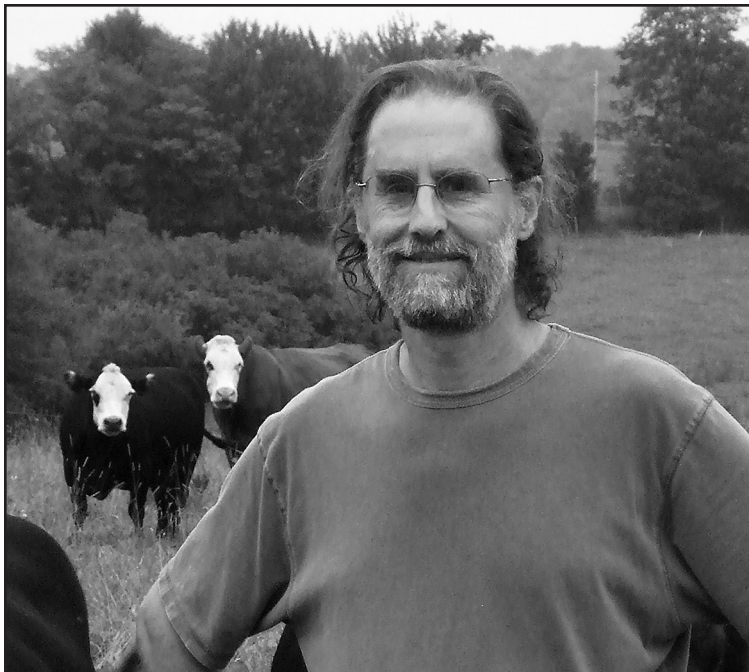


PHOTO BY LINDA JAFFE

Ken Jaffe of Slope Farms owns a herd of more than 200 grass-fed cows.

offers a snapshot of how the PSFC's buying power has drastically impacted not only local economies but what Steffen Schneider, founder of Hawthorne Valley Farms, refers to as the environmental food shed, the chain that links farmers and growers to processors and distributors to stores and finally to consumers.

In an era dominated by agribusinesses using environmentally damaging practices to grow monoculture crops, farms like Hawthorne Valley and LFFC's, supported by the vast buying power of the PSFC (a million dollars a week and growing), are providing not just a philosophical and environmental alternative to the agribusiness model but

an increasingly economically successful one.

Doing Good and Doing Well

Much as we idealize the small American farm, it is, at the end of the day, a business, and one that in the era of corporate consolidation is increasingly difficult to sustain. Enter the Coop. "The Coop has been incredible in bringing land back online for farmers," says General Coordinator Joe Szladek. "We talked to some of the Amish farmers and asked: 'What were you doing before?' They were working as woodworkers. They were all off of their land. They didn't like it."

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Cool Beans Comfort Coop Coffee Cravings

By Hayley Gorenberg

If Coop coffee buyer Cody Dodo has his way, light-roast beans with wine-style flavor notes will generate more buzz at the Coop and elevate coffee consumers beyond their standard grind.

The Coop's bulk offerings will expand in 2018, and some packaged gems hidden low in Aisle 5 will move into the nearby section currently occupied by spices, "because all the coffee should live together," as Dodo put it. To alleviate the caffeination crisis generated when the Coop's current singular grinder malfunctions, a second new grinder will appear on the floor.

"People always ask about the freshness. I don't think people understand we literally have nothing at the end of Sunday, we move so much. Definitely, the coffee's always fresh!"
—Coop coffee buyer Cody Dodo

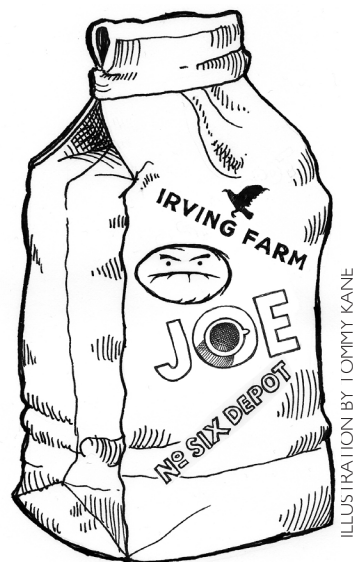


ILLUSTRATION BY TOMMY KANE

Coop Coffee Enthusiasts

A Coop member since 2005, Dodo became a staff member the day after Thanksgiving in 2015, as a receiving coordinator handling dairy. He was thrilled to move to bulk items, and to start buying coffee a year ago. "Bulk is a huge kingdom. I love the bulk world!" he enthused "Coffee is a small portion of it. It's really interesting to see how much we move. People always ask about the freshness. I don't think people understand we literally have nothing at the end of Sunday, we move so much. Definitely, the coffee's always fresh!"

Coop members carry home 1,800 pounds of coffee each week—mostly from the bulk bins, but also including 240 pounds of packaged coffee, generally sold in twelve-ounce bags.

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Next General Meeting on January 30

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The January General Meeting will be on Tuesday, January 30, at 7:00 p.m. at **St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.**

The agenda is in this *Gazette*, on www.foodcoop.com and available as a flier in the entryway of the Coop. For more information about the GM and about Coop governance, please see the center of this issue.

Coop Event Highlights

Sat, Jan 20 • Auditions For Our Coop Kids' Variety Show
2:00 p.m.

Thu, Feb 1 • Food Class:
Quick & "Plantiful" Buddha Bowls 7:30 p.m.

Fri, Feb 2 • Film Night: *The Magic Bomb* 7:00 p.m.

Fri, Feb 9 • Wordsprouts 7:00 p.m.

Sun, Feb 11 • Valentine's Day Card-Making Party 12:00 p.m.

Look for additional information about these and other events in this issue.

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Farms

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Now, many of those farmers are not only back on their land, but have altered the way they farm that land. “We romanticize the Amish culture,” Spracht notes, “but they’re like everyone else.” They may not use tractors or modern technology but they do use pesticides and more conventional growing methods because like most growers, they want the most bang for their buck. So if they’re growing strawberries, they don’t want to lose half their yield to pests.

“That’s where we come in,” Spracht says. “I’ve reached out to conventional farmers and told them: ‘I can sell every strawberry off your land, I can make your plants yield more. And you don’t have to spray chemicals around your children.’”

Using this argument, backed up by sales, Spracht has converted a multitude of farms from conventional to organic, not by appealing to growers’ better angles, but by appealing to their bottom lines.

And hovering just beneath that bottom line is a PSFC shopper browsing the produce aisle, inhaling the sweet scent of a pint of organic strawberries, checking out the price and putting them into their basket.

Growing Supply and Demand Together

Around the time that the Coop was grappling with the decision of whether to sell beef, Ken Jaffe bought some cows. A doctor in Park Slope, Jaffe studied public health and became increasingly concerned with the relationship between the raising of livestock and human health. Hence the purchase of the cows. “Which was insane,” Jaffe says.

Jaffe, who was not a Coop member, had little idea that at the time he was buying his cows, the Coop membership was debating whether or not to sell meat. “Neither of us knew what the other was doing,” he says.

They would soon learn. After the Coop voted to stock meat, buyers looked to purchase the most sustainable, humanely raised and regionally sourced meat it could. Which as it happened was exactly what Jaffe was raising in Delaware County. He was able to sell beef to the Coop from his grass-fed cows, letting his supply grow alongside the Coop’s demand.

Today, Slope Farms has



PHOTO BY LFFC

Casey Spracht is a founding member of the Lancaster Farm Fresh Cooperative, which comprises more than 120 farms.

200 head of cattle, raised on a grass diet, utilizing a system of rotational grazing, resulting in healthy, rich soil that’s a self-sustaining ecosystem that has become an environmental model. The farm’s largest customer remains the PSFC, which purchases a steer a week (not cuts but the entire animal, allowing for the more sustainable nose to tail model of consumption).

“There was almost no grass-fed beef in this region when I got started,” Jaffe says. “The fact that the Coop was doing it became a marker for other entities, butcher shops like Marlow & Daughters.” As other buyers came on board, demand grew and with it, supply as more farmers began adopting similar practices.

Jaffe says that the upstate NY region, once full of dairy farms, has enormous potential for business models like his. “There’s a lot of land, unused land. If you produce beef in temperate climates like ours, you can have a net negative greenhouse balance.”

These days, Slope Farms is near capacity, so Jaffe has begun working with other nearby producers who follow the same protocol, but are too small to sell directly to distributors or the Coop. Every time a new farm comes online, it provides not just sustainable meat (or produce, or dairy, or eggs) for Coop members; it provides a web of jobs (from farmers to processor to truckers) and demonstrates an alternative model of agriculture that is both environmentally and economically viable.

The Affordability Gap

The American economic system—including agriculture—favors the large, which puts small, regional, sustainable farms at a disadvantage. Farmers wanting to keep their operations small often lose money when trying to enter the competitive wholesale market. Consumers wanting to

buy small and local often have to pay for the privilege. In this model, sustainable farming is relegated to a sort of niche industry: bespoke farmers selling to upscale foodies. It’s a closed loop of privilege, which Hawthorne Valley’s Schneider refers to as the “Double affordability gap. Farmers can barely afford to do what they’re doing, even selling into high-end markets. Then we have prices on the shelf that most people can’t afford.”

Most Coop members understand how the member labor model, which keeps the mark-up low, minimizes, if not eliminates, the affordability gap on the consumer end. But what they might not realize is that it also eases the gap on the producer end. Whereas other stores or chains will try to use their buying power to lower the prices offered to producers—both to keep prices attractive to buyers and to increase profits—the Coop is not trying to maximize every penny of profit so it doesn’t need to nickel and dime the farmers nor gouge its shoppers. “The Coop can offer fair prices on both ends,” says Schneider.

This is a powerful incentive for growers. If you build it, they will come. If you grow it, the Coop will buy.

Except even with 17,000 members and their immense buying power—Szladek reckons that the Coop sells more per foot than any grocery store in the country—there is only so much that the Coop can buy. Still, farmers like Schneider, Jaffe and Spracht see the Coop as a sort of city on a hill, a model that gives smaller family farms access to larger markets and consumers of all economic stripes access to healthy, sustainably grown food.

Scaling Up

For growers like this, the more the Coop’s demand—or Coop-like demand—grows, the more



PHOTO BY HAWTHORNE VALLEY FARMS

Steffen Schneider founded Hawthorne Valley Farms and is supported by the vast buying power of the PSFC.

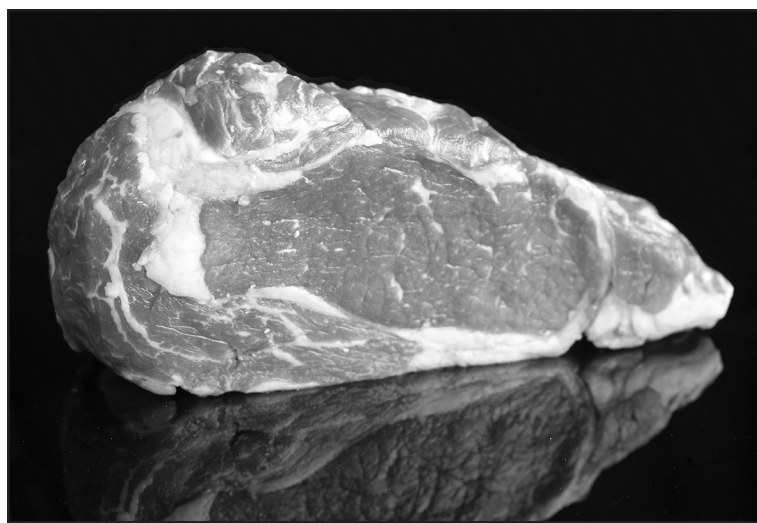


PHOTO BY KEVIN RYAN

Slope Farms grass-fed beef utilizes a system of rotational grazing.



PHOTO BY KEVIN RYAN

Lancaster Farm Fresh Cooperative has converted many farms from conventional to organic.

the opportunity and viability for smaller farms to band together and grow. “How do you scale up?” asks Szladek. “That’s how you shift mainstream eating habits.”

Like the Coop itself, the farms it supports are growing, and trying to figure out how to keep growing within a sustainable model. Perhaps it’s not coincidental that so many of these smaller farms are now growing their own models in ways that look distinctly... cooperative. Slope Farms is helping other small farms aggregate and scale up to meet opening markets. Hawthorne Valley’s Schneider is looking for ways to grow the sustainable food shed by working with local providers to grow the model.

LFFC has a waiting list for farmers wanting to join. The supply will grow, if the demand grows.

For people like Spracht, a sprawling quilt cooperative of smaller farms is the way to combat the agri-model because it allows small farms to behave, economically at least, like a monoculture. “People say you have to be bigger and better. We’re just better,” he says. “We’re not just one farmer that has a ton of land. We’re multiple very small farmers that have individualized land and space that we can continue to grow. We’re creating diversity. We’re creating viable jobs for our farmers, viable markets for their goods, and viable futures for their children.” ■

Cool Beans

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Dark roasts like Love Buzz, Midnight Sun and Breakfast Blend are some of the Coop's highest sellers. While most bulk-aisle offerings are popular dark roasts, "I really want to bring more of the lighter ones into the bulk, so people see them and try them, too," Dodo said. He hews to a coffee flavor wheel that may look familiar to wine fans. It charts enticing notes—floral, fruity, nutty/cocoa, spice, fer-

purveyors' farming practices and sourcing information. Some purveyors "don't have the label 'organic' because that costs money, but they're as close to organic as possible," he noted. "What used to happen in the coffee world was huge companies would go to a landlord in South America, and everybody would work for that landlord, Bustelo or Nestle," he said. "What we're trying to get into the Coop, and it's the trend in the new roasteries, is to go and meet the farmers and go to the farm-

process involves moistening unroasted green coffee beans, pressurized in a chamber with liquid carbon dioxide to draw caffeine out of the bean. Circulating and recondensing CO₂ several times using an evaporator separates the caffeine from the CO₂, after which the coffee is dried to return it to its original moisture content.

The water process decaffeination involves immersing green coffee beans in water to extract the caffeine. To preserve soluble flavor components, the processor passes the laden water through a special filter, separating the caffeine and leaving caffeine-free coffee solids with soluble flavor components, ultimately combined and sold as decaf.

Grumpy's decaf as well as Joe's decaf in the packaged coffee aisle also use a water wash process, with Joe's explaining that Vancouver-processed Nightcap, its "signature decaf coffee—is carefully chosen to fill the decaf drinker with comfort and curiosity." Joe plumps its seasonal Nightcap selections as "the perfect intersection of sweetness, acidity, and flavor...chosen through our relationship with longtime friends Fincas Mierisch, who are always keeping an eye out for the coffees that will taste just as dynamic without caffeine as they do with it."

Joe's recent decaf offering combines "Red Catuai and Yellow Catuai coffees from the Mierisch El Limoncillo estate... grown at 850–1,150 meters elevation [with] cozy notes of almond, molasses, and cola in a medium body."

Keeping Coffee at Its Best

One "breaks the bean" to commence roasting, and at that point the freshness clock starts ticking. Avoid losing flavor by keeping coffee in airtight containers in a cool place—but not the fridge or freezer. Dodo advised consuming beans within a month—much sooner if you've already ground the beans. "If you want to be foodie about coffee, you should grind it just before you actually make the coffee," he said.

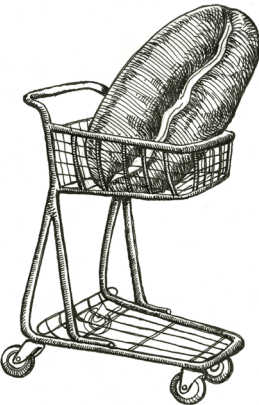


ILLUSTRATION BY TOMMY KANE



PHOTO BY ROD MORRISON

The Coop plans to add a second grinder and expand the coffee selection into the spice area.

Coffee and Health

The Coop coffee crescendo coincides with a major study of coffee health effects released in recent weeks by the University of Southampton in England. The new study was an umbrella review assessing studies that were themselves meta-analyses, delving deeply into existing literature and finding enough good leads in observational reports to support calls for an actual dosing study, where individuals would be assigned through a random clinical trial to consume varying amounts of coffee over time, with monitored outcomes.

Reported health benefits of studies to date include protecting against Parkinson's disease, Type 2 diabetes and liver disease—including liver cancer. Perhaps of less surprise to its daily enthusiasts, coffee also appears to improve cognitive function and decrease the

risk of depression.

Earlier reports questioning whether coffee degraded health may not have taken into account that known risk behaviors, such as smoking and physical inactivity, are more common among heavier coffee drinkers.

Also, drinking very hot beverages, coffee and tea alike may heighten the risk of esophageal cancer, and as Southampton study author Robin Poole cautioned, "Our research is about coffee.... It's not about sugar, syrups, biscuits, cakes and pastries. Standard health messages still apply to those types of food. In other words, if you already drink coffee, enjoy it, but try to make it as healthy as possible." Larding the drink with cream and sugar adds calories, including "empty" ones that may drive glycemic yo-yos and unhealthy insulin reactions. ■



PHOTO BY ROD MORRISON

Cody Dodo, the Coop's coffee connoisseur and buyer, plans to expand offerings during 2018.

mented and vegetative—as well as some that look pretty off-putting, like "chemical" and "papery/musty."

Soil, elevation and climate affect coffee berries, and length and details of roasting will highlight different notes from different berries. Flavor notes are present in aroma as well as taste, Dodo said. "You can smell it and say, 'That smells sweet.' And you can taste it, and there will be other notes in tasting. I've tasted coffee like tea, fruity and light," he said.

Purveyors

Several Brooklyn roasteries deliver coffee to the Coop each week, including Joe Coffee, which roasts in Red Hook, and the increasingly popular Grumpy, which roasts in Greenpoint. Outside the city, Irving Farms and Six Depot in the Berkshires stock the Coop. (Fairly famous Blue Bottle disappeared from Coop shelves a few months ago when it upped prices and started charging for FedEx shipping, rather than delivering.)

Dodo has studied Coop

ers who don't have a chance to sell to Nestle. Equal Exchange makes an effort to buy from small farms, family farms." He said Equal Exchange, itself a cooperative, helps farmers with "equipment sometimes, logistics, not just buy the coffee and leave. They have that in their mission, which is why they're our biggest partner."

Decaf Dos and Don'ts

While decaffeinated coffee punnily moves off our shelves at a slower pace, decaf varieties "really fly off the shelf during the holidays," Dodo reported.

Various bean treatments affect caffeine. Heavy roasting eliminates more caffeine than a lighter roast. The Coop's purveyors decaffeinate beans using a couple of different processes. Coop partner Equal Exchange reports using two processes: liquid carbon dioxide decaffeination and water process. "Both are natural forms of decaffeination that preserve the quality of the coffee beans, which is why the flavors aren't affected." The liquid carbon dioxide

Sudoku

Sudoku is a puzzle. You are presented with a 9x9 grid of squares, and that grid is divided into 3x3 zones.

You solve the puzzle by filling the empty squares with single-digit numbers so that every zone, column and row uses each of the numbers from 1 to 9.

			3				1	6
	9							
				2	7		4	
	4			9	8			2
					5		7	4
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	7	3						
	2			8		6		
4		6	1	5				

Puzzle author: Abdul Powell. For answers, see page 15.

An Encounter of Kindness

By Taigi Smith

Makeba Rasin still remembers the day a petite young woman approached her counter on a frigid Sunday afternoon. “It was super hectic,” recalls Makeba and like most Sundays, the energy at the Coop was frenetic; the lines were long and throngs of people were frantically making their weekly purchases. That’s when Bahiyyah Asante, a young mother of one, walked up to Makeba’s counter and began unpacking her gro-

During the transaction, Makeba asked Bahiyyah, a total stranger, to repay the money later. “For her to even trust that I would come back—I felt that alone was very angelic. You don’t expect people to do that.” And a few hours later, when Bahiyyah texted Makeba to arrange payment, she got another surprise. “She texted me back and said, ‘Just take it as a gift.’”

“She looked like she was carrying something heavy... like she needed someone to cut her a break,” recalls

cer. So just as Makeba had suspected, the woman without the wallet had indeed been through something. The good news is Bahiyyah had lived to tell her story.

“Back in 2015, I got really sick and my fiancé took me to the doctor. It was horrible. I didn’t know what was happening, but I knew it was really bad,” recalls Bahiyyah. “I’m just a person that’s not used to getting sick or feeling sick. I hardly ever go to the doctor. I’m really anti-hospitals and I’ve been that way for some time. I had my daughter at home. I had been trying to be as holistic as I possibly can for a long time so it was pretty shocking to me,” says Bahiyyah. At first, doctors told her she had a bad case of diarrhea, but further tests revealed a mass in her chest. After seeing the suspicious mass on an X-ray, the doctors asked Bahiyyah to return to the hospital, but instead, she ignored the doctors and went on with her life. “I put it on the back burner and said, ‘Oh, I’ll deal with it later.’”

But in 2016, after a year of ignoring the mass in her chest, Bahiyyah found herself back in the hospital. This time, she was in excruciating pain, full of fever and chills. The pain had spread to her



PHOTOS BY EDU BAYER

Bahiyyah found her cashier strikingly beautiful and to her, Makeba’s buzz cut symbolized hope.

“They finally told me that I had non-Hodgkin’s lymphoma. ‘What we can offer for you is chemotherapy. It cannot be surgically removed because the lymphoma is impacting your lymph nodes,’” is what the doctors said. The doctors at Sloan Kettering were worried about the cancer cluster they’d found in Bahiyyah’s lungs and wanted to begin treatment right away. “They wanted me to make a decision. There really wasn’t any other decision besides the chemo. And I decided I was NOT going to do it. I went a whole year doing holistic therapies of all kinds.” There was Ozone Therapy and a special anti-cancer diet developed by world renowned herbalist and healer, Dr. Sebi. “After a few

accepted she wasn’t getting better. “I had no choice at the end. It was clear that I was becoming too weak.” After a long talk with her Godmother, Bahiyyah finally promised she’d seek treatment at Memorial Sloan Kettering. “By the time we were on the way to the hospital, my breathing had become really bad. When I got to the hospital, they had to put me on oxygen,” and after a talk with her doctor, Bahiyyah finally agreed to undergo chemotherapy.

During her treatment, Bahiyyah bravely documented her most painful and personal moments on Facebook Live. She talked to us periodically and allowed us to journey with her through what was arguably the most difficult period of her life. Through her posts, Bahiyyah brought her Facebook friends face-to-face with cancer and forced them to confront their own mortality through a series of searing, highly personal video diaries. By watching Bahiyyah’s fight for life, it became clear to everyone who followed her journey, that life and health is not promised, and that cancer can happen to anyone. “I’ve been in the [PSFC] community for as long as I can remember and have always eaten mostly organic/natural foods. I am pretty conscious about what I put in my body. I believe the cancer showed up most likely from emotional stresses than from diet,” she says.

Bahiyyah was so moved by Makeba’s gesture of kindness, that she posted about it on Facebook just as she had done during her battle with cancer. Bahiyyah’s posts reminded those who know her to seize life and not take it for granted, because as she learned firsthand, tomorrow, no matter how cliché it sounds, is promised to no one. Like many of us who lead active Facebook lives, I really don’t know all of the people I

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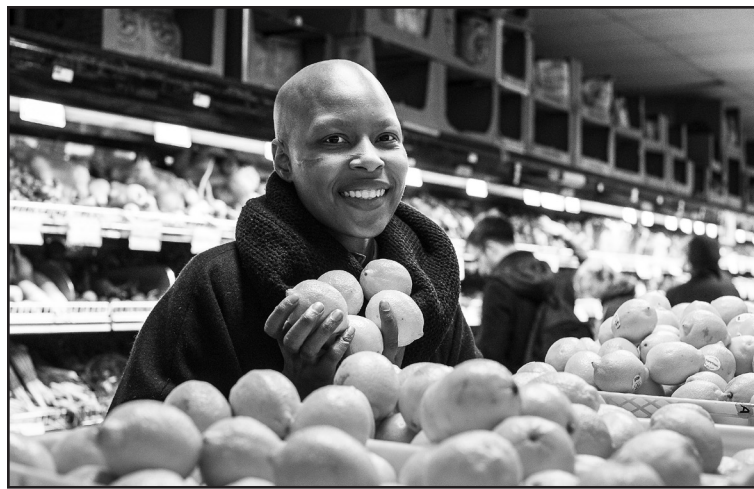
Bahiyyah Asante and Makeba Rasin had a chance encounter that led to an extraordinary act of kindness.

ceries. The problem was, when it was time to pay for her purchases—about \$127 in total—Bahiyyah realized she didn’t have her wallet. Stressed and in need of the items in her cart, Bahiyyah walked back to her car in the bitter cold only to find that her wallet wasn’t there. Minutes later, Bahiyyah returned to the PSFC, intent on asking her cashier to cancel the transaction. “Somehow she seemed uncomfortable. It looked like she could use someone doing something nice for her. She looked like she’d been through something,” recalls Makeba.

At that moment, Makeba thought of herself and of the many times she’d misplaced her own wallet. “I get self-conscious so many times during the day. I lose my wallet all of the time. And it just looked like she was carrying something inside of her.” It was at that very moment that Makeba Rasin made a split-second decision not to allow the woman standing in front of her to leave the PSFC empty-handed. Instead, she reached into her own wallet and paid Bahiyyah’s \$127 tab. It was a moment of kindness expressed quietly and without fanfare. If 2017 was the year of #blackgirlmagic, then this was one of those moments that summed it all up.

Makeba. The truth is, Makeba’s instincts were spot on. In fact, just a few weeks before the chance encounter, Bahiyyah Asante had been a patient at Sloan Kettering fighting for her life. “She didn’t even know I had just finished getting chemotherapy and was going through a lot of physical and financial stress. I don’t look sick but I’d just started walking a few weeks before that. And I thought she looks very pretty with short hair.”

Makeba’s hair. It wasn’t something most shoppers noticed, but Bahiyyah found her cashier strikingly beautiful and to her, Makeba’s buzz cut symbolized hope of what could be. Because like Makeba, Bahiyyah also had short hair—but hers was short by default. As Bahiyyah put it, “I haven’t had short hair since elementary school.” Before the chemotherapy, Bahiyyah wore her flowing locks like a crown of glory—the photographs on her Facebook page are breathtaking. Bahiyyah as dancer. Bahiyyah as mother. Bahiyyah as a photographer’s muse. There she is, a young mother in the prime of her life, surrounded by her friends and family, living a seemingly glorious existence in Brooklyn. That is, until, she broke the news to all of us on Facebook, that she had can-



Bahiyyah Asante says, “I know it’s going to take time and effort to cleanse my system of the chemo drugs.”

back so Bahiyyah turned to acupuncture and massage, but they weren’t working. The pain, Bahiyyah recalls, was muscular. “I felt like I was paralyzed. I couldn’t move,” she remembers. This time, doctors talked a hospital-averse Bahiyyah into an overnight stay. “They actually had me in quarantine for two weeks because they wanted to rule out infectious diseases. At the time, doctors told her, ‘It will either come back as tuberculosis or... cancer. Of course, no one wants to hear that,’” Bahiyyah remembers. Cancer.

months, I was feeling pretty good. I started doing a lot of juicing. I used a lot of dandelion because it made me feel better.” She purchased quinoa and wild rice at the PSFC as well as blackseed oil. “I did it for almost a year. I couldn’t eat anywhere. I had to have everything pre-prepared. Every day was just cooking and routine,” she says of Dr. Sebi’s diet. Through it all, her mother, Rajonna, also a member of the PSFC, remained constant sources of support.

But after a year of holistic treatments, Bahiyyah finally

December General Meeting: One Fewer GM Per Year?

By Heidi Brown

The final General Meeting of 2017 was held in the auditorium of John Jay High School in Park Slope, on December 19 and by Chair Committee members Charlie Rogers, Maribeth Batcha and Josef Szende, the chair secretary of the committee. Devin Emke served as audio engineer.

Opening the public forum, 30-year PSFC member and John Jay alum, Lashon Allen, shared how pleased she was to be attending her very first GM at her alma mater.

Joan Klips, who has been a member since 2004, disclosed that her husband suffers from emphysema and requires mobility assistance. She was seeking information on whether he might be excused from his workslot due to mobility issues. She also asked about the Coop's shift "retirement" policy.

General Coordinator Jess Robinson asked Klips if she had called the membership office for this information; Klips responded that she had called the office many times but could not obtain an answer. Robinson explained that there is a retirement policy that accounts for both years of membership and their age. It requires a minimum of 20 years of membership. She also stated that the PSFC has a disability program which requires documentation from the relevant member's medical provider. (Editor's note: both of these questions are answered fully in Section IV of our Coop member's manual.)

General Coordinator Mike Eakin presented PSFC's latest financial report. The gross margin on sales was 17% (or put another way: essentially, we buy products at 83 cents and sell them for \$1). Member labor contributed to savings of \$16 million. Eakin reminded members that we are not a non-profit and will have to pay taxes on any profit we do earn. Eakin pointed out that there is a "good amount" of cash on the balance sheet, although repairs are needed for the roof.

A member in the audience asked if shrinkage (aka stolen or un-sellable product) is tracked or reflected in the financial report. The presenter responded that "shrinkage is built into pricing" and that the PSFC catches shoplifters "routinely."

General Coordinator Joe Szladek reported on select Thanksgiving sales, notably:

- 260 pounds gruyere
- 1,800 cans canned pumpkin
- 421 cans canned cranberry sauce
- 1,200 pounds walnuts
- 730 pounds pecans
- 13,000 pounds turkey (1,100 turkeys)
- 3,500 pounds butter
- 1,000 pies

Sales also included pheasant, rabbit, duck and goose in undisclosed quantities. Szladek also noted that one supplier sold the PSFC 225 turkeys that weighed 26 pounds each. Shoppers bought 100 of them fresh. After the price was marked down to \$1 per pound, the remaining 26-pound turkeys sold "right away."

Members were also reminded that the General Coordinator for Finance position remains vacant. Interviews are ongoing and the position description has been revised and reposted on www.foodcoop.com. Interested candidates are encouraged to read the new description and apply.

One member in the audience asked why the position has been difficult to fill. The General Coordinator disagreed, saying the position has not been difficult to fill, but rather that it requires an unusual skill set. We need someone expert in accounting as well as in managing staff, helping members, and the ability to guide the PSFC toward the future.

A member from our International Trade Education Committee reported on the latest NAFTA negotiations and shared that on January 24, 2018 at the Brooklyn Society for Ethical Culture, a professor of sociology, who is also an author and playwright, will speak about NAFTA, human rights and agriculture.

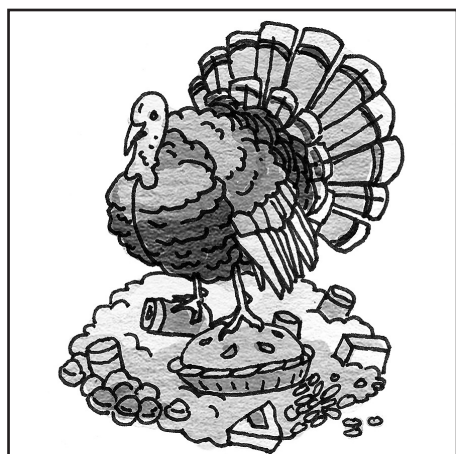
Joe Holtz then presented the first of two membership proposals. This proposal, from the general coordinators, suggested combining the last two GMs of each year, which occur in November and December, into one meeting. Currently, the PSFC's By-Laws require a minimum of ten meetings per year. This proposal reflects the reality that it is hard to secure adequate meeting space in the second half of December, and that it is hard to publicize when the December meeting quickly follows the November meeting.

Similarly, the November meeting is also difficult to schedule because of Thanksgiving. During the comment period, a member in the audience asked what impact being able to publicize the agenda has on attendance, noting that many members attend the meeting to get workslot credit.

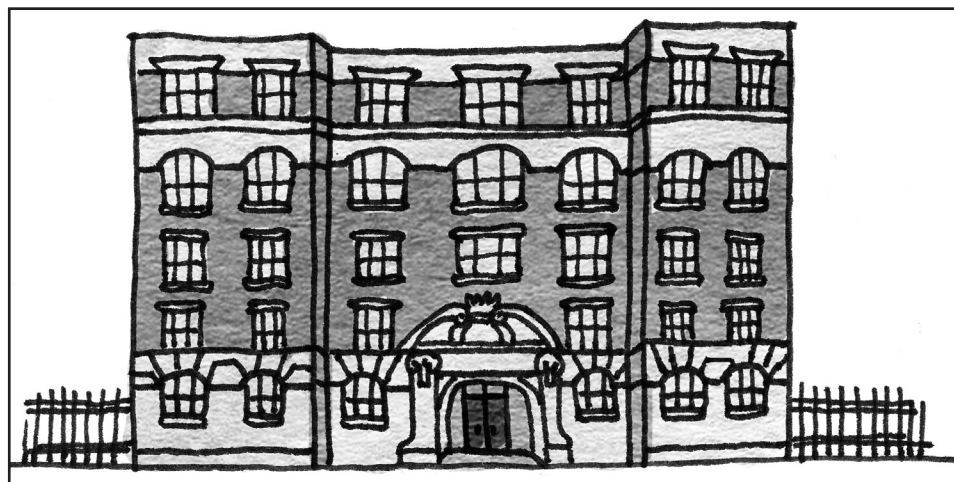
Holtz responded that he cannot speak to why members attend GMs—whether they are interested, or for other reasons. He noted, however, that members are less likely to present proposals during the busy holiday season.

One member, who identified himself as a squad leader for a 6:00–8:45 a.m. Shopping shift, said he believes the Coordinators usually have the best interests of the PSFC in mind. In his opinion, if the proposal is not going to harm the Coop, "we should support it."

Batcha noted that the proposal



Member purchases at Thanksgiving included 1,100 turkeys.



December's GM was held at John Jay High School on Seventh Ave.

wouldn't "be a change so much as putting into practice and effect [what is already occurring] due to the number of cancellations."

Another member noted that this evening's group was rather small. "When it's on a different night, it goes under the radar," she said. "We also tend to have a lower attendance at GMs in November and December. Being able to get the word out about the last meeting of the year would help attendance."

One member stated she is worried about the loss of "culture and oral tradition" if there were fewer GMs per year. It would result in people spending less time face to face. She noted that "in the old days, people voted at one meeting to boycott something and at the next, to remove the boycott." She added that people used to talk about the shopping experience and that this tradition could be lost.



A proposal was made to establish an Arts Committee.

The second proposal of the evening came from Rick Midler. He submitted a proposal to establish an Arts Committee that would focus on improving the aesthetics of The Coop, both on the building facade, and inside.

According to Midler, some ideas the committee could work on are a mural; creating a PSFC logo; improving aisle signage inside the store; and a store map to make shopping more efficient. He suggested that there could be grants available to help fund the committee's work, and that the committee could sponsor events for children. Midler noted that he heard there is an ongoing need for workslots and people looking for workslots to sign up for. There could also be FTOP opportunities with the committee. He foresees there being no cost to the PSFC with this committee.

During the comment period, in which many speakers were apparently affiliated with the arts, a student at an

arts college who does FTOP said she was very supportive of this suggestion. "It won't help get produce to people, but it could increase community cohesion," she said.

One member suggested that Midler come back and speak to another GM that is better attended so that more people can hear his proposal.

A commenter named Amir said he was worried that the art the committee would produce would not be representative of everyone in the PSFC. "The Coop is already a work of art," he said. He also said that he enjoys going to the Coop because he can escape capitalism.

A musician who does FTOP said he thought the proposal could allow the committee to use the many and varied skills of PSFC members.

A member of the shopping squad said she likes the proposal because it would give newer members the opportunity to join a committee, since longer-term members seem to be on committees that are mysterious in their function or that are seemingly impossible to join. She also feels that would be another way for members to have a workslot to do and for creative people to contribute.

A General Coordinator responded that the claim that there is not enough work at the Coop is a myth. She said that a person who wants creative fulfillment could take a workslot on a receiving shift and make attractive formations of avocados.

Gregory, a four-month member, said that in his experience, art created by committee is usually "terrible," but that the idea is good. However, he also pointed out that the proposal was vague. Perhaps, he noted, it would be necessary to create the committee first to see what ideas come out of it.

A member named Rebecca, who does FTOP, said she disagreed with the assertion that art created by committee is uniformly bad.

After this comment period, the board called attendance. Three people from the board were in attendance. Since according to PSFC Bylaws a quorum of two is required, the quorum was met. The board then voted and approved the minutes from the November meeting, and then adjourned. ■

SAFE FOOD COMMITTEE REPORT

Plow-to-Plate Movie Series Presents: *Wild Plants*

By Adam Rabiner,
Safe Food Committee

Maurice Maggi spends his nights scattering and planting seeds from a brown paper bag onto the grassy medians, middle sections, traffic islands, and street niches of Zurich, like a somnambulant Johnny Appleseed or an overzealous municipal employee putting in overtime on a Million Trees campaign. His seeds, though, are low and high growing thistles, violets, rose hips, wild roses, squash, beans, leeks, and radishes. Maurice imagines a field of mauve, of wild flowers, which is the title of this 2016 German-Swiss film by Nicolas Humbert. He describes, in German, sowing seeds on his nightly sojourns as “very quiet and devotional,” which is also an accurate way of describing the style and substance of *Wild Plants*.

Like real life plants, *Wild Plants* takes its time. It opens with beautiful images and muted sounds but no language or dialogue. A baby bird, breathing deeply, is cupped by human hands; another holds up a tangle of worms. A lone dog meanders down a frozen lake of broken ice. People plant bulbs in the earth. A plane flies overhead. Birds waft in the wind. A bridge spans a river. There is a sense of place, but it's not known.

Finally you are introduced, one by one, to the subjects of this film, rugged faces staring unsmilingly into the camera, grim and serious, grungy like Walker Evans's depression era subjects in *Let Us Now Praise Famous Men*. Here are the nine young French-speaking members of Geneva's Jardin de Cocagne; Milo Yellow Hair, an Oglala Lakota Sioux actor, activist, tribal leader, historian—and in this film, a wise medicine man or chief, imparting traditional and spiritual native American philosophy—and others.

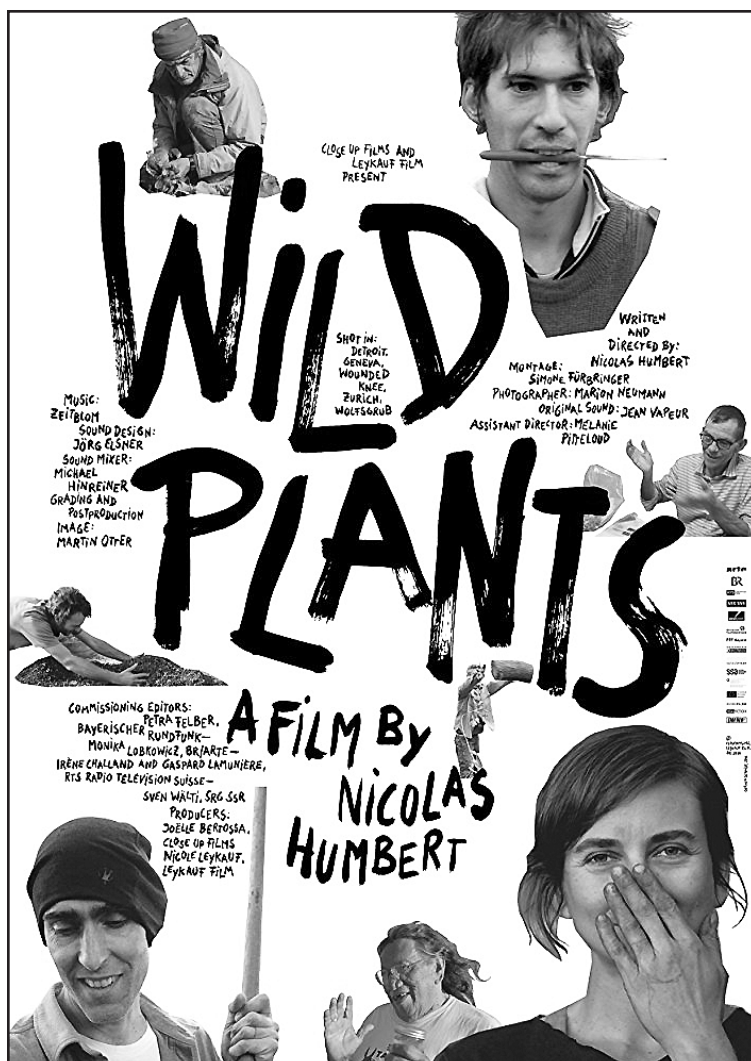
You don't hear anyone speak until 11:16 when Andrew Kemp, a Detroit school teacher,

and Malik, one of his students, finally break the silence. While shoveling compost, Andrew tells Malik that for him gardening represents life cycle and regeneration. Knowing he will transform in a never-ending process, be reborn as a peach, comforts him. Gardening is not just about food, that's just the tip of the iceberg. It's about the sun, the seasons, the self, the earth, the community. Food is just the bonus. Young Malik gets where he's coming from but is not yet a convert to this way of thinking.

But later in the film you meet someone who is, Andrew's 36-year-old Hungarian-born artist wife, Kinga Osz, who lost her mother when she was eight and came to Detroit as an adult seeking solace. Like Andrew, Kinga is comforted by urban gardening. She points to a beautiful ripe eggplant at its peak of human desirability. In three weeks it will be rotting, no longer desirable to us. But to insects and microbes it will be vermin ambrosia. This cyclical and mystical world view, echoed by others in the film, particularly Milo Yellow Hair, allows Kinga to come to terms with her mother's death as well as her own mortality and aging.

Yellow Hair also speaks movingly, in English, of the relationship between people, mother earth, and plants. “All sounds of nature, give us language. All things in nature give us form as a human being. My hair is the same as the grass that grows. My skin is like this earth that I am sitting on. My blood is like the water that flows. And my breath is like the wind that blows. We are plants too. Because it takes us 70 to 100 years of living, to become renewed, regenerated, reborn, and to be a human being on this world.” Yellow Hair also treats us to a traditional Lakota prayer and song.

A remarkable quality of *Wild Plants*, revealed particularly in the interview with Kinga, is its comfort with quiescence. Seat-



ed outdoors on the ground, she finishes a thought, stops talking, bows her head and looks down, as if in meditation. Humbert keeps the camera rolling, not following up with another question or editing out the pause in conversation. After a full minute and twenty seconds—which seems like an eternity, so uncomfortable have we become with “awkward” silences or stillness—Kinga looks up and resumes speaking.

As this scene demonstrates, *Wild Plants*, a polyglot film featuring several human tongues, is also about other forms of communication. It dares the viewer to pause, reflect, concentrate, and relax, to be intentional and not always fill the air or our thoughts with idle chat or unnecessary sounds. In this day and age of instant gratification, 140-character tweets, 24-hour radio and TV channels, non-existent

attention spans, the advice to take a deep breath, keep one's mouth shut, listen and hear, and yes, to “slow down and smell the roses,” can seem a call to revolution.

True to the theme of cyclicity, the film ends where it began, back on the icy meadow of the first scenes. There's the bridge again. There are the trees whose branches are covered in snow. More planes. More birds. And a hauntingly beautiful last image of a small child carrying a tiny bird's nest across the field and walking towards the slowly receding camera. It's a finale, but not and end. ■

Wild Plants was presented at the Coop on January 9. See upcoming events, past reviews and a comprehensive list of films shown at www.plowtoplatefilms.com, which can now also be reached via a link on the Park Slope Food Coop's home page at www.foodcoop.com.

Kindness

CONTINUED FROM PAGE 4

count as virtual friends. Bahiyyah is one of those people. Yet that didn't stop me from joining the Greek chorus of praying folk who ask God to spare Bahiyyah. And pray for her we did—a Greek chorus of support, we watched as our virtual friend and sister lost her hair and began to disappear. We watched her from our private spaces—our iPhone and computers—as she remained resolute in her desire to beat that disease, to overcome it. And fight it she did, with unmatched grace, honesty, and strength. She held her phone close showing us the raw and unfiltered moments of her battle whether we wanted to see them or not. During her video monologues, she would deliver words of virtual wisdom and talk to us about the day-to-day monotony of her treatment. Just as Makeba's gift was personal, I can't help but think that Bahiyyah's gift to those who know her and those who didn't, were her video diaries on Facebook. We needed her to survive really, because it became so clear that if it could happen to Bahiyyah—a member of the PSFC, a self-professed organic foodie, a daughter, a sister, a friend, a mother—than it could certainly happen to one of us. It became unbearably clear that every irregular pap smear, every abnormal mammogram, every new mole or lump could actually be something really, really bad. And that fact alone was nothing short of horrifying.

Today, Bahiyyah is on the road to recovery. “I've been feeling pretty good. I've been taking care of myself. Now that I'm able to move around better, I plan to shop at the Coop more often. I plan to utilize the Food Coop in my detoxing process. I know it's going to take time and effort to cleanse my system of the chemo drugs,” says Bahiyyah, but she is committed to healing. “My focus is on myself.”

So as we move into 2018, I challenge each of us, as members of the PSFC to be kinder to one another. And to be patient. Let us resolve to care for those around us and to realize that we have all, as Makeba sensed on that chilly fall day, “been through something.” May Bahiyyah and Makeba's simple encounter be a reminder that there is always space for kindness and compassion, even in the narrow aisles of our beloved Coop. ■



ANIMAL WELFARE COMMITTEE REPORT

Pet Food and Animal Welfare: Considering the Treatment of Animals Used in Pet Food

By Jesse Oldham,
Animal Welfare Committee

As dog and cat people know, their furry friends' food is found in aisle 4. And, as animal lovers, many pet guardians have questioned the treatment of the animals raised and slaughtered for their pets' meals, wondering which options cause the least harm to farmed (or fished) beings.

The Animal Welfare Committee's mission is to provide the membership with transparent animal treatment information on the products we sell, so we've started trying to answer that complicated question. The committee has already produced guides related to our other food animal products (chicken, beef, eggs, turkey, milk), but we've found that creating a guide for pet food is more challenging.

For our existing guides (posted near their respective products, also see our blog at psfanimals.blogspot.com) committee members asked vendors specific questions about the treatment of the animals they raise and sell. Often, vendors have a single source for their animal products, so we're able to provide clear answers. Pet food companies, however, commonly source animal products from multiple producers or slaughterhouses, making it more difficult to confirm the treatment of the animals used in their products (we note this in the guides). There might even be multiple species in one can or bag. To further complicate the picture, there aren't many

animal welfare certification claims used in the pet food industry, and those that are used are different from the ones we have become familiar with, like the labels on food sold for human consumption.

Pet Food Guide in Progress

Despite these challenges, our committee is starting to research the pet food brands we carry at the Coop. We'll determine the species each brand uses, the sourcing for each, and the most relevant questions to ask the vendors.

We want to share the larger questions and concepts that our committee is discussing about animal treatment and pet food. For example:

1. Does it matter what species of animal you feed your pet? Some have suggested that feeding pets meat from larger animals, like cows, is desirable because fewer animals have to be killed in order to make the same amount of pet food. In addition, the humane slaughter regulations are better for some animals than for others (for instance, there are no legal protections for chickens or turkeys).

2. What do ingredient lists and labeling claims on pet food actually mean? Some companies claim their products are healthier because the first ingredient on their label is chicken, pork or beef (versus a meat by-product—animal parts not sold for human consumption). Some companies also advertise their use of "human grade" ingredients,

but the FDA's and USDA's use and regulation of the term "human grade" is murky.

3. Is it important to know the countries from which the company sources and manufactures? Pet food companies can buy meat from many different countries, and baseline animal welfare (and food safety) regulations vary significantly by country.

4. Does the pet food company test on animals? To make specific health claims about their products, some companies use laboratory animal testing instead of non-invasive, non-lethal testing options. While IAMS received the most media attention for this practice, other brands have also participated. PETA has compiled a list of dog and cat food brands who have confirmed they have not tested on animals in laboratories: <http://www.peta.org/living/companion-animals/companion-animal-food-guide/>

5. Can one make their own pet food using humane certified meat? Some pet guardians make their pets' food using the same meat they buy for themselves. Because the committee doesn't have a vet or pet nutrition expert on our committee, we are not pursuing this question in our guide and we recommend you consult with your vet and/or an expert in this area if you're interested in knowing more.

Contact Us

The Animal Welfare Committee looks forward to providing you with more information



PHOTO BY ROD MORRISON

Food for furry friends is found in aisle 4.

once our guide is complete and we hope these questions provide interested members with food for thought. We'd love to hear from you if you have another point for us to consider, or if you'd like to share any thoughts or suggestions about our future Pet

Food Guide.

Please write us at psfanimals@gmail.com.

You can also find us on Facebook at Park Slope Food Coop Animal Welfare Committee, or check out our blog (where you'll find our existing guides) at psfanimals.blogspot.com. ■



ILLUSTRATION BY TOMMY KANE

STATEMENT ON THE COOPERATIVE IDENTITY

DEFINITION

A cooperative is an autonomous association of persons united voluntarily to meet their common economic, social, and cultural needs and aspirations through a jointly owned and democratically controlled enterprise.

VALUES

Cooperatives are based on the values of self-help, self-responsibility, democracy, equality, equity and solidarity. In the tradition of their founders, co-operative members believe in the ethical values of honesty, openness, social responsibility and caring for others.

PRINCIPLES

The cooperative principles are guidelines by which cooperatives put their values into practice. The International Cooperative Alliance adopted the revised Statement on the Cooperative Identity in 1995.

They are as follows:

1. Voluntary and Open Membership
2. Democratic Member Control
3. Member Economic Participation
4. Autonomy and Independence
5. Education, Training and Information
6. Cooperation Among Cooperatives
7. Concern for Community

REFERENCE: ICA.COOP

FTOP WORK AVAILABLE FOR ONE PSFC MEMBER

IN GOOD STANDING WHO IS INTERESTED IN DOING SOME RESEARCH ABOUT FOOD COOPS. PSFC IS A MEMBER OF THE MID-ATLANTIC FOOD COOPERATIVE ALLIANCE (WWW.MAFCA.COOP) AND MAFCA NEEDS SOMEONE TO HELP COMPILE INFORMATION AND UPDATE CONTACT LISTS FOR COOPS IN OUR REGION. WORK WILL MOSTLY BE INTERNET RESEARCH, EMAILING AND SOME PHONE CALLS. CONTACT CGBLAYER@GMAIL.COM IF YOU ARE INTERESTED.



LINEWAITERS' GAZETTE

The *Linewaiters' Gazette* is published biweekly by the Park Slope Food Coop, Inc., 782 Union Street, Brooklyn, New York 11215, 718-622-0560. Opinions expressed here may be solely the views of the writer. The *Gazette* will not knowingly publish articles that are racist, sexist or otherwise discriminatory.

The *Gazette* welcomes Coop-related articles and letters from members.

SUBMISSION GUIDELINES

The *Gazette* will not knowingly publish letters, articles or reports that are hateful, racist, sexist, otherwise discriminatory, inflammatory or needlessly provocative.

The *Gazette* welcomes Coop-related articles, letters and committee reports from members that follow the published guidelines and policies. The following is a summary—please see the detailed guidelines for each type of submission on the Coop website: www.foodcoop.com.

All submissions must include author's name, phone number and e-mail address, conform to the following guidelines and to the Fairness, Anonymity and Respect policies. Editors will reject letters, articles and reports that do not follow the guidelines or policies. Submission deadlines appear each edition in the Coop Calendar section.

For topics that generate a large number of submissions (letters or Member Articles) serially and continuously over an extended period of time, the *Gazette* will not necessarily publish all submissions, but the editors will use their editorial discretion to select a small number of submissions (whether letters or Member Articles) from each side as representative of that viewpoint of the issue. The selected submissions will also adhere to the current guidelines of civil discourse and should serve to advance the discussion in new ways.

You may submit on paper, typed or very legibly handwritten, or via e-mail to GazetteSubmissions@psfc.coop or on disk.

Letters: Maximum 500 words.

Voluntary Articles: Maximum 750 words. A Voluntary Article is held to a higher standard than a letter and must meet at least the following criteria: A Voluntary Article must analyze the topic it is discussing; it must present accurate, verifiable corroboration for factual assertions; it can criticize but not attack Coop practices and personnel; if critical it must present positive solutions; it cannot be solely or mainly opinion. It must strive to make a positive contribution to the understanding of the reader on a topic. If a submitted Voluntary Article is substantially opinion, it must be re-submitted, under 500 words, as a Letter to the Editor, possibly to a future issue. Editors will reject articles that are essentially just advertisements for member businesses, those of family and friends of members, solely expressions of opinion or that do not follow the guidelines and policies.

Committee Reports: Maximum 1,000 words. Reports must follow the published guidelines and policies.

LETTERS, ARTICLES AND REPORTS SUBMISSION POLICIES

Letters must be the opinion of the letter-writer and can contain no more than 25% non-original writing.

All submissions must be written by the writer. Letters or articles that are form letters, chain letters, template letters or letters prepared by someone other than the submitting member will be rejected.

Letters, articles and reports must adhere to the Fairness, Anonymity and Respect policies. They cannot be hateful, needlessly inflammatory, discriminatory libelous, personal attacks or make unsubstantiated claims or accusations or be contrary to the values of the Coop as expressed in our mission statement.

All submissions must be legible, intelligible, civil, well and concisely written with accurate, attributed, easily verifiable statements of facts separated from opinions.

Letter and article writers are limited to one letter or article per issue.

Letter and article writers cannot write gratuitous serial submissions. Editors may reject submissions to consecutive editions of the *Gazette* on the same topic by the same writer.

Editor-Writer Guidelines: All submissions will be reviewed and, if necessary, edited or rejected by the editor. Writers are responsible for the factual content of their stories. Editors must make a reasonable effort to contact and communicate with writers regarding any questions or proposed editorial changes. Writers must be available to editors to confer about their submissions. If a writer does not respond to requests for editorial changes, the editor may make the changes without conferring with the writer, or reject the submission. If agreement between the writer and the editor about changes does not occur after a first revision, the editor may reject the submission, and the writer may revise and resubmit for a future issue.

FAIRNESS, ANONYMITY AND RESPECT POLICIES

In order to provide fair, comprehensive, factual coverage:

Fairness

1. The *Gazette* will not publish hearsay—that is, allegations not based on the author's first-hand observation.
2. Nor will we publish accusations that are unnecessary, not specific or are not substantiated by factual assertions. The *Gazette* will not publish gratuitous personalization. That is, no unnecessary naming of Coop members in polemical letters and articles. Writers must address ideas not persons.
3. Submissions that make substantive accusations against specific individuals, necessary to make the point of the submission and within the Fairness, Anonymity and Respect policies will be given to those persons to enable them to write a response, and both submissions and response will be published simultaneously. This means that the original submission may not appear until the issue after the one for which it was submitted.

Anonymity

Unattributed letters will not be published unless the *Gazette* knows the identity of the writer, and therefore must be signed when submitted (giving phone number). Such letters will be published only where a reason is given to the editor as to why public identification of the writer would impose an unfair burden of embarrassment or difficulty. Such letters must relate to Coop issues and avoid any non-constructive, non-cooperative language.

Respect

Submissions to the *Gazette* must not be hateful, racist, sexist, otherwise discriminatory, inflammatory or needlessly provocative. They may not be personally derogatory or insulting, even when strongly criticizing an individual member's actions.

The *Gazette* is a collaboration among Coop members. When submitting, please consider the impact of your words on the writers, editors and production staff who use our limited workslot time to try to produce an informative and cooperative publication that reflects the values of our Coop community.

Printed by: Tri-Star Offset, Maspeth, NY.

Friday, February 16, 8:00 p.m.

The Brooklyn Society for Ethical Culture
and the Park Slope Food Coop present:



PROSPECT CONCERTS



Drummer and percussionist **Todd "t.ice" Isler** has traveled the globe, soaking up the flavors of Africa, India, Brazil, and more. This genre-crossing evening will celebrate long-standing relationships within the PSFC family. Todd has released two CDs as a leader, and co-leads the band, International Orange. He has played or recorded with a wide variety of great musicians including Sting, Joe Lovano, Ivan Neville, Betty Buckley, Al Kooper, Melvin Sparks, Bakithi Kumalo, Dave Leibman, Steve Turre, Mike Gordon, and many others. He's also the author of the critically acclaimed book, *You Can Ta Ka Di Mi This*, incorporating the South Indian rhythm system to ground and expand one's beat.



Native Brooklyn-ite **Debbie Deane** will be performing her soulful songs with Sean Moran-guitar, Jim Whitney-Bass, Todd Isler-drums and Brian Adler-percussion. Debbie's latest CD *Grove House*—a musical smorgasbord of jazz, folk, and funk—was released on musician Ravi Coltane's RKM label. Come out to hear some lush vocals and seductive hooks. "A languid, yet crisp and emotive delivery, and soul to burn..."—*JazzReview.com*

www.facebook.com/ProspectConcerts

53 Prospect Park West [at 2nd Street] • \$10 • 8pm [doors open at 7:45]
Performers are Park Slope Food Coop members and receive Coop workslot credit.
Booking: Bev Grant, 718-788-3741

RETURN POLICY



The Coop strives to keep prices low for our membership. Minimizing the amount of returned merchandise is one way we do this. If you need to make a return, please go to the 2nd Floor Service Desk.

REQUIRED FOR ANY RETURN

1. The Paid-In-Full receipt MUST be presented.
2. Returns must be handled within 30 days of purchase.

CAN I EXCHANGE MY ITEM?

No, we do not "exchange" items. You must return the merchandise and re-purchase what you need.

CAN I RETURN MY ITEM?

Produce* Bulk* (incl. Coop-bagged bulk)
Cheese* Seasonal Holiday Items
Books Special Orders
Calendars Refrigerated Supplements
Juicers & Oils
Sushi *A buyer is available during the week-days to discuss your concerns.

NEVER
RETURNABLE

Refrigerated Goods (not listed above)
Frozen Goods
Meat & Fish
Bread

RETURNABLE
ONLY IF SPOILED
BEFORE
EXPIRATION DATE
Packaging/label
must be present-
ed for refund.

Items not listed above that are unopened
and unused in re-sellable condition

RETURNABLE

The Coop reserves the right to refuse returns on a case-by-case basis. If you have questions, please contact a staff member in the Membership Office.

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WELCOME!

A warm welcome to these new Coop members who have joined us in the last two weeks. We're glad you've decided to be a part of our community.

Tareq Abuissa	Mae Frankeberger	Mazal Karlick	Barrie Lindsay	Jennifer Peterson	Rachel Silton
Aurelie Angeloz	Anthony Gonzales	Sunny Kasabwala	Steven McGuirl	Joe Phillips	Alec Speckenbach
Anna Avallone	Stefan Gosepath	Jaya Kasibhatla	Eva Morgenstein	Kristen Phillips	Diane Stigliano
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Jillian Chan	Linda Lee Herceg	Lucas Kohn	Amy Murphy	Mariana Salem	Robin Tainsh
Tom Delmarter	Elisabeth Hoppe	Isabella Kosmacher	Gregory Myrtil	Eric Santiago	Nikolaus Tsocanos
Scott Enriquez	Justin Hoyng	Leo Lasdun	Ohad Neeman	Michah Saperstein	Wei Wang
Sierra Faulkner	Ayana Johnson	Diana Lee	Kathleen Nitti	Stephen Schroeder	Holly Waterfield
Amanda Feinman	Morgan Karabel	Sharon Lewin	Gisselle Pardo	Katrina Siladi	Joohee Yoon

COOP CALENDAR

New Member Orientations

Attending an Orientation is the first step toward Coop membership. Pre-registration is required for all of the three weekly New Member Orientations. To pre-register, visit foodcoop.com or contact the Membership Office. Visit in person or call 718-622-0560 during office hours.

Have questions about Orientation? Please visit www.foodcoop.com and look at the "Join the Coop" page for answers to frequently asked questions.

The Coop on the Internet

www.foodcoop.com

The Coop on Cable TV

Inside the Park Slope Food Coop

The fourth FRIDAY of the month at 11 a.m. and 5 p.m. Channels: 56 (Time-Warner), 69 (CableVision), 84 (RCN), 44 (Verizon), and live streaming on the Web: www.bricartsmedia.org/community-media/bcat-tv-network.

General Meeting Info

TUE, JANUARY 30:
GENERAL MEETING: 7:00 p.m.

TUE, FEBRUARY 6
AGENDA SUBMISSIONS: 7:30 p.m.
Submissions will be considered for the February 27 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:
Feb 1 issue: 12:00 p.m., Mon, Jan 22
Feb 15 issue: 12:00 p.m., Mon, Feb 5

CLASSIFIED ADS DEADLINE:
Feb 1 issue: 7:00 p.m., Wed, Jan 24
Feb 15 issue: 7:00 p.m., Wed, Feb 7

ALL ABOUT THE
GENERAL MEETING

Our Governing Structure

From our inception in 1973 to the present, the open monthly General Meetings have been at the center of the Coop's decision-making process. Since the Coop incorporated in 1977, we have been legally required to have a Board of Directors. The Coop continued the tradition of General Meetings by requiring the Board to have open meetings and to receive the advice of the members at General Meetings. The Board of Directors, which is required to act legally and responsibly, has approved almost every General Meeting decision at the end of every General Meeting. Board members are elected at the Annual Meeting in June. Copies of the Coop's bylaws are available on foodcoop.com and at every General Meeting.

Next Meeting: Tuesday,
January 30, 7:00 p.m.

The General Meeting is held on the last Tuesday of each month.

Location

St. Francis Xavier School, 763 President Street, between Sixth and Seventh Aves.

How to Place an Item
on the Agenda

If you have something you'd like discussed at a General Meeting, please complete a submission form for the Agenda Committee. Forms are available in the rack near the Coop Community Corner bulletin board and at General Meetings. Instructions and helpful information on how to submit an item appear on the submission form. The Agenda Committee meets on the first Tuesday of each month to plan the agenda for the GM held on the last Tuesday of the month. If you have a question, please call Ann Herpel at the Coop.

Meeting Format

Warm Up (7:00 p.m.) • Submit Open Forum items

• Explore meeting literature

Open Forum (7:15 p.m.) Open Forum is a time for members to bring brief items to the General Meeting.

If an item is more than brief, it can be submitted to the Agenda Committee as an item for a future GM.

Reports (7:30 p.m.) • Financial Report • Coordinators' Report • Committee Reports

Agenda (8:00 p.m.) The agenda is posted on foodcoop.com and may also appear elsewhere in this issue.

Wrap Up (9:30-9:45) • Meeting evaluation • Board of Directors vote • Announcements, etc.

Attend a GM
and Receive Work Credit

Since the Coop's inception in 1973, the General Meeting has been our decision-making body. At the General Meeting (GM) members gather to make decisions and set Coop policy. The General-Meeting-for-workslot-credit program was created to increase participation in the Coop's decision-making process.

Following is an outline of the program. For full details, see the instruction sheets by the sign-up board.

• **Advance Sign-up required:**

To be eligible for workslot credit, you must add your name to the sign-up sheet in the elevator lobby or sign-up at foodcoop.com. The sign-ups sheet is available all month long, except for the day of the meeting when you have until 5 p.m. to sign up. On the day of the meeting, the sign-up sheet is kept in the Membership Office.

Some restrictions to this program do apply. Please see below for details.

• **Two GM attendance credits per year:**

Each member may take advantage of the GM-for-workslot-credit program two times per calendar year.

• **Squads eligible for credit:**

Shopping, Receiving/Stocking, Food Processing, Office, Maintenance, Inventory, Construction, and FTOP committees. (Some Committees are omitted because covering absent members is too difficult.)

• **Attend the entire GM:**

In order to earn workslot credit you must be present for the entire meeting.

• **Signing in at the Meeting:**

After the meeting the Chair will provide the Workslot Credit Attendance Sheet.

• **Being Absent from the GM:**

It is possible to cancel without penalty. We do ask that you remove your name if you know cannot attend. Please do not call the Membership Office with GM cancellations.

Park Slope Food Coop
Mission Statement

The Park Slope Food Coop is a member-owned and operated food store—an alternative to commercial profit-oriented business. As members, we contribute our labor: working together builds trust through cooperation and teamwork and enables us to keep prices as low as possible within the context of our values and principles. Only members may shop, and we share responsibilities and benefits equally. We strive to be a responsible and ethical employer and neighbor. We are a buying agent for our members and not a selling agent for any industry. We are a part of and support the cooperative movement.

We offer a diversity of products with an emphasis on organic, minimally processed and healthful foods. We seek to avoid products that depend on the exploitation of others. We support non-toxic, sustainable agriculture.

We respect the environment. We strive to reduce the impact of our lifestyles on the world we share with other species and future generations. We prefer to buy from local, earth-friendly producers. We recycle. We try to lead by example, educating ourselves and others about health and nutrition, cooperation and the environment.

We are committed to diversity and equality. We oppose discrimination in any form. We strive to make the Coop welcoming and accessible to all and to respect the opinions, needs and concerns of every member. We seek to maximize participation at every level, from policy making to running the store.

We welcome all who respect these values.

park slope
FOOD COOP

calendar of events

jan 19
fri 8 pm

Jay Rodriguez & Sofrito



A Latin Soul Mambo Dance Party/Concert, featuring vocalist Jose Joaquin Garcia; percussionist Urbano Sanchez; Alexis Cuadrado, bass; Adam Klipple, keyboards; Charles Burst, drums; Sean Moran, guitar; Natasha Kosviner and other special guests. A serious mambo/salsa/soul dance party covering everything from Bob Dylan to Celia Cruz via the Latin Mambo experience. Dance instruction with Arturo Perez and Carolyn Murphy.

Concert takes place at the Brooklyn Society for Ethical Culture, 53 Prospect Park West (at 2nd St.), \$10, doors open at 7:45. *Prospect Concerts* is a monthly musical fundraising partnership of the Coop and the Brooklyn Society for Ethical Culture.

jan 27
sat 1 pm

The ABCs of Selling Your Home in Brooklyn

Come learn the ins and outs of selling a home in Brooklyn. Hear from experts in the real estate industry, including Park Slope Food Coop member **Jacki Esposito** who is a licensed real estate broker in Park Slope, **Christine Wong**, attorney-at-law, and **Janet Younkman**, private mortgage banker. Our workshop will walk you through the selling process step-by-step, from readying your home for the market to the closing table, and answer questions about when to list your property, pricing strategies, when to pull out equity, etc.

jan 27
sat 4 pm

Time to Heal Our World from Sexual Assault

Sexual assault/harassment/incest is a bigger discussion for healing than the workplace. Accepted worldwide in a pandemic of manipulation and suppression, they are a human problem at home, worldwide everywhere in all history... in battles, genocide and every day. The time for healing is NOW. Discussion, non-judgmental and frank. How can we heal ourselves and can we expand that healing into the rest of the world which we reach out to in our lives? **Sensho Wagg** is a Certified Professional Coach in Transformation Coaching, trained specifically to use deep intuition without offering consulting, advice or instruction. With tools from other industries (natural foods and products, birthing and breastfeeding, speech therapy and cochlear implants, music and profound Buddhist practice), Sensho offers big experience and sensitive awareness to all who wish a full life and (!) joy.

jan 20
sat 2-5 pm

Auditions For Our Coop Kids' Variety Show



Coop members ages 4-18 may audition on Saturday, January 20, 2-5 p.m. Contact **Martha Siegel** at 718-965-3916 or msiegel105@earthlink.net to reserve an audition time and confirm audition location. You must audition to be in the show. Polished act not required for audition; we can help you polish it. Singers and other musicians, poets, jugglers, stand-up comics, rappers, dancers, magicians, gymnasts, etc. (no lip-syncing please). Performance date is Saturday, March 10. Show time is 5 p.m. at the Old First Church. We look forward to hearing from you!

Performance date is Saturday, March 18, 5 p.m., at Old First Church.

jan 21
sun 12 pm

Demystifying Weight Loss & Rejuvenation

This 90-minute workshop explains the causes of weight gain and such signs of aging as wrinkles, "age spots," dehydrated and loose skin. It reveals why many weight loss and rejuvenation strategies don't work, and presents inexpensive and reliable methods that do work. **Dr. Enensaauas Rastrygina** became a member of the Coop in 2010, shortly after her passion for lifestyle of wellness took over. She proudly holds a Doctor of Acupuncture degree and is dedicated to spreading holistic medicine wisdom and wellness practices.

jan 26
fri 7:30 pm

Buddhism 101

This will be an overview of the essential teachings of Shakyamuni Buddha, shorn of the ritual and cultural accretions that arose when Buddhism migrated from India to Tibet, China, Japan and Southeast Asia. Arriving in the West in the late '60s-early '70s, it has now become a more-or-less familiar presence, particularly with respect to the "mindfulness" practices and the notion of karma (often misunderstood) that are part of its heritage. If Buddhism is indeed a "science of mind" rather than a religion, as some teachers assert, what makes it so? **Allan Novick** has practiced meditation since 1975. He is a meditation instructor at the New York Shambhala Center and Nalandabodhi New York and has taught meditation at corporate venues. He lives in Park Slope, has been a Coop member for many years, and is a retired school psychologist.

jan 30
tue 6:45 pm

Navigating School Accommodations

Navigating School Accommodations & Special Education. Are emotional, learning or physical issues interfering with your child's success in school? Do you suspect the school could do more to help? How do you know when it is time to evaluate your child and seek formal accommodations or special education services? What then? Coop member and education rights attorney **Miriam Nunberg** and neuropsychologist **Claire Golden** will provide an overview of the legal and practical process for working with DOE and charter schools to assess your child's needs and develop strong, individualized education plans.

jan 30
tue 7 pm

PSFC JAN General Meeting



Items will be taken up in the order given. Times in parentheses are suggestions. More information on each item may be available on the entrance table at the meeting. We ask members to please read the materials available

between 7 and 7:15 p.m.

Meeting location: St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.

I. Member Arrival and Meeting Warm-Up

II. Open Forum

III. Coordinator and Committee Reports

IV. Meeting Agenda

Item 1: Interim Agenda Committee Election (10 minutes)

Election: The Agenda Committee will present one candidate to fill the open position on the Committee. The term for this position ends October 2019.

—submitted by the Agenda Committee

For more information on these and other events, visit the Coop's website: foodcoop.com

All events take place at the Park Slope Food Coop unless otherwise noted. Nonmembers are welcome to attend workshops.

Views expressed by the presenter do not necessarily represent the Park Slope Food Coop.

jan 19–feb 16 2018

Item 2: Merge November and December General Meetings into One Single Meeting (10 minutes)

Proposal: Henceforth each year in the two-month period comprising November and December there shall be only one regularly scheduled General Meeting. The one General Meeting in this two month period shall always be scheduled on the Tuesday immediately following Thanksgiving Day.

—submitted by the General Coordinators

Item 3: A Proposal to Provide Due Process for Squad Leaders (40 minutes)

Discussion: We are seeking to change the current disciplinary procedure of the firing of a Squad Leader by the Dispute Resolution Committee from a non-hearing action to one that warrants a hearing.

—submitted by Reginald Ferguson, Joe Hennessy, Malcolm Armstrong, Beth Kapocias, Milos Raickovich, James Harter, Nashay Morris, Deborah Murphy, Andrea Bowen, David Howell, Ami Pak, Beth Eastman, Jacob Cohen, Scott Connor, Jean Heyman, Clara Goetz, Brady Ovson, Sarah Murray, Robert Alfonso, Sarah Flanagan

Item 4: Changes in the Way Disciplinary Committee Works (30 minutes)

Discussion: There should be no confidentiality with the holding of the name of the person who complains.

—submitted by Sharron Eagle

V. Board of Directors Meeting

VI. Wrap-Up. Includes member sign-in for workslot credit.

For information on how to place an item on the Agenda, please see the center pages of the *Linewriters' Gazette*. The Agenda Committee minutes and the status of pending agenda items are available in the Coop office.

feb 1
thu 7:30 pm

Food Class: Quick and Plantiful Buddha Bowls



Eating plant based can be daunting because it requires a bit of a shift in terms of the ingredients you want to use for your dishes. However, scientific evidence shows that this way of eating is the most health supportive and

can even reverse disease. In addition, the planet and the animals will thank you for choosing the plant-based lifestyle. In this cooking class, you will discover my favorite plant-based buddha bowls, that can easily be prepared ahead of time will fuel you with delicious foods. **Isabelle Streichen** grew up in Luxembourg, is passionate about veganism and health, and has completed a plant-based nutrition certificate with Cornell University as well as a health-coach training. In 2015, Isabelle and Jenné Claiborne founded Buddhacious, an online meal-planning company. *The Plantiful* is Isabelle's blog and podcast—a creative outlet that she uses to share her love for veganism. She is also a regular contributor to *Peaceful Dumpling*, a vegan-lifestyle and food site. Isabelle has spoken at the Seed Festival 2015, the Veg Fest 2016, the Seed Food and Wine Festival Miami in 2016, Food as Medicine NYC in Spring and Fall 2017, as well as other vegan events in the greater New York area. *Menu includes: Tofu Scramble Breakfast Bowl; Salsa Bowl*

ASL interpreter available upon request, please contact the Membership Office. Materials fee: \$5. To inquire about leading a Food Class, contact parkslopefoodclass@gmail.com.

feb 2
fri 7 pm

Film Night: The Magic Bomb



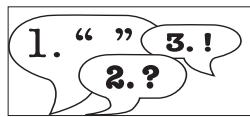
The Magic Bomb is about a Mexican-American dreamer who gets enmeshed in a plot to nuke Manhattan on his wedding day. Conrad Lopez, the main character, struggles to stay in this country while an invisible all-powerful group uses him as a pawn to commit the most destructive act imaginable. **Randy Gordon-Gatica** was

born in Los Angeles. He's been making films since he was in high school. This is his first feature. He lives in Prospect Heights with his wife and two children. He is Mexican-American.

To book a Film Night, contact Gabriel Rhodes, gabrielrhodes@me.com.

feb 6
tue 7:30 pm

Agenda Committee Meeting



The Committee reviews pending agenda items and creates the agenda for future General Meetings. Drop by and talk with committee members face-to-face between 7:30 and 7:45 p.m. Before submitting an item, read "How to Develop an Agenda Item for the General Meeting" and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at foodcoop.com.

The January General Meeting will be held on Tuesday, February 27, 7 p.m., at St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.

feb 9
fri 7 pm

Wordsprouts



Authors to be announced.

Bookings: John Donohue, wordsproutspfc@gmail.com.

feb 11
sun 12 – 2:30 pm

Valentine's Day Card-Making Party



Bring family and friends of all ages to a Valentine's Day Card-Making party in the Coop's Meeting Room. We'll supply glue, markers, and paper and some fun art-making tips. Bring any other special art materials you would like to use. Hot cocoa and chocolatey treats will be available to purchase.

feb 13
tue 7 pm

Safe Food Committee Film Night



Film to be announced.

See upcoming events, past reviews and a comprehensive list of films shown at www.plowtoplatefilms.com which can now also be reached via a link on the Park Slope Food Coop's home page at www.foodcoop.com.

feb 16
fri 8 pm

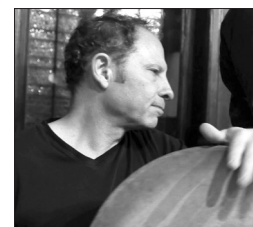
Todd Isler; Debbie Deane



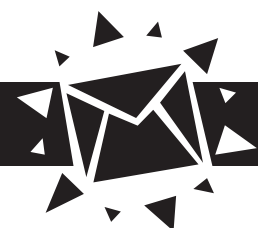
Drummer and percussionist **Todd "t.ice" Isler** has traveled the globe, soaking up the flavors of Africa, India, Brazil, and more.

This genre-crossing evening will celebrate long-standing relationships within the PSFC family. Todd has released two CDs as a leader, and co-leads the band, International Orange. He has played or recorded with a wide variety of great musicians including Sting, Joe Lovano, Ivan Neville, Betty Buckley, Al Kooper, Melvin Sparks, Bakithi Kumalo, Dave Leibman, Steve Turre, Mike Gordon, and many others. He's also the author of the critically acclaimed book, *You Can Ta Ka Di Mi This*, incorporating the South Indian rhythm system to ground and expand one's beat. Native Brooklyn-ite **Debbie Deane** will be performing her soulful songs with Sean Moran-guitar, Jim Whitney-Bass, Todd Isler-drums and Brian Adler-percussion. Debbie's latest CD *Grove House*—a musical smorgasbord of jazz, folk, and funk—was released on musician Ravi Coltane's RKM label. Come out to hear some lush vocals and seductive hooks. "A languid, yet crisp and emotive delivery, and soul to burn..."—*JazzReview.com*

Concert takes place at the Brooklyn Society for Ethical Culture, 53 Prospect Park West (at 2nd St.), \$10, doors open at 7:45. Prospect Concerts is a monthly musical fundraising partnership of the Coop and the Brooklyn Society for Ethical Culture.



LETTERS TO THE EDITOR



GOVERNANCE, A MAJOR ISSUE FOR THE COOP

TO THE MEMBERS,

I am responding to Gabriel Herrera's letter "General Meeting Nov 28" in the December 21, 2017 issue of the *Gazette*. The *Gazette* reports about the Tom Cat Boycott discussion item presented at the October 31, 2017 General Meeting (GM) and the November 28 GM vote seem to corroborate Mr. Herrera's perception that the General Coordinators (GCs) opposed that Boycott proposal.

At the Coop, policy decisions are made by 200-400 of the 17,000-18,000 Coop members at a monthly General Meeting. That is less than 3% of the members. The influence of the 8 GCs, led by Joe Holtz, is thus very large because they oversee the daily functioning of the Coop. Many of the members attending the GM rely on the GCs for analysis and opinions about policy since most members do not have as much time to study Coop issues as the GCs. So the opposition of the GCs to the Tom Cat Boycott seems to me to have had an out-sized influence on the November 28 vote because of this structural problem.

Nevertheless the proposal to boycott did get 59% of the vote, but it lost because, since the January 2016 GM, a super-majority of 75% GM votes is needed to institute a product boycott. I believe the push for a super-majority for product boycott was an attempt to suppress the movement for boycott of Israeli products, SodaStream in particular. (That boycott has been called to support the Palestinian campaign against the Israeli Government's occupation of Palestine and its persecution of Palestinian people.)

And here yet another aspect of our governance problem is exposed. The January 26, 2016 meeting was, as the February 18, 2016 *Gazette* GM report describes it, quite chaotic and, in my opinion, undemocratically run. It was dominated, I think, by the out-sized influence of the GCs, in particular Mr. Holtz, who has for years opposed the boycott of Israeli products. You can find the article about that GM by looking at the *Linewaiters' Gazette* Archives of February 28, 2016. Mr. Holtz's opposition to the boycott of Israeli

products is documented in the May 26, 2016 and August 3, 2017 *Gazettes*.

So Mr. Herrera's letter seems to suggest that the GCs opposition was able to influence 16% of the Tom Cat Boycott voters on November 23 to vote no, so that a 75% super-majority for it was not achieved. I agree with his suggestion that the super-majority requirement should be revisited.

Another aspect of our governance problem is that the vote on boycotting SodaStream, a water carbonation system produced in the Bedouin area of Israel, has been delayed for 18 months because the GCs claim they cannot find a space to rent for the GM vote. Our structure gives us no alternative (for example, a mail ballot).

I think we need to reconsider our decision-making structure as these problems continue.

Naomi Brussel

TOM CAT BAKERY TO THE EDITOR,

On Tuesday, November 28, we attended the General Meeting to express our solidarity with immigrant workers who asked for the Coop's support in their struggle for justice at Tom Cat Bakery. While we are disappointed that the yes vote fell short of the required 75%, we write specifically to express our concern over the comments made by General Coordinator Joe Holtz during October and November meetings. Holtz's comments make it clear that our Coop is failing to meet its stated mission to be a responsible and ethical employer.

The primary goal of the Tom Cat workers' campaign and the Labor Committee's proposal was that Tom Cat Bakery adopt the National Employment Law Project practices in their workplace. For instance, they asked that the employers deny entry to Immigration and Customs Enforcement (ICE) agents if they do not have a proper warrant. During the discussion that followed the boycott proposal in the October meeting (as reported in the November 23 issue of the *Gazette*) Holtz offered the perspective of the Coop as an employer, noting that employers are "not supposed to be detectives." If federal officials were to come to the Coop and inspect documents, it "would

be hard to resist," he said. During the November meeting, Holtz said that the Coop had maybe ten "employees born in foreign countries" and he did not know about their immigration status.

The openly racist and anti-immigrant rhetoric and policy of the Trump administration builds on an enormous machinery of anti-immigrant policy built by previous administrations. The point is that immigrant workers have faced many years of criminalization and deportation, even in purportedly sanctuary cities like ours. This plays into the hands of employers like Tom Cat Bakery, who are better able to exploit immigrant labor when immigrants live in fear of losing their homes and families. That the Coop, which is supposed to be an alternative to profit-driven business and to avoid products that depend on exploitation of others, has a General Coordinator who openly eschews his responsibility to immigrant workers at the Coop and elsewhere is embarrassing.

Immigration enforcement is carried out by the federal government, yet employers have a role to play. Immigrant advocates have put together detailed guides and legal advisories that help responsible, ethical employers protect their immigrant workers. Although Holtz referred to his extensive "Google searching" of side issues like severance packages, he ignores or appears not to be aware of these resources, or those available through the immigration and labor experts that populate our Labor Committee. This is failure of leadership from someone who repeatedly presents the position of the employer. In light of Holtz's comments, we are not sure what makes the Coop a more ethical employer than Tom Cat Bakery. And unlike Holtz, we are deeply troubled by this failure to fulfill our Coop's mission.

Sofya Aptekar & Adam Wilson

JOE HOLTZ'S RESPONSE TO LETTER FROM MEMBERS SOFYA APTEKAR & ADAM WILSON

The last paragraph of the letter from Coop members Sofya Aptekar and Adam Wilson states that I ignore

or appear to be not aware of the detailed guides and legal advisories that help responsible employers protect their immigrant workers. I was surprised to read this since I clearly stated at the November GM that instead of boycotting we should adopt the guidelines that Tom Cat is being asked to adopt. I followed this by stating that we should then send a letter to each of our suppliers encouraging them to also protect their workers by adopting the guidelines.

The two quotes in the letter: "not supposed to be detectives" and "would be hard to resist" are taken out of context and used in the letter in a way that does not reflect the reality of what I was talking about at the October GM.

Thank you,

Joe Holtz
General Coordinator

PRODUCE QUALITY CONTROL

TO THE GAZETTE,

I have a question concerning the "quality control" of the fresh produce that we offer. On a recent visit I bought a couple of mangoes and a few pounds of loose red beets. I let the mangoes get softer to ripen, but when I opened one it was utterly without flavor, sweetness, or juiciness, and was unpleasantly mealy in texture. I let the second one ripen longer, but instead of getting ripe, it simply got dark inside and rotten. Both mangoes went right into our compost bin, this not for the first time. The beets, which looked to be a normal dark red color on the outside, were almost entirely white inside with some veins of red running through them. In spite of this, I attempted to make a borscht with them, but it came out an unappetizing light pink which was lacking in flavor. This too had to be thrown out, and like the mangoes this was not the first time this happened with Coop beets.

So my question is about the process by which we check our produce, including both items we get from outside suppliers and those fruits and vegetables grown on local farms. Should sample beets have been cut open and examined as a routine procedure, and could they have been rejected once it was determined they were all white inside? Do our

fruits consistently get a taste test, and can they be returned if they are of very poor quality? I know that could be difficult for fruits that generally come to us while still unripened, like bananas and mangoes, but we should not be selling items that are clearly unsatisfactory.

Of course most of our produce is of excellent quality, but I would like to know if there is a standard procedure in place to eliminate the "bad apples" (literally!) from our aisles.

Michael Esterowitz

RESPONSE TO ESTEROWITZ LETTER

DEAR MICHAEL,

Thanks so much for your questions about produce and quality control. You ask some very important questions and as a member of the Produce department and buying team I will attempt to answer your questions and explain how we check quality.

In general, we do sample much of what comes through our doors on a daily basis. We have on average 320 produce items and receive approximately 6,000 cases of produce each week. We do cut open and taste items as they are being received, and we return anything we do not find of high quality. (We can indeed return anything we have received to any supplier if we discover poor quality upon arrival). Every day we catch and return unsatisfactory items, including yellowing greens, moldy berries, spotted cauliflower and the like. Quality is also continually checked by staff through our work days as we handle produce; we keep our eyes on the expiration dates of packaged salads, slaws and bagged beans; we taste the fruit and vegetables we have stored in our coolers daily to ensure that items being held in storage are not losing quality. We also routinely cull the produce aisle shelves of any items which have deteriorated in quality—either into the soup kitchen boxes or into the compost bins. We educate all members working in the produce aisle to cull unsalable produce—greens that have yellowed or wilted, moldy or bruised fruit, etc. Through this staff and working member vigilance we do catch and remove many poor-quality items.

However, so many things can impact the quality at the time of sale, and afterwards. The terrible mangos you

LETTERS TO THE EDITOR

bought last week are an example of multiple forces at play. At the beginning of every week, we order mangos from our two possible mango suppliers and taste what they have on offer for the week, and we then order for the rest of the week from that supplier, hoping we get the lot that we originally tasted on Monday (or a similar quality). The Ecuadorian mango season was primarily November and December, and the Peruvian mango season is just beginning. At the end of this week (Jan 12th) we hope to begin Fair Trade Peruvian mangos which is the beginning of the Peruvian season—and then if they are of good quality we will hopefully be able to carry them until March. As the Ecuadorian mango season is ending, the quality of mangos has declined.

When mangos arrive to us they are unripe, and we “test” them for quality by examining the flesh quality and projecting how they will ripen. As the Ecuadorian quality was declining, some of the Ecuadorian mangos “ripened” by just rotting out around the pit. This inner rotting could not be discerned from the outside, unfortunately, and we initially thought only a small percentage were affected. (At the beginning of this week we realized that it was a global problem and we removed them all from the shelves). Unfortunately in the interim we sold these mangoes, and we have had both members and staff who have let us know that they came home with a rotten mango. We have now discontinued the Ecuadorian mangos and will await (and taste) the Peruvian mangos. Sincere apologies to all those who bought mangos in the past week that ripened poorly.

Regarding poor quality beets...I am wondering if you bought Chioggia beets in place of red beets? Perhaps they were mis-stocked? Otherwise, sometimes dehydration in the field can yield pale beets, which again look like red beets on the outside but inside are washed out. This can happen with only a small section of beets in an otherwise robust field, making it hard for both farmers and buyers to discover without cutting open.

We always welcome member feedback about quality issues. Thank you for your time in writing us.

Sincerely,
Cecelia Rembert

REPLY TO CLIMATE-FRIENDLY DIET ARTICLE

DEAR EDITORS,

I was quite surprised as I read the article “What is a Climate-Friendly Diet?” December 7, 2017.

It seems to question whether we can determine what diet is good for the planet. To do that, the article emphasizes studies that consider an extreme hypothesis, namely, removing all animals from food production, chasing a false train of logic. Attention-grabbing headlines like “Romaine lettuce has almost the same environmental impact as beef, on a per calorie basis” mislead the reader further. (These two foods are not comparable nutritionally and the comparison is not significant, but it sounds shocking.)

Also, many established facts are left out. A major omission was the great amount of carbon consumed by all plants (including the maligned ones cited), turning the carbon into oxygen.

One of the sources listed at the end of the article provides a constructive look at a climate-friendly diet: World Resources Institutes’ “Sustainable Diets: What You Need to Know in 12 Charts.” It is clear that we need to follow a more plant-based and less meat-based diet than what typical Americans are eating. A small change in the balance between plant and animal based foods would reduce carbon emissions—significantly! And here is a URL to visit for a great illustration of this story: <https://www.universityofcalifornia.edu/climate-lab>.

The impulse to write about contrary views sometimes leads to a misleading conclusion or a dead end. The consensus view is the one we need to hear more about!

Thanks!

Tom Gilligan

THE LINEWAITERS' GAZETTE EDITORIAL POLICY FOR LETTERS TO THE EDITOR

DEAR COOP MEMBERS,

Please take a look at these recently revised guidelines.

If a letter meets one or more of the following criteria, it will not appear in the Linewaiters' Gazette.

- The letter or article is on a topic that has been covered extensively in the Linewaiters' Gazette and is not a matter of current Coop action
- is unsigned or does not contain the author's contact information
- exceeds the word count (500 words for letters, 750 for member articles)
- uses long, “unclickable” URLs that hinder the reader from following the letter and understanding its sources
- is primarily an advertisement for a business or service in which the writer is involved or is promoting
- contains hearsay or unsubstantiated accusations
- contains more than 25% non-original writing, is not written primarily by the stated author or is a template, chain or form letter
- is a serial submission — that is, the author (or others) may have submitted a similar version of this letter or article, or similar information to past issues of the Gazette
- requires editing and rewriting for clarity and coherence
- contains language that violates our policy of excluding language that is hateful, racist, sexist, discriminatory, inflammatory, personally insulting or needlessly provocative

Due to time constraints, if a letter or article meets any of the above criteria, LWG editors will make no further comment nor provide any further feedback, apart from a notification that the letter won't be published. Once submitted and rejected, a letter may not be resubmitted.

The LWG editors advise those writing letters and articles to study these guidelines. We regret that time will not permit us to respond to further inquiries about rejected letters or articles. The LWG editors thank Coop members for understanding that the Gazette is a collaboration among Coop members, who use their limited workslot time to produce a publication that reflects the interests of the Coop community. Our limited resources require us to focus on articles and letters that cover issues of current interest.

In cooperation,
The Editors



ILLUSTRATIONS BY TOMMY KANE

THE ANIMAL WELFARE COMMITTEE SEEKS NEW MEMBERS

Join our small research- and education-based committee to help provide animal-related reference materials, articles, workshops, and product suggestions as they relate to Coop products (meat, eggs, dairy, and products tested on animals).

CAN YOU...

- Use your research, writing, editing, design, presentation, publicity, or marketing skills to serve our mission of providing our entire membership with transparent information on animal-welfare issues?
- Interview farmers and vendors about how they treat their animals?
- Attend monthly committee meetings (Monday C week, 7-8:30 p.m.) at the Coop, logging agreed-upon committee work so that you work an average of 2.75 hours/month? (Applicants must have good attendance records and be Coop members for a least a year.)

If so, please apply at psfcanimals.blogspot.com, telling us as much as possible about yourself, your passion for the cause, and why you'd like to join us. Deadline for all applicants is **Friday, December 1**. (Paper copies of the application are available in the Animal Welfare Committee wall pocket outside the copy room on the second floor.)

We seek to reflect the racial, ethnic, sexual orientation, and gender diversity of the Coop (including dietary diversity—we're not all vegans!). We strongly encourage people of color to apply.



ANIMAL WELFARE COMMITTEE
park slope
FOOD COOP

The Agenda Committee is seeking new members! Join the Committee and help set the monthly General Meeting agenda.

Requirements:

- ◆ Attend monthly Committee meetings on the first Tuesday of the month at 8:00 p.m.
- ◆ Attend at least five General Meetings per year
- ◆ Have a cooperative spirit and willingness to work in a collaborative committee environment
- ◆ Be interested in the ongoing business of the Coop
- ◆ Have a good attendance record

If interested, contact Ann Herpel at 718-622-0560 or ann_herpel@psfc.coop. The Committee will interview applicants before submitting candidates to the GM for election. We are seeking an applicant pool that reflects the diversity of the Coop's membership.



ILLUSTRATIONS BY TOMMY KANE

ILLUSTRATION BY TOMMY KANE

COMMUNITY CALENDAR

Community calendar listings are free. Please submit your event listing in 50 words or less to GazetteSubmissions@psfc.coop. Submission deadlines are the same as for classified ads. Please refer to the Coop Calendar in the center of this issue.

SAT, JAN 20

8 p.m. Martin Swinger; The Raging Grannies. Community Church of New York Unitarian Universalist, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

SUN, JAN 21

4 p.m. BPL Chamber Players: Imani Winds. At the Dr. S. Stevan Dweck Center for Contemporary Culture Central Library, Brooklyn. Free.

SAT, FEB 3

8 p.m. Gerry Segal; Lois Morton. Community Church of New York Unitarian Universalist, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

SUN, FEB 4

4 p.m. BPL Chamber Players: Brown, Urioste, Cannelakis Trio. At the Dr. S. Stevan Dweck Center for Contemporary Culture Central Library, Brooklyn. Free.

SAT, FEB 10

8 p.m. Rod MacDonald. Commu-

nity Church of New York Unitarian Universalist, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

SAT, FEB 17

8 p.m. Jerry Epstein Memorial Concert. Community Church of New York Unitarian Universalist, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

SAT, FEB 24

8 p.m. Generations; Steve Schalchlin. Community Church of New York Unitarian Universalist, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

SAT, MAR 3

8 p.m. Grassroots Harmony; Chris Seymour. Community Church of New York Unitarian Universalist, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

SAT, MAR 10

8 p.m. International Women's Day: Pat Lamanna; Sharleen Leahey; Lydia Adams Davis. Community Church of New York Unitarian Universalist, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

SAT, MAR 17

8 p.m. Irish Women's Voices for Peace & Equality: Dian Killian; Alice Farrell; Alison Kelley. Community Church of New York Unitarian Universalist, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.



ILLUSTRATION BY TOMMY KANE

PLASTIC PACKAGING COLLECTIONS

2nd Wednesday of every month 3:45-6 p.m.
4th Saturday of every month 1:45-4 p.m.

Expanded Plastic Collection for Coop members

Please be prepared to show your Coop membership card.

Plastic bags/wrap/package from most products sold at the Coop—food and non-food.

Thin plastic film wrap—from notecards, tea boxes, pre-packaged cheese, household items, pet food, juice packs, etc.

Plastic roll bags distributed by the Coop—please use roll bags only as necessary, reduce usage whenever possible, and re-use any bags you do take before recycling.

NO food residue, rinse as needed.
Only soft plastic from Coop purchases.

We continue to accept the following from all community members:

Pre-sort and separate according to the categories below.

Toothbrushes and toothpaste tubes (any brand/size)

Baby food pouches and caps (any brand)

Energy bar wrappers (any brand)

Water filters (Brita and other brands) and other Brita branded filter products

Plastic re-sealable food storage bags, small Coop bulk bags, cling wrap

Cereal and cracker box liners (any brand)

Food residue and paper labels OK.
No shopping bags.

Donations in any amount are welcomed to help offset the cost to the Coop of this collection.

Interested in joining the squads that run the Wednesday/Saturday collection, or in starting a third collection time as your workslot? Contact Cynthia Pennycooke in the Membership Office.

For more information about Terracycle, visit terracycle.com

Questions about items we accept should be e-mailed to ecokvetch@yahoo.com



☆ EXCITING WORKSLOT OPPORTUNITIES ☆

Receiving Produce Monday through Friday, 5 to 7:30 a.m.

Start your day early with a workout and a sense of accomplishment! Work side-by-side with our paid staff receiving daily fresh produce deliveries. If you are willing to get your hands a little dirty, lift and stack boxes, and work in our basement coolers, then you'll fit right in. We promise your energy will be put to good use. Boxes usually weigh between 2-30 lbs, but can weigh up to 50 lbs.

Office Set-up Friday, 6 to 8:30 a.m.

Need an early riser with lots of energy to do a variety of physical tasks, including setting up tables and chairs, buying food and supplies, labeling and putting away food and supplies, recycling, washing dishes and making coffee. Sound like your dream come true? This job might be for you. Please speak to Mary, Jana or Cynthia in the Membership Office for more information.

PARM Squad Thursday, Friday, Saturday, Sunday, Various times

This shift requires extensive training with a member of the paid staff, and therefore requires a six-month commitment. You must have good attendance to join this squad and must be a member for at least six months. As a member of the PARM Squad, you'll prepare designated cheeses for sale. You should be fit enough to cooperate with other members to lift 90 lbs. (a

wheel of parmesan). Involves also cutting hard cheese, moving in and out of the cooler. All members of the squad must follow the hygiene and safety guidelines as stipulated in the Food Processing manual. Please provide your e-mail address to be added to the shift-swapping contact list. Interested members must speak to Britt before joining this squad: britt_henriksen@psfc.coop.

Store Equipment Cleaning

Wednesday, Friday, 6 to 8 a.m.

This job involves meticulous deep cleaning of the store's checkout equipment and furniture. Workers are required to read and follow detailed instructions for cleaning the scales, printers, and monitors as well as cleaning the furniture and organizing checkout worker's tools and supplies. Must arrive on time at 6 a.m. Please report to Cynthia Pennycooke on your first work shift.

Bathroom Cleaning

Monday, Wednesday, 12 to 2 p.m.

Work with a partner to deep clean the Coop's bathrooms. Tasks include scrubbing floor tiles, cleaning toilets, mopping floors and stocking the bathrooms. You will work with only natural cleaning products. This job is perfect for members who like to clean and are conscientious about doing a thorough job.

To Submit Classified or Display Ads:

Ads may be placed on behalf of Coop members only. Classified ads are prepaid at \$15 per insertion, display ads at \$30. (Classified ads in the "Merchandise-Non-commercial" category are free.) All ads must be written on a submission form. Classified ads may be up to 315 characters and spaces. Display ads must be camera-ready and business card size (2" x 3.5" horizontal).

Submission forms are available in a wallpocket near the elevator in the entrance lobby.



ILLUSTRATION BY TOMMY KANE

Special Ordering Temporarily Suspended



We will not be taking
special orders
until February 1
(due to year-end inventory).

Vitamins/Supplements special orders
are suspended indefinitely.

No special orders on fresh baked goods.

Orders for bulk or produce by the case
must be placed directly with
a bulk or produce buyer.

CLASSIFIEDS

BED & BREAKFAST

THE HOUSE ON 3RD ST, serving Park Slope for over 20 yrs. Large floor-thru, located between Fifth and Sixth Aves. Parlor floor, sleeps 4-5, private bath, deck, AC, wifi, kitchenette, 12' ceilings! houseon3st.com, or call Jane, 718-788-7171. Grandparents are our specialty.

CLASSES/GROUPS

Namaste! Berlitz-trained teacher offers fun Hindi classes for kids and adults. One on one or group. Classes forming now. Email IHeartHindi@gmail.com or call 3105629441 for info.

MERCHANDISE- NONCOMMERCIAL

Mother Earth News magazine almost a complete set of original issues. In good conditions. Call Mike at 347-415-5820.

PEOPLE MEETING

The Brooklyn Chapter of the

Holistic Chamber of Commerce will have its next meeting on Thursday, 2-15-18 @ Pure Bistro, 88 Fifth Ave., Bklyn, NY 11217 from 6 p.m. to 8 p.m. They have an organic menu of delicious food, drinks & wine so, come and enjoy! See you there! 646-399-5236 Dr. Philip D. Craig.

SERVICES AVAILABLE

EXPRESS MOVES. One flat price for the entire move! No deceptive hourly estimates! Careful, experienced mover. Everything quilt padded. No extra charge for wardrobes and packing tape. Specialist in walkups. Thousands of satisfied customers. Great Coop references. 718-670-7071.

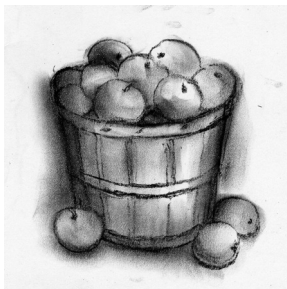
Madison Avenue haircutter is right around the corner from the Food Coop, so if you would like a really good haircut for a decent price, please call Maggie at 718-783-2154. I charge \$60.00, Wednesdays through Sundays, 9 a.m.-5 p.m.

SERVICES WANTED

Researcher needed to research key executives at corps. Need contact info. Work on library databases such as DRB's Hoovers list. Call Mike at 347-415-5820.

VACATION RENTALS

We are subletting our 1-week timeshare in Lake Harmony PA (Westwood Villas)-\$900. You pick the week. 2BR/SPLT-LVL/FULL KITCH/WiFi/2 1/2 BTH/FRPLC/JACUZZI TUB. Near all Pocono mtn attractions. Includes access to SplitRockResort facilities (indr/ outdr swmng & more). Contact German at GANSO361@gmail or 718-483-2843.



Solution to this issue's sudoku puzzle

7	5	2	3	4	9	8	1	6
3	9	4	8	1	6	7	2	5
6	1	8	5	2	7	3	4	9
1	4	7	6	9	8	5	3	2
8	6	9	2	3	5	1	7	4
2	3	5	4	7	1	9	6	8
5	7	3	9	6	2	4	8	1
9	2	1	7	8	4	6	5	3
4	8	6	1	5	3	2	9	7

Coop Job Opening: General Coordinator: Finance *Revised*

Founded in 1973, the Park Slope Food Coop (PSFC) is the largest single-store cooperative in the country with over 17,000 worker/owner members and sales expected to reach \$56 million this year. PSFC's full-time staff of 75+ employees and the extensive member-labor system enable the Coop to achieve sales per square foot 16 times the national average.

The coop movement that emerged in the early 1970s had two main principles: "Food for People, Not for Profit" and "Cooperation Means Working Together." Striving to express and maintain these goals, the PSFC has evolved into a vibrant community institution. Sustaining the commitment to affordable good food through our participatory work requirement and ensuring PSFC's solid foundation for the future present unique challenges to its management team.

Eight General Coordinators (GC) comprise the PSFC senior management team and oversee over \$9 million in annual operating expense. They are responsible for all aspects of running this successful and growing business, including daily operations, finances, purchasing, hourly staff supervision/hiring/development, management of the member-labor system, building maintenance and insurance.

The impending retirement of the senior GC in charge of finance offers an exciting opportunity to the qualified candidate to become a member of the three-person GC team who together head the financial decision-making and accounting activities while also contributing to or taking the lead on varied non-financial projects essential to the Coop's continued growth and innovation.

Responsibilities include:

- Management of key financial activities including: the accounting system (Acumatica); operations and financial data analysis; financial statement and audit preparation; shared oversight of three bookkeepers; development of internal financial policies; financial presentations to PSFC members at monthly General Meetings; interfacing with city/state/federal agencies and banking institutions
- Shared responsibility for all Coop operations plus willingness to take the lead on non-financial projects
- Collaborative long-range planning for the Coop

Experience & Skills Required:

- Degree in a business field
- Minimum of 5 years work experience in business, including financial statement preparation and financial data analysis and presentation
- Self-starter and critical thinker with significant experience in managing financial infrastructure
- Senior level financial decision making for complex, mid-sized organization and/or business
- Comprehensive knowledge of accounting principles
- Leadership and supervisory skills built on strong communication and personal organization
- Ability to manage multiple priorities and projects, work under pressure, and meet tight deadlines
- Facility with numbers and proficiency in advanced Excel techniques

Desired:

- Experience in the grocery industry
- Experience in a cooperative or collective organization

Work Schedule

Average workweek of 45-50 hours, including availability as needed for evening and weekend work and meetings.

Salary & Benefits:

The General Coordinator salary is \$91,988. Generous benefits package including a defined benefit pension plan, health/dental coverage, and 5 weeks annual vacation. No payroll deduction for benefits.

How to Apply

Please send a cover letter, résumé, and three professional references to pc.psfc@gmail.com and go to <http://bit.ly/FinanceGC> to complete a short questionnaire.

No phone calls please. Applicants will receive an e-mail acknowledging receipt of their materials. Applications will be reviewed on a rolling basis and will continue until the position has been filled.

The Park Slope Food Coop is an equal opportunity employer.

Board of Directors Election

The General Meeting & The Board of Directors

From our inception in 1973 to the present, the monthly General Meeting has been the decision-making body of the Coop. Since the Coop incorporated in 1977, we have been legally required to have a Board of Directors.

The Bylaws of the Park Slope Food Coop state: "The portion of the Board of Directors meeting that is devoted to receiving the advice of the members shall be known as the General Meeting.... The members who gather to give advice to the directors may choose to vote in order to express their support or opposition for any of the issues that have come before the meeting."

The Board of Directors conducts votes at the end of every GM whether to accept the advice of the members that night. Members of the Board are required to act legally and responsibly.

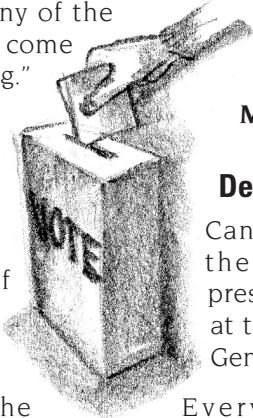
Opening

There are two openings on the Board, each for a three-year term.

Candidate Deadline

If you wish to place your name into nomination, you must declare your candidacy by submitting a statement of up to 750 words to: gazettesubmissions@psfc.coop. Please include a small photo for publication in the *Linewaiters' Gazette* and the member proxy mailing.

Deadline for candidacy submission is Thursday, March 1, 2018.



Duties of the Directors

The Board of Directors is comprised of five elected Coop members and the senior General Coordinator present. Members serve three-year terms. Members of the Board are expected to attend GMs monthly. They receive Coop work credit for their attendance.

Deciding and Voting

Candidates will have the opportunity to present their platform at the March 27, 2018, General Meeting.

Every member will receive a proxy package in the mail in May. Members may vote by returning their ballot by mail or by bringing it to the Coop. Members may also vote at the Annual Meeting on June 28, 2018.

**DUE TO YEAR-END INVENTORY
THE COOP WILL BE CLOSING
@ 5 p.m. on Sunday, January 28, 2018**

If you have
questions contact
the Membership Office
during office hours.



THANK YOU!

Thank you to the following members for referring friends who joined the Coop in the last four weeks.

Brittin Alfred	Marie Theres Franke	Jennifer Massie
Priscilla Amado	Max Goldberg	The McGaughey Family
Mystelle Brabbee	M. Goldstein	David McMahon
Sarah Burns	Robin Hessman	Myriam
Maren Bush	Roger Hughes	Lissa Nicolas
Tahir Butt	Jo Hurley	Juri Onuki
Kate Cavanagh	Kyle Kymball	Laura Pfeffer
Sara Cohn	Jacob Lasser	Jean Rohe
Craig Davis	Jesse Lewis	Vita T.
Sasha Dobos-Czarnocha	Mariel Linton	Jonathan Timm
Tresa Elguera	Jared Make	Kiyomi Troemner
Sandra Fox	Jessica Masarek	Lorin Wertheimer

**Park Slope Food Coop Members
are invited to shop
At The Windsor Terrace Food Coop**

**Windsor Terrace Food Coop is located at
825 Caton Ave
(corner of E8th Street & Caton
just south of Coney Island Ave.)**

**Thursday 7- 9 am 3-9 pm
Friday 9-11 am 4-7 pm
Saturday & Sunday 10 am - 4 pm**

