

Established  
1973

# LINEWAITERS' GAZETTE



Volume BB, Number 7

March 29, 2007

## Freeze Puts on the Heat

By Barbara Ensor

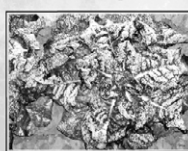
**T**he good news for members of the Park Slope Food Coop is that we are well poised to supply oranges or celery or whatever the next scarcity caused by extreme weather conditions will be. That is according to Allen Zimmerman who is in charge of buying produce for the Coop.

The bad news is that we almost certainly will be scrambling for something. If it isn't a tornado in Arizona it will be a monsoon in the Midwest or some other unthinkable weather aberration. Extreme weather conditions of all sorts appear to be becoming the norm, according to Zimmerman. "It used to be, we could count on the week of Thanksgiving as the beginning of the Sunkist navel orange season. And there were other dates you could rely on," says Zimmerman. But that was then.

### Wild Weather

Coping with the weather wild card was always an integral part of the work that Zimmerman took on, first as the Coop's backup buyer in 1988, and since 1994 in his current capacity. The challenges make the job interesting, he says. "I wouldn't have this if I were selling sneakers. There was usually something every year," he says. That seems to have changed.

### WINTER FREEZE IN CALIFORNIA DRAMATICALLY AFFECTS CROPS!



While many have experienced a milder than usual Winter this season, California was hit hard this past weekend (Jan. 12-14) with temperatures in the teens at night. Many of the largest growing regions were affected by these cold temperatures.

Temperatures were down into the teens and low 20's for durations of over 4 hours. Early estimates from the primary citrus growing areas of the Central Valley are that at least 75% of the Navel, Clementine and Valencia crop are frozen. Reports are that nearly 30% of the lemons are frozen! Lemons by nature have a thin rind, and have less sugar which makes them more susceptible to the freezing weather.

But it's not only citrus that was affected. Most greens, lettuces and vegetables were hit, including potatoes. This freeze will create a significant crisis in fresh produce coming out of California!

Look for availability on many items to be very tight and pricing to soar. Growers are having a difficult time even getting into their fields and orchards to access the damage.

The impact from this freeze will be felt for the next several months. Planting for Spring crops in the more northern Salinas Valley region will be delayed, and we can easily expect to feel the impact of this freeze well into April and May.

**More than \$2 billion worth of citrus crops have frozen in California alone from mid-January's winter storms. Above, a flyer from Coop distributor Albert's Organics.**

Zimmerman. Asked why suppliers would be willing, even eager, to do business with a small player like the Food Coop at a time like that, Zimmerman offers several reasons. "We are an

It took just two weeks this year for the first big, wacky weather event to hit. It is "colder in the southern desert growing regions of California than it has been in twenty years," wrote Joan Harris from Albert's Organics in an e-mail dated January 15. Surreal images began to flood Zimmerman's e-mail inbox; fields of lettuce under ice, delicate icicles hanging from oranges. Like everyone else responsible for keeping their supermarket produce aisles stocked, Zimmerman nervously got in touch with his Florida suppliers.

"I was so glad we have really nice relationships with companies who have access to Florida organic produce," says

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## Gowanus A Greener Future?

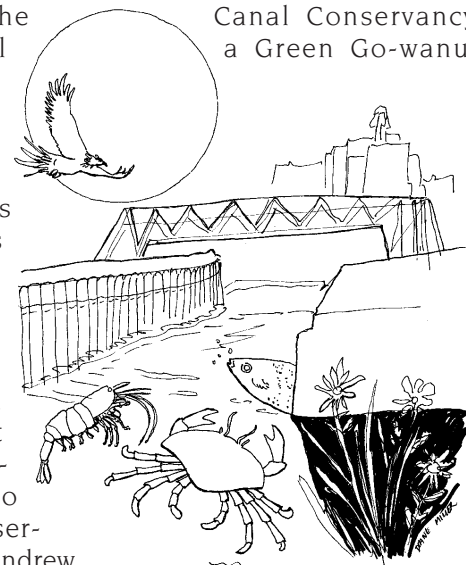
By D. S. Aronson

**I**f you turn and walk from the Park Slope Food Coop west past Sixth Avenue, you'll feel the ground dip and then flatten. In a few blocks, you've traveled from Brownstone Brooklyn to Gowanus, a neighborhood running roughly north from Hamilton Parkway to Butler Street and west from Third Avenue to Smith Street.

As the Gowanus border communities of Red Hook, Carroll Gardens, Boerum Hill, Cobble Hill, and Park Slope west of Fifth Avenue became hot properties in the recent, citywide real estate boom, it seemed only a matter of time before interest moved to the area edging the Gowanus Canal. That time is now. Currently, some streets bordering the canal are zoned for industrial use and other parts are zoned for mixed use (light industrial and residential). According to Gowanus Canal Conservancy (GCC) trustee Andrew Simmons, there is "a lot of pressure on the city to rezone it for much higher density housing." Simmons detailed the conservancy's mission as one to keep "the local fabric and culture, and the historic and future uses of the canal" a part of Gowanus rezoning discussions.

### Green Gowanus on April 10

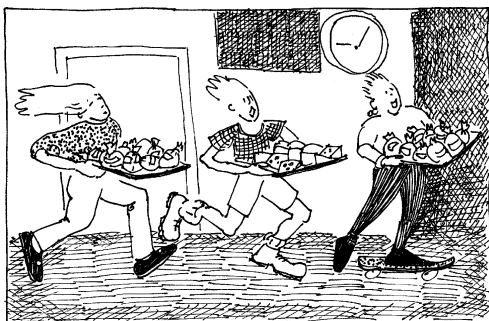
As the capping event to a several-part summit sponsored by the Gowanus Canal Conservancy, a Green Go-wanus



ILLUSTRATIONS BY DIANE MILLER

Charette is scheduled for April 10, 2007. Members of the Gowanus community and all others who are interested are invited to attend this brainstorming session about how to make a green future happen

CONTINUED ON PAGE 4



### The Coop really needs workers Monday through Friday for shifts that begin at 1:00 and 3:30 pm.

If you are available for a regular or FTOP workslot at these times  
please contact the Membership Office at

**718-622-0560**

## Coop Event Highlights

**Thurs, Apr 5 • Food Class:** 7:30 p.m. Vegan/Vegetarian Meals in 30 Minutes

**Fri, Apr 6 • Film Night:** 7:00 p.m. *The Chances of the World Changing*

**Fri, Apr 20 • Wordsprouts:** 7:30 p.m. Narrative Non-Fiction Workshop with Tom Zoellner

**Fri, Apr 20 • The Good Coffeehouse:** 8:00 p.m., The Cooperating Cooperators and Jezra Kaye

**Sat, Apr 21 • Earth Day World Beat Fiesta:** 7:30 pm@ Old First Church—7th Ave. & Carroll St.

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

### Next General Meeting on April 24

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month.\* The next General Meeting will be Tuesday, April 24, 7:00 p.m. at the Congregation Beth Elohim Temple House (Garfield Temple), 274 Garfield Pl.

The agenda will be available as a flyer in the entryway of the Coop on Wednesday, April 4. For more information about the GM and about Coop governance, please see the center of this issue.

\* Exceptions for November and December will be posted.

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# Board of Directors Election

## The General Meeting & the Board of Directors

Form 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."

## 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 reg-

ularly. They receive Coop work credit for their attendance.

The Board of Directors conducts a vote 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.

## Openings

We have two full three-year terms and one one-year term open this year.

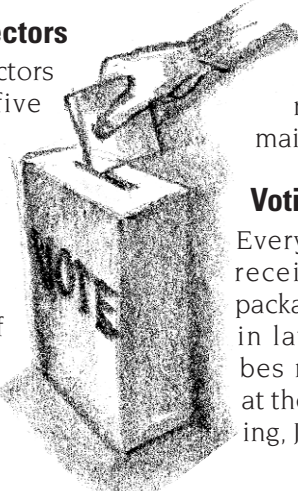
## Candidate Deadline

If you wish to place your name into nomination, please declare your candidacy by Sunday, May 6. You will be asked to submit a statement of up to 750 words and a small photo

for publication in the *Linewaiters' Gazette* and the member proxy mailing.

## Voting

Every member will receive a proxy package in the mail in late May. Members may also vote at the Annual Meeting, June 26.



# Adult Clothing Exchange

Have you noticed that Coop members are great dressers?

The season is changing, and this is your opportunity to trade gently used and beautiful clothes that you no longer wear.

A clothing exchange is a community event that is ecologically responsible and fun. Why support the consumer market and buy, when you can wear clothes that have already been well loved.

Bring items that you think others might enjoy—and a snack to share.

**Saturday, April 14**  
**10:00 a.m. – 2:00 p.m.**  
**in the meeting room**

## To bring Clothes...

- Do not leave clothing in the Coop before the hours of the exchange.
- Bring up to 15 items only.
- Bring gently used, clean clothing that you are proud to be able to exchange with it's new owner.

(Unchosen clothing will be donated to a local shelter.)



# Freeze Puts on the Heat

CONTINUED FROM PAGE 1

excellent single-store customer. We pay on time, and we treat our suppliers with a great deal of respect."

Another part of the equation: (Are you listening, Mom?) We eat our vegetables! Yes, Coop members chomp an impressive volume of produce, measured against square footage of an average supermarket according to Zimmerman. We sell "a crate of produce every 80 seconds" he says. That translates to economic clout and in mid-January, that mattered. "It makes a difference to a supplier whether they have our business or not," says Zimmerman. But clearly the Coop does not buy on anything approaching the scale of a supermarket chain. We also don't drive the kind of hard bargains that profit-hungry stores do, according to Zimmerman.

*It took just two weeks this year for the first big, wacky weather event to hit. It is 'colder in the southern desert growing regions of California than it has been in 20 years.'*

The impact of the changing weather picture is different for everyone, depending on what they like to eat and how much money they have to spend. To Zimmerman's surprise, the California freeze only drove prices up by about 15%. Lemons, with their thinner skins, were even more affected than oranges by the cold snap, but the non-organic ones were readily replaced with lemons from Spain. Organic produce has been harder to come by, and in some cases was no longer available at all. But it is

hard to feel sorry for us when "For every piece of lettuce we don't have there is somebody on the other end who is breaking his back and losing his job," Zimmerman points out. Most estimates put the lost revenue from freezing California temperatures at around a billion dollars. Tens of thousands of people lost their jobs, many of those people with little in the way of savings or benefits to fall back on. The human cost for growers in California makes some of this discussion of hard-to-find food items seem trivial.

Seeing me wince at the news that the season for juicy Meyer lemons is about to end prematurely, the ever-adaptable Zimmerman suggests I could squeeze juice from the lemons and freeze it. I suppose I could, but I don't think I will. As a self-described pomelo "fanatic," Zimmerman admits he was a little peeved at the shortened season for that fruit following the January freeze. "I got over it," he shrugs.

Avocados will be harder to find once the season for buying them from Mexico is over, according to Zimmerman. There is also possible short-term damage to the trees themselves. Artichokes are also likely to be in short supply. Farming has long been a risky business. The lime crop in Florida has never fully recovered from hurricane Andrew in the mid-80s, which damaged thousands of trees.

## A Serious Issue

Even romaine lettuce, that "fundamental, take-for-granted product," as Zimmerman describes it, has occasionally been unavailable on Coop shelves in the last few weeks. Getting lettuce should not be a problem from here on in, though, says Zimmerman.

But don't count on finding any of those delicious, easy-to-peel California navel oranges in the foreseeable future—not for any price. "They picked all the fruit when it got so cold instead of leaving them on the trees in freezing conditions," says Zimmerman. "So, for a matter of weeks there was almost a surplus. That supply has pretty much dried up now."

*The human cost for growers in California makes some of this discussion of hard-to-find food items seem trivial.*

Zimmerman does not appear to be contemplating a switch to shoe sales. And although his sanity is clearly intact, as well as his sense of humor, he says he worries about where all this may be leading. "I think we are only seeing the beginning of global climatic chaos," he says. We had set up this interview to discuss the impact of the California freeze on produce buying. But already there is a new crisis on the horizon.

"Burning Love" is the big tune out here now, one e-mail from the West Coast announces cheerfully. Every body is packing fruit to the sound of it. A massive heat wave is encouraging the aphid population, and a lot of leaves are going to starting to wilt if it continues. Zimmerman predicts a likely shortfall in the supply of cauliflower and broccoli as a result. Again, he's got a few strategies in mind to keep the Coop well stocked. "But," Zimmerman observes, "I think some of these challenges are getting a little out of hand." ■



**We are looking for  
visual artists and  
crafts people  
who want to  
show their work.**

**Please contact  
Len Heisler at  
718-614-2289**

**Saturday, April 21st  
featuring the  
Rob Garcia Ensemble**



## A COOP INTERVIEW

## Marty Stiglich Remembers 27 Years at the PSFC

By Katie Benner

Whether fighting for aisle space, waiting in line or reading about our store's ills within the pages of the *New York Times*, it's easy to forget that the Park Slope Food Coop wasn't always a behemoth—that in 1973 it was a handful of people who wanted better quality produce and didn't want to pay too much money; and that this is, at heart, what it is today. Thankfully, Marty Stiglich has always been around to put the Coop back into perspective, no matter how crowded the store or how angst-ridden its members.

"There are people who love it and people who hate it, and you'll always hear people bitching and moaning about something, so why not the Coop," says Stiglich. "There are 3 million people in Brooklyn, but only 13,000 that have the moxie to work 3 hours a month. Everybody else is too lazy, too busy, or can't deal with the rules. It's a tiny minority who are interested in the store. Hell, the vast majority isn't even interested in the food we sell. You have to anticipate that it's not for everyone, and that's fine."

Stiglich was a straight-talking fixture at the Coop—a member since 1980 and the store's first regularly scheduled, paid, hourly receiving employee in 1990—who endeared himself to all, even in his saltiest moments.

"At some point in one's membership in the Coop, we hope that you make the transition from thinking of it as just a store to something that you belong to, something that you care about. It is my opinion that Marty inspired this feeling, provided this personal connection, more than any other individual in the Coop's history," says Allen Zimmerman, general coordinator and produce buyer for the PSFC. "Sometimes Marty did drive me crazy, but mostly I was just crazy about him."

Sadly, Stiglich has traded Brooklyn for Chicago in what is certainly a loss for the store that he loved and that loved him back. In a conversation with the *Linewaiters' Gazette*, he discusses life with the PSFC, what happens when your wife works for corporate America, and what makes the Coop special (and maddening).

**PSFC:** Why the move to Chicago?

**Marty:** My wife and her job made it possible for me to work at the Coop because she is a vice-president at CIT (a Fortune 500 financial firm), so it didn't matter that working at the Coop wasn't a great paying job. Frankly, you're not going to get ahead in

New York City on the hourly coordinator's pay. But her job was transferred to Chicago, so the thing that made it possible for me to work at the Coop then made it impossible for me to work there.

*"I'd never had a new job in my life that was so completely effortless and comfortable."*

My wife has all the perks that you and I resent. [laughs] The company is giving us money to move and will pay the broker's fee when we sell our place, and they're paying all our moving expenses. They wouldn't even let us pack our own boxes because they said then it would be impossible to insure our stuff if anything broke. That's corporate America! I feel guilty now and then because my wife is working hard and I'm not. But in the times when I'm not depressed or guilty, which is most of the time, I do the laundry, I joined the gym, I'm out exploring neighborhoods; there are some really good ones here.

Chicago is a great city and has great food...the restaurant scene here is almost more vibrant than in New York City. But you know, I



PHOTO BY DEBBIE PARKER

can't buy a 13-cent packet of chicken broth powder anywhere. And I'll never find that ever again.

**PSFC:** What do you miss the most about the Coop? Is there anything like it in Chicago?

**Marty:** Well, I miss being famous. At the Coop, everyone knew me. Within two blocks of the building I knew half the people on the street.

**PSFC:** It was like your version of *Cheers*, but without the bar.

**Marty:** Yeah, that's about right.

**PSFC:** When did you join?

**Marty:** The people at the yoga center I taught at for 13 years were members. In 1980, there was a waiting list to get in if you were a nine-to-fiver who could only do a work shift in the evening. My schedule was open, so we got in. For the first half of the 80s, we both worked a shift, and

then in the second half I worked my wife's shift, too, so I was there a lot.

In 1990 I started working as a paid employee. There were about 800 members and the Coop was only open after 5 p.m. The staff was whining that it was too much work to get the store open at 5 p.m. It was a crisis. At the time, I was available to come in and work part-time to get the store open. Without an audition, without even an interview, I became the first hourly employee in receiving at the Coop who worked there on a regular basis. The rest of the paid staff was salaried, and that was Joe Holtz, Mike Eakin, Allen Zimmerman, Linda Wheeler, Janet Schumacher and Angie Engongoro, and Ellen Weinstat [was the first hourly office employee]. Now there are about 50 hourly employees.

It was a strange new job. I'd never had a new job in my life that was so completely effortless and comfortable. I walked in and knew everybody. I didn't need to be trained. I didn't have anxiety about how I'd relate to my coworkers. It was the most completely seamless transition I could imagine, and I'm not going to find that again. I worked at the Coop from 1990 to now, and assumed I was going to retire there.

**PSFC:** How have you seen things evolve since 1980?

**Marty:** When I started, it was only aisles 2 and 3. Joe Holtz would be down in the basement sorting rotten lettuce. We had a ratty wooden floor that was uneven and splintered and chipped and with only 800 people it was a much smaller operation.

People whine and moan that things are inconvenient now, but there was a time when you had to convert all your measurements. We had a scale that would give you the weight in ounces, but the adding machine would convert the weight to a decimal of pounds. It was very disconcerting to see the checkout worker making these conversions while having a beer.

**PSFC:** Excuse me?

**Marty:** Oh yeah, there are a couple more rules now. It took a few years to ban drinking on the job. But you know, it was probably good. If you were a checkout worker, you'd have all these people bitching about all the mistakes you were making because you'd been drinking.

There's also less sense of community than there used to be, although the place is cheap enough and unique enough that people will still go there. When I first started working I knew everyone, and by the time I left there were

13,000 people. We doubled in size in the last four years. So when you bring in more people like that, you get more diversity of behavior. There are more people who are really into the Coop and more people who will try to steal from it and everything in between. And that's just the way it is.

*"There are three million people in Brooklyn, but only 13,000 that have the moxie to work three hours a month."*

It has also always been a guiding principle of the Coop that when it got crowded enough it would stop grow-

ing. We're not growing any more like we did after we moved to the bigger space. I think the Coop should take over the St. Francis playground next door. We can build them a rooftop playground. Barring that, who knows how it will expand.

But there's one thing that's certain. There's never going to be another place like the Coop anywhere. It grew so organically into what it is now, from just 10 families in Park Slope. No one will be able to come up with a plan for a store that looks like it. To begin something like it as a big operation would be almost impossible. I'll never find anything like it again. ■

## WHAT IS THAT? HOW DO I USE IT? Food Tours in the Coop

Light abounds  
and invites lightness of being  
random acts of music  
sprout on the street  
children defy admonitions  
and leap  
into the air  
people bask in clusters  
chatting aimlessly  
and the birds back it all up  
right on tune

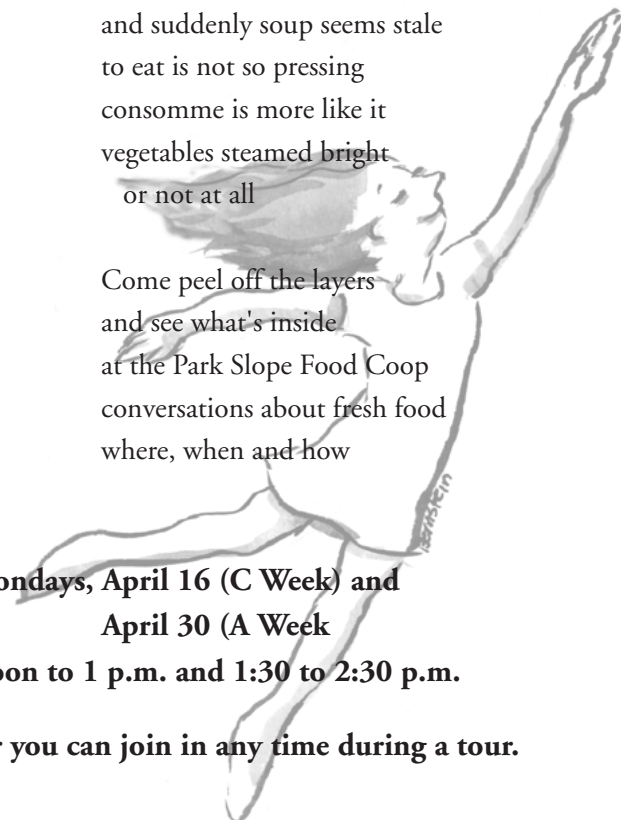
It's coming, It's here  
It's happening  
spring  
and suddenly soup seems stale  
to eat is not so pressing  
consomme is more like it  
vegetables steamed bright  
or not at all

Come peel off the layers  
and see what's inside  
at the Park Slope Food Coop  
conversations about fresh food  
where, when and how

**Mondays, April 16 (C Week) and  
April 30 (A Week)**

**Noon to 1 p.m. and 1:30 to 2:30 p.m.**

**Or you can join in any time during a tour.**





Gowanus: A Greener Future?

CONTINUED FROM PAGE 1

for Gowanus. The April 10 session will start at 6:30 p.m., and will be held at Polytechnic University; Dibner Library, Room LC 400; 333 Jay Street in Brooklyn.

The Gowanus Canal Conservancy (GCC) was formed in the fall of 2006 to “start getting the public and the community that surrounds the canal to really start thinking of the canal as a public open space that we should all have access to,” according to Andrew Simmons.

Simmons observed that the conservancy sees the PSFC as a like-minded organization. People who are interested in cooperative organizations would be concerned about their local environment as well, and would be enthusiastic about volunteering for letter-writing campaigns or for Gowanus Canal cleanup days.

Many Voices, One Goal

Simmons stressed that the GCC strives to be an umbrella organization to gather all the disparate groups working to improve the canal, including: the Gowanus Dredgers Canoe Club; the Fifth Avenue Committee; Community Board 6; the Park Slope Food Coop; and the Gowanus Canal Community Development Corporation, which is the mother organization for the Gowanus Canal Conservancy. The development corporation’s mission, as posted on the corporation’s Web site, includes “the environmental

remediation of the Gowanus Canal, housing, economic development, and commercial revitalization.”

Michael Ingui, board member of the GCC, sees the conservancy as an important asset of the recently completed Gowanus Canal Comprehensive Community Plan; the drafting of which, according to Ingui, included substantial Gowanus community involvement and was partially funded by the U.S. Department of Housing and Urban Development. Through the conservancy, Ingui hopes that knowledge about the neighborhood and its future will be boosted, and that public conversations about it will be more informed, with the net result of a community able to work effectively with the city as any future rezoning to residential use begins to impact on the Gowanus neighborhood.

Gowanus Now ...  
Gowanus Then ...  
Gowanus Future

While many different voices call for different futures for the Gowanus neighborhood, a common theme has been cleaning up the canal. The recent Gowanus Canal Conservancy summit meeting focusing on water quality explored this topic.

Water quality has been an issue for decades in the once heavily industrial Gowanus area. As Ingui sketched it during his opening remarks at the February 21 summit meeting,

Gowanus water quality is very much the product of the neighborhoods around it, whether it involves sewage, storm runoff, dumping or litter. With an understanding of canal conditions “as they really are,” Ingui hopes that discussions about the neighborhood’s future can be informed and productive.

But the Gowanus wasn’t always a troubled waterway. John Muir, a GCC board member, founder of the Brooklyn Center for the Urban Environment, and longtime Gowanus resident, sketched a vibrant history of the area during his presentation at the February 21 summit session, a narrative that revealed Gowanus was subject to human impact since Native Americans fished at the site, long before European colonists arrived. Indeed, “Gowanus” is an English interpretation of the

name of a Native American Lenape chief whose Canarsee tribe was based in the area. Muir began by asking summit participants to imagine the area as it looked before colonists arrived. He described Gowanus at this time as “a broad and vast wetland: a shallow basin surrounded by low hills and



ILLUSTRATIONS BY DIANE MILLER

open on one side to a shallow arm of the sea.” Muir told his audience about a site covered with green and yellow marsh grasses, and asked his listeners again to imagine, this time: “those small channels winding and coiling together, carrying water first in one direction and then the other, meeting in a twisting main channel. Imagine clear water that tastes of salt in some places and not in others—water that has wound down from forested hills above and is mixed with the water driven in from the sea by the tides. Always imagine that water.”

He detailed the damming of the marshes to create millponds in earlier times and then the area’s 20th-century development into “building lots and factories. The vista of a meandering creek winding through marsh gave way to a straightened and bulkheaded navigation canal.”

This development came at a price. “The clear flow of water that had drained the broad basin of water became part of a sewer system choked with human waste and the odd industrial discharge.” All of which, according to Muir’s summation, would effect the water’s “salinity or sweetness; the health of the flora and fauna that live in it; changes in flows and tides; changes of the presence of oxygen and algae; changes in drainage and the silt it carries.” While it isn’t realistic to expect that twenty-first-century Gowanus can be restored to the quality of earlier eons, steps have been taken and can be taken to improve the water quality, which in turn can signal environmental improvements in the whole picture.

Reactivating the Gowanus

Canal Flushing Tunnel in 1999, after decades of dormancy and neglect, to bring water in from New York Harbor has helped improve the canal’s water quality. Crackdowns on illegal dumping and voluntary community cleanups of garbage and litter can cut down on toxic items going into the canal.

Sewer plants with a more robust processing capacity can help the environment all around by doing a better job of purifying combined sewage overflow (CSO). When there is heavy precipitation in the city, the underground sewer pipes that carry municipal sewage treatment plant waste and storm water in underground sewer pipes “overtop”—there is simply not enough capacity to handle that much liquid volume.

According to Reed Super, a senior clinical staff attorney and lecturer in law at Columbia Law School’s Environmental Law Clinic, who also spoke at the GCC Water Quality Summit, these sewer pipes in Brooklyn “overflow quite frequently into the Gowanus Canal.” Super observed that as little as a tenth of an inch of rain creates CSO, and CSO is a significant obstacle to improvement of water quality in the Gowanus. An improvement to sewage processing could help make a big difference in managing CSO and, as a result, the Gowanus’s water quality.

*The vista of a  
meandering creek  
winding through marsh  
gave way to a  
straightened and  
bulkheaded  
navigation canal.*

In a recent *New York Times* op-ed article, Alex Matthiesen, Andy Willner, and Terry Backer, founders of the Waterkeeper Alliance, pose the challenge of New York City reconfiguring the current municipal sewer system so that, according to the article, the system could “capture much of the city’s rainfall before it enters the sewer system and divert it to other uses. This captured water could be directed toward planted medians and sidewalk parks, street trees, permeable pavement, city parks, rain barrels and green roofs, as well as into storage tanks for commercial and residential use.” The net effect would be less water to overwhelm the sewer system and more water to make New York City a greener place to live.

While wide-scale improvement of the canal’s water quality and the environment of the area around it will certainly require city- or state-supported steps, those steps and their direction deserve community input, and the Gowanus Canal Conservancy’s April 10 session will invite just that. ■

COMING THIS SPRING !



Sing Ho! For the ladies of pioneer history!  
They advanced through hot climates, unpleasantly blistery!  
The cruel sun beat down on the grasslands of Kansas  
As they dreamed of cool carrots and nosegays of pansies.  
In their wake came fresh lettuce and poppies bright red, know,  
Their wagons (Con’stoga) were knee-deep in Fedco!

*Fedco Herb and Vegetable seeds will be appearing in March!*  
*We will also carry smaller sample packets from Artistic Gardens.*



*Keeping urban gardeners’ needs in mind, we have ordered many compact and container - friendly varieties!*  
*Look no further for your Spring, Summer, and Fall seed needs!*



**PARK SLOPE FOOD COOP**  
**EST. 1973**





ENVIRONMENTAL COMMITTEE REPORT

Green Electricity Choices

By Eileen Kapp, for the Environmental Committee

Last year, acting on a proposal brought by the Environmental Committee, the Coop voted unanimously to switch its electric supplier to Community Energy. We now get 100% of our electricity from wind power, and have prevented 620 tons of carbon dioxide, 3.7 tons of sulfur dioxide, and 1.3 tons of nitrous oxide from entering the atmosphere. Although Community Energy does not offer the same option to residential customers, there are other green choices.

“Green” electricity here means the energy source is renewable and not

rights, a sunny exposure, and a large initial investment are required. For information about solar energy in New York City, check out Big Apple Solar Installation Commitment ([www.basicsolar.org](http://www.basicsolar.org)) and NYC Green Home ([www.greenhomenyc.org](http://www.greenhomenyc.org)).

A simpler approach for apartment dwellers is to switch to a green ESCO (Energy Service Company). Since deregulation, your electric service is now made up of two parts: delivery and supply. Con Ed still delivers the energy from the supplier to your home, but you can choose another supplier, and you can use environ-

hydropower, and costs an additional 1¢ per kilowatt-hour (kwh). The Wind Power is 100% wind, and costs an additional 2.5¢ per kwh. For a customer using 350 kwh (about \$90) of electricity per month, the additional charge would be \$3.50 per month for Green Power and \$8.75 per month for Wind Power.

Accent Energy offers a Green Power option, which consists of energy generated by wind, water and biomass, all produced in New York State. They have variable monthly-rate and long-term, fixed-rate deals available.

ECONnergy offers a 100% wind-power option called Keep It Green. They list historical prices online. Be sure to find out whether you meet their minimum electric usage requirements.

IDT Energy does not provide green option details on their web site.

Here are some tips if you’re considering switching your electric supplier:

1) According to the Public Service Commission, there is no need to give your Con Edison account number to any ESCO representative for a price quote. They may ask for it in order to obtain your usage history, which you can tell them yourself if you have

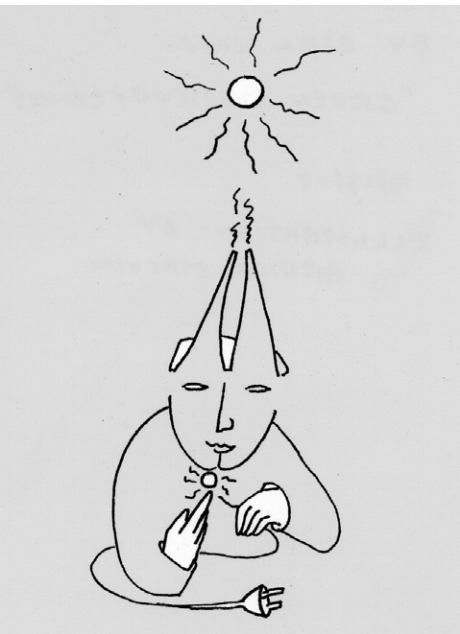


ILLUSTRATION BY PATRICK MACKLIN

tract unless it clearly specifies a fixed rate. For variable rates, the provider should be able to tell you what the market supply rate was for the latest billing cycle, which you can compare to the market supply rate on your last bill; if your bills go up more than you were expecting, you can switch suppliers as long as you’re not locked into a contract.

Another way to grow the benefits of green electricity is to buy renewable

Energy sources

	Less Harmful to the Environment	More Harmful to the Environment
Renewable	Solar Wind Small hydro (river flow) Geothermal	Nuclear Large hydro (dams)
Non-renewable	Natural gas	Coal Oil

harmful (or less harmful) to the environment. (See accompanying table of energy sources.)

Solar panels are the ideal green option for a small residential building. Solar energy is decentralized, eliminates energy loss in transporting electricity from distant sources, and is not vulnerable to disruptions in the

mental criteria to make your choice.

There are nine available ESCO options in Brooklyn, and according to [www.poweryourway.com](http://www.poweryourway.com), there are four companies that offer one or more green electricity options to residential customers (see table).

Con Ed Solutions is (no surprise) a subsidiary of Con Edison. Until

Companies offering green electricity options

ConEdison Solutions	1-888-320-8991	<a href="http://www.ConEdSolutions.com/greenpower">www.ConEdSolutions.com/greenpower</a>
Accent Energy	1-800-928-7775	<a href="http://www.AccentEnergy.com">www.AccentEnergy.com</a>
ECONnergy	1-800-805-8586	<a href="http://www.ECONnergy.com/green">www.ECONnergy.com/green</a>
IDT Energy	1-877-887-6866	<a href="http://www.IDTEnergy.com">www.IDTEnergy.com</a>

power grid. Tax incentives and low-cost loans are available to offset the cost of panel purchase and installation. After the initial investment, the system runs for free. However, roof

recently it was the only green choice in Brooklyn. It has two renewable energy products: Green Power and Wind Power. Its Green Power product is 35% wind power and 65% small

Renewable energy certificate (REC) vendors

<b>Community Energy New Wind Energy certificates</b> <a href="http://www.newwindenergy.com">www.newwindenergy.com</a>
<b>NativeEnergy CoolWatts certificates</b> <a href="http://www.nativeenergy.com/coolwatts.html">www.nativeenergy.com/coolwatts.html</a>
<b>Sterling Planet NY Clean Choice certificates</b> <a href="http://www.sterlingplanet.com/buy_ConEd.php">www.sterlingplanet.com/buy_ConEd.php</a>

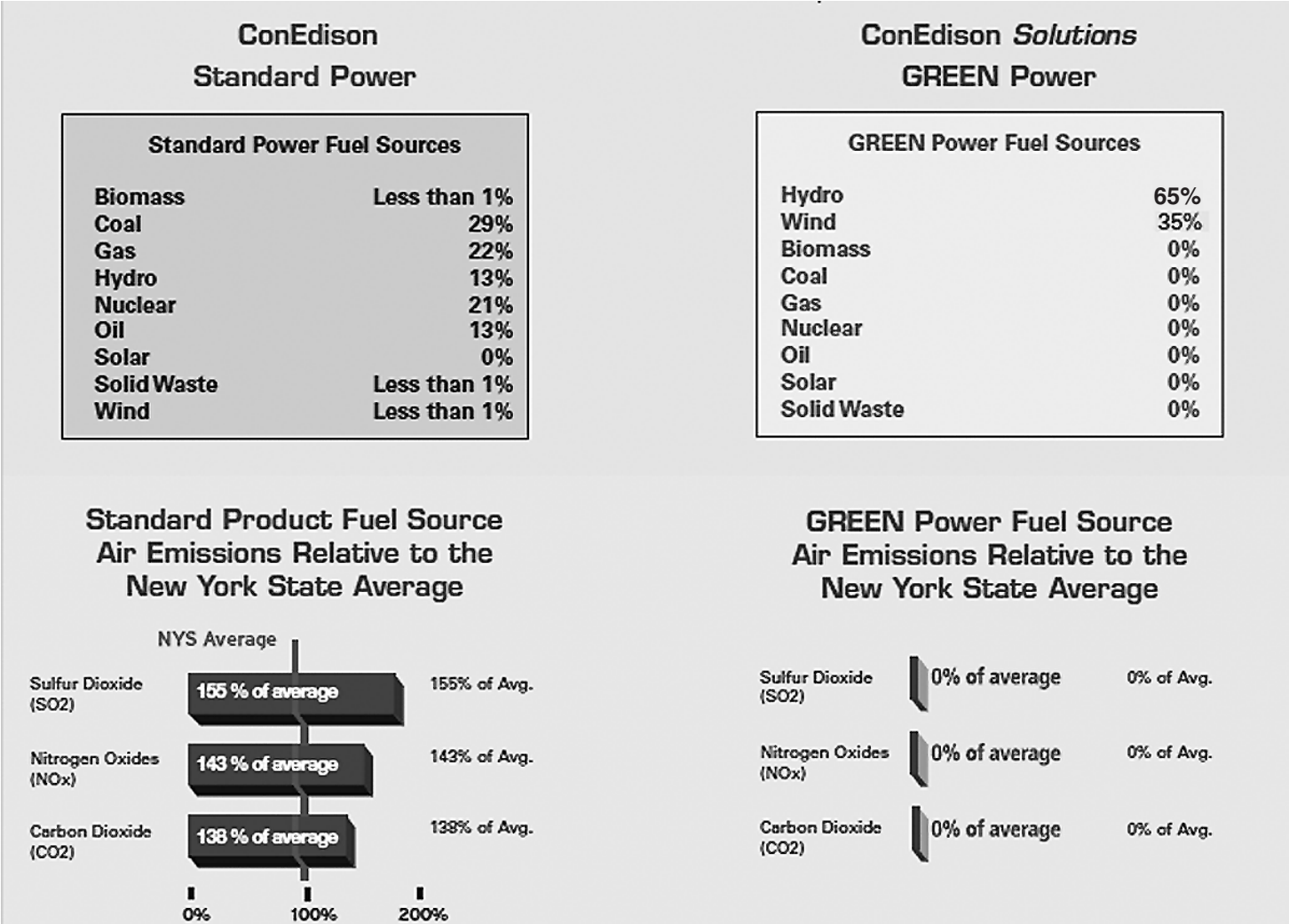
some old bills handy. Unfortunately, incidents similar to phone “slamming” have been reported, where electric service has been switched without the customer’s explicit permission once they have your account number. The ESCO representatives can tell you about their offerings even if they don’t have your account number. Once you are ready to switch, call back and give the ESCO representative your Con Edison account number.

2) Don’t commit to a year-long con-

energy certificates (RECs). Each block of renewable energy certificates represents energy from a “good” supplier added to the electric grid, and an equal quantity of energy from a “bad” supplier not added. The certificate pays for the difference between the two, and ensures that a utility will buy from a green rather than a dirty source. You pay the utility as always for your energy usage and decide how many energy blocks to buy.

Say your average electric bill is 200 kwh (about \$50 per month), and you sign up for 200 kwh of RECs per month. Each month, you use your usual 200 kwh, which comes from Con Ed’s conventional sources of electric power, and you pay your usual \$50 per month to Con Ed. Meanwhile, you pay \$5 per month to another company for 200 kwh of RECs. The company you purchased the certificates from generates 200 kwh of green electricity and add it to the grid in their state. The power grid in that region orders 200 kwh less electricity from conventional electric generation. The money that the electric delivery company would have spent buying your electricity from dirty suppliers (\$50) instead goes to the green supplier. The green supplier also gets your \$5, so they receive \$55 for providing 200 kwh of clean electricity to the power grid in their region, reflecting the higher cost of generating green electricity. Your net cost is \$55. (See the accompanying table for a list of REC vendors; for more information, see [www.eere.energy.gov/greenpower](http://www.eere.energy.gov/greenpower).)

These choices, combined with careful use to conserve electricity, will affect our climate and environment for generations to come. By demanding green energy, we reduce our dependence on fossil fuels. Please consider making the switch today. ■







# Want to Make a Coop Video?

A few talented members are needed for the making of an instructional video for the Food Processing Committee.

The project is under way, and now we are especially in need of gaffers, audio recordists, camera people, and photographers. However, if you have other movie-making skills we'd like to add you to a list for future projects.

This work will be for FTOP credit and will almost certainly not be enough to fulfill the 13 shifts a year—in other words, you will need to continue to do some “other” work at the Coop while working on the video.

**Requirements: include at least six months Coop membership, an excellent attendance record, and self-motivation.**

**If interested please contact Jessica Robinson with your specific skills at: [jess\\_robinson@psfc.coop](mailto:jess_robinson@psfc.coop).**

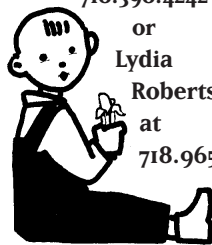
## Childcare Shift Coordinator Wanted

**Tuesdays 1:00 p.m. and 3:30 p.m.  
Wednesdays 10:30 a.m. and 6:00 p.m.**

Open to all childcare workers with at least one year of Food Coop childcare experience. This shift requires you to come into the Coop every week and spend some time in the childcare room to ensure that the shift is running smoothly.

Must have a good attendance history.

If interested, please call Jessica Greenbaum at 718.398.4242 or Lydia Robertson at 718.965.0534



## Coop Plastics Recycling

**ALL PLASTIC MUST BE COMPLETELY CLEAN AND DRY**

### What plastics do we accept?

- #1 and #2 non-bottle shaped containers and #1 and #2 labeled lids. Mouths of containers must be equal width or wider than the body of the container.
- All #4 plastic and #4 labeled lids.
- #5 plastic cups and tubs and #5 labeled lids and bottle/jug caps, clear and opaque and with all paper labels completely removed.
- Plastic film, such as shopping bags, cry cleaning shrouds, etc. Okay if not labeled.

### When?

- Second Saturday of each month: 12:00–2:00 p.m.
- Third Thursday of each month: 7:00 p.m.–9:00 p.m.
- Last Sunday of each month: 10:00–12:00 p.m.

### Where?

On the sidewalk in front of the receiving area at the Park Slope Food Coop.

## WORDSPROUTS

The Park Slope Food Coop's Reading Series

### Narrative Nonfiction Workshop with Tom Zoellner

Come to a reading and writing workshop on narrative nonfiction with Coop member Tom Zoellner, author of the new book *The Heartless Stone*, an investigation of the global diamond business. The book takes the reader from the “blood diamond” rings of Africa to the London headquarters of the De Beers cartel, the secretive global colossus that has dominated the industry for more than a century, and permanently carved the phrase “A diamond is forever” on the psyche.

“A dazzling display of intrepid reporting.” *Entertainment Weekly*

“An illuminating expose of a mineral and an industry” *The Wall Street Journal*



Tom Zoellner has worked as a contributing editor for *Men's Health* magazine and as a reporter for the *San Francisco Chronicle*. He is also the co-author of *An Ordinary Man*, the autobiography of Paul Rusesabagina, whose actions during the 1994 Rwandan genocide were portrayed in the movie *Hotel Rwanda*. Zoellner lives in New York City and is at work on a third book.

**FREE** Non-Members Welcome

All Wordsprout participants are Coop members.

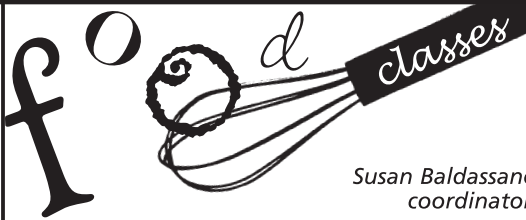
**Bookings:** P.J. Corso, [paola\\_corso@hotmail.com](mailto:paola_corso@hotmail.com)

**Friday, April 20 • 7:30 p.m.  
in the meeting room**

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

**Thursday,  
Apr. 5**

**7:30 p.m.  
at the Coop**



Susan Baldassano  
coordinator

## PARK SLOPE FOOD COOP

### Vegan/Vegetarian Meals in just 30 minutes!

Delicious, vegan/vegetarian complete meals in just 30 minutes!  
Explore three different meals full of flavor using ingredients easy to find at the coop.

#### MENU

- Soba Noodles with Edamame, Japanese Turnips and Carrots in a Ginger Shoyu Sauce, with a side of Spicy Greens
- Chickpeas, Seitan, Green Olives, Pine Nuts, Roasted Tomato Stew and Couscous, with Grilled Zucchini in a Lemon Mint Dressing with Optional Feta Cheese
- Sweet Corn Soup with Black Beans, Potatoes with Chipotle and Optional Creme Fraiche, with a Jicama and Citrus Salad

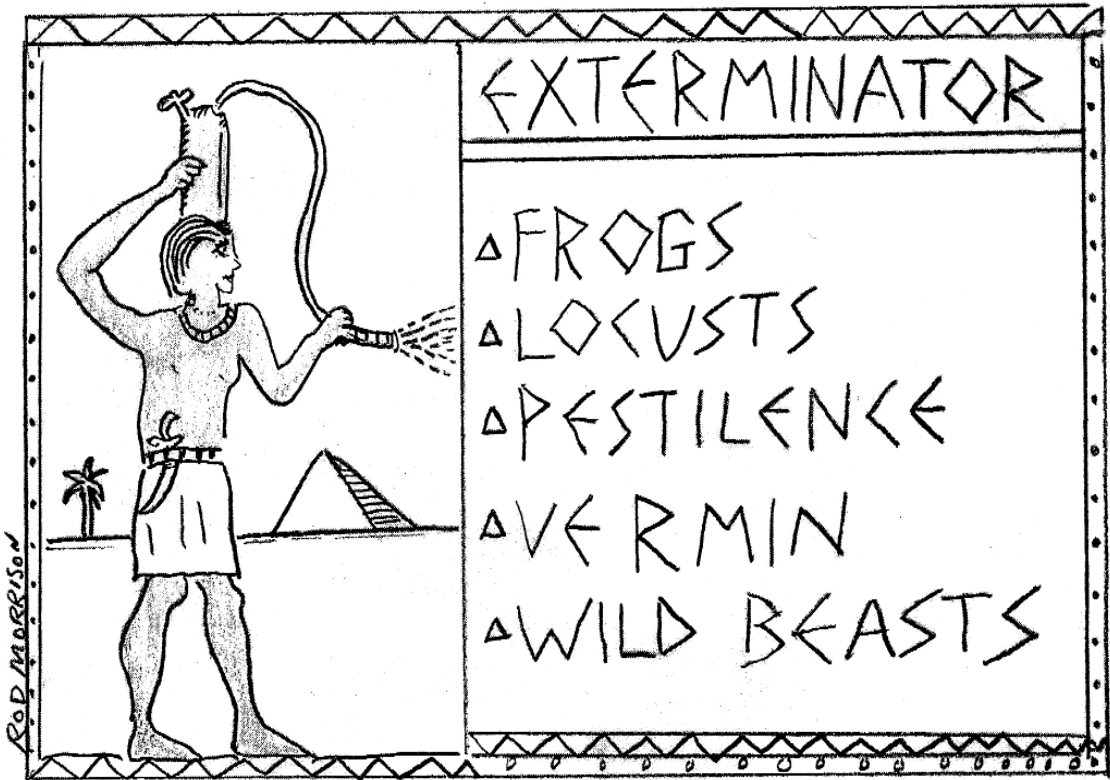
#### \$4 materials fee

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

Peter Solomita is a graduate of the Natural Gourmet Institute for Health. He has worked as a chef for Tuller Premium Foods and as a chef/business manager for Venture Catering. Owner of Groovalicious Inc., he is a caterer, personal chef and teaches public classes at Natural Gourmet, The Park Slope Food Coop and teaches individualized cooking classes. He is also owner of Little Buddy Biscuit Company, selling premium handcrafted cookies at cafes in Brooklyn and through mail order.

**MEMBERS & NON-MEMBERS WELCOME.**

Come early to ensure a seat.





## COORDINATORS' CORNER

# Cloonshee Has Sold the Farm

By Bill Malloy, Receiving Coordinator/ Meat & Poultry Buyer

Which means no more Cloonshee Farm chickens. Not for us, and not for any of those fancy Smith Street/Fifth Avenue restaurants. Marnie the Chicken Farmer sold all 20 acres to a couple from Manhattan, who are gonna keep it as a summer place. Use the barn as a motorcycle

garage. Hmmph. What does this mean for the Coop's yardbird eaters?

We're increasing the number of birds we get every Wednesday from Dines Farms—like Cloonshee Farm, a local wonderland of pleasure for chickens, who range happily through the sunny fields, enjoying frosty piña

coladas and freedom from antibiotic injections. Though never officially certified as organic, the Cloonshee birds were fed organic grain; Dines' chickens are not.

On Friday, March 16, we also began carrying the Poulet Rouge Fermier du Piedmont, a slow-growing, heritage breed previously produced only in France. Coming to us from a number of small farms in North Carolina, the "Red Farmhouse Chicken" is the first poultry in the U.S. raised to the exacting standards of the Label Rouge system.

## The Label Rouge Program

France's Label Rouge program is regarded as producing the best poultry and meat in the world. Although these cost more than commercial products (which the French refer to as "industrial" products), Label Rouge chicken accounts for 30% of poultry sales in France.

The Label Rouge requirements are much more stringent than any program in America, including "All-Natural," "Free Range," "Certified Organic," "Certified Free Farmed" and "Certified Humanely Raised."

Label Rouge began in the sixties as a grassroots movement led by farmers in the Landes region in Southwestern France. After World War II, as poultry farming became more industrialized, demand grew in France for the taste of traditionally raised farm chickens.

The Label Rouge program focuses on high quality, with poultry making up most of the products. It emphasizes attributes such as flavor, culinary qualities, free-range production, and food safety. The average consumer can note a positive difference between Label Rouge poultry and industrial poultry—in fact, regular taste-testing is a certification requirement to

## Label Rouge Requirements

**Genetics:** Only certain genetics are allowed; older, slow-grown breeds that tend to be heartier and more disease resistant than commercial breeds. This makes them better suited for outdoor production.

**Houses:** Smaller chicken houses than those used in industrial production are required, and the number of houses per farms is limited to four. This ensures the birds are raised in small farms where they get more care and attention.

**Maximum density in houses:** There is a maximum density requirement that ensures that these birds are allowed more room in the houses than industrial birds.

**Access to outside:** All birds must have access to the outdoors from 9 a.m. until dusk after 6 weeks of age, and must be outside for at least 42 days of grow-out.

**Feed:** Feed rations must consist of at least 75% cereal and must be non-medicated. Feed cannot contain animal products, growth stimulants, or other unnatural ingredients. Fishmeal is not permitted.

**Medications:** Although

routine medications are not allowed, antibiotics and vaccines prescribed by a veterinarian are allowed when needed for the treatment of disease but are given with sufficient withdrawal times that there will be no residues in the birds when processed.

**Slaughter age:** Birds are grown much longer than commercial birds, a minimum of 81 days (some farmers go as long as 100 or more) rather than 42 days.

**Minimum dressed weight:** All birds must be at least 2.2 pounds without giblets.

**Sanitation period:** There is a minimum sanitation period of 21 days between flocks to rid the houses of any parasites or disease.

**Transport:** To ensure that the birds are not dehydrated and are handled humanely, they must travel no more than two hours or 64 miles to the processing plant.

**Processing:** Air chilled.

**Shelf life:** Sold fresh within nine days after slaughter.

*Adapted from the Joyce Foods Web site. For more information, visit [www.joycefoods.com](http://www.joycefoods.com)*

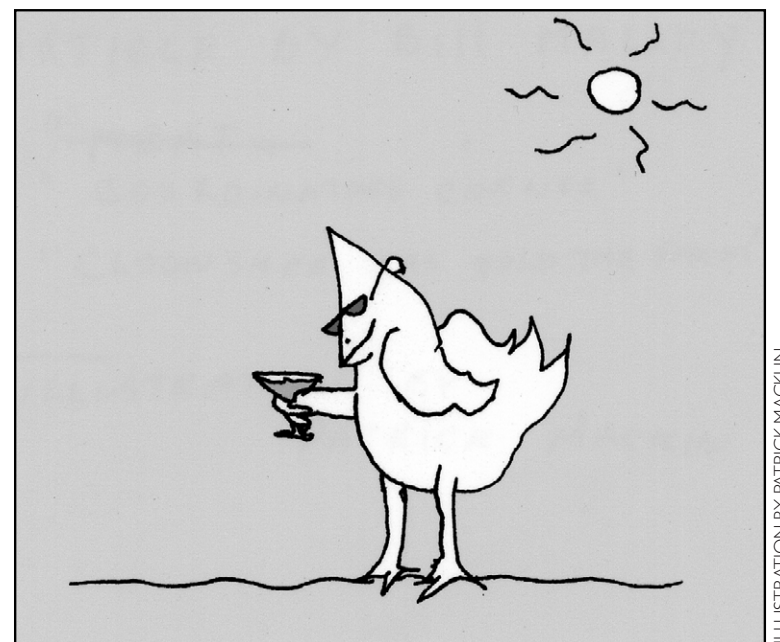


ILLUSTRATION BY PATRICK MACKLIN

prove that these products are "vividly distinguishable" from conventional poultry.

The main reason for the superior flavor is the use of slow-growing birds instead of the fast-growing birds used for industrial production. The slow-growing birds are from old rustic genetic stocks and are grown longer than industrial birds before they are processed—twelve weeks, as opposed to six. The

meat is flavorful and firm, but not tough. In France, these birds are labeled and marketed as "Poulet Fermier" (farm chicken) and the region from which they are grown (Poulet Fermier du Normand is Farm Chicken from Normandy).

The reputation and higher culinary quality of French Label Rouge poultry makes it popular with both retail customers and fine restaurants throughout Europe. ■

## East New York Food Coop

### Help a new coop in Brooklyn FTOP credit available

*In accordance with the sixth Principle of Cooperation, we frequently offer support and consultation to other coops. For the East New York Food Coop, we have also offered help in the form of Park Slope Food Coop member workslots.*



The East New York Food Coop welcomes PSFC members to assist in its first year's operations.

*PSFC members may receive FTOP credit in exchange for their help. To receive credit, you should be a member for at least one year and have an excellent attendance record. To make work arrangements, please email [ellen\\_weinstat@psfc.coop](mailto:ellen_weinstat@psfc.coop) or call 718-622-0560.*

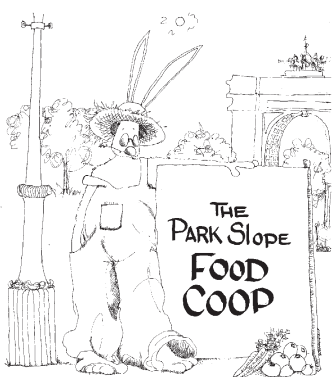


### East New York Food Coop

419 New Lots Avenue  
between New Jersey Avenue and Vermont Street  
accessible by the A, J and 3 trains  
718-676-2721

# Join the Street Squad

Do you love the Coop? Do you enjoy talking to friends, neighbors and strangers about the joys of Coop membership? The Street Squad may be the workslot for you. Work outdoors on Saturdays and Sundays from April to October, and help keep the Coop strong.



The Street Squad serves an important public relations role for the Coop. From tables set up outside the store, at local street fairs and special events, the Street Squad talks to current and prospective members, hands out literature, answers questions, gives tours of the Coop, and just generally offers people the chance to become familiar with our organization.

## We invite you to join us if you are:

- ◆ a Coop member in good standing for at least six months
- ◆ friendly and upbeat with enthusiasm about the Coop
- ◆ knowledgeable of Coop procedures
- ◆ willing to work outdoors
- ◆ reliable, responsible and able to work independently

New Street Squad members must attend a training session.

If you are interested in joining the Street Squad, please contact :

Robin  
718-230-7199  
call before 9:00 p.m.



COOP HOURS

Office Hours:

Monday through Thursday  
8:00 a.m. to 8:30 p.m.  
Friday & Saturday  
8:00 a.m. to 5:00 p.m.

Shopping Hours:

Monday–Friday  
8:00 a.m. to 10:00\* p.m.  
Saturday  
6:00 a.m. to 10:00\* p.m.  
Sunday  
6:00 a.m. to 7:30\* p.m.

\*Shoppers must be on a checkout line  
15 minutes after closing time.

Childcare Hours:

Monday through Saturday  
8:00 a.m. to 8:45 p.m.  
Sunday  
8:00 a.m. to 8:30 p.m.

Telephone:

718-622-0560

Web address:

www.foodcoop.com

LINEWAITERS' GAZETTE

The *Linewaiters' Gazette* is published biweekly by the Park Slope Food Coop, Inc., 782 Union Street, Brooklyn, New York 11215.

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

All submissions MUST include author's name and phone number and conform to the following guidelines. Editors will reject letters and articles that are illegible or too long. Submission deadlines appear in the Coop Calendar opposite.

**Letters:** Maximum 500 words. All letters will be printed if they conform to the guidelines above. The Anonymity and Fairness policies appear on the letters page in most issues.

**Voluntary Articles:** Maximum 750 words.

**Submissions on Paper:** Typed or very legibly handwritten and placed in the wallpocket labeled "Editor" on the second floor at the base of the ramp.

**Submissions on Disk & by Email:** We welcome digital submissions. Drop disks in the wallpocket described above. The email address for submissions is [GazetteSubmissions@psfc.coop](mailto:GazetteSubmissions@psfc.coop). Receipt of your submissions will be acknowledged on the deadline day.

**Classified & Display Ads:** Ads may only be placed by and on behalf of Coop members. Classified ads are prepaid at \$15 per insertion, business card ads at \$30. (Ads in the "Merchandise–Non-commercial" category are free.) All ads must be written on a submission form (available in a wallpocket on the first floor near the elevator). Classified ads may be up to 315 characters and spaces. Display ads must be camera-ready and business card size (2"x3.5").

**Recipes:** We welcome original recipes from members. Recipes must be signed by the creator.

**Subscriptions:** The *Gazette* is available free to members in the store. Subscriptions are available by mail at \$23 per year to cover the cost of postage (at First Class rates because our volume is low).



Friday  
Apr. 20  
8:00 p.m.

very  
The Good Coffeehouse  
COOP CONCERT SERIES

A monthly musical fundraising partnership of the Park Slope Food Coop and the Brooklyn Society for Ethical Culture

The Cooperating Cooperators

The Cooperating Cooperators have over a century's worth of experience cooperating. Their ranks span generations and were formally banded together to cooperate in the fall of 2002 as a way of avoiding having to do coop shifts. These folks are among you as you shop and you might never expect the outstanding and unusual result of the Cooperating Cooperators cooperation.

Jezra Kaye

A perennial favorite, Jezra Kaye brings her unique blend of vocal sass and sizzle back to the Good Coffeehouse for a magic night of jazz standards, samba and swing. This year, she's joined by piano powerhouse Roberta Piket, and special guests. (Roberta's new CD *Love and Beauty* is now available at CD Baby and local stores.)

53 Prospect Park West [at 2nd Street] - \$10 - 8:00 p.m. [doors open at 7:45]  
Performers are Park Slope Food Coop members and receive Coop workslot credit.  
Booking: Bev Grant, 718-230-4999

Puzzle Corner

Contributions from members are welcome. Please sign your entries. Answer is on page 15.

Cryptogram Topic: Bulk Items in Silos

The code used on the list below is a simple letter substitution. That is, if "G" stands for "M" in one word, it will be the same throughout the list.

E Q W M J Q S K W M J Q S  
B W R C W  
L X L X D P O  
R P R C N M N L Q  
L X P R L X P R  
W D W R W G N K Q W D R  
M W V W J H H X D S R  
M X W R O Q S H N T Q S  
D P O R  
R X P E H N T  
K J W L B - Q I Q S E Q W R  
S R E D C V D W Y R A  
X N W U V N Q

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Index:	Len Neufeld



WORKSLOT NEEDS

Vitamin Assistant

Saturday, 6:00 to 8:30 pm  
or 8:30 to 11:00 pm

Are you a detail-oriented worker who can work independently and in a busy environment? The Coop's vitamin buyer needs you to help her check in orders, organize the vitamin supply area in the basement and on the shopping floor, label vitamins and supplements, and other related tasks. You will be trained by Edite and will report directly to her. If interested please contact the Membership Office.

Inventory

Monday, 8:00 to 10:45 am

Working with the Coop's meat and poultry buyer

to ensure the proper unpacking and pricing of chicken and meat. Member must be willing to work with raw poultry and meat —it is wrapped in plastic so direct contact with meat does not occur. Job involves going in and out of out meat and poultry refrigerator in the basement, weighing and pricing the product, lifting boxes that can weigh up to 50 lbs.

Gazette and Bookkeeping Prep

Thursday, A or C weeks, 10:00 am to 12:45 pm

This work slot has two distinct responsibilities. The first part is to help complete preparatory work for classified submissions to the Linewaiters' Gazette. Second, the member will set-up voucher

registration journal pages for a 4-week period and review prior 4-week period of bound voucher journals for incomplete and missing voucher information. Work slot requires legible handwriting, good attention to detail, comfort working with computers, and reliable attendance. A 6-month commitment is required. Contact Rocco Arrigo and/or Andie Taras at rocco\_arrigo@psfc.coop or 718-622-0560 if interested. The first scheduled work shift is Thursday, March 22nd.

Office Setup

Weekday mornings, 6:00 to 8:30 am

Need an early riser with lots of energy to do a variety of physical tasks including: setting up

CONTINUED ON PAGE 10

COOP CALENDAR



New Member Orientations

Monday & Wednesday evenings: . . 7:30 p.m.  
Wednesday mornings: . . . . . 10:00 a.m.  
Sunday afternoons: . . . . . 4:00 p.m.

Be sure to be here promptly—or early—as we begin on time! The orientation takes about two hours. Please don't bring small children.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Apr 26 issue: 7:00 p.m., Mon, Apr 16  
May 10 issue: 7:00 p.m., Mon, May 1

CLASSIFIED ADS DEADLINE:

Apr 26 issue: 10:00 p.m., Wed, Apr 18  
May 10 issue: 10:00 p.m., Wed, May 3

General Meeting

TUE, APR 24

GENERAL MEETING: 7:00 p.m.

The agenda appears in this issue and is available as a flyer in the entryway.

TUE, MAY 1

AGENDA SUBMISSIONS: 8:00 p.m.

Submissions will be considered for the Apr 24 General Meeting.

The Coop on Cable TV

Inside the Park Slope Food Coop

FRIDAYS 1:00 p.m. with a replay at 9:00 p.m.  
Channels: 56 (TimeWarner), 67 (CableVision).

If specific programming is available at press time, it will appear on the Community Calendar page overleaf.

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 at the Coop Community Corner and at every General Meeting.

Next Meeting: Tuesday, April 24, 7:00 p.m.

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

Location

The temple house of Congregation Beth Elohim (Garfield Temple), 274 Garfield Place.

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 Ellen Weinstat in the office.

Meeting Format

Warm Up (7:00 p.m.)

- Meet the Coordinators
- Enjoy some Coop snacks
- 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 at the Coop Community Corner and may also appear elsewhere in this issue.

Wrap Up (9:30-9:45)

(unless there is a vote to extend the meeting)

- 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.

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.

• Certain Squads not eligible:

Eligible: 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.

• Childcare can be provided at GMs:

Please notify an Office Coordinator in the Membership Office at least one week prior to the meeting date.

• Signing in at the Meeting:

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

2. Please also sign in the attendance book that is passed around during the meeting.

• 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.

• Is it FTOP or a Make-up?

It depends on your work status at the time of the meeting.

• Consider making a report...

...to your Squad after you attend the meeting.

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.**



COMMUNITY CALENDAR

Community calendar listings are free. Please submit your listings in 50 words or less by mail, the mailslot in the entry vestibule, or [GazetteSubmissions@psfc.coop](mailto:GazetteSubmissions@psfc.coop). Submission deadlines are the same as for classified ads. Please refer to the Coop Calendar in the center of this issue.

\*Denotes a Coop member.

SAT, MAR 31

PEOPLE'S VOICE CAFE: RAY KORONA BAND. 8 p.m.-10:30 p.m. at the Workmen's Circle, 45 East 33rd St. (between Madison & Park); wheelchair-accessible. For info call 212-787-3903 or see [www.peoplesvoicecafe.org](http://www.peoplesvoicecafe.org). Suggested donation: \$12 general/\$9 members/more if you choose, less if you can't/no one turned away.

FRI, APR 6

DANCING FOR ANIMALS, a non-profit organization, is holding Fridaynight dance parties. Every Friday, enjoy an evening of dancing while helping animal welfare organizations at the same time! Intro dance class 9-9:30 p.m. General dancing 9:30 p.m.-12:00 a.m. (music for all partner dances played). Dance Times Square, 156 W. 44th St., 3rd Floor. 212-946-1824 [www.dancingforanimals.org](http://www.dancingforanimals.org).

SAT, APR 7

GRAND OPENING: MEMORIES OUT OF THE BOX! Come learn techniques to get your photos and memorabilia into your life. Take mini classes in bookmaking and papermaking arts! Take 5% off all photo-safe products and services purchased both days! Call 718-398-1519. 633 Vanderbilt Ave., Prospect Heights Bklyn. [www.memoriesoutofthebox.biz](http://www.memoriesoutofthebox.biz).

TUE, APR 10

GOWANUS CANAL WATER QUALITY SUMMIT: Sponsored by the Gowanus Canal Conservancy (718-858-0557). Session 4: Green Gowanus Charette: How Do We Make It Happen? Speakers from Brooklyn Botanic Garden, Added Value, Big Sue LLC, and Habana Outpost. 6:30-9:00p.m. at

Polytechnic University, Dibner Library, Room LC 400, 333 Jay Street. Free.

SAT, APR 14

PEOPLES' VOICE CAFE: CAROLYN HESTER. 8 p.m.-10:30 p.m. at the Workmen's Circle, 45 East 33rd St. (between Madison & Park); Wheelchair-accessible. For info call 212-787-3903 or see [www.peoplesvoicecafe.org](http://www.peoplesvoicecafe.org). Suggested donation: \$12 general/\$9 members/more if you choose, less if you can't/no one turned away.

SAT, APR 21

PEOPLES' VOICE CAFE: ELLEN DAVIDSON; ADELE ROLIDER. At The Workmen's Circle, 45 East 33rd St. (between Madison & Park); Wheelchair-accessible. For info call 212-787-3903 or see [www.peoplesvoicecafe.org](http://www.peoplesvoicecafe.org). Sug-



gested donation: \$12 general/\$9 members/more if you choose, less if you can't/no one turned away

SUN, APR 22

TEREZA STANISLAV: VIOLIN. ROBERTO GIORDANO: PIANO. Performing works by Kreisler, Beethoven, Matheson & Strauss. Tickets \$15 at the door; advance tickets \$10 by email: [wflecknaf@aol.com](mailto:wflecknaf@aol.com) or by phone. Students: \$5. TDF vouchers accepted. Information: 718-855-3053 or [www.brooklynfriendsofchamber-music.org](http://www.brooklynfriendsofchamber-music.org).

SAT, APR 28

PEOPLES' VOICE CAFE: JACK LANDRON.8 p.m.-10:30 p.m. t the Workmen's Circle, 45 East 33rd St. (between Madison & Park); Wheelchair-accessible. For info call 212-787-3903 or see [www.peoplesvoicecafe.org](http://www.peoplesvoicecafe.org). Suggested donation: \$12 general/\$9 members/more if you choose, less if you can't/no one turned away.

SAT, MAY 5

PEOPLES' VOICE CAFE: DONAL LEACE; BELLES. 8 p.m.-10:30 p.m. at the Workmen's Circle, 45 East 33rd St. (between Madison & Park); Wheelchair-accessible. For info call 212-787-3903 or see [www.peoplesvoicecafe.org](http://www.peoplesvoicecafe.org). Sug-gested donation: \$12 general/\$9 members/more if you choose, less if you can't/no one turned away.

Save these Dates!

The **Fun'Raising Committee** has plenty of events for you and your friends, Coop members or not. Display ads for each will appear in the *Gazette* as each event approaches.

Saturday, April 21  
Saturday, May 19

Earth Day World Beat Fiesta  
Game Night

WORKSLOT NEEDS

CONTINUED FROM PAGE 9

recycling, washing dishes and making coffee. Sound like your dream come true? This job might be for you. Please speak to Adrianna in the Membership Office, Monday through Thursday, 8:00 am to 2:00 pm.

Plastic Recycling Drivers  
Wednesday,  
time to be arranged.

The Plastics Recycling Squads are looking for drivers to transport plastic recycling collected at the Coop to the recycling plant in Brooklyn. Drivers needed to work Wednesday during the daytime. The time can be arranged with Jessica Robinson but the work needs to be completed between the hours of 8:00 am to 3:00 pm when the

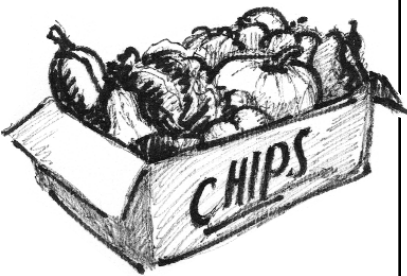
recycling facility is open. Drivers must have a large capacity vehicle (van or truck) for the volume of recycling collected. You need to be able to lift and work independently. Reliability a must as you are the only person coming to do this job on your day. If interested please contact General Co-ordinator Jessica Robinson at [jess\\_robinson@psfc.coop](mailto:jess_robinson@psfc.coop) or drop by the Membership Office to speak to her.

Soup Prep

Friday, 7:00 to 9:45 am

Do you have a strong social conscience? Do you hate waste? You can help the Coop rescue slightly damaged food and turn it into ingredients for nutritious meals. You will be sorting and packing food by category (vegetables, fruit, eggs, milk, etc). You and a partner

will be asked to take a U-boat of food to CHIPS, the soup kitchen on 4th avenue (it's downhill all the way!) The job involves some lifting and working in the walk-in refrigerator for part of the shift. You may be asked to help do produce preparation if you finish the soup kitchen tasks early. On-the-workslot training with receiving coordinator Hilton Horwitz. Help the cooks at the soup kitchen get a head start in their efforts to feed the hungry.



Friday, April 6 • 7:00 p.m.  
at the Coop



Ten years ago, Richard Ogust, a writer living in New York City, abandoned his life's work and began to acquire endangered turtles, driven by the appalling but little known fact that we are on the brink of losing a group of animals that have survived the ecological instability of the last 200 million years, including the great extinction that eliminated the dinosaurs.

Currently in China, hundreds of thousands of turtles are sold in food markets. Species are being taken from the wild at such an alarming rate that the situation has escalated into an environmental crisis. With a reasonable inheritance, Richard was able to build an ark, literally rescuing hundreds of endangered turtles. Eventually, Richard was sharing his giant penthouse in lower Manhattan with over 1,200 turtles and tortoises. But the weight of Richard's ark soon began to crush him.

*The Chances of the World Changing* is an extraordinary documentary about one man's unbelievable mission to save hundreds of turtles and tortoises from extinction—an epic story of conservation, perseverance, love, and hope in the face of a global crisis.

**Eric Daniel Metzgar** (director, producer, editor, and photographer) is an award winning filmmaker, who was nominated for a 2007 Independent Spirit Award for his direction of *The Chances*. Eric also works as a freelance cinematographer. He has shot for Edet Belzberg (Oscar-nominated director of *Children Underground*), Dana Adam Shapiro (Oscar-nominated director of *Murderball*), and Steven Cantor (Oscar-nominated director of *Blood Ties: The Life and Work of Sally Mann*).

Read more at: [www.TheChancesOfTheWorldChanging.com](http://www.TheChancesOfTheWorldChanging.com) and [www.MerigoldMovingPictures.com](http://www.MerigoldMovingPictures.com)

A discussion with Eric will follow.

**FREE  
Non-members  
welcome**

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



LETTERS TO THE EDITOR

CORRECTION

TO THE EDITOR:

The Environmental Committee has a correction to the February 15, 2007 article on solar energy. The article stated that if solar energy were used, “The Coop would also be contributing less toward global warming because electricity generated by solar energy does not produce carbon dioxide (CO 2), a greenhouse gas.” Since the Coop is currently using 100% wind power as an energy choice, there is no carbon dioxide generated by our energy use. If solar panels were installed, they would serve to lessen our use of energy from the New York State grid, as we would be generating some of our own power. Solar panels generate the maximum electricity precisely when the regional electric grid faces the greatest demand, during sunny summer afternoons, potentially reducing the chances of future blackouts. But as far as greenhouse gases, the Coop has already made a commitment to wind power to ensure that we do not contribute to global warming. Furthermore, the Environmental Committee and Joe Holtz have put together a team to do an energy audit of Coop, making sure we conserve as much as possible.

Cynthia Blayer  
Environmental Committee

BLOCKING THE FIREHOUSE

GREETINGS ...

I have to say that I was ashamed to be a Coop member when I read that members of the Coop were blocking the firehouse. The fact that I did not know this problem exists shows that I can have my head in the sand, but after reading about it in the *Linewaiters’ Gazette* I surfaced. I find it an unconscionable act of self entitlement. That someone would think that their few

minutes of getting into the Coop was more important than a fire truck going on a call. “Oh I will just be a minute ...” and I am sure these are the same people who would raise hell regarding the response time if it was their emergency. I think that stronger measures are in order here. If someone prevents the engine from going on a call they should be removed from the Coop.

A truly embarrassed Coop member,  
Roberta Nelson

SEED OF A NEW IDEA

DEAR EDITOR,

I am a Coop member and an avid gardener. My daughter and I garden with the children in our neighborhood, who have also become avid gardeners. I would like to suggest that Coop members be allowed to volunteer with our kids’ gardening club, “Grow Baby Grow!” as part of their work shift. Many of these children come from poor families, and many are new immigrants. Gardening brings such joy to them, and it brings us more joy to watch them plant their seeds as they cheer them on to grow.

I know the Coop helps the soup kitchen in Park Slope, but we sure could use help teaching kids on our block about tree pits, composting, the environment, growing organic food, and so many other topics.

Is this possible? And how do I go about doing this?

Thank you,  
Eman Rashid

HOW THINGS WORK

TO ALL THE MEMBER-WORKER-SHOPPERS:

I’m a regular old member of the Coop. I do my work shift, I shop for groceries. I don’t go to General Meetings, don’t take classes, and I rarely read the *Gazette*. I picked up the issue with the “Green Building Supply Store” on the front because I’ve been curious about where these places are hidden. I was very frustrated to see a huge article that seemed to be heavily against the current two-for-one makeup policy.

What did I read?

- One-for-one instead of two-for-one: I’m supposed to come to my work shift, but if I don’t, well ... whatever ... some other time.

- It’s really inconvenient to have to come to the Coop and do my work-shift: I said I would come, but it’s just too much trouble. But I would totally come, like, you know, some other time. I’m certain that there are plenty of other people who will come and do my work for me.

- It’s really inconvenient to do makeup shifts: I didn’t come when I said I would. I thought I would just come some other time, but geez, I sure am busy! It’s hard to come when I have my shift, and it’s hard to come any time at all. Doing a work shift is really just inconvenient.

- It’s so awful to be suspended and not be able to shop just because I couldn’t come and work! For four weeks, twelve thousand other people came and emptied trucks and restocked shelves and made sure there were enough box cutters and enough apple juice and took the rot-

ten vegetables to compost and babysat my children while I shopped. But surely! I have had the most difficult month of all! Worse than any of the other twelve thousand people! Instead of paying the higher prices at a regular grocery store, they should invite me to take advantage of their time and labor, so much less valuable than my own!

Did you know?

- You can pick up a list of people who do a similar shift to yours, on the same day of the week, with their phone numbers, making it really easy to contact a likely substitute.

- If you arrange for a substitute in advance and that person doesn’t do your shift, but you hold up your end of the bargain and do their shift, YOU get credit.

- If you usually come to your shift but have an emergency and can’t make it this one time, almost any squad leader will only give you one makeup.

- If you really had a terrible month and really couldn’t make it to your shift and really couldn’t do a makeup, you can ask in the office for a one-month extension on your makeup and still shop.

More Members = More Shoppers = More Inventory = More Work. Did I mention that there are 12,000 members? Remember the part in orientation when they told you that the Coop, on average, sells and restocks the entire inventory every eight or nine days? Every single box of cereal gets moved from a truck to the basement to the shelf through the check-out EVERY WEEK.

Shopping at the best grocery store in New York—with great food at great prices—is a privilege we create for ourselves by doing the work ourselves. By joining the Coop, you agree that you will do some work. The coordinators are there to help make sure that people are scheduled to work when work needs to get done. Because we move so much inventory for so many member-shoppers,

because we are so responsible with our recycling, compost, and childcare and because we only work in shifts of less than three hours, it takes about 400 people every day to work at the Coop. With such an incredible amount of work, there’s an incredible domino effect when shifts are understaffed. I think the reasoning behind the makeup policy really holds true: scheduled work is twice as valuable as unscheduled work.

Thanks for reading. Thanks for wanting good food at a good price. I write here only in my own self-interest: I want the Coop to exist, and I want it to continue to function as a store. It takes work, but I think it’s worth it.

Fellow member,  
Amber Wiley

POET’S (CATTY) CORNER

TO THE EDITOR:

Leon Freilich is, I’m sure,

A very nice man, and not a bore,

Though you’d never know it from reading his poems,

A painful process that engenders long moans.

There’s a pressing need for what we don’t have yet

A poetry editor at the *Gazette*!

Len Neufeld

ISSUE CRITIQUE

DEAR EDITORZ:

Some notes from the March 1st issue:

“Notes to the Plant Doctor: Reading about the Botanical Gardens” by Wally Konrad; we would appreciate any advice about our narrow backyard garden.

Specifically, what are the pros and cons of removing the gravel and the insulating sheet under it? It is some

CONTINUED ON PAGE 12

LETTERS POLICY

We welcome letters from members. Submission deadlines appear in the Coop Calendar. All letters will be printed if they conform to the published guidelines. We will not knowingly publish articles which are racist, sexist or otherwise discriminatory

The maximum length for letters is 500 words. Letters must include your name and phone number and be typed or very legibly handwritten. Editors will reject letters that are illegible or too long.

You may submit on paper, typed or very legibly handwritten, or via email to [GazetteSubmissions@psfc.coop](mailto:GazetteSubmissions@psfc.coop) or on disk.

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.

Fairness

In order to provide fair, comprehensive, factual coverage:

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 not specific or are not substantiated by factual assertions.

3. Copies of submissions that make substantive accusations against specific individuals 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.

The above applies to both articles and letters. The only exceptions will be articles by *Gazette* reporters which will be required to include the response within the article itself.



Member Contribution

HANKIPUS-PANKIPUS COMPLEX

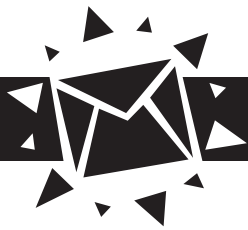
New evidence confirms that Sigmund Freud had an affair with his wife’s younger sister, Minna. —front page article, *The New York Times*

*Though he married Martha,  
Freud’s thoughts were of Minna  
And the ardent love life  
That coulda binna.  
But it’s never too late,  
So he took her on tours.  
“I’ll show my unconscious  
If you show me yours,”  
Said Sigmund to Minna,  
Turning inns into palaces  
And proving the value  
Of psychoanalysis.*

By Leon Freilich



LETTERS TO THE EDITOR



CONTINUED FROM PAGE 11

kind of black fabric or mesh. The gravel was installed several years ago and we just realized that the insulation under it, not the gravel itself, was what prevented anything from growing. We like the natural ground and what grows in it, except Ailanthus and brambles and perhaps other unpleasant plants. We are not gardeners, but we like to clean up the twigs and trash once or twice a year, sometimes sit out there and maybe barbecue.

Hayley Gorenberg’s “Cleaning Cooperative” describes a group who do cleaning collectively. It is great they make decisions together and have a “contract.” But unless some questions are answered this looks

more like a club than a real enterprise. How many members are there? How much do they get paid? How can 100% of the fees go to the workers? If Jill Birnbaum and Ilka Perez aren’t paid, how can the enterprise be sustainable? If workers only get one or two jobs a year, what keeps them going to the meetings? Is Ms. Birnbaum’s salary paid by the Center for Family Life, her employer? How can a serious journalist like Hayley Gorenberg write a piece that is so uncritical and so lacking in focus and perspective?

Ann Pappert on Linda Wheeler (p. 3) is uncritical, though it reveals interesting biographical details, such as that Ms. Wheeler was a potter. Just occurred to us, it is interesting that

they call themselves Generals! From our perspective, she was too much of a general, standing at the doors of too many committees. Now the *Gazette* and other committees will be more accessible to members. Also revealed, “Generals” can bank workslots, thirteen per year, for every year they are generals. Not only that, but “... I will also bank a couple of FTOP shifts for each of my kids & their families so they can be members when they are in town,” she says. In addition to a lifetime pension granted for only ten years of work, don’t you think this is gilding the lily? Vote for me for the Board of Directors again this year if I choose to run—maybe this time we’ll have a chance.

On Page 5, a box with a poem

about Junior’s Restaurant by Leon Freilich. Paid ad? Any publication should make clear what is an ad and what is some kind of lame spoof.

To Brad, our colleague in the New York Labor Chorus: You said our letter to the March 1 issue was one of the few that was coherent. We say that maybe we are people who can distinguish between form and content, between personalities and principles.

Sincerely,  
Albert B. Solomon  
718-768-9079, [hobces@yahoo.com](mailto:hobces@yahoo.com)

Editor’s Note: Linda Wheeler was a general coordinator at the Coop for 26 years.

# You Own It!

## TWELVE THINGS MEMBERS CAN DO TO HELP THEIR COOP

- Help make respect and appreciation part of the Coop’s ambiance.
  - Offer to help if you see it may be needed.
  - Pick up trash if you see it in the store or in front of the Coop and report and/or help clean up spills.
  - Help protect the Coop, its property and its people. If you notice shoplifting or other irregularities, please tell the squad leader or a coordinator.
- If you see wrong prices, mislabeled or misplaced merchandise, let the Squad Leader or a working member know.
  - Respect the Coop’s member labor system. Is every adult in your household a member? Shop for your household or other Coop members only. Remember, our costs are low because of member labor.
  - Be informed. Read the *Linewaiters’ Gazette*. Come to General Meetings and other Coop meetings.
- Help visitors to the Coop feel welcome. Offer to give them a tour.
  - Offer constructive suggestions. Drop a note in the Coop mailbox for the Coordinators or a Coop committee. Drop a note to the produce buyer in the wall pocket in the produce area. Write in the *Shopping Committee Feedback Book*. Write a letter to the *Gazette*. The Coop welcomes ideas!
  - Leave the street in front of the Coop clear for deliveries, members picking up their
- groceries, and our neighbors. And NEVER block the firehouse.

  - Post or distribute Coop flyers where you live or work. The Coop office can supply you with as many as you like.
  - Tell a friend about what a great Coop we have!

Adapted from *Gentle Strength Times*, Gentle Strength Food Coop, Tempe AZ.



# Do you buy bottled water?

Check out our new Doulton water filters instead!  
These filters remove all biohazards, chemicals and minerals!

Here's an example price comparison:

Doulton undersink dual water filter first year – 600 gallons = \$256.05  
vs.

Poland Spring or Appalachian Spring Water – 600 gallons = \$762.00  
The second year of Doulton filtered water would only be \$78.69  
You can find the filters on the top shelf of Aisle 2 above the water

Illustration by graphic artist Sidy Lamine Dramé, originally appeared in *Baobab* magazine, published by ALIN (Arid Lands Information Network), based in Nairobi, Kenya. Mr. Dramé’s main focus has been illustrating extension and training materials on rural development. He has been the principal illustrator for *Baobab*, since 1991.





PROGRAMS

Friday, March 30 and  
Saturday, March 31

The following programs will happen within four days of publication of this issue. For full ads, please look at the March 1 or 15 issues or pick up copies of the flyers in the Coop.

Fri, Mar 30

7:30 Choosing a Sleep Away Camp for your Child with Carl Makower, Beth Schneider and Stephanie Rabins

Sat, Mar 31

4:00 SOHO (Small Office Home Office): A Great Place to Live and Work with Lalita Brockington  
12:00 Alexander Technique Workshop with Sigal Bergman

Sunday, April 15  
12:00 p.m. at the Coop

FREE  
Non members Welcome

What Parents and  
Students Really  
Need to Know:  
The College Admissions Process



Deena Maerowitz is a member of the food coop and a seasoned attorney and social worker with over 10 years of experience advocating for children and their families. Deena currently works with students and parents as a college admissions consultant. She was the Associate Director of Admissions at Columbia University Business School.

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

with Deena Maerowitz

Find out about:

- What really goes on inside the admissions office
- How to make the best decisions about high school courses and extra-curriculars
- Test taking and application preparation.
- Writing the strongest application essays

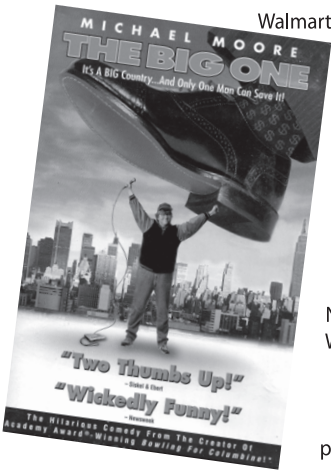
This workshop will provide an overview of college admissions and explore the top ten myths surrounding the process.

Friday, April 13  
7:30 p.m. at the Coop

FREE  
Non members Welcome

The Triple Bottom Line  
Film Series

America's Other Inconvenient Truth:  
The Big One by Michael Moore  
with Mark Rego-Monteiro



Walmart, Starbucks, Exxon, mass media and their ilk make it seem like America has no choice but to be a slave to profit. Or do we? Looking out for the little guy with plenty of laughs along the way, Michael Moore's crusade provides plenty of food for thought.

There will be a short talk by a NYPIRG representative on their Windpower Fuel Buyer's Group and a brief presentation of whole cost accounting and local-large scale cooperative partnerships like Lighting One.

Mark Rego-Monteiro has been a PSFC member for many years, has an interdisciplinary background with a degree in Biological Anthropology, professional experience in social and financial services, and interests in art, activism, and spirituality. He is currently pursuing a Master's degree in International Relations.

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Saturday, April 21  
10:30 a.m. at the Coop

FREE  
Non members Welcome

Presenting...YOU!

with Speaker Coach and Speechwriter Jezra Kaye

Your skills.  
Your services.  
Your products.  
Your ideas.



Photo by Rebecca Grant

If you want to help people improve their lives or businesses—you must first present what you have to offer with power and ease.

In other words, you must present...YOU!

In this hands-on, interactive workshop, you'll learn to:

- Talk about your skills in a clear and confident way
- Use appealing stories to highlight your achievements
- Explain why your skills, services, products or ideas are invaluable and unique

No prior experience is needed for this workshop. Please wear comfortable clothes, and bring a notebook and pen.

Jezra Kaye is the President of Communicate with Power and Ease, serving leaders in business, the professions, non-profits and the arts. A noted speaker and consultant with 16 years of experience, Jezra volunteers with Develop Don't Destroy Brooklyn. She has been a Park Slope Food Coop member since 1981.

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

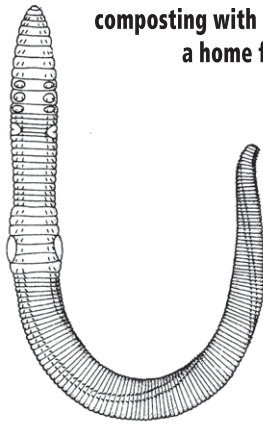
Sunday, April 22  
12:00 p.m. at the Coop

FREE  
Non members Welcome

Worm Bin Basics

with Jesse Oldham and  
Pieranna Pieroni, BBG Master Composter

As they do in the soil outside, worms indoors in a container will turn food scraps into nutrient-rich worm castings. You will learn all about vermi composting, or composting with worms, including how to make a home for these hungry red wiggler worms and how to maintain the worm bin.



Participants may purchase a voucher for a pound of redworms and a plastic worm bin, and will receive a copy of the book, Worms Eat my Garbage, by Mary Appelhof.

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

Sunday, April 29  
12:00 p.m. at the Coop

FREE  
Non members Welcome

Preparing for a  
Powerful Birth  
Experience: How a  
Doula can Help

With Stephanie Etienne

Are you pregnant?  
Are you thinking about getting pregnant?  
Have you considered working with a doula?  
Would you like some guiding questions to help you choose the right doula for you?

Join us to learn how a doula can support you in creating a unique, safe and peaceful environment to facilitate childbirth and early parenting. We will also discuss different birthing options including home, birthing center and hospital births.

All partners and support-persons are welcome!

Stephanie Etienne is a certified doula and co-founder of Fanm Sabia—a holistic doula practice that nurtures women's intrinsic wisdom and power. Fanm Sabia offers prenatal and postpartum home visits, birth plan consultations, 24-hour on-call labor support, prenatal yoga and prenatal fitness. Stephanie lives in Brooklyn and is a Coop member.

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

Forgiveness

WITH MORAIMA SUAREZ

Is there someone you need to forgive?

Holding on to feelings of hurt, guilt, resentment, blame, anger and the need to punish binds up a lot of your own energy and keeps you locked in the past, instead of being fully present.

The Forgiveness Process allows you to release these negative feelings and completes your own healing.

LEARN TO:

- Forgive yourself and others
- Focus and use the power of unconditional love
- Align your head and your heart
- Use the power and energy of love to relieve stress
- Participate in a group unconditional love meditation

Moraima Suarez is a Coop member, certified Holoenergetic® Healing Practitioner, certified Bowen Therapist, and Reiki practitioner. She has studied and practiced the healing arts for over 20 years and her healing practice in the Park Slope vicinity.

FREE  
Non-members welcome


Saturday, April 21  
2-4:00 p.m. at the Coop

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






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To apply or get more information, call (212) 673-3041.

**ADVERTISE ON THE WEB**

If your ad would benefit from broader exposure, try the Coop's web page, [www.foodcoop.com](http://www.foodcoop.com). The ads are FREE.

**Answer to Puzzle on page 8**

Pearled Barley, Kasha, Coconut, Sushi Rice, Couscous, Anasazi Beans, Raw Almonds, Roasted Mixed Nuts, Soup Mix, Black Eyed Peas, Pecan Halves, Bulghur,

**To Submit Classified or Display Ads:**

Ads may be placed on behalf of Coop members only. Classified ads are prepaid at \$15 per insertion, business card ads at \$30. (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.



**COMMERCIAL SPACE**

PROFESSIONAL OFFICES available. Ideal for massage therapist, acupuncturist, psychotherapist, etc. Be part of a holistic center, either in a beautiful Soho section or in an excellent Brooklyn neighborhood. Doctor will introduce all patients to you. For information call 212-505-5055.

**EMPLOYMENT**

PARK SLOPE DESIGN STUDIO seeking administrative assistant. Must be very organized & detail oriented. Must be able to commit long-term. Salary \$13/hr during training, \$15/hr to start. Contribution to health insurance. If interested, please e-mail Paul at: [paul.isaacs@verizon.net](mailto:paul.isaacs@verizon.net).

**MERCHANDISE**

TEMPUR-PEDIC MATTRESSES, NECK pillows, comfort products & accessories. Mattress comes with a 20-year guarantee & a 3-month trial period. The ultimate in comfort & pressure relief. Truly will improve the quality of your sleep. Call Janet at Patrick Mackin Custom Furniture—a T-P dealer for 10 yrs, 718-237-2592.



**MERCHANDISE  
NONCOMMERCIAL**

VARIOUS USED BIKES FOR SALE. Woman's ten speed, kids bike for 7-10 yrs. old. Call Laura, 917-859-9725.




GENUINE SPANISH 3/4 BLACK SHEARLING, Size XL. Extra long twin size 33" innerspring mattress, excellent condition. Please no Saturday calls. 718-756-3279 or 347-276-3300.

**PETS**

ADOPT GUBBIO! She was found on the st. & is now looking for a forever home. She is a pretty gray, white, and brown short hair 3-4 yr. old cat. She is fixed and healthy. She is shy but sweet, very tolerant of handling & loves to be pet. Modest adoption fee. Contact Victoria at 914-443-9209 or [haroldluvsmaude@aol.com](mailto:haroldluvsmaude@aol.com).

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TOP HAT MOVERS, INC., 145 Park Place, Bklyn. Licensed and Insured Moving Co. moves you stress-free. Full line of boxes & packing materials avail. Free estimates 718-965-0214. D.O.T. #T-12302. Reliable, courteous, excellent references & always on time. Credit cards accepted. Member Better Business Bureau.



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MADISON AVENUE HAIRSTYLIST in Park Slope one block from Coop-by appointment only. Please call Maggie at 718-783-2154 at a charge of \$50.

PAINTING-PLASTERING+PAPER-HANGING-Over 25 years experience doing the finest prep + finish work in Brownstone Brooklyn. An entire house or one room. Reliable, clean and reasonably priced. Fred Becker - 718-853-0750.




ATTORNEY landlord/tenant, estate planning & LGBT law. Free phone consultation. Know your rights. Protect your family. 14 yrs experience. Long-time Coop member. Personal, prompt service. Melissa Cook, Esq., 16 7th Ave, 718-638-4457, 917-363-0586. [Melissacesquire@aol.com](mailto:Melissacesquire@aol.com). Discount for Coop members.

COMPUTER HELP-CALL NY GEEK GIRLS. Setup & file transfer; hardware & software issues; data recovery; viruses & pop-ups; networking; printer/file sharing; training; backups. Home or business. Mac and PC. Onsite or pickup/drop off. References, reasonable rates. Longtime Coop member. 347-351-3031 or [info@nygeekgirls.com](mailto:info@nygeekgirls.com).

NEED AN ELECTRICIAN CALL ART CABRERA, celebrating 35 yrs in the electrical construction industry. No job too large or small specializing in trouble shooting, 220 wiring, fans, lights, total or partial renovations. Expert in Brownstone renovations. Serving Park Slope since 1972, original Coop member, P.S. resident. 718-965-0327.

ATTORNEY-EXPERIENCED Personal Injury Trial Lawyer representing injured bicyclists & other accident victims. Limited caseload to insure maximum compensation. Member of the NYSTLA & ATLA. No recovery, no fee. Free consult. Manhattan office. Park Slope resident. Long time PSFC member. Adam D. White 212-577-9710.

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SO MANY PHOTOS, so little time. Overwhelmed by your photo and memorabilia collection? Let us help! Bring us your box and pick up a finished album or something else you had in mind. Memories Out of the Box, 633 Vanderbilt Ave. in Prospect Heights, 718-398-1519. [www.memoriesoutofthebox.biz](http://www.memoriesoutofthebox.biz). Long-time PSFC member.

ATTORNEY-Personal injury emphasis, 29 yrs. experience in all aspects of injury law. Individual attention provided for entire case. Free phone or office consultations. Prompt, courteous communications. 18-yr. Food Co-op member; Park Slope resident. Tom Guccione, 718-596-4184.

PARK SLOPE SAT TUTOR. I am a college English professor and I received my MFA from Columbia University. I've been teaching for over 7 years. As an SAT tutor, I assess individual strengths and weaknesses, targeting those specific areas. We all learn differently. Reasonable rates, excellent ref. 917-797-9872or [berit.anderson@gmail.com](mailto:berit.anderson@gmail.com) [www.beritanderson.com](http://www.beritanderson.com).

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tions including allergies, digestive disorders, endocrine conditions, female problems, depression, fatigue and cardiovascular problems. Insurance reimbursable. Medicare accepted. Margie Ordene, MD 258-7880.



**HOLISTIC OPTOMETRY:** Most eye doctors treat patients symptomatically by prescribing ever-increasing prescriptions. We try to find the source of your vision problem. Some of the symptoms that can be treated include headaches, eye fatigue, computer discomfort, learning disabilities. Convenient Park Slope location. Dr. Jerry Wintrob, 718-789-2020. [holisticeyecare.com](http://holisticeyecare.com)**SERVICES-HEALTH.**

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VACATIONS

**FIRST THREE WEEKS** in July. Bungalow in Lake Huntington summer community. 2 1/2 hrs from NYC near Bethel Woods Arts Center. Pool, lake, tennis, basketball, sleeps 4-5, deck, gas grill. Modern, fully equipped, friendly. Ideal for kids, other Coop members. \$725 per week. Call 718-857-0090 or [engelman@liu.edu](mailto:engelman@liu.edu).

**PUTNAM VALLEY, NY** — Summer rentals in vibrant, multi-generational, friendly Three Arrows Cooperative, 1 1/4 hrs. from Brooklyn. Pvt lake, boating, clay tennis courts, cultural &



social activities for kids & adults. 2 BR bungalows \$1900-\$2000/mo. 1 BR apt. \$1250/mo. Discounts for longer stays. Info: Roxi 718-768-5708 or [joan\\_zo@yahoo.com](mailto:joan_zo@yahoo.com).

**COTTAGES FOR RENT** in charming Catskill summer community. Beautiful wooded grounds, Olympic size pool, tennis courts, basketball, baseball, lake for swimming, boating, fishing. Wonderful families with lots of kids. Wonderful family vacation, very reasonable priced. Contact Marlene Star, [Mstar@ap.org](mailto:Mstar@ap.org) 914-777-3088.

WHAT'S FOR FREE

**FREE INITIAL ORAL EXAM** in holistic dental office for all Coop members. X-rays are strictly minimized so bring your own. Dr. Goldberg's non-mercury offices in Soho or in Midwood section of Brooklyn. For info please call 718-339-5066 or 212-505-5055.

**FREE TICKETS** for concerts for true classical music lovers only. Lincoln Ct., Carnegie, etc., on short notice sometimes. 10-20 concerts available each year. \$10/yr management fee. For more info, call: 212-802-7456.



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Classified advertising in the *Linewaiters' Gazette* is available only to Coop members. Publication does not imply endorsement by the Coop.

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.

Alicia Ackerman	Louis Donaldson	Emily Huber	Jacquith Loney	Onyeama Osuagwu	Jennifer Stark
Adrienne Almeida	Ashley Edinger	Rene Ifrah	Dinie Lowenstein	Nick Patten	Kara Stemle
Momo Attaoui	Heather Eisen	Alexander Iliev	Dinelle Lucchesi	Marina Pavlenko	Andrea Suarez
Jeffrey Austin	Julia Farr	Lisa Jahn	Daisy Lumley	Kalimah Priforce	Steven Summer
Mindy Bank	Rebecca Federman	Aiste Jankauskaite	Marion Matthews	John Rariek	Lara Tabal-Sherida
Marcella Bencivenni	Walter Fekete	April Johnson	Yonat Mayer	Jeff Ratner	Reza Tehranifar
Alebrt Beniada	Joanna Fernandes	Shannon Kelley	Bongani Mbatha	Jason Rissman	Marie Thadal
Teodora Berkova	Whitney Gardner	Nancy Kelly	Sonia Mbatha-Ihara	Wadim Rojavski	Brigid Timlin
Rakshya Bhadra	John Gibson	Bani Khoshnoudi	Judith McRae	Sergio Rueda Saez	Catalina Toro
Elena Brandt	Paula Goodwin	Kathryn Kimball	Daniel Mehrer	Joanna M. Santa	Matthew Tully
John Britt	Dorothy Grasso	Donna Knight	Kerry Monaghan	David Satkowski	Oscar Valenzuela
Holly Brooks-Patten	Yuliana Guitman	John Knight	Ethan Montgomery	Allan Scholl	Phillip Williams
Sofia Carrondo	Stephanie Haas	Julien Koetsch	Jr., James Mort	Abigail Seaman	Jennifer Witcher
Shanti Carson	Johm Hagan	Misako Koga	Susan Nakley	Rachael Sharp	Li Wong
Audrey Connolly	Cheryl Hageman	Sherry Ann Lamorell	Mariana Nannarone	Jesse Sheehan	Bennett Yates
Kevin Connolly	Ryan Haley	Pierre Lescoat	Alexander Nehayachek	Tom Sherida	Loretta Ysais
Iga Czarnawska	Christian Hansen	Sue-Yee Leung	Lucien O'Neill	Morisha Shney	
Jason D'Ercola	Herbert Henryson	Johnny Linville	Michael Oberle	Elizabeth Shoffner	
Charlene Davis	Maxine Henryson	Wendy Lipson	Efrain Oliva	Rebekah Smith	
Daniel Decker	Benicia Hill	Jackson Liscombe	Ed Oliver	Jana Soroczak	
Laura DeNunzio	Jan Hilley	Maria Criselda Loleng	Charles Orphanides	Lily Standefer	

THANK YOU!

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

Sapp Asenath	Ramon Cruz	Natashia Fuksman	Jason Malak	Grace Protos	Taganyahu Swaby
Stephen Barker	Dawn D.	Andrew Giddings	Maray	Jim Protos	Lara Tabal-Sherida
Amy Baxt	Jason D'Angelo	Linda Greenfield	Marnie	Marisa Raphael	Lyndsay Varsaci
Marcella Bencivenni	Elizabeth Dahmen	Anjum Hajat	Rachel Mattews	Ani Rivera	Molly Weingrod
Belle Benfield	Gosha Danilov	Dehlia Hannah	Martha McDonald	Laura S.	Jesse White
Kim Berman	Joseph Delano	John Haskell	Shadira Mercado	Ann Marie Salmon	Maggie Williams
Fletcher Boote	Irene Donoso	Hendrich	Lilian Mercogliaro	Sasha & Amber	Han Yu
Jennifer Breckenridge	Susanna Eckblad	Amanda de Jesus	Emily Mitchell-Marell	Larissa Schlepp	
Alison Brill	Edible Brooklyn	Susan Kaner	Tina Nannarone	Janet Schlesniger	
Maggie Carpenter	Julia Farr	Adam Karpati	Erika Nauman	Linda Scott	
Florence Cave	David Frackman	Zoya Korshun	Anastasia Neko	Shino	
Sharlena Charles	Deborah Franklin-	Uni Sung Lee	Stephen Petrus	Pat Smith	
Adrienne Cohen	Feingold	Laurence Lombart	Emmanuel Pierre Jr.	Solomon	
Kirsten Cole	Myk Freedman	Justine Lynch	Sarah Proescher	Sharon Sperber	





# Welcome Spring with the Park Slope Food Coop!

## Celebrate Spring

WITH THE  
Park Slope Civic Council  
The Old Stone House and Park Slope Parents

Saturday, April 21 🌍 Earth Day

### A Special FTOP Opportunity for Members

as the Park Slope Food Coop again joins in Partnership with  
the Park Slope Civic Council for their Semi-Annual Neighborhood “Sweep”

- To sign up for FTOP work credit, call the Coop during office hours.
- Coop shifts are 10:00 am –12:00 pm, 11:00 am–1:00 pm & 12:00–2:00 pm
- Meet at JJ Byrne Park, Fifth Avenue and Third Street
- Cancelations will NOT be accepted after 5:00 p.m. Friday, April 20

And when the work is done, join the party:

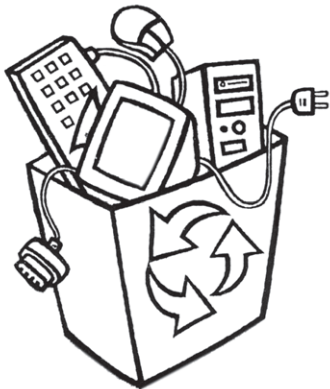
### Spring Fling

a festival of fun family activities in JJ Byrne Park, 11:00 am–3:00 pm  
for arts & crafts, music & singing, seed planting. Laugh, play, be silly.

As part of the Spring Fling...

### Park Slope Computer & Electronics Recycling Day

Saturday, April 21st • 10:00 am–3:00 pm  
JJ Byrne Park, Fifth Avenue at Fourth Street



#### What Can Be Recycled?

Computers • Laptops  
Monitors • Printers • Cables  
Fax Machines • PDAs • Radios  
Adapters • Cell Phones  
Calculators • Copiers

#### Why should you recycle your old equipment?

The National Safety Council estimates that 63 MILLION personal computers in the US became obsolete in 2005. Computers and other electronics contain hazardous substances that can get into ground water—CRT screens alone contain up to EIGHT POUNDS of lead! These electronics will be headed to dumps in the next few years, many of them overseas, unless we recycle.

#### Where Will My Stuff Go?

To Per Scholas, a nonprofit in the South Bronx dedicated to bridging the digital divide for low-income families. Its three primary goals are :

- Bring affordable technology to disadvantaged children and families
- Train underemployed and unemployed adults to become A+ Certified computers technicians
- Provide environmentally responsible recycle of end-of-life computer equipment

Sponsored by: RecycleThis! And the Park Slope Civic Council  
[www.recyclebrooklyn.com](http://www.recyclebrooklyn.com)

The Park Slope Food Coop  
Fun'Raising Committee Presents



Saturday, April 21st  
Show begins at 7:30pm

Old First Church  
7th Avenue and Carroll Street, second floor.  
Enter on Carroll Street,  
\$8.00 adults admission \$5.00/children

For your listening, dancing, visual and palate pleasures:  
The Rob Garcia Band  
Arts & Crafts • Wine, Beer and Coop Goodies

Round tables for family and friends  
Listen and/or Dance...Your Choice  
Great music in a room surrounded by art.