

Established
1973

LINEWAITERS'

GAZETTE



Volume BB, Number 15

July 19, 2007

Ship-Shape Shift

by Barbara Ensor



Shopping squad C 10:30 members Michele Mirro, Rebecca Widom, Therese Shechter, Lisa Badner, Jean Marie Louis, Beth Calcaterra, Jon Overvold, Nancy Miller, Judy Burns, Ken Browd (co-squad leader), Pat Magnuson, George Boziwick (co-squad leader), Melinda Foy, Stephanie Doba, Robyn Coe, Sean Hoekstra, Faye Hirsch; camera shy: Stephanie Heacox, Phillip Lee, Abe May, Vicky Moore, Kristin Remus, Dana Archer Rosenthal, Carmen Scheidel, Tony Scott, Judith Wilson

I try not to shop at the Coop on weekends, but this one time I couldn't avoid it. As I entered the shopping area, though, things seemed different: I proceeded effortlessly, without having to elbow my way through the usual crowd around the door; I picked up the few things I needed quickly and easily. I began to wonder if it really was Saturday, or if there was a major national holiday I had forgotten about. Emptying my basket at the express checkout, I heard music coming from the front. People by the check-in area all were smiling and seemed to know one another. Maybe it was somebody's birthday, I thought to myself.

"Why no lines?" I heard another puzzled shopper ask the cashier as he began to empty his cart.

"Come back in four weeks at this time and it'll be the same thing," she answered cheerfully, as though accustomed to the question. "We've been together for years, so we kind of have it down."

Kind of? Did the cashier mean that this shopper's

heaven is the result of top-drawer teamwork?

"There will be a short meeting upstairs to talk about any issues that arose during the shift," a voice announced over the PA system.

The Secret of their Success

"Continuity, organization, coffee and entertainment," are what make the squad run so well, squad leader George Boziwick tells me a couple of weeks later. Part of that continuity is fifteen years teamed with co-squad leader Ken Browd. Boziwick's wife, Stephanie, has been a check-out worker for just as long. Squad member Pat Magnuson has braved arctic temperatures inside the dairy cooler for many of those years. "Abe May is our fruit-and-veg man, and damn good at it," says Browd. And why would a shopping squad need a fruit-and-veg man, however good? Isn't that part of the receiving squad's job? Well, yes and no.

Boziwick listed organization as a key to his squad's success, and it turns out this

squad has its own kind. While there are separate leaders for the receiving, shopping, and food processing squads, on this shift Boziwick and Browd oversee all three squads—a system most of the Coop chose to get rid of when the place got so much bigger. Browd and Boziwick concede that it was difficult at first, after the expansion. "I can't see everyone anymore, and there really isn't enough room up in the front," says Boziwick. More people are doing makeups as the membership has grown, and that creates a big challenge for squad leaders. But by putting in more time and effort than required, these two make it work well.

"We've been together for years, so we kind of have it down."

"Ken and I have our best regulars in the key spots," says Boziwick. "It all comes down to the Dewey decimal system,"

CONTINUED ON PAGE 2

Annual and June General Meeting

by D. S. Aronson

More than 130 members attended the Park Slope Food Coop combined Annual and June General Meeting, which took place on June 26 in the Congregation Beth Elohim Social Hall. Carl Arnold was the meeting chair.

The Annual Meeting included the Board of Directors election to fill two full terms of three years and one vacant slot with a year remaining. The other Annual Meeting business was the presentation of the audited financial report for the fiscal year that ended February 2007. The report was presented by Robert Reitman of Cornick, Garber & Sandler, LLP, the Coop auditors.

Sales Top \$27 Million

According to the annual financial report, fiscal year 2007 saw \$27,404,349 in sales; the figure for 2006 was \$25,648,533. Although sales increased, membership fees for 2007 totaled \$81,837, a drop from the 2006 amount of \$94,592. The value of member loans stands at \$805,202.

Pension plan payouts are expected to total \$21,962 for the year ending January 27, 2008, then climb to \$436,685 for the year ending February 1, 2009. Personnel expenses for 2007 were \$3,425,316, compared to \$2,992,671 for 2006. Salary, health and pension costs, and payroll taxes all contribute to the cost of staffing the Coop.

Fiscal Q&A

After reviewing the financial report, Robert Reitman took questions from members. General Coordinator Joe Holtz fielded more specific questions on how the Coop chooses to do business.

Peter Kay asked about the increase in staff salary: 2007 saw the total rise to \$2,561,113; the 2006 total was \$2,183,261. Holtz observed that the Coop hired more staff and increased salaries, primarily following the Department of Labor statistics for New York-area cost-of-living adjustments.

Arlo Chase asked why the Coop was holding \$1,080,950 in cash and cash equivalents (in 2006, the figure was \$1,074,280). Reitman stressed it was the Coop management's decision about how much cash to hold, and he would later point to liabilities from pension costs. Holtz explained to the meeting that while the pension fund has performed well historically, the Coop contributed \$125,000 to the fund in 2007, as opposed to zero in the two previous years.

Reitman also highlighted the value of accrued vacation, sick, and personal time, which totaled a combined \$106,069 for fiscal 2007. He noted the importance of having assets on hand to cover these sorts of liabilities, in addition to the Coop's mortgage and other obligations, including

CONTINUED ON PAGE 4

Next General Meeting on July 31

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, July 31 at 7:00 p.m. at the Congregation Beth Elohim Temple House (Garfield Temple), 274 Garfield Place.

The agenda is in this *Gazette* and available as a flyer in the entryway of the Coop. 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.

IN THIS ISSUE

Coop Can-Do: A Primer on Preserving	3
Got Trees? Great, but now you have to keep them	5
Coop Hours, Puzzle	6
Coop Calendar, Workslot Needs	7
Governance Information, Mission Statement	7
Community Calendar	8
Letters to the Editor	9
Classified Ads	12

Coop Event Highlights

- Thu, Jul 26 • Blood Drive:** 3:00–8:00 p.m.
Fri, Jul 27 • Blood Drive: 3:00–8:00 p.m.
Fri, Aug 3 • Film Night: 7:00 p.m., *Under the Sun* and *The Birthright Crisis*
Sat, Aug 4 • Adult Clothing Exchange: 10:00 a.m.

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

Ship-Shape Shift

CONTINUED FROM PAGE 1

jokes Browd. Boziwick, Chief of the Music Division of The New York Public Library, is clearly no stranger to keeping track of stuff. “I print this up each time,” he explains, handing me a list of all the Coop workers they oversee on what would normally be three different, simultaneous squads. The list is color-coded—red

requests that the Coop workers in the office transfer that person to another shift that may be a better fit for them. “There are enough people who want to work this shift so I can afford to do that,” Boziwick says.

The biggest challenge for any squad leader, says Boziwick, is effectively filling



Co-squad leaders George Boziwick and Ken Browd.

for shopping squad, green for receiving, and blue for food processing—consistent with the Coop’s own records. The purpose is to keep a record of attendance—absences are noted with checks. Boziwick doesn’t insist that people who have to miss their shift call in advance to say they won’t be coming. “What good would that do me?” he says. “Two work absences a year is fine,” explains Boziwick. “If somebody is missing four or five shifts in a six-month period, though,” it’s a problem. When that does occur, Boziwick

the slots when regular workers can’t show up. His own system is to be sure he spends a minute or two with each makeup worker when they arrive, conducting what he calls the “entrance interview.” “I find out what work people want to do, and what they are capable of,” he says. “Sometimes you will get a person who just loves breaking down boxes, and if you need that, it works out great.” Short lines were what first drew my attention—on a weekend, no less—and Boziwick is delighted to be asked

how he pulls this one off. “Good line management,” he explains, does not mean “putting someone up on a step stool, directing traffic.” Together with his wife, Stephanie, Boziwick has proven that good line management is a more nuanced matter altogether, requiring some improvisation. It might mean removing groceries from one person’s cart, for example, so that their items can be priced more quickly; it might mean bagging another person’s groceries for them in order to make room for the next person in line. Flexibility and creativity are called for.

Caffeinating the workers is another key managerial strategy. Several years ago Boziwick and Browd teamed up with the earlier shift (and with their own money) to purchase a coffee maker. These days, they explain, it falls on Vicky Moore, the food processing squad leader and seven-year veteran of the shift, to begin brewing the coffee early on. Half an hour later, the announcement that everyone has been waiting for goes out over the intercom: the coffee’s ready. No doubt there are some jealous looks from shoppers as C2 workers (as time permits) head down to the cheese area to get their cups of java for a quarter. “People seem happier and work better,” says Boziwick, and the collected money, which typically runs anywhere from three to five dollars, is given back to the Coop at the end of the shift.

Add a Dollop of Fun

With continuity, organization and caffeination fully deployed, there’s time for entertainment. “[Ken Browd]

is a natural DJ,” says Boziwick approvingly. A legal proof-reader by profession, Browd’s CD selection is decidedly eclectic. What isn’t American roots music mostly comes from “Scandinavia, France, the Balkans, various parts of Africa, and Bollywood” he explains. “I usually start off with ‘Knodelpolka,’ which is by the Swiss instrumental band Die Knodel (or the Dumplings) from their 1995 release, *Overcooked Tyroleans*. It’s become a kind of C2 theme song,” says Browd. And it sounds entirely appropriate.

The announcement that everyone has been waiting for goes out over the intercom: The coffee’s ready.

Then there are the commercials. Browd’s nonstop sense of humor frequently has lead to improvised plugs for Coop products Browd finds amusing—like Mr. Barky’s vegetarian dog biscuits. These comic interludes are less frequent now; Coop staffers have complained that by monopolizing the intercom he was gumming up communication. While sympathetic to the request, Browd clearly struggles with it. “I might still mention that I’m giving a prize if you know what kind of guitar Albert King is playing,” he says; but the “name that tune” contests are definitely less common these days. Nobody has ever told him not to buy the occasional fruit leather for a patient child he believes ought to be rewarded, and he does that when the spirit moves him.

Browd is also trying to cut down on the friendly

announcements about stuff going on that has nothing whatever to do with the Coop. But he hasn’t stopped altogether. “Maybe if I have an announcement to make, like about something lost or found, then I might also say that there is a chili pepper festival going on,” Browd explains sheepishly. “He only does it when there is something else important to say,” Boziwick adds loyally. An e-mail from the irrepressible Browd offers up another reason the two men may get along so well: “We’re both Jewish—except George, who is a rather devout Catholic.” Perhaps equally relevant is that both men are die-hard Yankee fans; Browd grew up in Bayside, New York, and Boziwick in nearby Great Neck; and both are music aficionados. Boziwick “plays a mean blues harmonica,” says Browd, “although you wouldn’t think it to look at him.” Browd is also an occasional percussionist, or more accurately, he says “I do possess an interesting collection of drums, gongs and other things that make noise when you strike them.”

Teamwork among the squad leaders as well as the workers is clearly crucial. Boziwick, who handles the transition as the shift begins, also initiates the monthly squad meeting upstairs that closes each shift while Browd makes the transition to the incoming shift. The reason for the monthly squad meetings, a rarity amongst squads these days, “is just to go over any issues that may have come up during our shift,” explains Boziwick modestly. “And to see how we can do a better job next time.” ■

Interested in Engaging Coop Work? Disciplinary Committee Seeks NEW Members



If you are good at:
Communicating,
Problem solving,
Dealing with
difficult situations &
Investigating...
We need you!

We (the DC) are seeking new members to work with us on making the Coop the best place it can be for everyone.

Being a DC member offers the opportunity to be involved in **important, interesting and challenging work**. We generally contribute more time than regular monthly shift workers, though much of it is done from home via phone calls and e-mail. While there is this flexibility, we are seeking members prepared to make a substantial and consistent commitment to the Coop (you will get credit for overtime hours).

Some of our work includes:

- Investigating allegations of misbehavior by Coop members, such as failing to report for or to complete shifts, bringing in non-members to shop, shopping while suspended, stealing, using racist, sexist, homophobic or nasty language against other Coop members and staff, etc.
- Participating in disciplinary hearings, which are sometimes conducted after investigations are concluded
- Mediating disputes between Coop members
- Engaging in problem-solving
- Working on policy issues related to the DC's work

We would like to be a committee reflecting as many points of view of the Coop's racial and ethnic groups as possible.

We seek diversity and encourage candidates of color to apply.

Requirements for Candidates:

- Coop members for at least a year
- have good attendance records
- attend an evening meeting approximately every six weeks.

Investigative, legal, writing, or conflict-resolution experience would be helpful, and use of a computer and email is essential.

If you are interested and would like to join us please call **Jeff: 718-636-3880**

COOP CAN-DO

A Primer On Preserving

by Katie Benner

It's 95 degrees. It's humid. It's time to play with boiling water, treacherously hot glass, and tongs. It's time to can (or, rather, jar) the best of summer's fruits and vegetables so that you can fight off the winter blues with July peaches, August tomato pickles and a season's worth of crisp cucumbers. But even

and these recipes transform fruit into long-lasting spreads. The most common canning method is boiling-water processing, which submerges jars into a canner or giant stockpot for a long period of time to sterilize the jars, kill bacteria, force excess air from the jar and make a solid vacuum seal. This works for pickles, sugar

trate wax-coated skin," he says. So if you're going to can your fruits and vegetables, it's best to get them from farmer's markets, the Coop, and CSAs.

Essential Equipment

Most canning equipment can be purchased at Tarzian Hardware on 7th Avenue, or from Polstein's Hardware in Bay Ridge, or on their Web site, www.homeandbeyond.com. Other Web options include www.homecanning.com and www.amazon.com. The good news is that most home cooks will already own a lot of this equipment.

Boiling-water canner: Orren says you can rig a stockpot to mimic a boiling-water canner, so long as you place a circular metal rack on the bottom to keep the jars from overheating and cracking. It's what he used when he first started, but he had to be careful about putting jars in and taking them out so they wouldn't crash into one another. The boiling-water canner has racks designed to fit snugly in the canner and keep jars from bumping one another when they're being processed.

Steam-pressure canner: This isn't the same thing as a



ILLUSTRATION BY DIANE MILLER

though the siren call to can sings out from the produce aisles, it's a daunting process that requires a couple of special tools and the aforementioned pots of scalding liquid. No fear: the Park Slope Food Coop's very own Jon Orren generously agreed to walk members through the basics of canning. Orren owns Wheelhouse Pickles, a small-batch pickle company based in Brooklyn. Wheelhouse took home the Best Fruit prize at the 2005 Rosendale International Pickle Festival with its "Irma's Pears," an Asian fusion pickle with lime and horseradish.

Produce Preserving, Step by Step

Generally speaking, there are three ways to preserve produce—canning, pickling, and making sugar preserves—before processing the jars in hot water and sealing them shut. Canning simply places food in a sugar syrup or in salt water and doesn't dramatically change the flavor of the food. Pickling submerges food in a vinegar-based brine to alter the flavor. There are two types of pickles: acidified pickles, which use the acid in vinegar to inhibit bacterial growth and keep the fruit shelf-stable; and fermented pickles, which sit at room temperature in a saltwater solution with spices, garlic and dill. Certain beneficial bacteria grow and form the lactic acid that gives sour pickles their distinctive tang. Oil pickles are made in oil-rich countries like Italy, and the idea is to submerge food in oil and deprive it of oxygen. Examples include marinated mushrooms and olives. "Sugar preserves" is an umbrella term for jams, jellies, marmalades, fruit butters, conserves and preserves,

preserves and any food that is naturally high in acid. For low-acidity foods, Orren says, you need to use steam pressure if you're not going to pickle them or add another acid component. If you're just canning these vegetables in salt-water brine, you must process them at a temperature higher than boiling water. In this case, there are no substitutes

WHAT TO CAN—AND WHEN

Now that you know how, it's time to choose your food, find a recipe that appeals to you and get started canning. The Coop's own Julie Gabriel, a receiving coordinator who helps Allen Zimmerman buy produce, says to check out the following vegetable and fruits:

RIGHT NOW	LATE JULY	LATE JULY—EARLY AUGUST
cucumbers	tomatoes	tomatoes
summer squashes	peaches	peppers
zucchini	nectarines	plums
green beans	watermelon	blackberries
yellow beans	apricots	blueberries
cherries		
raspberries		
okra		

If you want pickles, but don't want to make them yourself, check out Jon Orren's goods at www.wheelhousepickles.com.

for steam pressure canners—big stockpots with heavy lids that clamp down—and a pressure gauge. They're used on a stovetop, just like boiling water canner or a stockpot, and they reach temperatures of about 240 degrees.

"It's critical to use food that's at the peak of freshness, particularly with cucumbers," says Orren. "Cucumbers need to be very firm and just picked in order to get a crisp pickle; and peak ripeness means more flavor." He also points out that most conventional supermarkets buy produce that was bred for durability and shelf life, not for taste, and is often coated in wax. "Your typical supermarket cucumber won't pickle because the brine can't pene-

trate wax-coated skin," he says. So if you're going to can your fruits and vegetables, it's best to get them from farmer's markets, the Coop, and CSAs.

Jars: These are also known as mason jars and they often come with lids. Resist the temptation to reuse your mayo and pickle jars; Orren says the glass can't tolerate another boiling, and could weaken and crack or shatter. Look carefully at the mouth of the jar to make sure there are no chips or cracks.

Lids: These come in two parts: the flat lid and the band or ring that screws onto the jar. If you're canning a lot, have replacement lids and bands on hand. Once a lid has been used, it may not

CONTINUED ON PAGE 5

PSFC JULY GENERAL MEETING

Tuesday, July 31, 7:00 p.m.

- Items will be taken up in the order given.
- Times in parentheses are suggestions.
- More information on each item may be available at the entrance table at the meeting. We ask members to please read the materials available between 7:00 & 7:15 p.m.
- Congregation Beth Elohim Social Hall (Garfield Temple)
274 Garfield Pl at 8th Ave.

AGENDA:

Proposal #1: "Lowering of Retirement Age: The work requirement age shall be 65 years of age with 25 years of service and a work record which demonstrates made-up work absences of no more than 5 per year. (40 minutes)

Membership which was attained after age 55 and thus with less than the above required age and/or years of service shall be considered qualified for a modified work assignment/requirement to be determined on the basis of an individual's work record and current needs (i.e. age, health, travel, work/family responsibilities combined, etc.)."

—submitted by Barbara Drake

Item #2: Proposal: 2007 Proposed Bylaws Amendment (20 minutes)

To be inserted in the bylaws in Article VII. Currently this article has two paragraphs. This amendment, if approved, would form a new third and last paragraph. The existing paragraphs would be unchanged.

"The ballot used for the Directors election shall provide for voting either 'yes' or 'no' or 'abstain' for each candidate. Any candidate who receives more 'no' votes than 'yes' votes is deemed to be ineligible for election. Directors elected at the Annual Meeting shall be elected by a plurality of 'yes' votes cast unless the candidate has been deemed ineligible pursuant to this paragraph."

Item #3: Discussion: "Too few workers, too many workers. (30 minutes)

Share experiences & discuss possible solutions."

—submitted by the General Coordinators

Future Agenda Information:

For information on how to place an Item on the Agenda, please see the center pages of the *Linewaiters' Gazette*. The Agenda Committee minutes and the status of pending agenda items are available in the office and at all GMs.

Have you experienced bias at the Coop?

Do you have ideas on how to better address bias incidents at the Coop?

We would like to hear your story...

The Diversity and Equality Committee will be holding focus groups with Coop members to better understand the types of bias incidents occurring at the Coop and members' experiences of these incidents.

Please join us on:

**Monday, July 23rd
6:30-8:30 pm**

Please call (888) 204-0098 to confirm your attendance or for more information. This is a voicemail box, so please be sure to leave your name, coop member number and contact information so that we can be in touch with you.

**Diversity and Equality Committee
PARK SLOPE FOOD COOP**

Work credit is available to those who attend.

Annual and June General Meeting

CONTINUED FROM PAGE 1

member loan payments. Holtz reminded the meeting of another anticipated expense: the GM-approved \$350,000 renovation budget for the Coop’s entrance and exit area.

Holtz observed that a million on hand “is a bit of cash,” but he also underscored to the June meeting the importance of preparing for a nearly \$500,000 balloon mortgage payment due in 2012.

Holtz conceded, “I think there could be an argument that we should buy a very safe investment of, maybe, CDs that might pay a little more than a money market. We should look into that.” Currently, some of the funds are in a Citibank money market fund. One member, Rachel Levitsky, proposed the idea of a committee to look into investing the approximately \$1,000,000 on hand. The meeting chair pointed out that this would need to go on a future GM agenda.

The 2007 financial statement Q&A session came to a gradual close, and the annual meeting voted unanimously to accept the 2007 financial statement.

A Controversial Board Candidate

The next order of Annual Meeting business was the Board of Directors election. Two attendees, Jewel Bachrach and Amy Stern, spoke about one of the candidates, David Meltzer, who had been disciplined by the Coop with a suspension after being found to have exercised uncooperative behavior in the way

he managed his squad. As of the June 21, 2007, *Gazette* issue, the last issue before the Annual Meeting, Meltzer’s published candidate statement did not mention his suspension, although several letters to the editor in the same issue, including Meltzer’s reply, addressed his Coop suspension.

“As top ‘yes’ vote-earners, Tobier and Urda were elected to three-year board terms; Penner garnered the one-year board slot.”

Bachrach was concerned that there had been such vehemence toward Meltzer, who, prior to his suspension, had shared his shift with another squad leader, and did not follow standard work-slot makeup guidelines for members of his squad. Bachrach conceded that perhaps Meltzer “bent the rules” but asked, had he done a good job as a squad leader, commenting, “all of his workers came to support him” during his disciplinary hearing.

Stern had a different view regarding Meltzer’s choices as a squad leader. “I don’t think skipping a large part of your shift is a sign that you are really putting in a lot of effort working at the Coop,” she said. Stern observed that she believed in the impartiality of the Disciplinary Committee, and concluded, “I trust that if they found that he was in violation of something, he probably was.” She shared her concern about Meltzer’s track record versus the responsibility demanded by being a Coop board member: “If we’re considering whether he’s going to do a good job as a member of the Board of Directors, which involves helping to run a large

organization in a sensible way, if he has trouble following rules within his own squad, I’m not confident that he’s going to do a good job.”

Board Candidates’ Statements

After some debate with Albert Solomon, one of the board candidates, the meeting chair recognized the candidates’ desire to make brief statements as part of the Annual Meeting.

In an order determined by the alphabet, David Meltzer spoke first. He addressed his six-month suspension and commented that he had hoped the board campaign would be one of ideas, with “abolishing voting at the General Meeting” the centerpiece of his platform. Meltzer’s main objection to the GM was that “we’re all entitled to vote. People have jobs, people have kids, people take care of elderly parents. Sometimes people can’t make it to a meeting; they’re still entitled to a vote.”

Bill Penner spoke next. A current board member, Penner’s major candidate concern was the role of the board and the GM in Coop governance. He highlighted the importance of the GM structure, which allows any active Coop member to present an agenda idea at a GM. Penner observed, “The way the Coop fuses its ideas of a town hall-style of democracy with its corporate structure is that members vote on the proposals that are presented at the meeting. At the end of the meeting, the Board of Directors will vote to accept the advice of the membership.”

Penner stressed that one of the benefits to the board’s role is “the Coop Board of Directors is not necessarily a platform for proactive change in the Coop.” Penner indicated the board should have an

oversight function regarding GM proposals that would adversely affect the Coop’s financial health or would threaten the viability of the Coop, in his description, “as a corporation or a community.”

Albert Solomon was the next candidate to speak. He began by characterizing the June meeting attendees as “sheep,” who had been “herded in here in a very clever and subtle system that makes you think that this is empowering you.” Solomon closed by lobbying for a representative democracy instead of the General Meeting, which he described as “this pernicious direct democracy.”

Elizabeth Tobier was the fourth candidate to speak. She was elected as Coop secretary in 2001 and has been a board member for four years. Tobier recognized the challenge of members finding time to be involved, but she praised the GM as a forum open and available to all to “express their ideas; have discussions with other members. That’s the way the Coop can make decisions.” In Tobier’s view, board members should attend General Meetings and respect the members by accepting their advice on decisions that are voted on by the GM.

John Urda spoke last. A board member for six years, Urda recalled former Coop and board member Paul Bermanzohn’s description of the Coop as “much more than a store.” Urda characterized

the current governance structure as “a great system.”

“The Board of Directors does not have the role of running the Coop. That’s the role of everyone.”

Questions followed the candidates’ statements. Robbie Butler asked, “What system of governance does the board use?” Urda answered, “In my view, the Board of Directors should approve anything [the GM] wants, unless it’s illegal or if, in our business judgment, it would undermine the finances of the Coop. The Board of Directors does not have the role of running the Coop. That’s the role of everyone.”

Peter Kay asked Meltzer if he had taken any actions outside of running for the board to make his squad attendance policies Coop-wide; according to Meltzer’s candidate statement, squad leaders should have more autonomy in managing squad attendance, including the possible option of issuing one sick/vacation day annually. Meltzer responded, “No. This is my first foray into Coop politics. It’s something I’ve avoided studiously, but I figured there had to be a better way and there has to be a better way of governance and there has to be a better way of changing things and that’s what I’m trying to do.”

The Meeting Votes

After a few more questions for David Meltzer, the Annual Meeting voted for three board members. Votes tallied at the meeting were those of members attending that evening as well as those who had mailed in ballots. As top “yes” vote-earners, Tobier and Urda were elected to three-year board terms; Penner garnered the one-year board slot.

Other Annual and General Meeting business included the reelection of Elizabeth Tobier as Coop secretary and Tricia Leith as treasurer. John Urda was elected president of the Coop Board of Directors and Imani Q’ryn was voted vice president. The meeting renewed the services of Cornick, Garber & Sandler, LLP, as the Coop auditor and voted to accept the April 2007 General Meeting minutes. ■



PHOTO BY JUDY JANDA

Coop accountant Robert Reitman takes questions on the audited financial report.

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 with other Coop members.

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.

FREE
Non-members welcome

Saturday, August 4
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.

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 tubs, cups & specifically marked lids and caps (discard any with paper labels).
- Plastic film, such as shopping bags, cry cleaning shrouds, etc. Okay if not labeled.

WHEN?

Thursday July 19, 7 p.m.—9 p.m.
Sunday July 29, 10 a.m—Noon

WHERE?

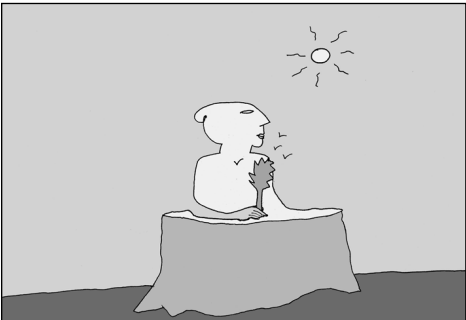
On the sidewalk in front of the receiving area at the Park Slope Food Coop.

Got Trees? Great, But Now You Have to Keep Them

by Matthew Wills

Trees are remarkable forms of life. That they exist in New York City at all is a testament to the power of plant life, considering that they are beset by pollution, poor soil, contamination, drought, vandalism, vehicle damage, construction and human ignorance, as well as the natural scourges of pests, diseases and storm damage.

ILLUSTRATION BY PATRICK MACKIN



Mayor Bloomberg's plan for a sustainable New York City calls for the planting of a million trees, a quarter of those on our streets. Planting 250,000 new street trees is an excellent idea, because trees

help keep us cool, produce oxygen, absorb carbon dioxide and beautify our neighborhoods. But planting a tree is only part of the process. Who waters the newly planted saplings? Who makes sure that supporting guy-wires, tags, and so on are removed before they start hindering the growth of the tree? Who's going to make sure the tree pit is kept free of trash, and that the soil there is healthy and uncompacted? Not the low-bid contractors who plant them and walk away, dropping dozens of trees a day and then leaving them to their fate. Because of the shabby treatment it receives, a new street tree's average life is only seven years. (Trees that can handle New York City's rough conditions can normally grow for 20-70 years, depending on the species.)

- We can do better, because you can help. What can you do? Quite a bit, as it turns out. Here are three simple, cost-free ways to help:
- 1. Water.** Growing trees need lots of water, especially during hot, dry summers. They need slow, deep watering, which encourages roots to descend. Some new trees have attached water bags: fill them up once a week. If you have a hose, water trees *slowly* for 15-20 minutes, once a week.
 - 2. Curb your dog.** Urine is toxic, burning tender roots and causing salt buildup in the soil.
 - 3. Advocate.** Call 311 when local trees need pruning or where empty tree pits await a new tree. Call your local reps, community boards, and the Parks Department and tell them you want not just more trees, but regular tree care.
- And if you want to get more involved? Mulch tree

pits a couple of times during the year and plant pit-friendly flowers. In winter, use a layer of Christmas tree branches to shield the pit from corrosive salts used in snow removal.

Member Contribution

Get your block association to consider tree care as part of its mission. Install pit guards. Learn about and teach others what kinds of trees we have in the city and why they are so important. Educate children about their neighborhood trees. Learn about the Asian Longhorn Beetle, a severe threat to street and forest trees. Take the Citizen Pruner course offered by Trees New York to learn how to care for young street trees. The Brooklyn session is

taught at the Brooklyn Botanic Garden, which is a great resource for things horticultural and arboreal.

Remember, even if you plant it yourself on the sidewalk, street trees are city property. But adopting the tree(s) in front of your house or apartment is good for your health, property value, air conditioning bill, and the aesthetics of the neighborhood. This is being written as the linden trees bloom, filling the sidewalks with subtle perfume. The bees agree, since they make a delicious honey from linden trees (aka basswood).

For online resources, browse these websites:

treesny.com, bbg.org, arborday.org, nycgovparks.org/sub_your_park/trees_greenstreets.htm

Coop member Matthew Wills is a recently certified Citizen Pruner.

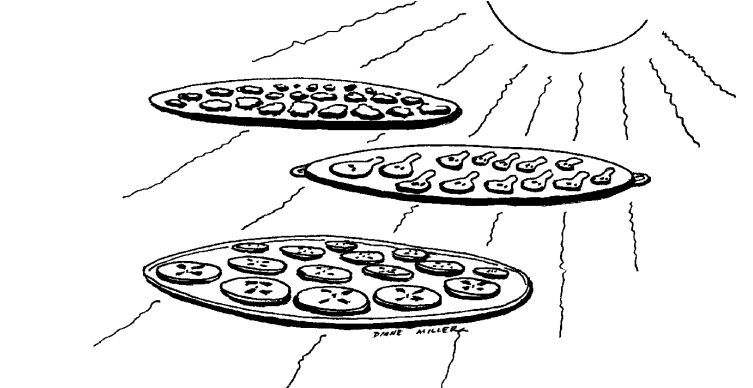
Co-op Can-Do: A Primer on Preserving

CONTINUED FROM PAGE 3

form a secure vacuum seal a second time. Make sure the lid doesn't have nicks or dents and that the rubber portion is intact. The bands should be perfectly round; not warped or dented.

Canning funnels: These have a wide opening, fit snugly into a mason jar and are

ILLUSTRATION BY DIANE MILLER



made from plastic or stainless steel so they won't react with the acid in the food. An aluminum funnel could impart a metallic taste to your brine.

Jar lifter: This is the crucial piece of equipment that will keep your afternoon of canning from becoming an evening at the ER. It's a heavy-duty pair of tongs with rubber handles specifically designed to clamp onto heavy mason jars and lift them in and out of the water without slipping and splashing.

Plastic spatula: When you pour hot brine into the jar, inevitably there will form little air pockets in between the fruit or vegetables. Use a thin plastic spatula to run along the inside of the jar to free the bubbles. There are special spatulas made for this purpose, but Orren says it's OK to just use a spatula, a table knife or even a wooden chop-

stick, so long as it is clean.

Digital timer: Each recipe will give a different amount of time for processing the jars, so you'll want a portable, accurate timer.

Dish towels: Some will be used to wipe the mouths of the jars after they are filled with the brine so that the lid

can make a true vacuum seal. You'll spread towels on the counter to set the jars on top of when you take them from the canner.

Candy thermometer: This is used for sugar preserves. When your berry, sugar and lemon mix (or fruit juice for jam) reaches a certain temperature, it has reached its peak thickness. Most often that will be 220 degrees, but your recipe will specify the temperature.

Jelly bag: Jelly involves crushing fruit, straining the juice and making it into a gel. If you don't want to buy a jelly bag, you could also use several layers of cheese cloth to line a strainer and put crushed fruit in there.

Slotted spoon: When cooking down sugar and fruit, a scum forms on the surface that you'll want to skim off with a slotted spoon.

- Time to Can Sterilize**
- If you have a dishwasher, use it. If not, bring water to a rolling boil in your canner or pot and place the empty jars in the water for 10 minutes. Then just take them out and start packing them while they're still warm.
- Wash your lids and bands in warm soapy water and rinse well. Keep them in a pot of simmering, not boiling, water until you need them. The water should be at about 180 degrees, but not hotter or they could warp.
- Prepare the food**
- Your recipe will tell you how many jars you need, and how to make your brine or sugar syrup or vinegar solution for pickles. If you're making fruit preserves, it will tell you how to cook the fruit and give proportions for sugar, lemon and spices.
- Pack the jars**
- Fill the jars snugly, but not to the top, with the food, then the brine. Leave about a half-inch of space at the top of the jar. There needs to be a gap between the top of the food and liquid and the lid so that excess air can escape.
- Put the lid on the jar and screw on the band just until you meet resistance. If you screw it on too tightly, it will be hard for bubbles to escape during processing and hard to open when you're hungry.
- Processing**
- When the canner is at a rolling boil, put in the jars and wait for the water to return to a boil. Then start your timer and let the jars sit for as long as your recipe demands. Orren says that most pickles take 10-15 minutes while other less acidic canned produce can take 20-30 minutes. He adds

that it's important to fill the canner only about two-thirds of the way because your jars will displace a lot of water. The water should cover the jars by about two inches.

Remove and cool

Use your jar lifter to remove each jar and space them a few inches apart on your counter so they have airflow to help them cool down.

As they cool, the vacuum seal will form and the lid will depress and become concave. You'll probably hear a ping when this happens ("That's a great sound," says Orren) and the seal is formed when the lid is firm. If you

press it with your finger, it will not bounce back. Leave the jars undisturbed for 12-24 hours. Store your wares in a cool place that doesn't get too much sunlight, and you're done. If you've made pickles, it will take time for them to fully absorb the brine. Once opened, they should last for up to a year undisturbed.

While canning is a relatively simple process, Orren says it's not uncommon for a few jars out of dozens to not seal, particularly if this is your first time canning. "Those are the jars you put in the fridge and eat," he says. ■

Pocketbook, Purse and Bag Exchange

This exchange is a community event that is ecologically responsible and fun. Why support the consumer market and buy, when you can share bags that have already been well loved?



FREE
Non-members welcome

Saturday,
August 18
10:00 a.m.—2:00 p.m.
in the meeting room

To bring Pocketbooks, Purses and Bags...

- Do not leave items in the Coop before the hours of the exchange.
 - Bring up to 15 items only
 - Bring gently used, clean pocketbooks, purses and bags that you are proud to be able to exchange with its new owner.
- (Unchosen bags will be donated to a local shelter.)



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 Sunday
8:00 a.m. to 8:45 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. 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).



Puzzle Corner

PUNCH!

ACROSS

2. Wireless, Mixed-Up Cerebral Koby—10-4 Out! (10)

7. Brit Friend Tackled Team (4)

8. Jamaican Fruit Sounds Hideous (4)

9. Medicinal Plant Goes West on 32nd St.—It's on Long Island (8)

10. Gray's Drink Intoxicated Maya, Papa—Leave Ma Out of This! (6)

14. Oh My! Darling, Add Cement to Broken Line (10)

16. Unable to Run Off and Wed, We Hear (10)

19. Reportedly Made Out with Pate—It Tastes Like an Orange (9)

20. Mentioned William's Brandy in Shakespeare (4)

21. Romantic Night Out Can Be Cheap (4)

DOWN

1. Cut Off Plumes—Good Job! (4)

3. Grand One—Wisconsin Bird Can't Fly (4)

4. We Hear He Leaves Tropical Fruit (7)

5. Ava and Short Guru—Pink Flesh, Thick Skin (5)

6. Figures... Before the 4th Newton Made it Famous (3)

10. Nuts Stashed in Cabana? Nasty! (7)

12. Computer? It's Backwards Inside—Help! Pam (5)

13. Jam in Capri Cottage (7)

14. Ran into Curt—Usually with a Scone (7)

15. Inexpensive Rearranged—A Hell of a Guy! (5)

17. Syracuse Team: Rage On! (6)

18. During Sale Monday—Edible Grass! (5)

19. In Lancet—Drew's Nickname (5)

This is one of the first in a series of new, more challenging puzzles and crosswords we'll be featuring in the *Gazette*. For answers, see page 11. **This issue's puzzle author: Janet Farrell.**

We apologize to last issue's puzzle author, who was not credited: Stuart Marquis.

Looking for something new?

Check out the Coop's products blog.

The place to go for the latest information on our current product inventory.

You can connect to the blog via the Coop's website www.foodcoop.com

This Issue Prepared By:

Coordinating Editors: Stephanie Golden
Erik Lewis

Editors (development): Anne Kostick
Petra Lewis

Reporters: Diane Aronson
Katie Benner
Barbara Ensor

Art Director (development): Patrick Mackin

Illustrators: Diane Miller
Patrick Mackin

Photographers: William Farrington
Judy Janda

Traffic Manager: Barbara Knight

Classified Ads Prep: Heather Cottrell

Text Converters: Joanne Guralnick
Diana Quick

Proofreader: Susan Brodlie

Thumbnails: Mia Tran

Preproduction: Sura Wagman

Photoshop: Steve Farnsworth

Art Director (production): Lauren Dong

Desktop Publishing: David Mandl
Patricia Stapleton

Editor (production): Lynn Goodman

Final Proofreader: Isabelle Sulek

Post Production: Jessica Tolliver-Shaw

Index: Len Neufeld

WORKSLOT NEEDS

GM Childcare Squad

Last Tuesday of Every Month, 7:00 to 9:45 p.m.
The Coop needs two childcare workers to work at the General Meeting each month. The shift always meets the last Tuesday of the month at Garfield Temple, Garfield Place at 8th Ave. Because this work shift only meets 12 times per year you must be willing to stay longer than 9:45 p.m. if the General Meeting runs over schedule.

Vacuuming Squad

Wednesday, 1:00 to 3:00 p.m.
Learn to use a specialized vacuum (HEPA) to clean various, hard-to-reach areas of the Food Coop. Love of cleaning, a willingness to get dirty, and comfort with climbing ladders a must. Please speak to Mary Gerety in the

Membership Office if this workslot appeals to your inner neat-freak! Work slot requires a 6-month commitment.

Wall Chart Updating

Sunday, 8:00 to 10:45 a.m.
This is the perfect job for a detail-oriented person who likes a quiet and pleasant work environment. You will be trained by a staff person who will always be available to answer questions. You are part of a team of 2 to 3 people, but you will work on your own. If interested please speak to Camille Scuria in the Membership Office.

Kitchen Cleaning

Wednesday, 8:00 to 10:00 a.m.
Deep clean all three kitchens in the Coop:

childcare, meeting room, staff room. You will work independently to clean countertops, cabinets, drawers, kitchen equipment, sinks, and refrigerators. Must be reliable as you are the only person coming to do this job on your day. Please speak to Adriana in the Membership Office, Monday to Thursday, 8:00 am to 2:00 p.m. if you are interested.

Office Data Entry

Tuesday, 4:30 to 7:15 p.m.
Are you a stickler for details, accurate on the computer, and like working independently? If this sounds like you, then Office Data Entry will be your perfect shift. You will receive training

CONTINUED ON PAGE 8

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:

Aug 2 issue: 7:00 p.m., Mon, Jul 23
Aug 16 issue: 7:00 p.m., Mon, Aug 6

CLASSIFIED ADS DEADLINE:

Aug 2 issue: 7:00 p.m., Wed, Jul 25
Aug 16 issue: 7:00 p.m., Wed, Aug 8

General Meeting

TUE, JUL 31
GENERAL MEETING: 7:00 p.m.
The agenda appears in this issue and is available as a flyer in the entryway.

TUE, AUG 7
AGENDA SUBMISSIONS: 8:00 p.m.
Submissions will be considered for the Aug. 28 General Meeting.

The Coop on Cable TV

Inside the Park Slope Food Coop
FRIDAYS 2:30 p.m. with a replay at 10:30 p.m.
Channels: 56 (TimeWarner), 69 (CableVision).

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, July 31, 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. 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.

FRI, JUL 20

RURAL ROUTE FILM FESTIVAL at the Anthology Film Archives, 32 2nd Ave, Mnhtn. July 20—22. Film premieres, fresh food, free beer, and live music celebrating all things rural. Films from 23 states/15 countries. Many film-makers in attendance. Don't miss the Go Organic! program Saturday July 21, 3 p.m. www.ruralroute-films.com

SUN, JUL 22

ALBUM MAKING BEES at Memories Out of the Box! Bring your photos and stories and make that album you've been meaning to make! Resources, refreshments, tools and support provided weekly! No fee! Thursdays 7-9 p.m. and Sundays, 4-8 p.m. Memories Out of the Box. 633 Vanderbilt Ave. btw St. Marks and Prospect Place. (718) 398-1519

THU, AUG 2

DANCING FOR ANIMALS, a non-profit organization, is holding Ballroom & Latin Dance Classes on Thursdays in August (8/2, 8/9, 8/16, 8/23 8/30). 7:30—8:30 p.m.: Mambo w/ Cuban Motion technique. 8:30—9:30 p.m.: Beginner Hustle. 440 Studios, 440 Lafayette St., 3rd Floor, Studio E, btw Astor Pl. & E. 4th St. 212-946-1824 www.dancingforanimals.org

WORKSLOT
NEEDS

CONTINUED FROM PAGE 7

and Coop staff will always be available to answer questions. Please speak to Rocco Arrigo in the Membership Office if you would like more information. Work slot requires a six-month commitment.

Vitamin Assistant
Saturday, 8:30 to 11:00 p.m.
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.

SAVE A
LIFE

Give Blood

Join the Blood Drive
at the Park Slope Food Coop

🗓️ Thursday, July 26 • 3:00 – 8:00 p.m.

🗓️ Friday, July 27 • 11:00 a.m. – 6:00 p.m.

🗓️ Saturday, July 28 • 11:00 a.m. – 6:00 p.m.

In the second floor Meeting Room

FACT: Less than 3% of the population donates blood and 90% will use blood some time in their life.

• Park Slope Food Coop • 782 Union Street •
• Brooklyn, NY • 718-622-0560 •
• In cooperation with New York Methodist Hospital •
For further information about blood donation, call Stuart Rosenhaus, 780-3644

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

I wrote this for you

It was you I was thinking of
when I opened the door
to the idea of how
to eat better

I thought of your family
and what it takes to feed them well
the shopping, the schlepping,
the storing and still,
nothing yet cooked!

I thought of you coming home hungry
tired from tiresome tasks
and all the ditches you have to dig
and fill again

I thought of the look on your face
when a plate of fresh food
freshly made with love
was placed before you

How you paused
very briefly
I saw you soften
your heart open

And when you ate
peace flowered in the room

Come talk to me
about how to eat better
It's all in a day's work
at the Park Slope Food Coop


by Myra Klockenbrink

Wednesdays, July 11 (C Week)
August 8 (C Week)
September 5 (C Week)
2:30 to 3:30 then
4:00 to 5:00 p.m.

Or you can join in any time during a tour.

FILM
NIGHT

Friday, August 3 • 7:00 p.m.
at the Coop



Under the Sun and The
Birthright Crisis

Under the Sun (2005) 22 min. In May 2004, after a flood ravaged the town of Jimani, Dominican Republic, an entire community of Haitians and Haitian-Dominicans were displaced and forced to relocate. 19-year-old Daniel and his neighbors talk about how they were excluded from the government's flood relief, and what they will do next.

The Birthright Crisis (2005) 15 min. Over 10,000 Haitians and Haitian Dominicans have been deported from the Dominican Republic this year, many of them children. This video includes testimonies from deportees, and calls to action from Haitian and Dominican activists.

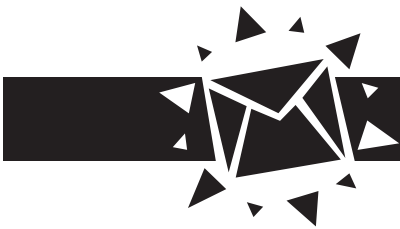
FREE
Non-members
welcome

Filmmaker Miriam Neptune is a U.S. citizen of Haitian descent who has visited the Dominican Republic seven times in the past 10 years. Two of Neptune's most recent documentary films - "Under the Sun" and "The Birthright Crisis" - focus on the lives and thoughts of Haitians living in the D.R. and call for an end to the discrimination and violence they face.

In addition to filmmaking, Miriam Neptune is Director of the High School Documentary Workshop at the Educational Video Center, a non-profit youth media organization in New York City dedicated to teaching documentary video as means to developing the literacy, career, and leadership skills of high school youth.

A discussion with Miriam will follow.

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



SEEKING ASSURANCE

DEAR EDITOR,

Why was a letter containing offensive and reckless personal attacks against Coop member Joe Holtz printed in the June 21, 2007 issue?

The letters policy indicates that letters need to avoid any non-constructive and non-cooperative language, and that the *Gazette* will not publish accusations that are not substantiated by factual assertions. Yet a letter referring to Joe using insults and inflammatory terms was printed.

I request that the editor responsible for allowing this letter to be published in our paper explain to the membership why this occurred. In addition, I seek the Editor's assurances that an error like this will not happen again.

Sincerely
Elizabeth Tobier

THANKS TO ALL

DEAR COOP:

I appreciated the opportunity to run for the Coop Board, and want to thank the many members who voted for me in the election. I also wish to thank all those that attended the Annual Meeting and asked thoughtful questions about my proposals.

The fact that 750 people voted for me indicates that many of the Coop's members also want changes; changes in governance, changes in work rules, and changes in the disciplinary procedures. I will continue to work for the changes that I have proposed. Together, we can make the Coop more responsive to all of our needs.

Sincerely,
David "Cartslinger" Meltzer

FALSE ADVERTISING?

GREETINGS:

I wondered whether the Coop adheres to any ethical standards when selecting products and whether it scrutinizes false or misleading adver-

tising. We carry a drink, Kombucha. On its label, the makers suggest, in large typeface, that it is helpful in the battle against breast cancer, while the fine print backs away entirely from that claim ("not intended to diagnose, treat, cure or prevent any disease"). Who is accountable for having brought this product on board?

Regards,
Matt Komonchak

GIVE STREET TREES A HAND

HEY COOP MEMBERS,

In the article about the new bike racks in the last issue of the *Gazette*, the author mentioned that some people lock their bikes to trees.

I'd like to strongly discourage people from locking their bikes to street trees.

Street trees have a really tough life. It takes a newly planted street tree around five years to get fully established. Many young trees don't make it, and those that do often don't have a very long life.

Trees have a thin layer of cells just beneath the bark that transport all of the nutrients up and down the tree from the roots to the leaves. Locking your bike to a tree can easily damage this layer and harm or eventually even kill the tree. It can also make cuts and nicks in the bark, which makes the tree more susceptible to infections.

Street trees face many other obstacles, including being bumped by car doors; being choked by ivy and other weeds; trash tangled in their branches and littered at their bases; dog feces and urine; damage from scaffolding and construction; compacted soil; and the list goes on.

As we all know, street trees play an invaluable role in the city and in improving our quality of life. They clean the air, create oxygen and help to reduce asthma (a major problem for children all over the city, but especially in low-income neighborhoods). Trees provide shade, cool streets and homes, create beauty, provide habitat for animals and much more.

Street trees really need all the help we can give them. Partnerships for Parks offers free training sessions on caring for street trees. You can become a card-carrying volunteer steward and get a free set of tools. Check out their website at www.partnershipsforparks.org or call 212-676-6054 for more information about street trees and how to care for them.

Thanks,
Samantha Knowlden

HOW FAIR IS THE FAIRNESS POLICY?

TO THE GAZETTE,

I recently wrote a letter to the *Gazette* concerning one of the candidates for the Board of Directors. When informed by an editor that this letter would require offering the candidate an opportunity to respond under the "fairness policy," I replaced my letter with a second, more neutral, letter, since I had no interest in a verbal tit-for-tat. When I was then informed that several other critical letters would give the candidate a right to respond anyway, I re-authorized the use of my original letter. The *Gazette* ended up publishing both.

Aside from the silliness of publishing two letters from the same person on the same topic, the reference to the "fairness policy" by the *Gazette* editor made me curious about its application. I have read a number of gratuitous attacks on General Coordinator Joe Holtz by a frequent writer to the *Gazette*. Is Joe Holtz contacted by the *Gazette* and invited to respond each time such a letter is received? Although I doubt he would want to dignify the attacks with a written response, wouldn't an equal application of your policy require such an invitation?

While at least one *Gazette* editor seems to have bent over backwards to ensure that this controversial candidate was given a forum to debate his critics, both during this election and at the time of his original disciplinary hearing, which caused the controversy, it is not clear that the same right is afforded Joe Holtz, who is also a member of the Coop. Could that edi-

tor please give a complete explanation of the "fairness policy"? What must a letter contain to trigger a right to respond? Does it apply fully and equally to coordinators?

I am also curious about the statement in the *Gazette* that the facts of the candidate's original disciplinary case are "still in dispute." A decision by a jury of randomly selected Coop members at a disciplinary hearing resolves the facts concerning serious wrongdoing, no matter how many public testimonials there are as to how generous and kind the wrongdoer is. Such a decision was rendered in this case; there are no facts in dispute, even if the disciplined party disagrees and suggests malevolent intent by those who brought charges. Perhaps the writer who claims the facts are still in dispute thinks doing so constitutes fairness; in fact, the claim suggests either blindness to the facts or a slant that is far from fair.

Michael Esterowitz

GROWTH INDUSTRY

Mondo Condo, right? Well, Brooklyn's more. Borough Park, an enclave and a core, Home to a thriving Jewish orthodox Community (and to bagels and lox), Constitutes the capital of the nation In one extremely important consideration: Numbers-mom-&-popping population. Yellow buses in the cold and heat Long have clogged the traffic on every street, Picking up or dropping off the kids Going to schools within the local grids. Who's that waiting, one bus after the other? Mrs. Borough Park, the typical mother— Never heard of family-sizing freeze At the Hospital Maimonides. Therefore, like her neighbors she has plenty Children, anywhere from ten to twenty, Amplitude enough to beat the band, Turning the section into Babyland. Family values come in multiples, Valued higher here than dollar bills. Love's what growing children need—and room! So even before the condo craze could loom, Babyland sparked Brooklyn's building boom.

Leon Freilich

Diversity and Equality Committee Looking for Additional Members

The Diversity & Equality Committee (DEC) is dedicated to improving human relations and communications through impeccable interpersonal interactions, policies and procedures in the Coop. Our goal is to work toward preventing and eliminating discrimination in the Coop. The DEC has met on a monthly basis since 2004 to promote the ideal of equal and respectful treatment between all Coop members and paid staff regardless of each individual's different identity. The DEC also aims to provide advocacy for individuals who feel they have experienced discriminatory practices in the Coop.

In order to be considered for the Diversity and Equality Committee, you must have at least one year of Coop membership, have an excellent attendance record, have the ability to be accountable, to take initiative, to work independently, be organized, and have an ability to work collaboratively with others. In addition, the committee meets monthly on the second Thursday of the month from 6:30 pm–8:00 pm. These meetings are mandatory. Committee members also work outside the meetings on projects for their sub-committees. Work on the Committee is recorded on an hour-for-hour basis.

The Committee is organized into sub-committees by area. The specific sub-committee needs and skills are detailed below. In addition, we are looking for a secretary for the committee as a whole. Please specify

which sub-committee(s) interest you (each member participates in only one sub-committee). To express interest contact Jess Robinson at the Food Coop via e-mail at jess_robinson@psfc.coop or phone at (718) 622-0560. Please be prepared to provide a listing of your relevant experience, along with your Food Coop member number.

Committee Secretary

To record and distribute the monthly DEC minutes. The necessary skills are:

- Ability to comprehend what is being stated and record it accurately in writing.
- Ability to do word processing and distribute minutes via e-mail from home.

The Diversity Education Sub-Committee

Needs 4-5 new members. The necessary skills are:

- Committed to the concepts of "diversity". Other terms that "resonate" in the "industry" are "multicultural" "pluralism" and "inclusion"
- Superior Relationship/People skills—pro-active, savvy, and non-judgmental relating to all types of people
- Basic Group Facilitation—have experience leading workshops, ideally around diversity issues
- Public Speaking skills, conflict resolution skills, and mediation skills

The Survey Sub-Committee

Needs 4-5 new members with interest relevant to conducting a study of Coop members' experiences with bias or discrimination at the Coop. The necessary skills are:

- Data entry skills: Qualitative & quantitative data analysis software (such as SPSS) experience
- Writing skills for documenting and presenting study findings

Complaint Review Sub-Committee

Needs 2 new members, a secretary and a member with mediation skills. The necessary skills for each position are:

- Mediator: Needs excellent conflict resolution and mediation skills; good editing and writing skills; compassionate; impartial; good investigative skills; critical thinking skills; good interviewer; attend an hour and a half sub-committee meeting every month in addition to the general DEC meeting
- Secretary: Take dictation and detail notes; transcribe and archive; data entry and general computer skills; good editing and writing skills; compassionate; impartial; good investigative skills; critical thinking skills; good interviewer; able to attend an hour and a half sub-committee meeting every month in addition to the general DEC meeting

PROGRAMS

Friday, July 20 through Sunday, July 22

The following programs will happen within four days of publication of this issue. For full ads, please look at the June 21 or July 5 issues or pick up copies of the flyers in the Coop.

Fri, July 20

7:00 p.m. Yes, You can Improve Your Accent! with Sharon Montoya

Sat, July 21

10:30 a.m. Presenting YOU! with Jezra Kaye

Sun, July 22

12:00 p.m. Homeopathy and First Aid Part II with Claire Dishman


Sunday, July 29 12:00 noon at the Coop

FREE Non members Welcome

Financial Fitness

WITH DEBORAH MACK

It's time to get your finances in shape.



Deborah Mack is a Coop member and an independent representative with Primerica Financial Services, Inc. We empower you to save money, get out of debt and strive for financial independence by educating you with financial concepts. Come look, listen and learn.

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

Tuesday, July 31 7:30 p.m. at the Coop

FREE Non members Welcome


IS A BOX ANY PLACE TO KEEP A LIFE?

with Martie McNabb

Overwhelmed with your photo and memorabilia collection? Learn:

- tips to tackle your &/or your family box(es).
- techniques to preserve and protect your memories.
- organizational techniques.
- sorting methods for genres and timelines.
- presentation and layout options and more.

You can get your memories out of their boxes, bags, suitcases etc...and bring them back into your life!



Bring 3-5 photos and a story to share. We provide the rest! Help us plan by pre-registering at (718) 398-1519.

Martie McNabb, a PSFC member for over 10 years, has been helping friends and family preserve and present the moments of their lives for over 15 years. She has always been saddened by the fact that too many people are so overwhelmed that they leave their lives in "boxes", though she admits that she has her own box.

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

Saturday, August 4 4:00 p.m. at the Coop


FREE Non members Welcome

STOP the 3pm Slump:

A 7 Step Recipe to Double Your Energy in 7 Weeks

with Jena La Flamme

Tired of being tired in the morning or mid-afternoon? Do you want more physical and mental energy? Sick of using caffeine and sugar to prop you up?



Learn quick and easy strategies to increase your energy levels, decrease your cravings and allow you to feel and look better. Discover the tricks that will help you achieve more energy by eating foods and making choices that will consistently recharge your batteries. Learn concrete ideas you can incorporate immediately in order to have more energy, better sleep, weight loss and better stress management.

Jena la Flamme is the director of the Jena Wellness Group, a certified Holistic Health Counselor, massage therapist, yoga teacher and published columnist. She guides clients in addressing weight loss, low energy and other health concerns through a fun, easy and pleasurable approach to nutrition and lifestyle choices.

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

Friday, August 10 7:30 p.m. at the Coop

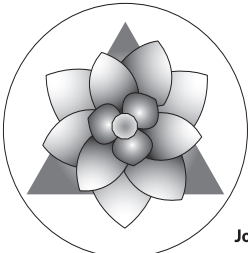
FREE Non members Welcome

Real Spirituality in a Cooperative World

with Richard Hart and Gregory Wells

All That Is—Is Light!

In Reality, there is no difference between people, no justification to uphold artificial distinctions of race, creed, color, nationality, or any system of beliefs.



The World-Friend, Adi Da Samraj, has revealed these Three Great Principles of all Truth that can have the most benign, unifying and lasting effect on the hearts and minds of everyone.

Join us for a lively evening of discussion as we all move forward into a cooperative future—one that must embrace and include all beings. Non-Coop members invited.

Richard Hart, Coop member, established one of the first health food store in NYC, works in nutritional counseling, and is a student of the World-Friend, Adi Da Samraj. Gregory Wells is a senior student of Adi Da living in Ditmars Park and has lectured on these principles both here and abroad.

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, anger, and blame binds up your own energy and keeps you locked in the past, instead of being fully present. ForgivenessWork allows you to release these feelings and reclaim your power and energy.

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, hypnotherapist, and Reiki practitioner. She has studied and practiced the healing arts for over 20 years and has her healing practice in the Park Slope vicinity.

FREE Non-members welcome

Saturday, August 11 3:00-5:00 p.m. at the Coop

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

Sunday, August 12 12:00 noon at the Coop

FREE Non members Welcome

WOMEN TO WOMEN

Dare to Love Your Self into Wholeness

with Stacey Antoine

Do you strive to reconnect to your physical and spiritual self without unnecessary self-criticism?

Do you long for deeper meaning in your life?

Do you feel that you have left behind too much of the fun and spontaneity that used to be a part of your life?

Do you often feel too busy for self-discovery?

This workshop will remind you that the time, creative energy and emotion you invest in self-nurturance will produce priceless personal dividends.

Stacey Antoine Savariau is a nourishment ambassador, a board certified holistic health & personal development coach and a former criminal defense attorney. Stacey works with clients in search of greater depth, nourishment and balance. She is a member of the PSFC.


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

Effective Tools for Rapid Personal Transformation

with Susan March and Marija Santo

Are you stuck? Depression, Stress, Illness, Relationships.

The body is like a magnet, and when these experiences are in cellular memory, the body attracts the same experiences.



Doctors and other professionals have used these techniques for daily stresses, eating disorders, robbery, rape and emotions such as anger, anxiety, fear and others. These remembrances can destroy the quality of life if not cleared.

This unique, life changing technology will be demonstrated.

Susan March and Marija Santo are Geotran practitioners.

FREE Non members welcome

Friday, August 17 7:00 p.m. at the Coop

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

THE PARK SLOPE FOOD COOP BUYS

Wind Power

AND YOU CAN TOO!

100% clean power, no fossil fuels

Cheap, easy way to make a difference

Still only one bill

No binding contract

Get four FREE energy-saving CFL bulbs when you sign up at

NYWIND.COM

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.

HOUSING AVAILABLE

ONE HOUR FROM NYC. Small one-bedroom cottage in 3-season vacation community, woodsy, secluded, private, well-established trails nearby. Five minutes to trains, buses. For sale by owner. Fully renovated; \$50K. Maintenance/incl. Taxes approx. \$3,000/yr. Sorry, no dogs. 914-734-1530.

HOUSING WANTED

APT SHARE OR ROOM: Sept. 2007 to Aug. 2008 for German student (20-year-old female) volunteer at social services agency serving holocaust victims. Pgm pays rent (\$450/month); student buys & prepares own food, needs kitchen access. Contact Beth Zeidel at Selfhelp 212-971-5475 or bzeidel@selfhelp.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

PERFECT CONDITION extra long twin size innerspring mattress, like new. Booster car seat, up to 10 years old child. Gary Fisher woman's frame bike, very good condition. All prices negotiable. Please call Devorah @ 718-756-3279 or 347-276-3300. No Sat. calls.

CELLERCISER, new plus accessories, \$200; Braun 10-cup coffeemaker, \$15; gold-plated jewelry, signed by artist (vintage), \$20 - \$40. Call 718-768-1598.

WANT TO BREW your own Kombucha? Stop buying Synergy and have fun making it at home. I can give you a culture and instructions, and ask only \$5 from you to help cover packaging and prep time. Call Teresa at 347-244-6566 or email tere-satheo@gmail.com.

PEOPLE MEETING

BEACH PARTY FOR LOVE and equality. Bklyn Society for Ethical Culture holds "beach party/barbecue" in its garden to raise \$ for marriage equality. Sun. 7/29, 2:30-6:00 p.m., 53 PPW. Volleyball, storytelling! Gay and straight. \$15/\$20. Kids: Donation. RSVP: loveandequality@gmail.com.

PETS

ADOPT GOSLING! He's an adorable 2 mo. white, brown & black patchy cat. He's blood tested - healthy. He's up to date on shots but will need more and will be neutered prior to adoption. No fleas or worms. Modest adoption fee. Contact Victoria at 914-443-9209 or haroldluvsmaude@aol.com. Pic can be emailed to you.

SERVICES

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.

SPRING YOUR FLOORS TO LIFE by sanding and refinishing! Floor mechanic will install, repair, refinish wooden floors. Reasonable prices. Good references. Call Tony—Cell phone: 917-658-7452.

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.

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

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

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

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. 917-797-9872 or berit.anderson@gmail.com www.beritanderson.com

DON'T LEAVE your memories in a box! Get them back into your life or let us do it for you. High school, college years? Weddings? Baby pictures?

Anniversary? Reunions? Is a box any place to keep your life? Memories Out of the Box, 633 Vanderbilt Ave. (St. Marks & Prospect Place)718-398-1519. www.memoriesoutofthebox.biz.

PERSONAL ORGANIZER can help remove clutter from your home/office. Patient professional will design home/office space, organized clothing and possessions, select office equipment and storage and create easy-to-maintain filing systems. Call 718-965-1809 or email skran@bway.net for further info.

SERVICES-HEALTH

HOLISTIC DENTISTRY in Brooklyn (Midwood) & Manhattan (Soho). Dr. Stephen R. Goldberg provides family dental care utilizing non-mercury fillings, acupuncture, homeopathy, temporo-mandibular (TM) joint therapy & much more. For a no-obligation free initial oral examination, call 212-505-5055. Please bring X-rays.

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

ALL OF LIFE IS CHANGE. I can help you manage change so it doesn't manage you. And as a Dating Coach as well as a NYS Licensed Psychotherapist, I can also help you either find and build a satisfying relationship, or help you end one and move on. Call Charley Wininger, L.M.H.C. 718-783-3222. See www.therelationshipshop.com

RELIEVE LOWER BACK and neck pain, shoulder, chronic tension and stiffness - poor digestion - headache - insomnia - stress. Rejuvenate body, mind and spirit with shiatsu. Special first session offer \$80. Contact Claudia Copparoni. 14 yrs experience. clcoppa@hotmail.com, 718-938-5573.

WOMEN WHO DON'T HAVE TIME to waste. Short-term psychotherapy for women interested in moving their lives forward. Over 20 years experience working with depression & anxiety, relationship issues, body image & self-esteem. Come in for free consultation and see how we work together. Reasonable fees. Call Gail 718-857-0436.

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.



Puzzle Answers—PUNCH!

ACROSS	14. Clementine	DOWN	12. Apple
2. Blackberry	16. Canteloupe	1. Plum	13. Apricot
7. Mate	19. Nectarine	3. Kiwi	14. Currant
8. Ugli	20. Pear	4. Mangoes	15. Peach
9. Minneola	21. Date	5. Guava	17. Orange
11. Papaya		6. Fig	18. Lemon
		10. Bananas	19. Nance

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.

Prompt & Courteous
Licensed & Insured
Free Estimates



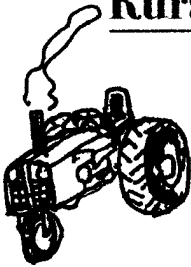
Residential & Commercial
Packing & Supplies
Local & Long Distance



Top Hat Movers, Inc.

718.965.0214 718.622.0377 212.722.3390

Rural Route Film Festival



July 20-22 at
Anthology Film Archives

Don't miss the
Go Organic! program
of shorts on Saturday,
July 21 at 3pm. Info at
www.ruralroutefilms.com



New Members
Deserve the
Royal Treatment!

The **Orientation Committee** is looking for energetic Coop members with a teaching or training background who can work Sunday afternoons, Monday or Wednesday evenings, or Wednesday mornings. Orienters lead sessions every six weeks, and on the week midway between sessions you must be available as backup for emergency coverage. Only Coop members with at least two years of membership will be considered.

Workslot credit will be given for training sessions. An annual meeting of the Orientation Committee is part of the work requirement.

For more information, contact the Membership Office or write to karen_mancuso@psfc.coop.

Trainers Needed

FTOP Workslot Credit Opportunity

The long-awaited new front-end system—checkouts and registers—is coming this fall!

In order to make a smooth transition, we need a group of qualified members to serve as trainers on the new system. Trainers will work with members of all shopping squads on a test system in September October. You will receive FTOP credit for these shifts.

We will teach you the system and show you how to demonstrate and explain it to others. If you are comfortable with computers, are a good communicator, have patience and an interest in making our transition a smooth one, then this is a job for you. This is a good opportunity for qualified members to bank a bunch of FTOP shifts.

After the installation in early October, shopping squads will still need support. Members who worked as trainers in September will be able to continue to earn workslot credit by signing up as a support people during the eight weeks after the new system is installed.

Schedule

AUGUST—EARLY SEPTEMBER

Trainers learn new system.

EARLY SEPTEMBER—EARLY OCTOBER

Trainers work with all Shopping Squads on training stations in the meeting room.

EARLY OCTOBER—EARLY NOVEMBER

Work as trained support for each squad after the installation.

If you would like to be a trainer/support person for our new front-end system, please contact Jess Robinson, jess_robinson@psfc.coop with the subject line “Training” or by leaving a voicemail message at 888-922-COOP mailbox 1.

Coop Job Opening: Office Coordinator

Description:

The Coop is hiring a Membership Office Coordinator to fill a late afternoon/evening and week-end schedule. Office Coordinators divide their time between shifts of approximately 6 hours in the Membership Office, Technical Support shifts of approximately 6.5 hours working on the shopping floor, and oversight/ coordination of the Coop's administrative functions. Applicants must have excellent people skills, excellent communication and organizational skills as well as patience, comfort with computers and the ability to do detailed record keeping. Applicants should be able to remain calm in hectic surroundings, oversee the work of others, teach and explain procedures, delegate work, give feedback, and maintain high standards of accuracy.

The Coop's busiest times are during traditional holiday seasons. Applicants must be prepared to work during many of the holiday periods, particularly in the winter.

Hours: Approx. 38 hours: Wednesday-Sunday. Weekday schedule will be afternoon/evening hours (some shifts until 11:30 p.m.). Saturday and Sunday hours will be flexible.

Wages: \$21.05/hour.

Benefits: —Health and Personal time
—Vacation—three weeks/year increasing in the 4th, 7th & 10th years
—health insurance
—pension plan
(no payroll deductions for benefits)

Application & Hiring Process:

Please provide a cover letter with your resumé. Mail your letter and resumé or drop them in the mail slot just inside the entryway of the Coop. Applications will be reviewed and interviews scheduled on a rolling basis. If you applied previously to any other Coop job offering, please reapply.

Please do not call the office to check on the status of your application.

Probation Period:

There will be a six-month probation period.

Prerequisite:

Minimum of six months' membership in the Park Slope Food Coop.

Applicants who wish to schedule a shift in the Membership Office should contact the Office and speak to one of the Office Coordinating Staff.

We are seeking an applicant pool that reflects the diversity of the Coop's membership.

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.

Emma Alabaster	Michelle Cooper	Murray Greiper	Tatyana Kozlovsk	Tiffany Nixon	Nitzan Shoshan
Kim Albano	Cristina Covucci	Rachel Greiper	Sara Krugman	Kimberly Orcholski	Alisa Sikelianos
Kjirsten Alexander	Patrick Cranston	Lauren M. Grover	Thierry Lacroix	Ana Ortiz	Peter Simonson
Suzanne Andrews	Molly Cronin	Dinam Herlands	Tim Lee	Kathleen Parker	Blair Singer
Joel Arberman	Ciara Curtin	Paul Hewett	Ken Leeds	Daniel Pearlstein	Zachary Singer
Shiran Arberman	Numi Dang	Jennifer Hickman	Chris Levesque	Jacques-Philippe	Katherine Solem
Tracy Austria	Ravina Daphtary	Rebecca Hochrein	Anita Lewis	Piverger	Ted StDic
Jim Baek	Katrina De Wees	Darren Hymes	Judy Ling	Jonathan Rebold	Diana Stoeva
Kristen Bancroft	Isabel del Rosal	Huy Voun Ikuta	Rebecca Lord	Amanda Rhoads	Gretchen Stover
Courtney Baron	James Dier	Seiji Ikuta	Sarah Lozoff	Kate Roberts	Amy Troyansky
Courtney Barrett	Askia Egashira	Kate Jackson	Melissa Madzel	Priscilla Rogers	David Troyansky
Sandrine Batel-Gill	Kate Elliot	Gunnar Jacobson	Danielle Marchione	Virginia Rowland	David Usiskin
Catherine Bird	Eden Eneyew	Tinika Johnson	Angelica Medaglia	Aimee Ruiz	Leah Usiskin
Adam Blackman	Jennifer Fowler	Henri Joseph	Jessica Meller	Angeline Schoonover	Lisa Vura-Weis
Anna Bongiorno	Mildred Francis	Leila Joseph	Heather Metivier	Ari Schuster	Jeff Watts
Graham Brennan	Randy Frank-Leeds	Lauren Kaplowitz	Pietrina Micoli	Jahnan Seymour	Bruce Weinstein
Emily Buniva	Kate Gage	Housemate Kelly	CeCe Mikell	Alba Shapiro	Leah Winn-Ritzenberg
Pilar Castillo-Trujiuo	Rodney Gardiner	Taeryn Kim	Jacob Mitchell	Jason Sherman	David Yakubon
Benjamin J. Catella-Maxwell	Valerie Geffner	Michael Klein	Katherine Moeller	Stephanie Sherman	Anna Zuagelskaya
Sekai Chideya	Oliver Gill	Kim Koettel	Christian Montegut	Dahmay Shiday	
Sylvia Colacios	Julia Glazer	Richard Kohn	Ardiana Muca	Erin Shiffer	
	Manu Goswami	Kevin Konty	Grace Nam	Lauren Shookhoff	

THANK YOU!

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

Arianna	Shara Collins	Maggie Gram	Tammy Logan	Taylor James Pierce	Lillian Sullivan
Ed Askinazi	Olivier D'Meza	Hailey	Rachel Lozoff	Aleksandr Poznyak	Zoe Sylvester
Jason B.	Sarita Daftary	Tai Jamar Hanna	Melissa Marx	Helen Reingold	Teodora
Katie Benner	Keri Danziger	Anurag Heda	Carrie McGraw	Ren-Yo	Masha Turchinsky
Abby Block	Samantha duPont	Jo Imbriani	Emily Moeller	Ramona Resilien	Jenny Werbell
Nicole Burke	Joanna E.	Sonya J.	Juliette Moore	Carolyn Sampson-Jones	Gina Whitt
Rachel Carter-White	Laura Fix	Chloe Junge	Farzad Mostashari	Margareth G. Simon	
Melanie Chopko	Emily Flynn	Alejandra Leal	Ella Nemcow	Surinder Singh	
Todd Clark	Julia Foulkes	Chana Lew	Molly Nolan	Gina Soileau	
Colleen	Leslie George	Pinchas Lew	Katherine Ornstein	Daniel Steingart	