

Established  
1973



# LINEWAITERS' GAZETTE



Volume BB, Number 20

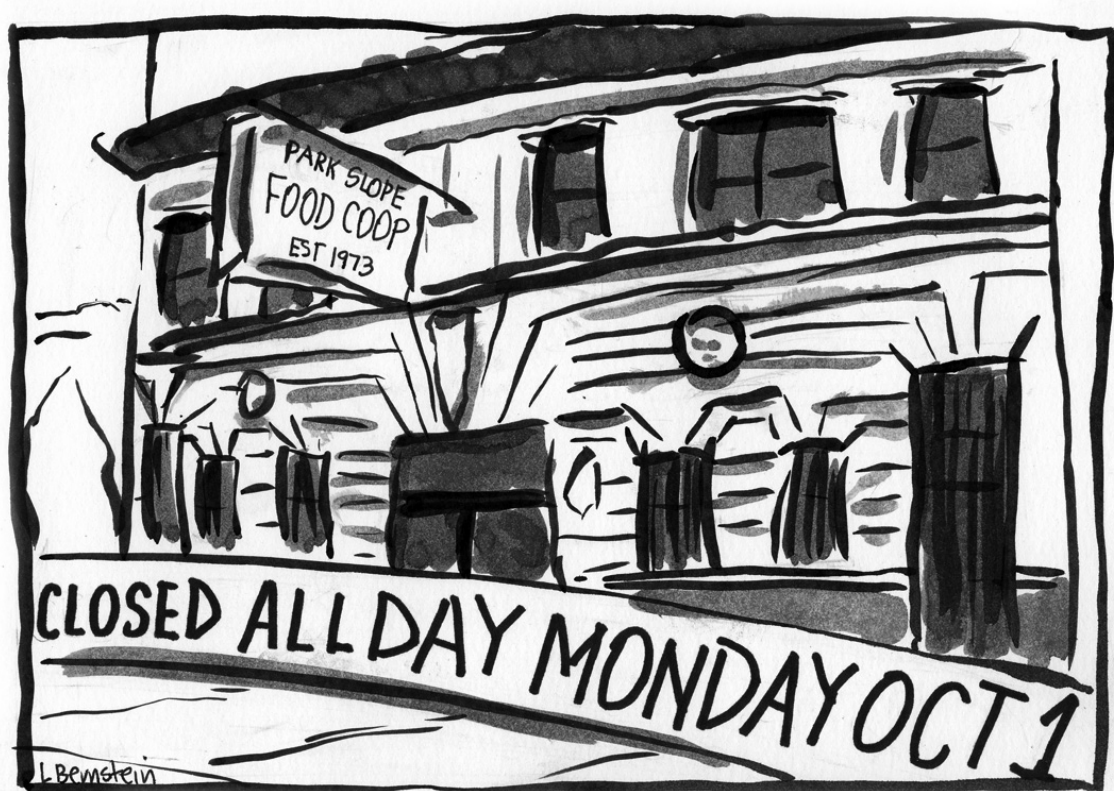
September 27, 2007

**NO SHOPPING and NO MAKE-UPS on Monday, October 1 for installation of the new front end/debit card system. Normal Operations will resume at 8:00 a.m. on Tuesday October 2**

## Coop to Accept Debit Cards Starting October 2

By Ed Levy

After years of debate, development and delay, the Coop is set to install new equipment at checkout stations capable of handling bank debit cards. Members who pay for their purchases with their debit cards will proceed right to the exit instead of going to the cashier after they have packed their purchases. A special receipt will indicate to the exit worker that they have paid.



ILLUSTRATIONS BY LYNN BERNSTEIN

A number of other changes will also be implemented in the front of the store after October 2. The number of express checkouts will increase from three to four, and a new price check station will be installed next to the member phone, near the ice cream case.

Another change involves the responsibilities of the entrance workers. A study found they were performing too many tasks and a resolution passed the General Meeting authorizing the managers to redefine their roles. Besides swiping in members

and dealing with membership status issues, entrance workers have also been handling security, product returns and visitor passes. Exit workers were similarly found to have too many

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## Gone Local!

By Alison Levy

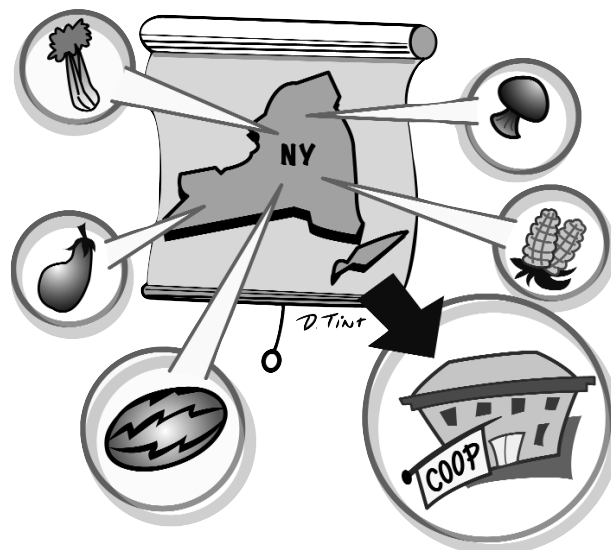


ILLUSTRATION BY DEBORAH TINT

At times when it seems that the wonders of technology have surpassed the wonders of nature, leading material scientist Rustum Roy, professor emeritus at Penn State University, recommends examining the downside of technological breakthroughs. It's true that when our ancestors tilled the earth, they were subject to the turn of the seasons, the microclimate of their particular corner of the world, the quality of seeds and soils and the availability of water, not to mention the insects, worms, small animals and others that worked the earth and imposed their primal taxation by taking a bite (or more) of the newly grown plant.

CONTINUED ON PAGE 3

### Next General Meeting on October 30

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, October 30, 7:00 p.m. at the Congregation Beth Elohim Temple House (Garfield Temple), 274 Garfield Pl.

The agenda will be available as a flyer in the entryway of the Coop on Wednesday, October 10. 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.

## Coop Event Highlights

- Thu, Oct 4 • Food Class:** 7:30 p.m., Healthy Hedonist
- Sat, Oct 6 • CD/Book/DVD/Video Exchange:** 10:00 a.m.
- Tue, Oct 9 • Meet Your Farmer:** 7:30 p.m., Discussion with Amy Hepworth of Hepworth Farms
- Fri, Oct 19 • The Good Coffeehouse presents "Olé" at the Brooklyn Society for Ethical Culture:** 8:00 p.m.
- Thu, Oct 25 • Blood Drive:** 3:00–8:00 p.m.
- Fri, Oct 26 • Blood Drive:** 11:00 a.m.–6:00 p.m.
- Sat, Oct 27 • Blood Drive:** 11:00 a.m.–6:00 p.m.

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

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## CONTINUED FROM PAGE 1

A new service desk on the second floor will now take care of visitors, returned items, refunds and parking lot stickers. Starting October 2, entrance workers will be responsible only for admitting shoppers, handling security and taking address changes from members if the post office returns mail the Coop has sent them. Exit

Shoppers will have the option of validating their parking garage receipt before they shop, rather than after, in order to avoid the inconvenience of making the trip to the second floor with their purchases or leaving them unattended downstairs. The Coop plans to communicate with members who have used the garage to let them know about the new procedure.

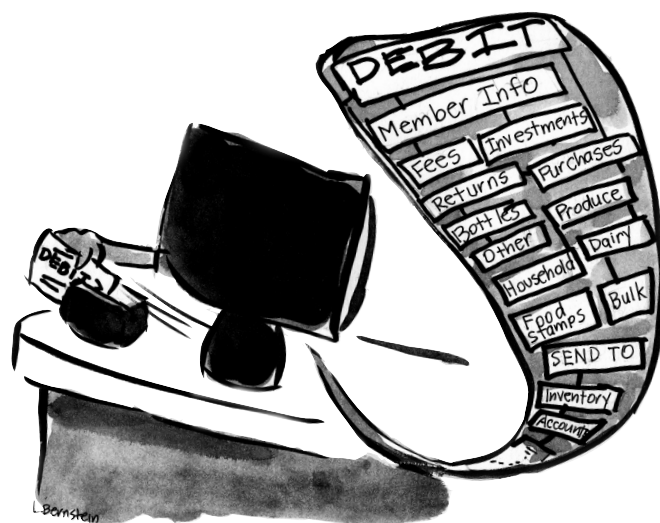
On Sunday night, September 30, after closing time, staff members will work late into the night to remove the old checkout equipment.

Coop staff member Ithra Einhorn, technical liaison for the project. Any new software would have to handle the store's inventory tracking, as well as the arcane system by which cash transactions are split between checkout and cashier: it

Customization of the product for the Coop took nearly three years and involved integration of third-party software that the Coop purchased to enable the updating of the produce menus by managers. Customization has also built more intelligence into the system. For example, cashiers will no longer have to stop and do a separate calculation for food stamps. Although there are no recent statistics, it is estimated that about 5% of members are using food stamps. The new system will also prompt cashiers regarding cash-back restrictions. Cash back is not permitted for debit cards or food stamps. And the new software will provide more onscreen instruction and contextual messages for users. As Coordinator Robinson explained, the system is not just a debit card processor but an entirely new point-of-sale system.

Members will use their own bank debit cards. However, the Coop is looking into other kinds of payments, such as electronic check-cashing cards using the ACH network, which would cost the Coop less than a debit card and eliminate the possibility of a bank mistakenly charging a fee to a card holder, a possibility that exists with debit cards. Some firms offering these check-cashing cards permit private labeling, which means the card could say "Park Sloop Food Coop" on it. It is not clear when the Coop might adopt these cards and what, if any, incentive the Coop would offer members to get them to switch to this payment method.

Itfran is looking forward to the new system. "I hope it goes well and everybody likes it. We worked really hard to make this happen and I would take a lot of pleasure in seeing it work out, not just as part of the project team....I'm a shopper, too," he added. ■



ILLUSTRATIONS BY LYNN BERNSTEIN

would also need to accommodate not just debit cards but member payments, such as fees and investments; and all of this information would finally have to be linked in order to generate the right management and accounting reports. Customization would also be required to allow easy updating by managers of the produce “menu” on the checkout screen. With six deliveries a week, and a focus on local and seasonal produce, prices on these menus fluctuate often and easy access to them is needed.

With the loss of the first vendor, and this unusual set of needs, the project managers were forced to begin searching all over again. Eventually they settled on ADS Retail, based in Maryland. However, ADS was subsequently acquired by Ecometry, which was in turn purchased by a company called Escalate Retail. Although the new company did not abandon the Coop as a client, this back-to-back series of acquisitions caused further delays, as the combined firms sorted out new phone numbers, email addresses and internal systems.

Training of those who will use the new system and train others on it has been going on all month at two locations on the second floor.

Planning for the long-awaited shift to accommodate the debit cards began years ago but has been interrupted a number of times. The first and biggest delay occurred just after a large company that the Coop had been working with completed the so-called “discovery” phase—an analysis of the store’s needs to determine what kind of customization of the software would be required. But then a new management revisited the company’s client base and decided that the Coop, with its idiosyncratic needs, did not fit the company’s business strategy and declined to sign a contract that would allow the work to go forward. Their pulling out caused a delay of 12 months, according to General Coordinator Robinson.

With a huge number of “employees” and a large turnover of merchandise but only one store, the Coop does not fit into a standard business model, explained



**Saturday, October 6**  
**10:00 a.m. at the Coop**

**FREE**  
Non members Welcome

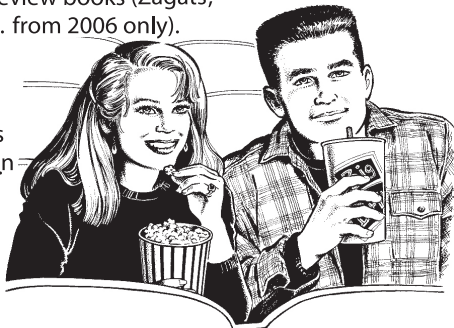
# Book, CD, DVD, Video AND CASSETTE SWAP

**Do you love to read? Listen to music? Watch movies?**

Here's your chance to  
...free yourself of those books you'll never read,  
or read too many times.  
...unload the cds and cassettes you haven't listened to in years.  
...clear out the dvds and videos you've seen five times.

Bring them to the Coop and swap them with other members  
for new stuff!

- \* Please bring books in good condition only. No textbooks or encyclopedias.
- \* Only current guide and review books (Zagats, Lonely Planet Guides, etc. from 2006 only).
- \* Please bring only commercially produced dvds, videos and cassettes that are in good condition. No personally recorded materials.



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

## Gone Local

CONTINUED FROM PAGE 1

And now that the wonders of technology have seemingly permitted us to leave those cares behind, we can grow on a grand scale (as Michael Pollan documents in his recent book, *The Omnivore's Dilemma*.) Microclimates and soils can be adjusted, bugs pesticed into oblivion, seeds manipulated and water piped in from afar. Global transport systems permit the consumption of tropical fruits year round even in wintry climes. And until recently, most people, even devotees of organic foods, took for granted and enjoyed technology's ability to grow and disseminate global produce.

But as the organic movement has evolved, so has a growing awareness of the impact of the foods grown and distributed. When organ-

foods are fresher than those traveling over long distances.

*"The Coop was buying local food from local farms before there was a local food movement. Whenever possible, we tried to get it from as close to the source as possible."*

Coop shoppers are fortunate because since the mid-1970s the Coop has been a pioneer in supporting local agriculture and, depending on the season, has a wide range of produce grown within 500 miles. According to Zimmerman, "The Coop was buying local food from local farms before there was a local food movement. Whenever possible, we tried to get it from as close to the source as possible."

More than 90% of the Coop's locally grown produce

buy their abundant tomato crop. As the weather turns cooler, vine fruits like zucchini and cucumber will be the first to perish. The former, supplied until recently by New York State growers, now will come from California, while local broccoli began to be harvested last week. "As the temperatures drop, some of the heartier greens emerge. But overall, it's downhill from here," says Zimmerman, referring to the cold trend. "When you see snow, it's pretty much over." Still, he always offers some local produce, even in winter—when root vegetables, like potatoes and onions, are the only local produce available.

Sometime in the near future, shoppers will be able to track the Coop's offerings via an interactive map of local suppliers to be mounted on the Coop's website. This map is just the tip of the world of local agriculture, because for

can come," says Zimmerman, citing a diversity of Coop items that arose from these alliances, including organic okra, which is hard to grow. "The array of beans we have this week is exciting: cranberry, soy, tongue of fire, cannellini, lima—I think it's cool to have those things. I had never before seen ground cherries, also known as Cape gooseberries, but we found a local source and our members are buying 200 pints a week." A relative of the tomatillo, ground cherries have a sweet, tart berry-like flavor, and can be added to salads, eaten like grapes or made into preserves.

"Most stores are not big enough to have direct relationships. When I find farms and work with them, they get a buyer and we get what we need. The more we can do that, the more perfect it is. If the market can tell the producer what it wants and the producer can get it to you, it's a complete circle," says Zimmerman.

Even with this close planning there are still surprises, like last week's bright red eggplants. Do they taste different? Zimmerman shrugs. Even the most dedicated buyer can't taste everything. But he can always rely on the Coop's foodies for feedback. ■

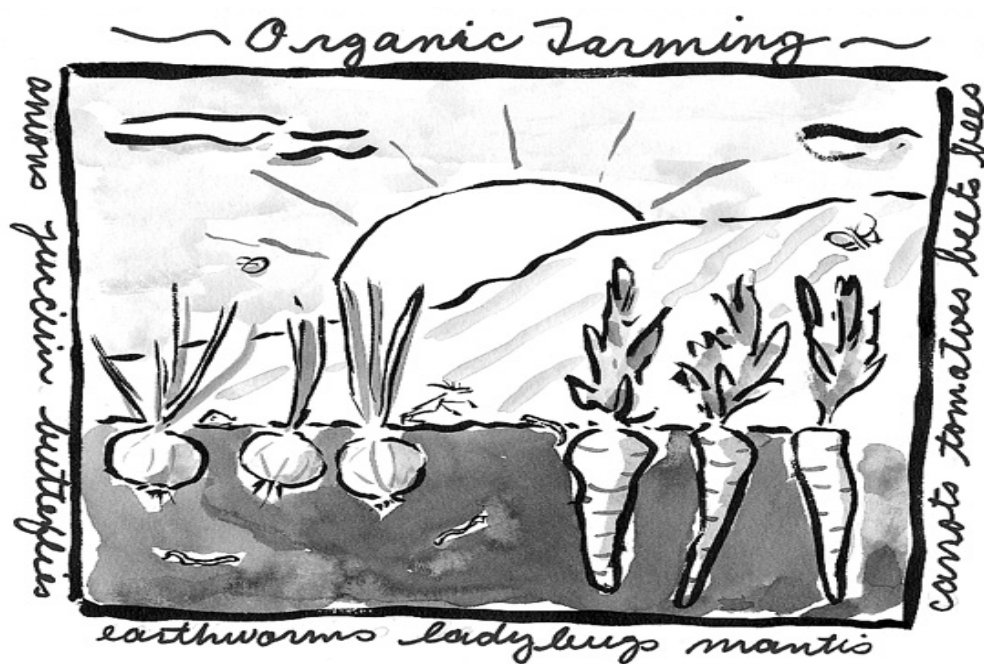


ILLUSTRATION BY LYNN BERNSTEIN

ic forms of cultivation strive to treat the earth, its soil, plants, bugs and animals in a more caring, sustainable way, earth-conscious buyers like those of us here at the Coop can support sustainable values with each purchase and bite.

But world events since 9/11 (and I write this just days after the six-year anniversary) have caused many to look at the impact of food purchasing choices beyond the farm, prompted by a greater awareness of the economic, societal, environmental and global costs of oil dependence. Much as we enjoy that mango in winter, it's obvious that locally grown foods require less oil consumption to arrive at our table. That's one reason why many organic diehards have gone local.

"It all depends on whether your priority is 'my body is a temple' or whether it's stewardship of the planet," says General Coordinator Allen Zimmerman, who buys the Coop's produce. The Organic Consumers Association (long at the forefront of organic foods) now also boosts buying locally because it builds community, supports local farms, encourages genetic diversity of crops and is healthier since locally grown

is organic; most organic purchases come from within 100 miles; some of the nonorganic produce, such as the recent Coop offerings of nonorganic corn, would have been sold as organic prior to the passage of the organic standards. "These farmers don't make claims, because they don't want to bother doing the paperwork. But they take good care of their land," Zimmerman attests.

One exception is fruit purchased in the Northeast, which is typically not organic but "minimally treated," a term coined by Joe Holtz, says Zimmerman, that denotes fruits grown with the least non-organic pesticides possible, which can range from nearly none (in dry season) to as high as 5% of the amount of what conventional agriculture deploys.

"If you are an organic-fruit eater," Zimmerman says, "you are mostly getting fruit from the West Coast, like the Washington State orchards. They are located in deserts, where there are fewer enemies of green and growing things."

The percentage of locally grown produce items shifts from season to season and even from week to week. Right now, many of Zimmerman's local suppliers urge him to

a buyer of local produce like Zimmerman, it's not just about product, it's also about relationships. Right now Zimmerman is excited about a new relationship with a growers' coop in Pennsylvania, the Lancaster Farm coop, which delivers certified organic produce from 20 farms in Pennsylvania. But he's equally enthused about the Coop's longstanding relationship with Hepworth Farms, whose Amy Hepworth (descended from a long line of farmers) he considers a model working partner. (She'll speak before the Coop Food Safety Committee in early October.)

"We are at an all time high in terms of access. I've never had so many relationships with farms, coops and consolidators. It used to be that farmers would grow their crops and then figure out where to sell them. But now we find out what they may grow even before they grow it, and then make a promise to buy it in advance."

This arrangement, somewhat similar to what community-supported agriculture (CSA) does, offers farmers some economic certainty, while giving buyers input into what foods are cultivated.

"When you have great relationships, great things

## The Park Slope Food Coop Pumpkin Day!



ILLUSTRATION BY LYNN BERNSTEIN

**hundreds of pumpkins**

will be available for sale, right in front of the Coop!

**PLUS**

clowns, face-painting all day long

**Saturday October 27**

from 8:00 a.m. 'til all pumpkins are gone!

**non-members welcome!**

Pumpkins at member prices

### Monthly on the...

Last Sunday • Sep 30 • 10:00 am–noon  
Second Saturday • Oct 13 • noon– 2:00 pm  
Third Thursday • Oct 18 • 7:00–9:00 pm

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

## PLASTICS

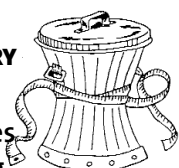
### What plastics do we accept?

- #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 and dry cleaning bags, etc. Okay if not labeled.

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

We close up promptly.

Last drop offs will be accepted 10 minutes prior to our end time to allow for sorting.



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# Brooklyn Matters

By Frank Haberle

## Local Filmmaker Captures the Battle for Atlantic Yards

For those who want to better understand the Atlantic Yards project—the huge sports, residential and retail complex envisioned by developer Bruce Ratner and architect Frank Gehry—a remarkable resource is now

Filmmaker and Park Slope resident Isabel Hill takes on the debate from all sides. Isabel, a city planner and historian, has over 30 years’ experience as an urban planner and advocate. She founded Building History

was no hope in changing or stopping this project. Making a documentary is a great way to educate people—there is just no substitute for actually seeing what something will look like or hearing from experts who have researched in depth the impacts of such a project.

In *Brooklyn Matters*, Isabel brings forth the voices of dozens of people directly involved in or carefully observing the project. We hear from City Councilmembers Letitia James and Charles Barron, advocates Michelle de la Uz (Executive Director of the Fifth Avenue Committee), Bertha Lewis of ACORN, Daniel Goldstein (local resident and founder of Develop Don’t Destroy Brooklyn) and Bob Law (National Leadership Alliance); clergy leaders the Reverend Dennis Dillon and the Reverend Herb Daughtry; Professors Ron Shiffman (Graduate Center for Planning and the Environment at Pratt Institute and the former Commissioner of the NYC Planning Committee) and Tom Agnotti (Hunter College’s Department of Urban Affairs and Planning), as well as journalists, lawyers and dozens of everyday community members who offer perspective on the deep-rooted, conflicting emotions that have risen since the Atlantic Yards project appeared.

*Brooklyn Matters* outlines the Atlantic Yards project’s evolution, starting with the announcement to bring the New Jersey Nets to Brooklyn, followed by plans to build a new sports arena. Building from the excitement of this opportunity, the Atlantic Yards housing, office and retail complex was soon unveiled around it. A marketing message—the promise of “Jobs, Housing and Hoops”—was sent out to sell the plan to low-income community residents. Soon after, flyers were mailed out to homeowners in more affluent surrounding neighborhoods showing idyllic couples reposing on park lawns, speaking of acres of public green space and environmentally friendly architecture. The flyers were stamped with a Community Benefits Agreement, suggesting that the plan was going forward with the input and endorsement of the community. Then, with the blessing of city and state government backing and the promise of hundreds of millions of tax dollars, Forest City Ratner has moved forward with eminent domain, bought out hundreds of local residents and begun tearing down vacant buildings in a community now classified as

“blighted.”

“One of the most disturbing aspects of the Atlantic Yards project,” Isabel states, “is that taxpayer dollars (\$200,000,000 in city money and \$100,000,000 in state money) are being used to acquire and demolish historic structures that were just recently renovated for housing. This neighborhood was in fact developing on its own and would have continued to redevelop if Ratner had not stepped in, bought out property owners, left buildings vacant and demolished them.”

Tom Angotti, Hunter College professor and a longtime Park Slope Food Coop member, is particularly troubled by how Forest City Ratner effectively exploited tensions

17 high-rise buildings that will literally cast shadows over entire blocks of Brooklyn. The complex will feature a 20,000-seat sports arena, 247,000 square feet of retail space, 6,430 new units of housing and 330,000 square feet of office space. It will be 30% larger than the World Trade Center site in terms of acreage, and its towers will rise 15 to 20 stories higher than the massive complex developed by Trump on the West Side of Manhattan. A 60-foot-tall “Urban Room” facing Atlantic Avenue will glow with illuminated advertising. As many of the speakers point out, there is no guarantee that Ratner’s development will include the promised 2,200 units of affordable housing and/or

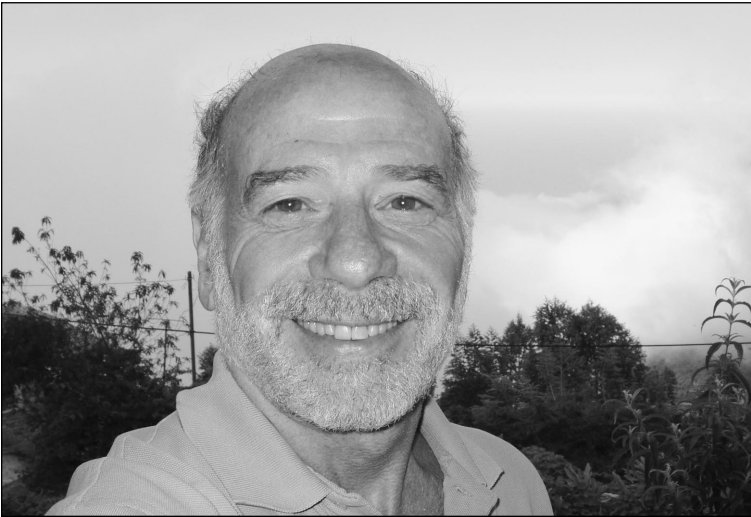


PHOTOS BY ROD MORRISON

Isabel Hill was uniquely qualified to make *Brooklyn Matters*. She is both a film maker and a city planner.

available. *Brooklyn Matters*, a 50-minute documentary, examines how Atlantic Yards will affect employment, housing, the environment, traffic, congestion and the future of Brooklyn. The film sheds light on the battle over eminent domain, the leverage and draw of the Brooklyn Nets and the aggressive public marketing plan that’s designed to win the hearts and minds of Brooklyn residents. *Brooklyn Matters* encompasses the many sides of the debate—presenting the views of local residents who support the project as well as many who are deeply opposed to it, and the growing division between them.

Productions as an independent production company that specializes on urban issues. *Brooklyn Matters* is her second film—her award-winning first film, *Made in Brooklyn*, aired on public television. Isabel reports that she spent two years researching the Atlantic Yards debate before she started filming. “In talking with fellow New Yorkers,” Isabel states, “it was so clear that there were many, many misconceptions about this proposed project. People really didn’t understand the project itself and others just felt that it was a done deal, and because powerful developers were pushing their vision ahead, there



Tom Angotti is a Coop member in the movie.

about race and class to divide potential opposition, paving the way for his development. As Tom describes it, “The film *Brooklyn Matters* shows how a multibillion-dollar scheme to make a rich real estate company even richer is cloaked in false promises of jobs and affordable housing. I feel that Isabel’s film deals directly with the sensitive issues of race and class that people do not want to talk about.”

The film makes it clear that, if left unchecked, the Atlantic Yards project will have an irreversible impact on the surrounding commu-

that any jobs will go to local community members.

The film demonstrates the potential impact of Atlantic Yards on all Brooklyn communities, not just Prospect Heights and Fort Greene. As Tom points out, “This is by far the biggest development project in Brooklyn. This is the intersection of six big neighborhoods. It is located at the intersection of three major arteries, numerous subway lines, the Long Island Railroad. This is the biggest traffic hub in Brooklyn.” Conserva-


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SAVE A  
LIFE  
Give Blood

Join the Blood Drive  
at the Park Slope Food Coop

🍷 **Thursday, October 25 • 3:00 – 8:00 p.m.**  
🍷 **Friday, October 26 • 11:00 a.m. – 6:00 p.m.**  
🍷 **Saturday, October 27 • 11:00 a.m. – 6:00 p.m.**


In the second floor Meeting Room

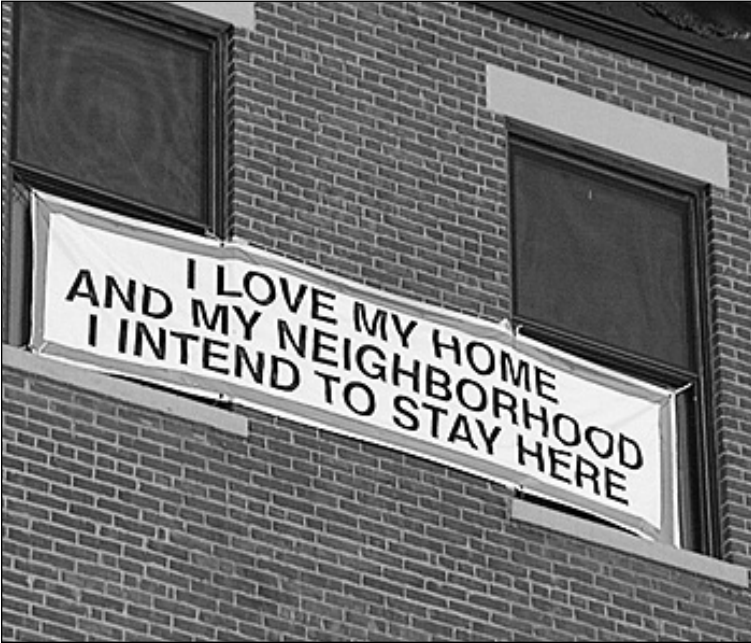


**FACT:** Less than 3% of the population donates blood and 90% will use blood some time in their life.

• 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





Neighborhood sign.

## Brooklyn Matters

CONTINUED FROM PAGE 4

increase in transit at 83,000 new subway rides daily and 20,000 more cars daily. As Councilwoman James points out, "How are emergency vehicles going to get around this crush of traffic?" Conspicuously missing from any plan is how the surrounding neighborhoods are going to absorb 20,000 new residents—there are no plans for new schools, new transit, new hospitals or new emergency services.

To those who are concerned about the Atlantic Yards project and want to get involved, it is not too late. Tom points to two groups that are still fighting the development, which is now being fought legally. He is part of a team of urban planners who have created the alternative Unity Plan for Vanderbilt Yards, which will be presented September 24 at 636 Dean Street. It calls for a scaled-down development that is more consistent with Brooklyn's unique neighborhood



Creativity in action.

culture and architecture that is environmentally sound and that creates affordable housing and will not destroy the present buildings. For details about how to get involved, Tom points to the Develop Don't Destroy Brooklyn website ([www.dddb.net](http://www.dddb.net)), which includes a link to the Unity Plan. The Develop Don't Destroy website is one of the best places to learn about efforts to fight the Atlantic

Yards project, upcoming events and how you can get involved.

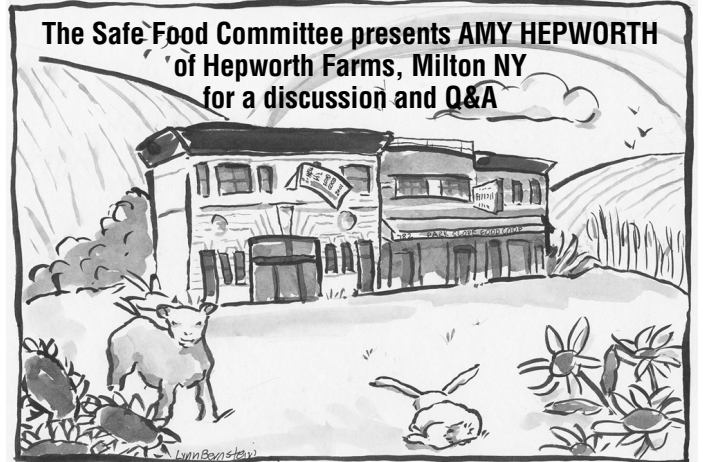
*Brooklyn Matters* will be shown in public venues throughout Brooklyn in the coming months, including the Old Stone House on October 2. To find a schedule of upcoming screenings in the community, or to find out how to get a copy of the film, please visit [www.brooklynmatters.com/stills.html](http://www.brooklynmatters.com/stills.html). ■



ILLUSTRATION BY ETHAN PETITT

**Tuesday October 9  
7:30–9:00 p.m.  
at the Coop**

**FREE**  
Non-members Welcome



## MEET YOUR FARMER

Hepworth Farms is the chief supplier of organic produce to the Park Slope Food Coop. Providing more than 50 varieties of certified organic produce and 25 varieties of ecologically grown fruit, the farm and the Coop have a sustainable and symbiotic relationship.

*Amy Hepworth is a seventh generation farmer and proprietor of Hepworth Farms. She is passionate about providing the best quality fruit and vegetables using safe, gentle, natural farming practices. Hear about her life's work and the dedication she puts into making the PSFC the primary source of organic, locally grown produce in New York City.*

## Help the new East New York Food Coop in Brooklyn FTOP credit available

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

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

*PSFC members may receive FTOP credit in exchange for their help. To receive credit, you should be a member for at least one year and have an excellent attendance record.*

*To make work arrangements, please email [ellen\\_weinstat@psfc.coop](mailto:ellen_weinstat@psfc.coop) or call 718-622-0560.*

### East New York Food Coop

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

## 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 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).




Printed by: Prompt Printing Press, Camden, NJ.

Friday  
Oct. 19  
8:00 p.m.




very  
The Good Coffeehouse  
COOP CONCERT SERIES

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



MARIANA ASLAN




ANNE RICCI


Join the members of the Food Coop as they perform a night of music from Spain and/or related to it.

The first set will be performed by Mariana Aslan with Kevin Winkler at piano. The repertoire will include a vast array of famous and flavorful zarzuela arias.

The second set will be a pot-pourri of zarzuela duets, opera scenes (always happening in Spain!), and instrumental pieces as well. The cast includes singers Rachel Carter, Leah Christenson, Anne Ricci, and flutist Andrea La Rose (besides the aforementioned Mariana Aslan and Kevin Winkler).



LEAH CHRISTENSON



ANDREA LA ROSE

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



Concept & illustration by Fred Fassberger

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

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WORKSLOT NEEDS

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 pm if you are interested.

Office Setup

Weekday mornings, 6:00 to 8:30 am

Need an early riser with lots of energy to do a variety of physical tasks including: setting up tables and chairs, buying food and sup-

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

CHIPS Soup Kitchen

Monday, Tuesday or Saturday, 9:00 to 11:45 am or 11:15 am to 2:00 pm

CHIPS serves a daily meal to the homeless, needy, and hungry at their storefront soup kitchen located at 4th Avenue and Sackett Street. Work slots preparing food, helping serve meals, and cleaning-up are available to Coop mem-

bers who have been a member for 6 months. Coop members will work alongside other volunteers at CHIPS. Reliability, cooperation, and ability to take directions are vital. Experience with food prep is a plus for working in the kitchen. Please contact Camille Scuria in the Membership Office (718-622-0560) if interested.

Plastic Recycling Drivers

The Plastics Recycling Squads are looking for drivers to transport plastic recycling collected at the Coop to the recycling plant in Brooklyn. Drivers are needed for shifts on Wednesday, Friday, Saturday, and Sunday. Drivers must have a large capacity vehicle (van or truck) for the volume of recycling collected. You need to be able

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:

Oct 11 issue 7:00 p.m., Mon. Oct 1  
Oct 25 issue 7:00 p.m., Mon. Oct 15

CLASSIFIED ADS DEADLINE:

Oct 11 issue 7:00 p.m., Wed. Oct 3  
Oct 25 issue 7:00 p.m., Wed. Oct 17

General Meeting

TUE, OCT 2

AGENDA SUBMISSIONS: 8:00 p.m.

Submissions will be considered for the Oct 30 General Meeting.

TUE, OCT 30

GENERAL MEETING: 7:00 p.m.

The agenda will appear in the next *Gazette* and as a flyer in the entryway on Wednesday, Oct 3.

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, October 30, 7:00 p.m.

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

Location

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

How to Place an Item on the Agenda

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

Meeting Format

Warm Up (7:00 p.m.)

- Meet the Coordinators
- Enjoy some Coop snacks
- Submit Open Forum items
- Explore meeting literature

Open Forum (7:15 p.m.)

Open Forum is a time for members to bring brief items to the General Meeting. If an item is more than brief, it can be submitted to the Agenda Committee as an item for a future GM.

Reports (7:30 p.m.)

- Financial Report
- Coordinators' Report
- Committee Reports

Agenda (8:00 p.m.)

- The agenda is posted at the Coop Community Corner and may also appear elsewhere in this issue.

Wrap Up (9:30-9:45)

(unless there is a vote to extend the meeting)

- Meeting evaluation
- Board of Directors vote
- Announcements, etc.

Attend a GM and Receive Work Credit

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

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

• Advance Sign-up Required:

To be eligible for workslot credit, you must add your name to the sign-up sheet in the elevator lobby.

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

• Two GM attendance credits per year:

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

• Certain Squads not eligible:

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

• Attend the entire GM:

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

• Childcare can be provided at GMs:

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

• Signing in at the Meeting:

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

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

• Being Absent from the GM:

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

• Is it FTOP or a Make-up?

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

• Consider making a report...

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

Park Slope Food Coop Mission Statement

The Park Slope Food Coop is a member-owned and operated food store—an alternative to commercial profit-oriented business. As members, we contribute our labor: working together builds trust through cooperation and teamwork and enables us to keep prices as low as possible within the context of our values and principles. Only members may shop, and we share responsibilities and benefits equally. We strive to be a responsible and ethical employer and neighbor. We are a buying agent for our members and not a selling agent for any industry. We are a part of and support the cooperative movement. We offer a diversity of products with an emphasis on organic, minimally processed and healthful foods. We seek to avoid products that depend on the exploitation of others. We support non-toxic, sustainable agriculture. We respect the environment. We strive to reduce the impact of our lifestyles on the world we share with other species and future generations. We prefer to buy from local, earth-friendly producers. We recycle. We try to lead by example, educating ourselves and others about health and nutrition, cooperation and the environment. We are committed to diversity and equality. We oppose discrimination in any form. We strive to make the Coop welcoming and accessible to all and to respect the opinions, needs and concerns of every member. We seek to maximize participation at every level, from policy making to running the store. We welcome all who respect these values.



COMMUNITY CALENDAR

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

\*Denotes a Coop member.

SUN, SEP 30

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

MON, OCT 1

WOMEN’S WELLNESS GROUP. Mondays, Oct. 1—Dec. 10 at TRS Professional Suite, 44 E 32nd St., 11th Floor (btw Madison & Park). Subway: 6 to 33rd St. Space is limited, pre-registration required. For rates and information: [www.nourishingworks.com](http://www.nourishingworks.com) or email [angela@nourishingworks.com](mailto:angela@nourishingworks.com)

WED, OCT 3

THE BROOKLYN CO-HOUSING GROUP is actively recruiting new founding members to design and build a child-friendly community-minded apartment complex here. Contact Alex Marshall at

[alex@alexmarshall.org](mailto:alex@alexmarshall.org) or 212-227-9392 for information.

WED, OCT 3

FREE HEALTH SEMINARS: Bi-weekly series begins with Sniffling, Sneezing, Suffering? Natural Allergy Relief. Alternative health specialist Diane Paxton, MS, LAc\* introduces cutting-edge nutrition protocol that addresses total health.

SAT, OCT 6

DANCING FOR ANIMALS, a non-profit organization, is holding Saturday-night dance parties on alternate Saturdays through Dec 15. Intro dance class 8:30-9:30 p.m. General dancing 9:30-12:30 a.m. Dance Times Square, 156 W. 44th St., 3rd floor. \$10. 212-946-1824 [www.dancingforanimals.org](http://www.dancingforanimals.org)

SAT, OCT 6

MILES FOR MIDWIVES: Celebrate National Midwifery Week at 10 a.m. with our 5th annual 5k run/walk in Prospect Park (Bartel-Pritchard Square, 15th St and PPW). Adults \$15 advance/\$20

day-of, children \$5/\$7.Race applications/more info at [www.nycmidwives.org/links/miles4midwives.asp](http://www.nycmidwives.org/links/miles4midwives.asp). Or arrive 8-9:30 a.m. to register on race day. MilesforMidwives@yahoo.com for questions.

FRI, OCT 12

NEW COMMUNITIES LECTURE: Come attend a lecture and slide show by Chris ScottHanson, national expert and co-author of “The Cohousing Handbook: Building a Place for Community.” 7 p.m. Brooklyn Friends Meeting House. 110 Schermerhorn Street near Borough Hall. Sponsored by the Brooklyn Cohousing Group. For more info, call Alex: (212) 229-9392

WED. OCT. 17

DIGESTIVE DISORTERS: IBS, Crohn’s, Reflux, etc. 7:30 p.m. Call for reservations. 71 8th Ave, Bklyn (212) 490-2477.



WORKSLOT NEEDS

CONTINUED FROM PAGE 7

to lift and work independently. Reliability a must as you are the only person coming to do this job on your day. Recycling collected from the Coop on Saturday or Sunday needs to be stored by the Coop member in their car or home until Monday. The recycling center is not open to accept plastics on the weekend. All drivers must be available to drop off the recycling at the center between 8:00 a.m. and 3:00 p.m. Monday through Friday when the recycling facility is open. Member will be reimbursed for mileage according to IRS reimbursement rates. If interested please contact Office Coordinator Cynthia Pennycooke at [cynthia\\_pennycooke@psfc.coop](mailto:cynthia_pennycooke@psfc.coop)

[cooke@psfc.coop](mailto:cooke@psfc.coop) or drop by the Membership Office to speak to her.

Vitamin Assistant

Saturday, 6:00 to 8:45 pm or 8:30 to 11:00 pm

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

Microsoft Excel - Book1

File Edit View Insert Format Tools Data Window Help

Are you familiar with using XIRR in Excel?

We have a special project for you in exchange for FTOP work credit.

Please contact Joe Holtz at 718-622-0560

LETTERS POLICY

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

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

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

Anonymity

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

Coop issues and avoid any non-constructive, non-cooperative language.

Fairness

In order to provide fair, comprehensive, factual coverage:

1. The Gazette will not publish hearsay—that is, allegations not based on the author’s first-hand observation.


2. Nor will we publish accusations that are not specific or are not substantiated by factual assertions.

3. Copies of submissions that make substantive accusations against specific individuals will be given to those persons to enable them to write a response, and both submissions and response will be published simultaneously. This means that the original submission may not appear until the issue after the one for which it was submitted.

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

Sunday, October 7 12:00 p.m. at the Coop

FREE Non members Welcome

 Eating for Energy: Creative Solutions to Revitalize Your Mind and Body with Ameet Maturu

In this interactive workshop, you’ll learn ways to achieve more energy by eating foods and making choices that will keep you fully charged throughout the day. Learn quick and easy strategies to increase your energy levels decrease your cravings, and allow you to look and feel better.

Ameet Maturu, is a certified Holistic Health and Nutritional Counselor and founder of The Intuitive Cook. He supports clients who want to create more excitement in the kitchen and in life. He has a love of plant-based cooking and is the host of Brooklyn’s Great Squash Cookoff. Ameet is a member of the Park Slope Food Coop.

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

Friday, October 12 7:30 p.m. at the Coop

FREE Non members Welcome

*Songs of the Moment* with Ben Silver



This workshop includes lots of fun singing games and exercises designed to juice up our creativity and hone our listening.

We will also be creating our own pieces (songs of the moment) using layers of improvised parts. Some of those improvisations will be created by the ensemble as a whole and, if time allows, others will give participants an opportunity to make up vocal parts for each other and then solo over those parts.

Ben Silver has been teaching Vocal Improvisation and Group Singing for about two decades and has studied with Bobby McFerrin, Rhiannon, David Worm, and other members of Voicestra. In 2005, Ben co-wrote and co-arranged (in 7 parts) the song Many Voices, which was performed by 6 choruses simultaneously as the finale of a big choral concert in Brooklyn. He’s currently in the Vocal Improv performance group “Vox Pop” and the singing group “Legacy.”

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

Tuesday, October 30 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!

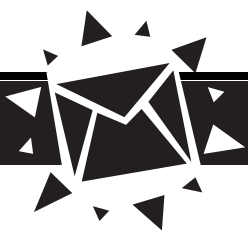
Bring 3-5 photos and a story to share. We provide the rest! Help us plan by pre-registering at (718) 398-1519.



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





## IT'S NOT EASY BEING GREEN

### DEAR COOP:

The recent article about the Coop's battle with trash mentions that there is a "concerted effort" to minimize the Coop's landfill contributions. This is good, however, we don't go quite far enough in our ecological efforts. Here are my thoughts/suggestions:

First the obvious, there is no reason we should be encouraging the use of plastic bags. The tee shirt bags are so flimsy they seldom last even one trip home. Why not eliminate this altogether and require shoppers to bring their own bags? If they forget, then they can buy one. The small bags are a harder call but we go through way too many. Except for poultry (as we don't want salmonella juice all over the checkout,) we should discourage the rampant use of these too.

Bottled water: Why are we enriching this polluting industry and perpetuating the sham that Poland Springs has better water (from their tap) than the Coop has from its tap? There are places in the world where people can't drink the water from their faucets, we're not in one of those places. NYC water is potable and good and is more regulated for safety than the water sold in bottles.

And why do we have plastic cups in the bathrooms? These cups go right into the trash. Are they even recyclable? We should sell PSFC hard plastic water bottles and put them near the bathrooms. This will encourage people to wean from the flimsy plastic bottle addiction.

Paper print-outs: As an entrance worker, I experience hundreds of members who don't have their cards. Many, week after week, never have their cards. Many shoppers don't actually need the little slips because their cards are somewhere in their bags or their household members are already shopping, which is why by the end of the shift the entrance desk is strewn with abandoned slips. Moreover, I rarely see the little slips find their way to a paper recycle bin. Bottom line: People should bring their cards. Print-outs should be an occasional exception not a regular practice. Also, the computer should be set to default not to print.

More on paper: The guest sign-in book and the product request book both use only one side of the page. This is silly.

Now, two items to be filed under: "What will we do with the Influx of New Members and Over-Crowded squads. Instead of the absurd proposition of Shortening or eliminating Work-slots:"

First, increase plastic recycling. I am glad that the actual dates are now posted (instead of "second Saturday, third Sunday..." which was impossible to keep track of) but I wish we could have more shifts.

Finally, I suggest more walkers and an expanded zone: Creating this job was brilliant, but it is too limited. A walker must accompany a shopper to an SUV on Garfield Place but not to an apartment on 7th Street. What's wrong with this picture?

*Thanks and in green cooperation,  
Lisa Badner*

## MARATHON RUN FOR LEUKEMIA CURE

### DEAR LINEWAITERS' EDITORIAL STAFF,

I hope this email finds you healthy and in good spirits. I am writing to ask if you would kindly announce to my fellow Food Coop members that I am undertaking an ambitious goal. I am training to complete my first marathon this year in memory of my Uncle Alex who died of blood cancer. He managed to extend his life by 10 years by a regime of freshly juiced aloe vera (from the whole leaf). Through my participation with Team In Training Leukemia and Lymphoma Society, I am fundraising to bring awareness and desperately needed funds for research and cures to extend and save lives. If any of your readership or fellow Coop members would like to donate to this worthy cause, they may do so at my webpage: [www.active.com/donate/tnt-nyc/runaudirun](http://www.active.com/donate/tnt-nyc/runaudirun) or if by check to the Leukemia and Lymphoma Society. They may contact me at [audiruns26.2@gmail.com](mailto:audiruns26.2@gmail.com) for more information on where to submit their 100% tax deductible contributions.

Please let everyone know. Running a marathon certainly will not bring my beloved Uncle back, but the money raised will help save or extend the life of a brother, a sister, a daughter, a son, a father or a mother. I appreciate everyone's support!

*In Love and Light,  
Aurora Brito*

## BIKER GAZING

Bicycles fly swiftly past,  
Cleanest mode of travel,  
Spewing forth no gaseous fumes,  
Greenest beyond cavil.  
Zipping this and that direction,  
Even on one-way street;  
Watch yon biker, righteously  
pedaling—  
Could knock you off your feet.

*Leon Freilich*

## ANOTHER HASTY DAY

### TO THE EDITOR

Another hasty day where we won't even be able to take a bath and shave our smudge before we have to go and record tonight the second meeting in one month! And no help from our Coordinators who criticized me for getting the last letter in eighteen minutes late. Thanks Karen for all your help!—seriously though Karen you have been very helpful at times—stay tuned for when the *Gazette* finally decides to quash or limit our letters.

I've been reading lectures by the famous novelist and democratic socialist Gunter Grass, and also readings edited by the famous radical sociologist C. Wright Mills, entitled *Images of Man*. The outlook so far is mixed. Grass sees private and state capitalism as just two forms of oppression under communism and representative democracy respectively. In the chapter called "The Iron Law of Oligarchy," Robert Michels, writing in 1949, sees hope for real democracy only very incrementally during endless struggle: "...Thus monarchy in its pristine purity must be considered as imper-

## New Gazette Letters Guideline

*By Stephanie Golden and Erik Lewis, Coordinating Editors*

With this issue we are implementing a new guideline for letters submitted to the *Gazette*: Letters must not be personally derogatory or insulting, even when strongly criticizing an individual member's actions. Letter writers must refer to other people with respect, refrain from calling someone by a nickname that the person never uses himself or herself, and refrain from comparing other people to odious figures like Hitler or Idi Amin.

Being respectful should be a bottom-line requirement in an organization like the Coop—so obvious and fundamental that members shouldn't need to be reminded of it. But unfortunately, this new guideline has become necessary.

The *Gazette* has always held to the principle of printing every letter we receive because of the importance of the newsletter's role as the "voice of the people," a forum for everyone's views. However, some recent letters have taken advantage of this open policy, and we have received both public and private objections to our printing them—not because of the substantive criticism they expressed, but because their mode of doing so was not just disrespectful but downright nasty. We concluded that a new guideline was needed.

Members, please remember that we are NOT trying to prevent you from expressing strong objections to anything in the Coop that you think requires improvement, or any person's actions that you disapprove of. But it is quite possible to criticize someone effectively without being disrespectful or insulting, and that is what this guideline will require from now on.

fection incarnate, as the most incurable of ills; from the moral point of view it is inferior even to the most revolting of demagogic dictatorships, for the corrupt organism of the latter at least contains a healthy principle upon whose working we may continue to base hopes of social resanation. It may be said, therefore, that the more humanity comes to recognize the advantages which democracy, however imperfect, presents over aristocracy, even at its best, the less likely is it that a recognition of the defects of democracy will provoke a return to aristocracy. Apart from certain formal differences and from the qualities which can be acquired only by good education and inheritance... the defects of democracy will be found to inhere in its inability to get rid of its aristocratic scoriae. On the other hand, nothing but a serene and frank examination of the oligarchical dangers of democracy will enable us to minimize these dangers, even though they can never be entirely avoided." The patient tenacity of our WBAI Resistance is a case in point.

But tonight we won't even be able to look up resanation or scoriae—could you do that much for us?

Which brings us to a seriously short description of our democracy for the Co-Op: An assembly of approximately 60 delegates elected by party-list choice voting, a parallel board of directors elected as it is now, and a table in every issue of the *Gazette* showing every vote of every delegate for the last 12 months. The last is not negotiable—at least we would not support any proposal without it. We would be able to vote in the entrance area (using a special computer), by mail and possibly by phone. Meetings would be public and would include mandated public comment periods. Everyone could attend meetings but only delegates could vote.

*Happy autumn—a la rotunda!*

*A. Solomon*

*Camera Operator - PACVID1.com*

*Homœopathic Visionary*

*718-768-9079*

*hobces@yahoo.com*

## FREE MEDIA LITERACY WORKSHOPS IN PARK SLOPE

The Learning About Multimedia Project (LAMP) is offering a series of free media literacy workshops at the Park Slope YMCA this October and November. The LAMP is dedicated to providing Brooklyn's children, parents and educators an opportunity to learn about the power of different media—print, video, the Internet, etc., which influence our everyday lives.

The LAMP's free workshops combine critical thinking about media and media genres with hands-on production, giving participants a chance to learn through discussion, sharing and collaboration.

Children, adults and families can register for the free workshops in video, newspapers, the Internet and even slam poetry.

To find out more about the workshops, and to register, please contact Dr. Katherine Fry at [katherine.fry@mac.com](mailto:katherine.fry@mac.com) or call Lisa Solomon at the YMCA at (718) 768-7100, ext. 115.

*Ellen Uzonwanne*

## BATTERIES

### HI THERE,

Each time I shop at the Coop, I can't help but notice that we sell illegal Duracell batteries. You know the Duracell batteries that come in the black packaging, and last for all of 2 hours? I was wondering why this is. I know someone keeps ordering them, and obviously they get sold...

I really think selling them not only contributes to waste, but to the manufacturing of products with a short life. Plus, aren't they illegal to begin with?

*Jeremy Zilar*

SAFE FOOD COMMITTEE REPORT

Why Park Slope Food Coop Members Should Care About the Farm Bill

By Adam Rabiner, for the Safe Food Committee

The 2007 Farm Bill subsidizes some crops heavily, some minimally and some not at all, affecting the price and availability of food. This is why processed foods, flour and corn syrup are much cheaper than fruits and vegetables. It is time to weigh in on behalf of the foods and the growers that we'd like to see better represented in the national diet.

The Farm Bill's subsidies favor gigantic monoculture farms over small and diverse farms. We could change that by demanding a farm bill that supports small farms that use sustainable practices, like those from which the Coop buys most of its produce. If you want to witness farms and orchards when you drive through upstate New York, to "eat locally," to see rural communities survive and prosper, then pay attention to the 2007 Farm Bill. The Farm Bill supports the federal nutrition programs: Food Stamps, WIC and the other hunger-prevention programs. The Food Stamp Program is desperately in need of updating; the current mini-

mum benefit of \$10 per month hasn't changed in more than three decades. The purchasing power of the average benefit is only \$1.05 per meal and is eroding. We need to speak up and advocate raising benefit levels and reducing barriers to participation. If you take an active interest in the Farm Bill you will be able to influence: the dollars allocated to fund innovation; the debate over the legality of point-of-origin or location-based labeling; the ability of school food programs to give preference to local sources; the funding level for the Conservation Security Program, which encourages farmers to protect their land for future

generations; organic certification; funding for the installation of the EBT units that allow the use of Food Stamps at farmers' markets; and much, much more. According to the Farm and Food Policy Project, a group representing over 400 coops, churches, food and consumer advocacy groups, the major take-away points about the 2007 Farm Bill are:

- \$300 billion of our tax dollars are at stake over five years.
- It gives subsidies to only 39% of farms (mostly for cotton, soy and corn—all agribusiness giants).
- It does not satisfactorily support the increased pro-

duction of fruits and vegetables.

- It hurts small farmers in the U.S. and the third world who cannot compete with U.S. government-supported agribusiness.
- It destroys local and foreign agricultural communities and creates mass migration of failed farmers.
- Corn, grown increasingly for lucrative ethanol production, is highly profitable and should not be subsidized. Subsidized corn ends up as corn syrup, one of the major ingredients in processed

foods and a big contributor to diabetes and obesity. Our tax dollars are making people poor, fat and sick.

- It does not adequately support farmers' markets nor sufficiently improve the environment.
- The Farm Bill does not protect nor speak to the basic labor rights of farm workers, who receive extremely low wages, do not have access to bathrooms and water, usually live in substandard housing, are exposed to dangerous pesticides and often lack any legal rights. ■

**To learn more, visit:**  
www.frac.org  
www.cbpp.org/7-24-07fa.htm  
www.foodsecurity.org/policy.html  
www.sustainableagriculture.net/farm\_bill\_priorities.php  
www.bread.org  
Or read FOODFIGHT: The Citizen's Guide to a Food and Farm Bill by Daniel Imhoff. Watershed Media, 2007. Distributed by the University of California Press.

Puzzle Corner

Back to School

1	2	3	4		5	6	7	8	9		10	11	12	13
14					15						16			
17					18						19			
20					21			22			23			
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		61	62							63				
64						65			66			67		
68						69						70		
71						72						73		

- DOWN
- 1 Student assignment

2 Delight

3 Narrow alcove

4 Nags

5 Boots

6 Con cage

7 Bugaboos and others

8 Slow train

9 Like inning

10 Adding into

11 Medieval master

12 Pasturage sites

13 Foxy

21 Some whiskeys

23 Clergyman

27 Tucked into

28 Breather

30 Difficult type of major

31 Cogito \_\_\_\_ sum

32 Thoughtful

33 Light weight

For answers, see page 12.

This issue's puzzle author:  
Stuart Marquis
- 34 Glow

35 Cancer, for one

37 Abstinent

38 Long ago

41 Place for student data

43 Winter drink

46 Early 80's sitcom

48 Quesy

52 Pays out

54 Existential state

55 Fray

56 4th Av., 7th Av., and others

58 Anticipate

59 "Drove my Chevy to the \_\_\_\_" – McLean

60 Fermented cabbage

61 Many a student's first year

62 Axe

63 Nautical seven

64 Trail closely

66 A boring end

- ACROSS
- 1 Student supplies

5 Classroom bribe

10 Aches and pains

14 Bright

15 Modern mimeograph

16 Coward in the original *The Italian Job*

17 Walk and rewalk

18 Take on a role

19 Come undone

19 Come undone

20 Solvent

22 Raids

24 Lanky or rangy

25 Generous slices

26 Close securely

29 Waited patiently

33 A really great party, e.g.

36 Student's focus

39 Get used to it

40 Destroy

42 Where "The smartest guys in the room" worked

44 Old fashioned pledge

45 Idiom

47 Lamb lunches

49 Cut off

50 Spanish shawl

51 Knight's breastplate

53 Classroom milestones

57 Traditional teacher tool

61 Keisler, Paulson, et.al.

61 Keisler, Paulson, et.al.

63 Add to a kabob

64 Bygone bird

65 Common classroom prop

67 Kind of lamp from the 60's

68 Tiny pasta

69 Setting on some digital cameras

70 Stead

71 Successful student

72 Student stressors

73 Let stand



## MEMBER SUBMISSION

# Teflon Danger

By Carol Lipton

I recently read an article entitled "Teflon Is Forever" in the May/June, 2007 issue of *Mother Jones*, with some astonishing information concerning the nature of Teflon, which I had long believed to be an unsafe product.

Teflon gets its nonstick properties from a toxic, nearly indestructible chemical called PFOA, or perfluorooctanoic acid.

The nonprofit watchdog organization Environmental Working Group calls PFOA and its chemical cousins "the most persistent synthetic

coated is made slippery because of Teflon, as is mascara.

Nonstick pots and pans, which account for 70% of all cookware sold today, including cookware sold at the Coop, can be a source of PFOA exposure when overheated, as they can release trace amounts of the substance.

Stainmaster carpets contain the "advanced Teflon repel system." But consumers don't know that breathing in dust from Teflon-treated rugs or upholstery as they wear down is one way we can

longer sells PFOA, following tests in the 1990s of blood samples for a health study, when the company found PFOA even in the "clean" samples from various U.S. blood banks that it had planned to use as controls. They realized that PFOA was contaminating the entire population.

Recently, a \$5 billion multistate class-action lawsuit representing millions of Teflon-coated-cookware owners alleges that DuPont has known for years that its coating could turn toxic at temperatures commonly reached on the stove, but failed to inform consumers.

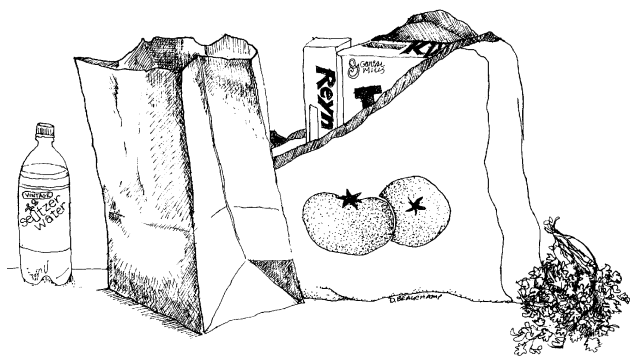
It is the workers in Teflon plants and those who live near the plants who face the worst dangers from the exposures. DuPont's plant near Parkersburg, West Virginia, was sued by residents for polluting their drinking water with PFOA, and in March 2005, DuPont settled the case for \$107 million.

This is my suggestion for the Coop:

That we form a working committee to assess every single product sold in the Coop for Teflon (PFOA) and related content. Selling products with PFOA violates our mission statement and we should not carry them, but rather find safe products instead.

That we should publicize the results to inform Coop members which products are not safe for using.

That we should take any other prudent steps as a result. ■



chemical known to man."

Unlike heavy metals, which can be in many instances eliminated from the body through methods such as chelation, Teflon perversely sticks to us forever and cannot be cleansed.

DuPont has always known more about Teflon than it has let on. Two years ago, the EPA fined DuPont \$16.5 million—the largest administrative fine in its history—for covering up decades' worth of studies on the problems caused by PFOA, including cancer, birth defects and liver damage. The EPA has not banned the chemical, and DuPont can continue manufacturing it at least until 2015.

Teflon is the name of the chemical coating applied to a staggering range of consumer products, which include the following: Clorox Toilet Bowl Cleaner, Dockers Stain Defender with Teflon, Blue Dolphin Sleep & Play layette set, protected with Teflon fabric protector.

Most dental floss that is

ingest PFOA.

Food-related sources of PFOA-ingestion are: pizza-slice paper; microwave-popcorn bags, sold in virtually all movie theaters; ice cream cartons, sold in our very own Coop; and other food packages, which are often lined with Zonyl, another DuPont chemical. While Zonyl does not contain PFAO, it is made with fluoretelomer chemicals that break down into PFOA.

The chilling fact is that once PFOA gets into our bodies, it stays for the rest of our lives, silently accumulating.

The 3M Corporation no

## LOVE "FAIR TRADE"?

### JOIN THE FAIR TRADE COMMITTEE!

The Fair Trade Committee works to raise awareness and sales of Fair Trade products both within the coop and the city at large. We organize tablings, hold Fair Trade product tastings, host speakers, and oversee the Coop's Fair Trade labeling system.

We have several open work slots and are looking for members who:

- are familiar with Fair Trade
- are interested in doing public education
- have interesting and creative ideas for promoting Fair Trade.

We are accepting applications until September 30, 2007 and will be doing in-person interviews during the first and second week of October.

If you are interested in joining this committee, please send an email requesting an application to Freya Riel at [freya.riel@gmail.com](mailto:freya.riel@gmail.com)

Thanks for your interest!

Fair Trade Committee  
Park Slope Food Coop

CERTIFIED®



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

If you listen very carefully  
you can hear a faint hum  
the wind lifting the leaves  
in swift rushes  
the earnest pockets of conversation  
plans being laid  
the fires in the grates as we all return home  
to the work we do

If you watch very closely  
you can see the light  
dawn arrives a little late  
dusk too early  
the afternoon light softens  
the scene  
and here and there a leaf spirals  
down no longer green

If you speak very softly  
you soften  
the world opens up to you  
people turn smiles  
in your direction  
children take your hand

If you wait a small while  
not long  
the pumpkins will come  
to sit on your stoop  
spiders will come nest  
in the corners of your home  
apples will fall like homage  
at your feet

And if you can't  
come to the Park Slope Food Coop  
we're taking it all in  
we're here for you  
waiting

by Myra Klockenbrink

**Mondays**      **October 1 (C Week)**  
                         **October 15 (A Week)**  
                         **Noon to 1 p.m.**  
                         **and 1:30 to 2:30 p.m.**

**Wednesday**      **October 3 (C Week)**  
**Tuesday**            **October 30 (C Week)**  
                         **2:30 to 3:30**  
                         **and 4:00 to 5:00 p.m.**

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



## ATTENTION BUSINESS OWNERS

The Park Slope Food Coop invites merchants, service providers and business owners to join an exciting community-building program at the Coop, the Community Ties Program! This is a directory of businesses offering exclusive discounts to Park Slope Food Coop members, at [www.foodcoop.com](http://www.foodcoop.com). The program connects our dynamic membership of more than 13,000 with participating neighborhood merchants.

Merchants who register with the Community Ties Program offer PSFC members who show a Coop membership card a discount or some other special offer that is not available to the general public.

We may provide your business with literature identifying you as a participant in the program. We periodically publish a list of participants with a description of the type of services/merchandise provided and the special offer; that is, continuous, free advertising to our vast membership.

If you would like to include your business in our listing, leave a voicemail message for Camille Scoria at: 888-922-2667, mailbox 87. In your message include your business name, category, address, phone number, and your contact name. We'll contact you about the exclusive discount that you will offer to PSFC members.

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.

CHILD CARE

OUR FABULOUS BABYSITTER, Beverly, will be available October 1st, Mon.-Fri., up until 2:30 PM. (We hope to keep her on for afterschool pick-up.) You will be hard-pressed to find someone like Beverly. She is honest, responsible, interactive, loving and always goes above and beyond whatever is asked of her. Call Ann at 718-788-3167.

CLASSES/GROUPS

DRUMS. Hand drums rhythm lessons with world-class player, teacher, author. References. Make 'em dance. Todd 917-769-6240. email: charliefits@gmail.com.

WOMEN'S 12 week group now forming—Village location. IT IS TIME to face the fear of the power of being a woman and to fully step into our power and defend what is sacred to us, to love our womanly bodies and to connect with the wisdom of our hearts. For flyer and further information, contact Gail, 718-857-0436 or email ursaluna@aol.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.

MERCHANDISE – NONCOMMERCIAL

DINING ROOM CHAIRS. A set of 6 chairs (2 are arm-chairs). New. Light cherry wood with upholstered seats and backs. Very strong construction. \$700 or best offer 718-376-0588

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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

HAIRCUTS COLOR OIL Treatments. Adults, kids in the convenience of your home or my home. Adults 30.00. Kids 15.00. Call Leonora, 718-857-2215.

ATTORNEY—Personal Injury Emphasis. 30 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.

PROFESSIONAL ORGANIZER since 1999. I assist busy parents and professionals to de-clutter and streamline homes and home offices. Create easy-to-use filing systems and paper management tools. Maximize time and peace of mind. Call Eleanor at 718-858-1529.

14th ANNUAL Safe Homes Project. Domestic violence remembrance vigil. Friday, October 12th, at 6:30 PM (outside of PS 321), 7th Ave. corner of 1st St.

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

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.

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Puzzle Answers

P	E	N	S		A	P	P	L	E		I	L	L	S
A	L	I	T		X	E	R	O	X		N	O	E	L
P	A	C	E		E	N	A	C	T		F	R	A	Y
E	T	H	E	R	S		M	A	R	A	U	D	S	
R	E	E	D	Y			S	L	A	B	S			
					S	E	A	L			B	I	D	E
G	A	S			S	T	U	D	Y		E	N	U	R
R	U	I	N		E	N	R	O	N		G	A	G	E
A	R	G	O	T			G	Y	R	O	S		L	O
M	A	N	T	A						E	G	I	S	
					E	X	A	M	S			C	H	A
					C	A	B	I	N	E	T		S	K
D	O	D	O				G	L	O	B	E		L	A
O	R	Z	O				S	E	P	I	A		L	I
G	E	E	K				T	E	S	T	S		S	T

Do You Have Any Gently Used Toys?

The Coop Childcare ToyCollection is looking rather sparse these days. The hobbyhorses have gone out to pasture and the trains have been derailed. Our wish list: Brio trains and tracks, tool box, hobby horse, large cardboard blocks, food and dishes for the play kitchen, dolls and doll clothes, coloring books, markers and any other cool things you might have to donate.



# No Shopping or Make-ups on Monday, October 1?!?

## Why?

### Installation of the New Debit Card Checkout System.

### Shopping will resume at 8:00 a.m. on Tue Oct 2.