

Established
1973

LINEWAITERS'

GAZETTE



Volume BB, Number 23

November 22, 2007

General Meeting Debates Member Retirement

By Ed Levy

The October General Meeting debated retirement for members, heard about the malfunctioning of the new debit card equipment, received a financial report, elected a new Agenda Committee, and debated lengthening the time candidates to the Board of Directors have to campaign.

Double Charges by New Debit System

General Coordinator Tricia Leith gave an update on technical issues plaguing the new system, primarily its slow speed, a problem with the PIN pads freezing, and the double-charging of members' receipts. The vendor is providing new software that it hopes will resolve these issues. The duplicate charges are discovered in the daily report each day, and any money owed is refunded to the member by check within a day or two. Out of 900 transactions recently, 12 of these, or 1% were duplicate debit charges.

Some shoppers without enough cash in their checking accounts to cover the double payment have been hit with overdraft charges. The Coop has said it will reimburse shoppers for any bank charges incurred as a result of the double-charging if they notify the office.

Tricia reported more than half of all transactions since installation of the new equipment have been done with debit cards.

Coop Finances

Mike Eakin reported on the Coop's continued financial health. Net sales for the 36 weeks prior to November 7 were close to 20 million dollars, up about 5% from the previous year. Sales per week were \$546,080, up from



ILLUSTRATION BY LYNN BERNSTEIN

\$518,179, with average sales per member per week at just over \$41.00.

Repairs were up from last year, due to the flood control project, and new air conditioning required for the Coop's servers. Last year the Coop's membership shrank slightly, and slow-growth is expected for a few years. Membership now stands at 13,177.

Agenda Committee Elected

Four members were elected to the Agenda Committee by nearly unanimous votes: Glen Moller (running for re-election) Susan Sternberg, Majeed Balavandi and Uri Feiner.

Retirement Age Question

Exciting hot debate was the proposal submitted by Barbara Drake to establish a retirement age for members—an age past which they

would no longer be required to do a workslot. Although the formal proposal was withdrawn prior to the meeting, the members decided to discuss the issue. Riva Rosenfield, a twenty-year Coop member whose 68th birthday was the day of the meeting, spoke in favor of the idea. "I like to do my shift," she said, but now that she is retired wants more time for travel and other long-postponed activities. Others who spoke in favor pointed out that the concept of retiring is widely accepted in our society, and should be reflected in the Coop policies.

Instead of a mandatory retirement age, General Coordinator Joe Holtz argued for a continuation of the Coop's present policy of not asking anyone over 75 years old for proof of disability, in effect allowing them to "retire" from their workslot. As of September 2007, 160 members had taken advantage of this no-questions-asked policy. One member, speaking against it, said she did not feel she should be forced to claim she was disabled when she wasn't in order to be free from doing a workslot. Some spoke in favor of using a formula that has been adopted by many companies according to which an employee's age plus years of employment must add up to a certain number in

CONTINUED ON PAGE 2

New Front End System Takes Root and Grows

By Frank Haberle



ILLUSTRATION BY ETHAN PETTIT

The Coop's big technology upgrade in October has revolutionized every aspect of the front-end shopping experience, from check-in to checkout. Eight weeks after the system was installed, there are great signs of progress. Thanks to careful planning and around-the-clock troubleshooting by staff and members, the system is beginning to take hold. While it is too early to explore hard data on how the new system is effecting bottom-line issues like efficiency and productivity there are promising indicators that the biggest challenges are behind us, and the long-term improvements

may prove well-worth the short term hassles.

General Coordinators Jessica Robinson and Tricia Leith and staff software engineers Larry Ludwick, Ithran Einhorn and Martin Beauchamp have been working around the clock for months to install the new system and train, supervise and coordinate the transition. Trainings for members who could provide front end support began upstairs 8 weeks before the system was installed so that support teams of staff and trained members were on the floor from the start, guiding squad members through the checkout system

CONTINUED ON PAGE 3

Next General Meeting on November 27

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, November 27 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.

Coop Event Highlights

Sat, Dec 1 • **Pocketbook, Purse, Bag and Shoe Exchange** 10:00 a.m.–2:00 p.m.

Thur, Dec 6 • **Food Class: Tis the Season** 7:30 p.m.

Fri, Dec 7 • **Film Night: Ruthie & Gussie's and Faces of the Farm** 7:00 p.m.

Sat, Dec 15 • **Used Clothing Exchange** 10:00 a.m.–1:00 p.m.

Fri, Dec 21 • **The Good Coffeehouse** Singer-Songwriters 8:00 p.m. at the Brooklyn Society for Ethical Culture

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

IN THIS ISSUE

GM Agenda	3
Puzzle	4
Coop's Friendly Farmer Comes to Town	5
Coop Hours, Coffeehouse	6
Coop Calendar, Workslot Needs	
Governance Information, Mission Statement	7
Hunger and Hope: Member Contribution	9
Community Calendar	8
Letters to the Editor	10
Classified Ads	12

General Meeting Debates Member Retirement Issue

CONTINUED FROM PAGE 1

order for the employee to reach retirement age. So, for example, if the number were 80 (as it is in some companies) a person who is 65 years old and has been a coop member for fifteen years would no longer be required to work; similarly, someone 60 years old with 20 years of membership, or someone 75 years old who had been a Coop member for five years, would be exempt from work. One obstacle to this plan is

that there are no records of when people joined the Coop before the current membership system was instituted; nor is there currently any record of members' ages.

There was general agreement that the matter deserved further study.

Board of Directors Candidacy

The meeting discussed an item submitted by the Board of Directors advocating that the period of time members have to consider the candidates for the Board of Directors before voting be lengthened. Speaking for the Coordinators, Joe said the process was too important to

be rushed, as it now is. The current election cycle is also heavily dependent on the Gazette publication schedule for candidates to make themselves known, and turnout is typically very low; only about ten percent of members have voted in recent years for members of the Board of Directors.

Under the new proposal, candidates would announce as early as January and present themselves at a General Meeting in advance of the balloting; ballots could also be mailed sooner.

The Board's Role

The discussion of balloting for Board members brought

back to the attention of the meeting the Board's ambiguous mandate. Under state laws, the Coop must have a Board of Directors, a body that is legally responsible for its operations and decisions. On the other hand, before it organized itself formally under the laws of New York State, the Coop governed itself in an open, New England town-meeting style, with decisions made by the members themselves.

The merger of the Coop's legal structure with its tradition of grassroots democracy has produced an odd hybrid situation in which decisions made by members at the General Meeting must then be

approved by the Board directly afterward in order to become official policy. Theoretically, the directors could reject a decision of the General Meeting.

Exciting hot debate was the proposal submitted by Barbara Drake to establish a retirement age for members – an age past which they would no longer be required to do a workslot

ing. In fact this did occur in 1996, when members voted two to one in favor of an issue, and the directors voted three to two against it. The issue in question was a decision by the members to look into purchasing 784 Union Street, the building in which the Coop's checkout area is now located. Their rationale for the veto was that the members had previously looked into this matter and voted it down.

That outcome caused an uproar among the membership and was fiercely debated in a special meeting attended by over 300 people. Those directors who voted down the Meeting's decision were subsequently not re-elected.

Sneezing on Swiss Chard

In other business, a request was made to train checkers with regard to hygiene. One member recounted that a person checking out her order sneezed, wiped her hand, and then continued checking her food out. Joe said he agreed training in hygiene should be part of the training for all checkers, and put it on his to-do list.

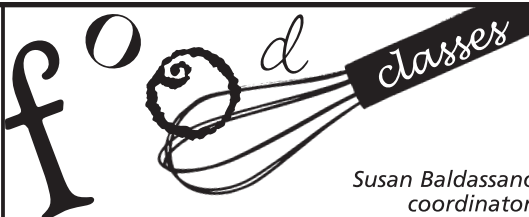
In answer to a question about plans to extend the front of the Coop, Joe said that the project, estimated to cost about \$300,000, is not going smoothly, and that it is uncertain whether the Coop will receive approval for it from the city.

To place an item on the agenda of the General Meeting see the instructions found in the centerfold of the Linewaiters' Gazette. ■

Thursday, Dec. 6

7:30 p.m.

at the Coop




Susan Baldassano
coordinator

PARK SLOPE FOOD COOP

'Tis the Season

Healthy Eating Tips and Recipes for the High-Stress, High-Calorie Time of Year



MENU

- White Bean, Rosemary and Roasted Red Pepper Spread on Toasted Whole Wheat Pita (vegan)
- Breakfast on the Go Bars (vegan)
- Tomato -Tofu Dip with Vegetable Crudite (vegan)

\$4 materials fee

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

Guest Chef Tanya Braham

After a career in journalism, Tanya put down her pen and picked up the whisk to follow her passion in educating people about proper food choices, nutrition and fitness. She is a graduate of the Natural Gourmet Institute for Health and Culinary Arts and now is a professional "foodie". She volunteers for City Harvest, is a personal chef and consultant, teaches a kids' cooking class and works in a gourmet grocery store.

MEMBERS & NON-MEMBERS WELCOME.

Come early to ensure a seat.

REPORTERS

Please Apply

Job Description

We have four distinct Gazette teams—each producing an issue every eight weeks. You will develop and produce an article about the Coop in cooperation with your team's editor every eight weeks.



Seeking to Diversify the Gazette Staff

The Gazette is looking for qualified reporters. We are interested in using this opportunity to diversify our staff. We believe that we can enrich the quality of the Gazette and serve the membership better with a reporting and editing staff that more closely resembles the mix of Coop members.

For More Information

If you would like to speak to an editor or another reporter to learn more about the job, please contact Karen Mancuso in the Membership Office or email her at karen_mancuso@psfc.coop.

To Apply

Please send a letter of application and a writing sample to karen_mancuso@psfc.coop. Your letter should state your qualifications, your Coop history, relevant experience and why you would like to report for the Coop. Your application will be acknowledged and forwarded to the coordinating editors, Stephanie Golden and Erik Lewis.

The Diversity & Equality Committee (DEC) is dedicated to improving human relations and communications through impeccable interpersonal interactions, policies and procedures in the Coop.

The goal is to work toward preventing and eliminating discrimination in the Coop and 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.

Voice

mail

(888) 204-0098

E-mail

psfcdiversity-cpr@hotmail.com

Contact Form or Letter:

DEC Contact forms are available in the literature rack in the ground floor elevator lobby. Place a completed form or other letter/note (anonymously if desired) in a sealed envelope labeled "Attn: Diversity and Equality Committee" and use one of the three methods listed below to get it to the committee.

Mail




Park Slope Food Coop
Attention: Diversity & Equality Committee
782 Union Street
Brooklyn, New York 11215

Mail Drop Box

Which is located in the entryway vestibule on the ground floor under the flier caddy.


Membership Office Mailbox

The DEC has a mailbox in the Membership Office on the second floor of the Coop.



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, December 1

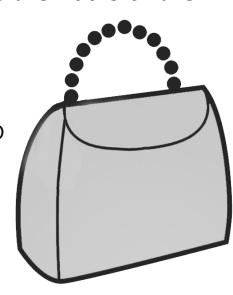
10:00 a.m.—2:00 p.m.

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.)






ILLUSTRATION BY LYNN BERNSTEIN

New Front End System Takes Root and Grows

CONTINUED FROM PAGE 1

and registers. As a result, the system is improving weekly. There are still areas that members need to navigate—particularly the use of debit cards, and the cash registers—while the staff is working with the software vendor to work out the last of the kinks.

The Debit Card Experience

One of the early surprises has been the high volume of debit card use, from the get-go. “Originally,” Jessica Robinson reports, “we anticipated that it would take a while for members to use debit cards, and we would be able to ease into the new system. We projected that, eventually, 50% of the transactions would be by debit card. Instead, we hit 50% on the first day!” In the first weeks, there were challenges getting the system to accept some cards—for example, it would not accept Washington Mutual bank cards—but that was quickly rectified. Already, the Coop is managing an average of 900 debit card transactions daily, and receiving around 65% of its revenues through debit cards. In the first week, due to early glitches, particularly the system’s decline of Washington Mutual debit cards, as many as 100 debit card transactions could not be com-

pleted daily. Today around 3% of debit card transactions are unsuccessful. Some of those are due to situations such as insufficient funds or people mistakenly swiping the wrong kind of card. The others are due to an issue with the PIN pads freezing and not appearing to pick up the first swipe. When this has happened, shoppers have sometimes assumed that the transaction didn’t go through, so they swiped again, triggering a second charge on their card. Or, they proceeded to the cashier to pay the bill with cash. The Coop has software that will pick up a double-billing on the debit card, and

the Coop will notify the shopper and send a check within 48 hours. However, this software can’t pick up when the shopper pays by both debit and cash. The Coop is working to improve this system, but Jessica asks in the meantime for members to be patient with this, and for members to check their receipts and their bank transactions immediately if this does occur. Jessica stresses that members have been, for the most part, “remarkably patient, understanding and helpful when these problems appear.”

Although the lines to checkout

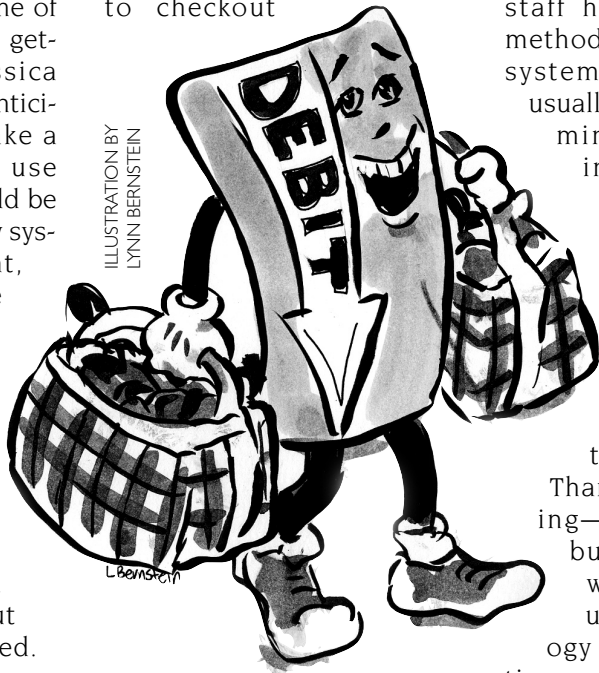


ILLUSTRATION BY
LYNN BERNSTEIN

may seem longer, Jessica points out that a positive outcome will eventually be much quicker from checkout to the exit door. “Debit card members don’t have to stop at the cashier, so the cashier line is effectively much faster now. Debit card users only have to wait in one line to get out, not two. As a result, people should start getting out of the building faster, and having a much smoother experience.”

Other possible advantages are that accepting debit cards will increase membership, possibly because word spreads that the shopping experience will become easier; and that observationally, it appears that people buy more items when they use their debit cards. “We won’t have real numbers on this for a couple of weeks,” Jessica says, “but the general thinking is—when members have \$100 in their pocket, they will buy \$96 worth of food. With their debit card, they tend to spend more.”

Software Challenges

Once shopping squad members are up to speed, the new system contains software improvements that should make the cash register experience faster and more effective. Previously, if a cashier punched in a menu item incorrectly, he or she would have to go back to the main menu and start over; whereas the new menu allows the cashier to go back one step. Also, member support and paid staff are still working on getting checkout workers used to operating

the new scales, which under some circumstances take a moment to register the weights for produce. The new registers have also had difficulty picking up return credits issued from the second floor. This is another potential bottleneck for shoppers that the staff is working with the software company to solve.

On a larger scale, the new software system has a tendency to slow down during high-volume periods, such as Saturday and Sunday afternoons. In the first few weeks this caused work stoppages. More recently, the Coop’s staff has developed new methods to ensure that the system slow-downs don’t usually last more than 5-10 minutes. In rare instances, the Coop has to ask everyone on the floor to stop for 5 minutes, but the staff is working hard with the software company and our own system to alleviate this issue. With Thanksgiving approaching—one of the Coop’s busiest weeks, during which squads will be using the new technology for only the second time—members can expect some delays. Jessica asks that squad members and shoppers pay close attention to the written instructions posted in the checkout area and at each checkout station, and that squad members staffing registers pay close attention to instructions at the bottom of each screen.

A Cooperative Effort to Technology

Jessica points out that the relationship between Coop staff, the new member support teams, the shopping squads and shopping members has been, in many cases, strengthened by the increased interface while working on solutions. “The member support teams really enjoyed the training, really found it valuable, and appreciated its importance. They’ve been great with attendance, energy and reporting back on issues as they emerge.” A positive sign, Jessica notes, is that they are less hands-on in the second four weeks than they were in the first. “People seem more comfortable using the system, just knowing they are there to help.”

Jessica also credits Ithra Einhorn and Martin Beauchamp with being incredible assets. “They have been totally fantastic, doing all the legwork and research, informing the software company and meeting with them regularly.” Larry Ludwick has worked tirelessly to integrate the new software with the existing inventory system. “The Coop is so lucky to have these staff working with us. They have worked so hard.” ■

HONORS FOR THE PARK SLOPE FOOD COOP

The PSFC has been honored by the Gowanus Canal Conservancy for its outstanding contributions to the community, to the environment, and the vitality of Brooklyn.

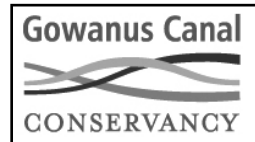


PHOTO BY ROD MORRISON

Janet Schumacher and Joe Holtz received the award at a luncheon and ceremony for 150 people at Dumbo’s Water Street restaurant.

PSFC NOVEMBER 2007 GENERAL MEETING Tuesday, November 27, 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:

Item #1: Discontinue Selling Bottled Water (50 minutes)

Discussion: “Because selling bottled water violates our mission—polluting the environment and handing over public resources for private gain—we resolve to discontinue selling bottled water. Selling bottled water undermines support for and confidence in the public water system, which distributes our most precious common resource equitably. Plastic bottles pollute the environment, requires oil and lots of water to produce and fuel to transport. They take up landfill space where toxins can leach into the water table. Selling bottled water allows corporations to exploit public resources for private gain. Bottled water is an unnecessary expense to the consumer. Unloading and schlepping bottled water is backbreaking work and shelf space could be better used.”

—submitted by Susan Metz, David Barouh, Lew Friedman

Item #2: Valet Bike Parking (40 minutes)

Discussion: “We would like to hear a discussion and agreement on implementing a better, safer system of bike parking at the Coop that encourages rather than discourages commuting to the Coop by bicycle for shopping and work. Valet parking, a proven success throughout the city, at Fulton Ferry and elsewhere, and an ideal worksite and project for Coop members, is one option. A representative from Transportation Alternatives, as well as Coop members with the 5 Borough Bicycle Club, will speak.”

—submitted by Josh Gosciak, Marina Bekkerman

Future Agenda Information:

For information on how to place an Item on the Agenda, please see the center pages of the Linewriters’ Gazette.

The Agenda Committee minutes and the status of pending agenda items are available in the office and at all GMs.



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

The winds are flying high
we shake out our coats
count our socks
fly our kites

It spins us into a flurry of activity:
The Fall Season
the demands of family, the kids!
our friends
all those leaves to rake!

sometimes our kite runs out
too far in the wind
we have to reel it back
and sit
still
and let the wingbeat
of our breath
take us home

Then you'll be ready to come home
to The Park Slope Food Coop
and talk turkey as we prepare
for what the wind brings next!

by Myra Klockenbrink

Mondays **November 26 (C Week)**
 December 10 (A Week)
 December 17 (B Week)
 Noon to 1 p.m.
and **1:30 to 2:30 p.m.**

Tuesday **November 27 (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.

HAVE YOU EXPERIENCED BIAS
AT THE COOP?

Do you have ideas on how to 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, December 10 • 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

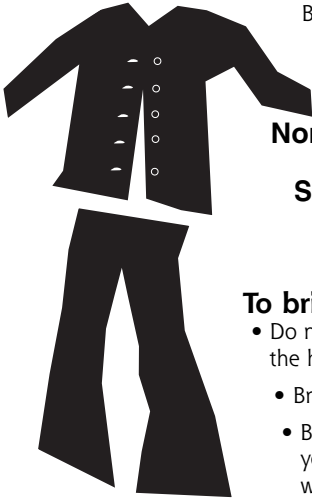
Work credit is available to those who attend.

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, December 15
10:00 a.m.—1:00 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 its new owner.

Unchosen clothing will be donated to a local shelter.

Do You
Have
Any
Gently
Used
Toys?

The Coop Childcare
Toy Collection is
looking rather sparse
these days.

The hobbyhorses have
gone out to pasture
and the trains have
been derailed.

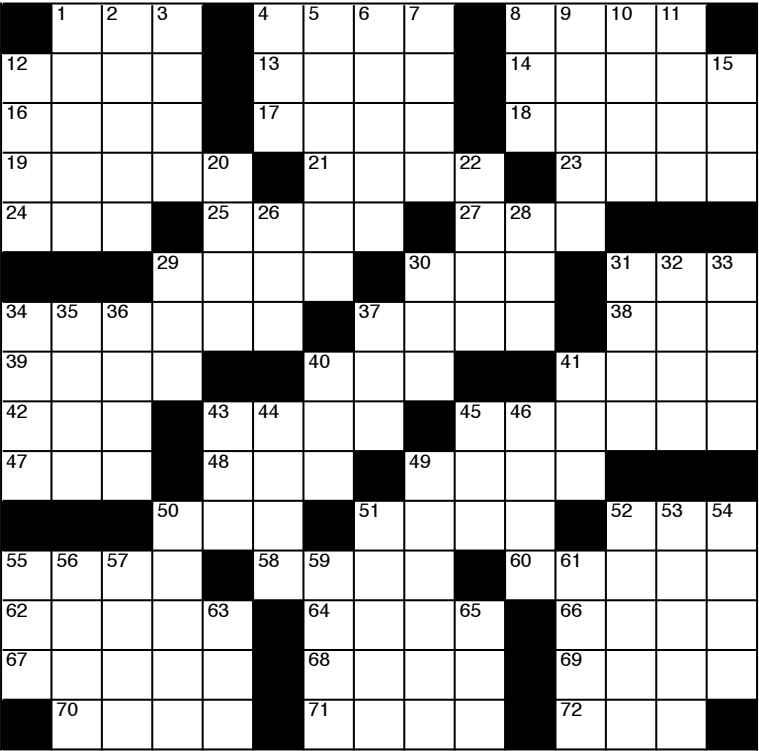
Our wish list:
Brio trains and
tracks, tool box,
hobby horse, large
cardboard blocks,
food and dishes for
the play kitchen, dolls
and doll clothes,
coloring books,
markers and any
other cool things you
might have to donate.

Please drop off your
gently used toys
at the
Membership Office
upstairs
at the Coop.



Puzzle Corner

Talking Turkey



Puzzle Author: Stuart Marquis. For answers, see page 12.

ACROSS

- 1 She-turkey
4 Fever
8 Write to last
12 Plague stigmata
13 Goose warning
14 Unauthorized cemetery worker
16 Highly positioned
17 Father figure
18 Annoy
19 Teenage traumas
21 Endure
23 The other hand
24 Just under
25 _____ turkey
27 La _____ en rose
29 Length of a church
- 30 That lady
31 Zeta follower
34 Tiny lab subject
37 List item
38 Cobbler's puncher
39 _____ turkey
40 Notable George Burns role
41 Lip
42 Bandage brand
43 It's pushed in the park
45 Young turkeys
47 Kurosawa classic
48 Track interval
49 Turkey part
50 Benefit in some health plans
51 Pumpkin pie spice

DOWN

- 1 Hen house
2 Sharp wood
3 Casual denial
4 "Eureka!"
5 Turkey talk
6 Retract on eBay?
7 Barely made it
8 One of the 26D, informally
9 Strikes in a bowler's turkey
10 Some dinosaurs, now
11 Homes for Gilligan, et al.
12 What farmers might hear
15 Opposite the weather side
20 Sitcom writer last week
22 Nights of anticipation
- 26 Many 8D, scientifically
28 Annoy
29 Marital a.k.a.
30 Already experienced
31 British peer
32 Dolt
33 Donations
34 Drawers, at times
35 Flakey mineral
36 Place for a Thanksgiving turkey
37 He-turkey
40 Cold war imbalance
41 Tap
43 Layer
44 The easy way up
- 52 Cob unit
55 "The only thing we have to _____ ..."
58 Graveyard reservation
60 Voluminous
62 Place to find a place
64 Checks a box, say
66 Shrek, for one
67 From Kansas, metaphorically
68 "The Sails" in the Southern sky
69 Corrida cries
70 Eye sore
71 See 52D
72 "_____ no dummy!"
- 45 Quick snap
46 Frequent sequence starters
49 Turkey's chin flap
50 Remedy for a dry turkey
51 Forlorn
52 With 71A, having avian acuity
53 40 _____ and a mule
54 Cereal grasses
55 Aficionado
56 Pick-up times
57 Dismounted
59 Be really into
61 Winnie
63 The Pope's purview
65 In poor condition

Coop's Friendly Farmer Comes to Town

By Alison Levy

Amy Hepworth sold her first watermelon at the age of five. By age eight, she could load a forklift. And by age twelve, she was driving the truck that carried her family's produce to market. "I had to sit on a pillow to see out the windshield," she recalls.

Today, Amy, a seventh generation farmer, runs the 167 acres of the Hepworth Farm in Milton, New York. With its fields, meadows, wetlands and over one hundred acres of forest, Hepworth is the Coop's leading supplier of local sustainable produce—and one of the closest working partners of Allen Zimmerman, the General Coordinator who has ordered produce for about a dozen years.

At a recent lecture (and pot luck dinner) sponsored by the Safe Food Committee, Amy herself (along with her life partner, Gerry) came down to share food and reflections with a packed audience of Coop members.

What is life like down on the farm?

"We work all the time," admits Amy. "I'm addicted to it. Every day you go out and there is so much to overcome." Amy oversees the management of the Hepworth fruit farm, which she shares with a cousin, and is responsible for day-to-day management of the vegetable farm. Gerry takes care of the plants and the greenhouses.

"There's so much follow through on all the details. I make it happen and Gerry ties it all together," Amy reports.

"Buying local food is important because farmers use a lot of oil on the farm. For a while I even tried to use a donkey instead. But that SOB ate a lot. It wasn't practical. The reality is that you can minimize fuel use when you buy local. When you're efficient in how you feed people, it helps the world become a better place."

Buying local also saves upstate New York farms, and preserves the quality of the water and wildlife in our state.

Amy believes. "Who you are shows up in how you farm. You have to be in a certain spiritual place in order to make the decisions you make."

Amy learned to make decisions the hard way. Back when she was first farming, "I lost thousands of dollars—my family was ready to kick me off the land. Yet when you believe in something it can happen."

Although Amy grew up with conventional farming, her vision changed when she attended Cornell University in the late 1970's. There she fell in love with the ideal of organic farming. "I wrote a paper about a five acre model organic farm," she recalls. Her professor hated this pioneering concept, and Amy had to go to the Dean to get a passing grade. So began a path of

standing up for organic.

The book *Silent Spring*, by author Rachel Carson, was the first wakeup call in the days when phosphates and DDT were widely used by traditional farmers like those in her family. Amy describes the typical protocol. "You would spray every week to assure that nothing was on a tree—people didn't know better.

It took a lot for me to learn about chemicals back in the 1980's. I was a sprayer, for sure. But over time, you learn that a minimal amount of spraying (along with a host of other things), gets the job done. Every movement takes twenty years before people catch up."

As Amy's path lead deeper into earth wisdom, she also sought out and received teachings in the Native American ways to connect with the earth.

"I learned to observe the land and all that happens on it," says Amy. "It's a dynamic world. I had to learn to quiet myself to see what was going on there."

According to Amy, integrated pest management (IPM) "changed the way farmers looked at their fields. You begin to know the weather patterns. Over the last twenty years, it's been adopted by everyone I know," she says.

"When people began to



realize that when their kids drink those little juice packs, it was the equivalent of 100 apples, suddenly, it was widely recognized that foods have to be safe." Amy recounts, "A secondary issue was the safety of workers, in contact with these chemicals on a daily basis. Third, came the recognition that these chemicals persist and break down in the environment."

"Once you know that this stuff kills rats, you've got to wonder why we're eating it," Amy comments.

As Amy experimented with IPM, she had to adjust her own expectations as a farmer. "It goes against the grain to send out wormy, holey stuff

even though I eat it myself."

In order to support the plants in resisting pests, Amy and her farm workers feed the crops, compost and weed. Insecticides are specific to certain insects and certain diseases, but there are other things to be done.

"Somewhere along the way we draw a line in the sand—as to when we use other strategies and when we spray. Insects don't like sodium, for example. They ingest it and it kills them. Plus nature is a teacher. One day I was trying to figure out a way to avoid killing mice, and then I looked up in the sky, and there were hawks."

The understanding of what constitutes an ecological approach continues to evolve. On the Hepworth farms, that means organic for vegetables, and non-organic, minimally-treated for fruit.

Amy told the group that today most peoples' expectations of their food have never been higher.

"When I say this people have trouble really believing me but in all of the history of mankind, food has never been safer than it is now—and maybe by as much as 1,000 times safer," Amy states.

In the past, she points out that there was no way to test for things like lead and arsenic in the soil, and people unwittingly ate foods that contained them and other toxins. During the chemical revolution, farmers "poured on any old thing to make sure that no maggot could grow," she recalls.

But Amy does not

share the modern obsession with perfect, unmarked fruits and vegetables.

"We have totally wild orchards—touched by nothing other than pruning, air and water."

This is the food that she herself eats. Yes, wild food—even food with bugs.

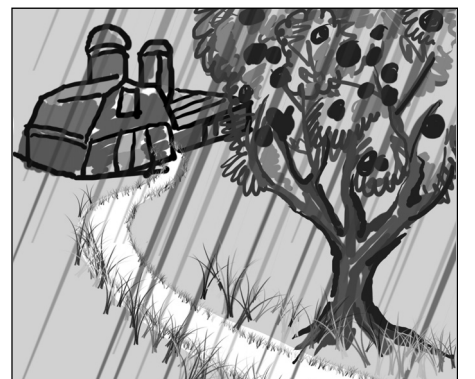
"Wild apples can have funny shapes—they may look gnarly or have dark spots. Even when there are disease resistant varieties, a whole array of bugs can turn up. I eat worms, I eat insects. It's all a matter of what you believe. My belief is that the immune system is strengthened by it. On the farm, we consciously eat a lot of less than perfect fruit." Amy says.

To show the assembled group what she means, she bites into an apple.

"I love the wild fruit," she says. "But you wouldn't buy it," she tells the audience, passing a bag of spotted apples and pears from the fall crop.

"Up until a few years ago, we used to sell miscellaneous bags of wild apples. There's nothing in that fruit that can hurt you," she told the crowd.

After sampling the fruit, attendees at her talk, urged Amy Hepworth—"Sell them again, we'll try them." ■



**Do you have
WINTER CLOTHES
you can't use?**

Someone else needs them!

Bring adult and children's winter clothes and outerwear to the Coop's second floor starting on Friday, November 23, through Monday, December 31.



**Clothes must be clean and have working zippers & buttons!
Winter clothing only, please.**

- Adult men's clothing will go to CHIPS*.
- Women's and children's clothing will go to the Village Care of NY Redhook Community Service Center, the Catherine St. Shelter in Manhattan or the homeless women's shelter on 8th Ave. & 15th St. in Park Slope.

Many Thanks!

*Christian Help in Park Slope, our local soup kitchen at 4th Ave. & Sacket.

Monthly on the...

**Last Sunday
Nov 25 • 10:00 a.m.–2:00 p.m.**

**Second Saturday
Dec 8 • 10:00 a.m.–2:00 p.m.**

**Third Thursday
Dec 20 • 7:00–9:00 p.m.**

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

PLASTICS

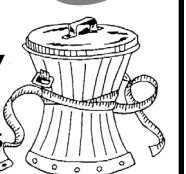
What plastics do we accept?

- #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.**

RECYCLING



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).



Friday
Dec. 21
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

Singer-Songwriters



Adele Rolider is a singer-songwriter, music therapist and activist. Adele spins a spiritual weave through passionate, healing songs and chants. You'll be inspired to sing along. "Adele's warm and beautiful voice and empowering songs make me know a better world really is possible" says folk singer-songwriter Ray Korona. Adele will be joined by incredible Bruce Markow and Cara Schwarz, a wonderful singer-signer (and a member of Brooklyn Womens' Chorus), who will also perform solo. Come celebrate the solstice!




David Roche has been doing Coop shifts for as long as he can remember but for even longer than that he's been writing songs and playing guitar. A founding member of the renowned "Cooperating Cooperators," he is thrilled to get the chance to earn at least two Coop shifts for performing this Dec. 21st for the Coop fundraiser.

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

Early Morning Receiving/ Stocking Committees

Monday–Friday, 5:30, 6:00, and 7:00 a.m.

Early morning Receiving/Stocking squads work with Receiving Coordinators to receive deliveries and stock the store. These squads help to unload delivery trucks, organize products in the basement, load carts, and stock shelves, bulk bins, coolers and produce on the shopping floor. You may be asked to stock perishables in the reach-in freezer or walk-in cooler. Boxes generally weigh between 2 - 20 pounds; a few may weigh up to 50 lbs. Other duties include breaking down cardboard for recycling, preparing produce for display, and general

cleaning. You will have the opportunity to work closely with our produce buyers and learn a lot about the produce the Coop sells.

Office Setup

Weekday mornings, 6:00 to 8:30 a.m.

We need an early riser with lots of energy to do a variety of physical tasks including: setting up tables and chairs, buying food and supplies, labeling and putting away food and supplies, recycling, washing dishes and making coffee. Sound like your dream come true? This job might be for you. Please speak to Adrianna in the Membership Office, Monday through Thursday, 8:00 a.m. to 2:00 p.m.

CHIPS Soup Kitchen

Monday, Tuesday or Saturday, 9:00 to 11:45 a.m. or 11:15 a.m. to 2:00 p.m.

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

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:

Dec 6 issue 7:00 p.m., Mon. Nov 26
Dec 20 issue 7:00 p.m., Mon. Dec 10

CLASSIFIED ADS DEADLINE:

Dec 6 issue 7:00 p.m., Wed. Nov 28
Dec 20 issue 7:00 p.m., Wed. Dec 12

General Meeting

TUE, NOV 27

GENERAL MEETING: 7:00 p.m.

The agenda will appear in the next Gazette and as a flyer in the entryway on Wednesday, Nov. 7.

TUE, DEC 4

AGENDA SUBMISSIONS: 8:00 p.m.

Submissions will be considered for the Dec. 18 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, November 27, 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.

FRI, NOV 23

DAUGHTERS OF THE CANOPY: A film by Trilby MacDonald focuses on the struggles and successes of two local women's groups fighting to preserve their land, forests & way of life in Brazil's Amazon region. Part of the Asian American Women Artists Alliance movie series. 7:00 p.m. 136 15th St, Brooklyn, 718-788-6170.

SAT, NOV 24

FREE WALKING AUDIO TOUR of downtown Brooklyn proves that downtown Brooklyn, far from being blighted, is a thriving neighborhood of historic and cultural importance. Every Saturday in November, 12:00–2:00 p.m. Corner of Willoughby and Adams sts. You must bring a CD player or mp3 player with the downloaded files. 917-554-7639. www.anyplacebrooklyn.com

TUE, NOV 27

NEIGHBORHOOD PARKING WORKSHOP: The City Department of Transportation is holding public workshops in seven neighborhoods to address community concerns about the possible impact of congestion pricing on neighborhood parking. Congregation Beth Elohim, 8th Ave. & Garfield Place. 6:30–8:30 p.m.

FRI, NOV 30

CELESTIAL DANCE, A BALINESE CEREMONY: A film by Kari Soveri for YLE. Sanghyang Deling is a special religious ceremony performed in a remote village in the volcanic region of northern Bali.

The key part of the ceremony consists of two young girls who dance according to strict Balinese traditions. Part of the Asian American Women Artists Alliance movie series. 7:00 p.m. 136 15th St, Brooklyn, 718-788-6170.

SAT, DEC 1

GOOD FOOD NOW! Just Food's Summit on Food, Farms & Community Health at the New School. A day of workshops and speakers bringing together farmers, consumers, nutritionists, community gardeners & educators to increase awareness of food & farm policy & take action to strengthen our regional food system. Visit www.justfood.org/summit for details.

PEOPLE'S VOICE CAFE: Charlie King & Karen Brandow at the Workmen's Circle, 45 E 33rd St (btwn Madison & Park), 8:00–10:30 p.m. Wheelchair-accessible. For info, call 212-787-3903 or visit www.peoplesvoicecafe.org. Suggested donation: \$12 general/\$9 members/more if you choose, less if you can't. No one turned away.

FRI, DEC 7

THE CHRISTMAS REVELS: A CELEBRATION OF THE WINTER SOLSTICE features the traditions of Scandinavia & Finland at Symphony Space, 2537 Broadway at 95th St. 212-864-5400 or www.nyrevs.org. The Christmas Revels is a tapestry of dances, songs & drama-theater for all ages, full of spirit, humor & beauty.

DUPRÉE IN CONCERT with Barry Kornhauser: Jaqué DuPrée, perhaps best known as one of the lead vocalists of Casselberry-DuPrée, performs at Brooklyn Society for Ethical

Culture. DuPrée brings a rich legacy of musical genres: gospel, folk, country, with a deep appreciation for the Gullah narrative, a bridge to her African roots. 53 Prospect Park West at 8:00 p.m. \$10.

SAT, DEC 8

PEOPLE'S VOICE CAFE: Bob Norman, David Massengill at the Workmen's Circle, 45 E 33rd St (btwn Madison & Park), 8:00–10:30 p.m. Wheelchair-accessible. For info, call 212-787-3903 or visit www.peoplesvoicecafe.org. Suggested donation: \$12 general/\$9 members/more if you choose, less if you can't. No one turned away.

SAT, DEC 15

PEOPLE'S VOICE CAFE: Hanukkah, Christmas, Solstice Concert at the Workmen's Circle, 45 E 33rd St (btwn Madison & Park), 8:00–10:30 p.m. Wheelchair-accessible. For info, call 212-787-3903 or visit www.peoplesvoicecafe.org. Suggested donation: \$12 general/\$9 members/more if you choose, less if you can't. No one turned away.

SAT, DEC 22

PEOPLE'S VOICE CAFE: Rachel Stone, Laura Warfield at the Workmen's Circle, 45 E 33rd St (btwn Madison & Park), 8:00–10:30 p.m. Wheelchair-accessible. For info, call 212-787-3903 or visit www.peoplesvoicecafe.org. Suggested donation: \$12 general/\$9 members/more if you choose, less if you can't. No one turned away.



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



Ruthie & Gussie's and Faces of the Farm

Ruthie & Gussie's. Just how many matzo balls can a person consume in 6 minutes? This comedic short documents a matzo ball eating contest at the Friar's Club, sponsored by the family-run food company Ruthie and Gussie's, where competitive eaters from across the country and across the ethnic spectrum face off in a sloppy race for the title of World Matzo Ball Eating Champion. These seasoned athletes dispel our myths about who loves Jewish food and why.

Faces of the Farm. This photography and recorded audio project documents a diverse cross-section of organic farmers in four regions across the U.S. We aim to use art as a means to build connections between small-scale farmers and individual consumers, enlightening audiences with the thoughts and perspectives of real farmers and augmenting a political movement that supports local, organic food production.

Producer/Director Faye Lederman

holds MA degrees in documentary film and Judaic Studies from UC Berkeley and NYU. Her independent films include *Women of the Wall*, *The New Old Country* and *A Good Uplift*. Faye has traveled extensively to screen and self-distribute *Women of the Wall* and facilitate workshops for young women and girls using *A Good Uplift*. Her work has screened on PBS and in festivals, universities, museums, conferences and political organizations in the U.S., Europe and Africa. She has served on the steering committee of New Day Films, a cooperative of independent social issue media makers and taught at the School of Visual Arts and the Skirball Center for Adult Jewish Learning. She is a member of the Jews, Religion and Media working group at NYU. Her projects have received support from the National Foundation for Jewish Culture, the NY State Council on the Arts, the NY Foundation for the Arts and the Funding Exchange.

A discussion with Faye will follow.

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

East New York Food Coop

Help a new coop in Brooklyn • FTOP credit available

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

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

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

To make work arrangements, please email ellen_weinstat@psfc.coop or call 718-622-0560.

East New York Food Coop

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



SUPPORT A NEW COOP!

Do you live or work in the Bronx?

Would you prefer to do your workslot on Saturdays?

Then inquire about supporting the South Bronx Food Cooperative!

In accordance with the 6th Principle of Cooperation, the Park Slope Food Coop is offering the SBFC support and consultation by allowing PSFC members to complete their workslot at the Bronx location.

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

To make work arrangements, please email ellen_weinstat@psfc.coop or call **718-622-0560**

Hunger and Hope

By Joyce Kravets

In the past anticipating Thanksgiving could make me hungry just thinking about all I was going to cook...and eat. This year I have begun to pay attention to what hunger really is.

For years I have given gifts from the Heifer International catalogue. Last year I decided to become more involved with the organization and I needed to study the materials. I found these statistics:

- Hunger and malnutrition are the number one risk to global health killing more people than AIDS, malaria and TB combined
- Hunger and poverty claim 25,000 lives a day and thousands more from related diseases
- 852 million people do not have enough to eat
- Culturally ingrained discrimination in agriculture, labor and education creates widespread poverty among women (70% of the world's poor)—and they own less than 1% of the world's property
- 815 million in developing countries alone are chronically hungry—I in 3 in sub-Saharan Africa
- 15 million children orphaned by the AIDS pandemic face starvation

There are no quick fixes for these devastating problems. There are many ways individual people, organizations, governments and global institutions approach these enormous challenges:

trying to bring peace and stability to regions; sending money or supplies—food water, medicine, treated mosquito nets, vaccinations; providing manpower, establishing schools. Some initiatives have a positive impact, others squander millions.

Heifer International has a unique approach. Its mission is simple—ending hunger and poverty and caring for the earth, one family at a time. It is built on the premise that rather than to give a cup of milk to a hungry person, it is better to give them a cow, the first livestock distributed when the organization was first started

Working in stable regions of the world, Heifer provides livestock to impoverished families along with the training essential to raising and caring for animals. All this is done with a commitment to what Heifer calls the Cornerstones. These values are evident in all aspects of Heifer projects, and I will only mention a few.

- Accountability—project partners define their own needs, strategies and goals with Heifer providing guidelines and help in screening and evaluating
- Sustainability and self reliance
- Gender equity and family focus
- Improving the environment
- Passing on the gift wherein Heifer recipients agree to pass on one or more of their animal's offspring, or training or skills to another family.

Last week I was invited to dinner with the country director for Heifer in the Philippines. He spoke about how the Heifer Cornerstones were impacting his country, rife with tribal friction and family vendettas. He said that the cooperation between tribes sharing the gift was building a bridge to peace. He spoke with eloquence and his excitement was palpable. He made me believe that we can make a change.

The areas in which Heifer works are complex. Project directors (native to the country in which they work) have demanding questions as they tackle problems. They must understand the area's root causes of hunger and poverty. And they have to understand the realities of the political, cultural and religious landscape; what local and national government support there is; access to land, conditions of the water and soil, climate, whether there is market access to sell products and whether there is a willingness, to work together for a common goal. The staff helps groups to organize as they had never worked before and identifies and nurtures leaders. They have had great success in introducing gender

equity (bringing women into the decision making process, an unimaginable concept in some areas of the world) and teaching the community how to care for the livestock they will be given.

Heifer methods bring a holistic approach to building sustainable communities. Families learn how to care for the soil and improve crop yield, to protect the long-term productivity of their communities by caring for the forests, terracing hillside farms, and monitoring water quality. It takes 3 to 5 years to get a project running.

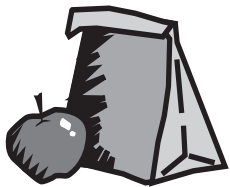
The impact on me is interesting. World news is so bad these days, and being from the US, our reputation in other countries is not good, to state it mildly. In an effort to have a part in changing our image I have become Brooklyn Volunteer Coordinator for Heifer International. With my co-coordinator Rochelle Pollock I hope to get Brooklynites to volunteer a portion of their busy lives to help other planet residents reach a reasonable quality of life in a sustainable, eco-friendly way. ■

Member Contribution

Sunday, December 2
12:00 noon at the Coop **FREE**
Non members Welcome

Bag Lunches for Grownups

Peanut Butter and Jelly No More!



Dages Juvelier Keates is a PSFC Member who certified as a Holistic Health Counselor with accreditation from the American Association of Drugless Practitioners (AADP). Dages is the founder and director of Delicious Dialogues and brings skillful listening, caring and education into the wellness programs that she personally crafts for individuals.

with Dages Juvelier Keates
Tired of salads from the deli and overpriced poor quality take out? Stumped when it comes to what to pack for lunch?

Spend less, eat better, and feel great with options that we'll cover in this interactive workshop. You'll walk away with concrete action steps to take in order to have more energy and nourish yourself right!

- We'll cover:**
- * Planning and shopping for success
 - * Preparing healthful, fast lunch options at home and at work
 - * Transporting victuals with no mess and no fuss
 - * Being ready for worst case scenarios
 - * Sneaky snacks to have in a snap
 - * And More!

Sunday, December 9
12:00 pm **FREE**
Non members Welcome

12 STRATEGIES To Make Big Life Transitions Faster and Easier

If you're going through a big life transition or challenge then this workshop is for you.

You'll learn simple and practical strategies that will help you handle your situation more effectively, stay emotionally positive, and bolster your feelings of self-confidence and hope for your future.

This is not a pump-up seminar where you leave feeling ready to conquer the world and then, a few days later, can't quite remember how it was that you were supposed to do that.

Instead, you'll walk away with a simple and practical action plan that will help you stay strong and transform your life faster and with less struggle.

Join **Jeff Aulenbach**, a member of the Park Slope Food Coop and a professional life coach who specializes in helping people get through tough situations and life transitions, for a workshop that will empower you to create the life you really want.

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

Winning the Race against Time

WITH SUSAN MARTIN

Business Owners, Sales Agents and Professionals:

Do you race against the clock?

- Miss deadlines?
- Run late for appointments?
- Feel unproductive?
- Never have time for yourself?

If so, join us for an interactive evening that will help you:

- Manage your time
- Increase productivity
- Meet your deadlines

- And, have time for yourself!



Susan Martin created **Business Sanity** to help business owners and sales professionals who struggle with marketing, management and productivity; who want to increase profits, avoid burnout and learn how to run their business most effectively. Susan is a Coop member.

FREE
Non-members welcome

Tuesday, November 27
7:30-9:00 p.m.

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

Saturday, December 8
2:00 p.m. at the Coop **FREE**
Non members Welcome

Simple Solutions for Organizing Your Life

with Susan Kranberg

Is the clutter in your home or office causing you stress? Are you having trouble finding the space for everything that you own?



Certain papers and documents too emotionally charged to face?

Moving date looming and you don't know what to keep or toss?

Learn how to:
Prioritize
Develop a task list
Clear out clutter
Create filing systems
Find more time for fun

For the past ten years, **Susan Kranberg**, a professional organizer and experienced business consultant, has helped homeowners and professionals find relief from chronic clutter and disorganization. Susan is a Coop member.

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

Friday, December 14
7:30 pm at the Coop **FREE**
Non members Welcome

ETHANOL: FOOD OR FUEL?

This talk/discussion will revolve around changing energy needs and the importance of renewable energy and ethanol production in our future. How does the production of ethanol on a local level lead to better food in the long-term? There will be short online video presentations and handouts. Copies of the book "Alcohol Can Be a Gas!" will be available.

"If they can get you asking the wrong questions, they don't have to worry about answers."

—Thomas Pynchon



Michael Winks is a longtime coop member who edited the book "Alcohol Can be a Gas! Fueling an Ethanol Revolution for the 21st Century" by ethanol godfather David Blume. He is hoping to start a driver-owned ethanol fuel station in Brooklyn in the coming year.

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



PLANNING THE NEW
ENTRANCE SYSTEM

DEAR MEMBERS AND
COORDINATORS:

As an entrance worker I would like to express my gratitude to everyone who participated in planning and installing our new entrance and payment system.

What once was a rather stressful and cumbersome job is now so much more productive and smooth-running. The process of discussion and voting that took place at the two General Meetings concerning the duties of the entrance workers were transparent and inclusive. We had some very good discussions and debates, and I would like to thank the members who participated and the coordinators who listened and re-structured things accordingly.

The debit payment system has also been a dream for me since its inception. I know there are still some problems, but I am sure they will be worked out.

The Coop has always shown me how things can work out when people truly work together. I would encourage anyone who has a problem or concern to put the issue on the agenda at a General Meeting because you can't assume that what is obvious to you is obvious to others.

*In peace,
Amina Ali*

INCENTIVE TO LAST
SHIFT SQUAD
LEADERS?

TO THE EDITOR:

At the end of our shift last night (D week, 8:30) we had our squad meeting. The agenda item was the same as it always is—who would volunteer to be our shift's squad leader? We'd been lacking a squad leader for the past couple of months. As usual, nobody volunteered. Sustaining a squad leader on our shift has been a problem on our shift (and I presume many other 8:30 shifts) for a while now.

Let's face it. Being a squad leader on the last shift of the night isn't exactly ideal. In addition to cashing out with the cashiers, you are also responsible for closing up. If you're really lucky you may be able to leave the Coop at 11:15. If things don't go so smoothly, you might be there way past 11:30. Who wants that? No wonder these spots are difficult to fill.

So what's the solution? It seems quite obvious that some sort of incentive needs to be offered for being a squad leader on the last shift of the night. It is only fair, since those people end up staying much later than squad leaders on other shifts, and often don't get home until 11:30 or even midnight, depending on their commute home from the Coop.

One idea is to allow squad leaders on these shifts to arrive later, and assign the squad leader duties for the beginning of the shift to someone else. Or perhaps even more appealing, allow squad leaders to get a "free shift" periodically—maybe every 4 or 5 weeks—to make up for all those late nights.

I commend those of you who are squad leaders on late night shifts. But it's a tough job and we aren't going to sustain this level of volunteerism

unless we offer some sort of incentive. I hope that the general coordinators or Coop board might consider this as a solution to a long-standing problem.

*Thanks,
Carolyn Weiss
Squad Leader, Food Processing
Wednesday D week, 8:30*

CLIPBOARD KIDS

TO THE EDITOR:

As I entered the Food Coop a few weeks back, two kids with clipboards asked for donations to their basketball team. I realized that this is a great scam. We live in a neighborhood of affluent and generous people who are commonly seen donating to legitimate causes which use people with clipboards such as Greenpeace, on 7th Avenue. I figured that these kids would shoot for the soft spot in our souls and it seems pretty harmless to the parties involved. I approached the pair and said I did not believe that any public school would solicit donations without a legitimate ID. They told me it was for their basketball team, I told them I would check with the police and the kids ran off once I pulled out my cell phone. And after interviewing the basketball coach at our school I found that it's not allowed. So do we give them money because they are young men who came up with a good way to fleece us? I went up to the office to ask what to do about them and the office coordinator that day suggested I write to the Gazette so here it is. I'm sure this will create some interesting replies.

Mark Paperno

IS THERE A PLACE FOR
BOTTLED WATER?

TO THE EDITOR:

The November 27th General Meeting will feature a discussion about the possibility of discontinuing the sale of bottled water at the Coop. A letter in the last issue of the *Gazette*, "A Place for Bottled Water" by Yachet Lebovits, questioned the wisdom of going that far.

Ms. Lebovits referred to a discovery of "worms" in the city's tap water a few years back. Curious, I hunted for the details of this claim, and found some 2004 articles about the discovery, by some orthodox rabbis, of a virtually microscopic crustacean called a copepod in the water. It is harmless, and found in almost all the world's fresh-water habitats, but the discovery set off a raging debate among Orthodox Jews about whether it rendered the unfiltered water unkosher, and whether for the many thousands of years that Jews were consuming an unseen and unknown crustacean in their water they were breaking kosher commandments. The end result, however, was not a wholesale change to consuming bottled water, but rather an admirable increase in the sale of water filters in Jewish communities.

Ms. Lebovits also mentioned unnamed studies citing contamination of water from the pipes it travels through. Of course the Safe Drinking Water Act of 1986 charged the EPA to control for such dangers. But we are mistaken to think that bottled water is a solution for whatever dangers might exist. Water from all sources is and

has always been subject to dangers from contamination, something we know ever since Dr. John Snow successfully traced the source of a Cholera outbreak to a single well in 1854 London. Bottled water has not been immune from various kinds of contamination. And recently the issue of carcinogenic and hormone-disrupting bisphenols leaching into the water from the plastic bottles has surfaced.

She mentioned the matter of convenience. "What if someone needs bottled water out of the home or when access to tap water is not possible?" Aside from just waiting till such access is possible, we might fill a pint-sized bottle and take it with them. Admittedly the advantage of buying a pint-sized bottle of water is that one can throw it away, or more consciously recycle it if a recycling bin is conveniently nearby. But we pay dearly for that convenience. Consider the giant multinationals that bottle water, a public resource that they access usually for free and on which they make very substantial profits. The manufacture and transport of the heavy water-filled plastic bottles creates air and water pollution, and the disposal of the bottles creates trash, with a small percentage recycled. The expense of dealing with the pollution, the trash, and the recycling are not borne by the bottlers but by the public. Is that in the public interest? Is this minor convenience worth the consequences?

You can express your opinion at the November 27th GM.

David Barouh

THE COOP SHOULD
STOP SELLING
BOTTLED WATER

TO THE EDITOR:

For health reasons, for environmental, economic and political reasons, and because the amount of labor to schlep around water is a waste of time. The matter is momentous and urgent. Our Coop wields tremendous influence because we are a large and well-respected participatory enterprise. We can contribute to ensuring the security and the equitable distribution of water for everyone.

Bottled water is a scam—a capitalist tragedy. It is profiteering from a resource that is essential for life and during the evolution of the planet has been part of our natural heritage held in common. With the dominant ideology that everything can and should be owned, and the legal assignment of the rights of personhood to corporations, control of all resources is being contested world-wide. We can and should defend everyone's right to clean water, supervised by a public agency.

Here are the reasons to reject bottled water. Neither rigorous nor regular testing is legally required of all the water that comes in bottles. To manufacture plastic bottles requires a tremendous amount of petroleum and electricity and water. Plastic can leach into the bottled water. Gas is needed to transport the water in bottles. Most plastic bottles end up in land-fills.

CONTINUED ON NEXT PAGE

L E T T E R S P O L I C Y

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 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.

Respect

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.





CONTINUED FROM PREVIOUS PAGE

Much bottled water is taken from public systems or aquifers in rural districts or in poor countries. Then a corporation, like Coca Cola, sells the water and earns a fortune for investors and management. Consumers pay those profits and for the advertising that implies that privatized water is cleaner than public water.

Struggles over the control of water resources is a principal debate between local populations, governments and corporations. Militant demonstrations in Cochabamba, Bolivia against Bechtel broke out when the corporation was in the process of buying the lake that sup-

plied the city. They intended to bottle the water and sell it abroad and even back to the population. Bolivians elected a new government.

Carrying the bottles of water around the Coop is back-breaking work. It is a waste of time and effort. Shelf space can be used for food items, health products or labor-saving devices.

NYC water is referred to as "the champagne of public water." It is carefully and regularly tested to ensure that it is safe. Upstate watershed properties are protected. For those with compromised immune systems or other particular concerns, household filters are available at the Coop. Buying bottled water distracts the affluent from protecting the public system and will result in creating a

two-tier water system. This is happening throughout Latin America.

Our Mission Statement says, "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 try to lead by example, educating ourselves and others about health and the environment." We should not be selling bottled water. On November 27th, the issue will come for a discussion at the GM. Please attend.

Susan Metz

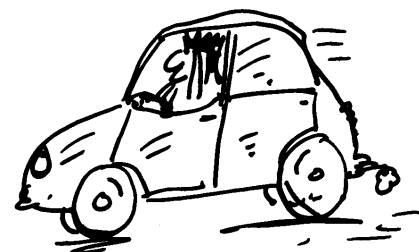
Editors Note: This letter, originally submitted for the November 8 issue of the Gazette, was inadvertently left out during the production process. We apologize to the writer and to the membership.

ECO-THEFTO

TO THE EDITOR:

My lovely hybrid auto,
To which I lost my heart,
An engineering darling
And a masterpiece of art—
Alas, romance has perished.
But what could possibly spark it?
The car's been stolen...now someone
Will sell it on the green market.

Leon Freilich



Holiday Help Needed



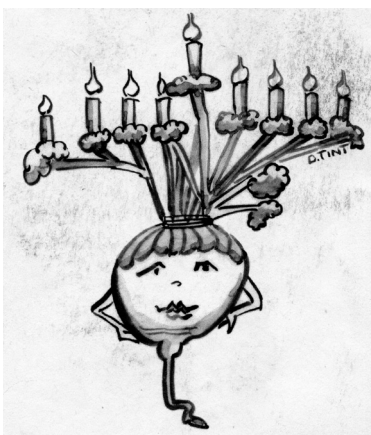
Owe make-ups? The Coop needs extra workers this holiday season! You don't need to schedule make-ups in most cases. Just show up at the start time of a shift and speak to the squad leader. Do you want to get ahead on your FTOP work? Contact the Membership Office to schedule FTOP shifts.

Swapping Helps the Coop and You!

Can't make it to your regularly scheduled shift over the holidays? Don't leave your squad mates understaffed! Swap with another member to make sure your job is covered.

There are three ways to find a swap:

1. The "Shift Swap" bulletin board next to the cashier area is where members looking to trade shifts put up notices.
2. The Coop website (www.foodcoop.com) has a "Shift Swap" section where members post messages for trades. Look for "Arrange a Shift Swap" on the homepage.
3. The Coop provides Committee schedules that include the names and phone numbers of other members who do the same type of work as you at the same time on alternate weeks. These schedules are available in the entrance lobby and in the Membership Office.



Saturday, December 15
7pm at the Coop

FREE
Non members Welcome

Screening - Zeitgeist



Zeitgeist - The Spirit of the Times!

Are you searching for the truth
and not the secret?

Want to find out what the spirit
of the times is today?

Then start your journey with Zeitgeist. An in-depth look at the truth about Religion, The Financial System, 9/11, and the future.

Philip Botwinick is a coop member and the Executive Director of Local Energy Solutions, a project of the Five Borough Institute a Not For Profit 501(c) 3 organization, educating and empowering people on the issues of energy, economics, food and community building.

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

Forgiveness

WITH MORAIMA SUAREZ

Is there someone you need to forgive?

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

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

LEARN TO:

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

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

FREE
Non-members welcome

Saturday, December 15
3:00-5:00 p.m. at the Coop

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



ANNOUNCING

AUDITIONS FOR OUR THIRD COOP KIDS VARIETY SHOW

Auditions:

Coop members ages 4-18
• Saturday, January 5, 2:00-4:00 p.m.
• Sunday, January 13, 12:00-2:00 p.m.
Coop second floor meeting room

To reserve an audition spot contact:
Martha Siegel: 718-965-3916 or
msiegel105@earthlink.net

You must audition to be in the show.

- Polished act not required for audition; we can help you polish it.
- Singers and other musicians, poets, jugglers, stand-up comics, rappers, dancers, magicians, gymnasts, etc. (no lip-syncing please)


Performance Date:

Saturday, March 8, 7:00 p.m.
at the Old First Church
We look forward to hearing from you!




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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.

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Puzzle Answer

Talking Turkey

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