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Volume DD, Number 10

May 7, 2009

Fruits (and Vegetables) of Change

By Larissa Phillips

By various reports, PS 145 in Bushwick is a struggling school. The Inside Schools report on the elementary school opens with a mention of the “grimness of poverty”—the school has graffiti-lined exterior walls and a playground strewn with litter. Ninety-four percent of the children in the school qualify for free lunch.

But amid some harsh facts, there are signs of renewal. Reading and math scores have climbed in recent years, and some nutrition-minded staff members have taken advantage of programs offered by local and federal sources. This year it was one of three public schools in Brooklyn (one of 16 in the city) to take part in a pilot program called the Fresh Fruit and Vegetable Program.

Started in 2002 as part of the Farm Security and Rural Investment Act, the original program focused on 25 schools in four states and an Indian Tribal Organization. From that small beginning, it expanded steadily and finally made its way to Brooklyn, and not a moment too soon.

“In Bushwick we have a big problem with obesity and things like diabetes,” says Andrew Silver, the physical education teacher at PS 145. “We’ve been dealing with

issues of health and trying to get these kids to eat fruits and vegetables and getting them to exercise.”

Program Goes National

The goal of the program, which is now available nationwide to schools where at least 50 percent of the students receive free lunch, is simple: to increase the con-

no to fruits and vegetables?” asked Silver.

Schools receive \$50 to \$75 per student each year to provide fruits and vegetables for snacks. In some cases the cafeteria workers prepare the produce. In at least one case in the state, PTA volunteers do the preparations.

While the program would surely be welcomed into all

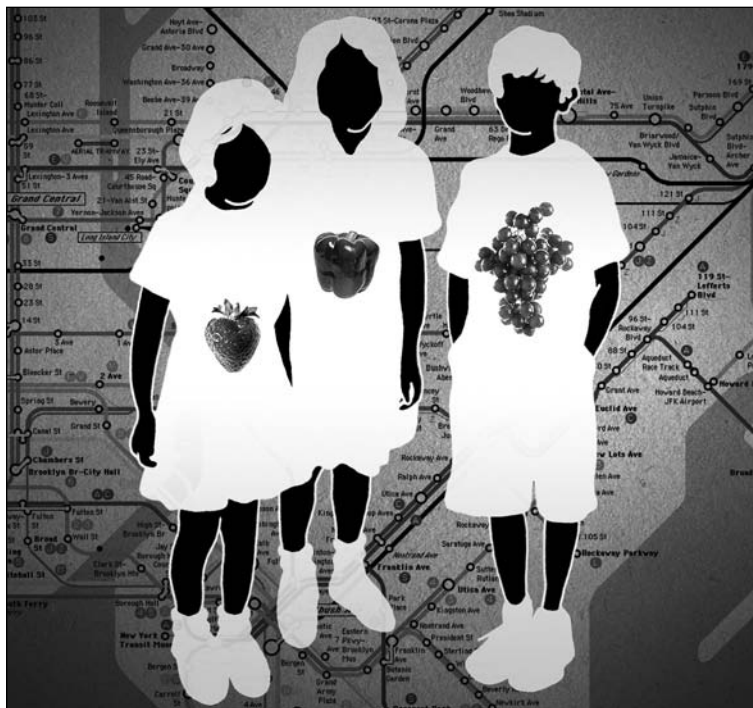


ILLUSTRATION BY PAUL BUCKLEY

sumption of fruits and vegetables. How do they do this? The program provides children with a snack of fruits and vegetables every single day of the school year.

“How are you going to say

public schools, as of now that’s not possible. “When they first started it, it was open to all,” says Fran O’Donnell, the coordinator for Child Nutrition Programs

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GETTING FRESH

By Gayle Forman

A Foodie Haven Is Born

Caroll Lee, the founder and co-owner of Get Fresh Table and Market on Fifth Avenue, had never been a chef. Or a restaurateur or an entrepreneur (so she thought). Or even that much of a health nut. But that changed when the Brooklyn resident got pregnant with her first child four years ago.

“I started thinking about what I put into my body, where my food comes from. That’s when I started eating more organic,” Lee says. Books like Michael Pollan’s *The Omnivore’s Dilemma* and *Real Food* by Nina Planck only steeled her resolve to eat not only organically but also locally and seasonally.

No Place for Moms to Grab a Healthy Meal

When Lee moved back to Brooklyn two years ago after living in Washington, D.C., she naturally joined the Coop, relishing the selection

of locally sourced produce, meats, eggs and dairy. At the same time, “I looked around the neighborhood and realized that there wasn’t a place for neighborhood moms to grab a meal that was made from these ingredients,” Lee says, “getting home at six or seven and trying to get dinner on the table.” She turns to her six-month-old son Otto, whom she’s balancing on her lap. “Right, Otto? No wonder Mommy’s always running around like a crazy person.”

An idea for a store was born, one that offered the Coop’s selection of natural, organic and local products from small, sustainable farms but presented as ready-to-serve meals. She sought out the help of Coop coordinators, particularly Allen Zimmerman, who openly shared information about farms the Coop worked with. Lee also used her shift as a checkout worker to research members’ buying

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Next General Meeting on May 26

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month.* The next General Meeting will be on Tuesday, May 26, 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.

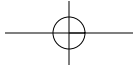
Coop Event Highlights

- Fri, May 15 • The Good Coffeehouse:**
Sapphire and Angela Lockhart 8:00 p.m.
- Thu, May 21 • Wordsprouts: Obama in Words Project** 7:00 p.m.
- Sat, May 23 • Bag & Shoe Exchange** 10:00 a.m.–2:00 p.m.

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

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Fruits (and Vegetables) of Change

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for the state. "The Farm Bill said it had to be for schools with 50 percent receiving free lunch. I don't see that changing in the near future." The program's literature, however, envisions the program expanding its reach to all elementary schools within the next ten years.

Exciting Response

Response to the program has been exciting. Anecdotal evidence of behavioral and lifestyle changes abounds. "Teachers note very positive reactions from the children," says O'Donnell. "From what we've been hearing, they're changing even their families' shopping habits. Once they've had the fruits and vegetables they want Mommy to buy them in the store. That was what we were hoping for. We wanted children to become familiar with these foods."

At PS 145, Silver describes some setbacks, which are echoed in federal reports on the program. "In the beginning of the year we had issues," he says. "The delivery

didn't come or it came in bad shape. We said, 'Don't deliver bananas on Friday—unless they're green. Kids won't eat bananas that are black.'" And, he says, when children have taken the fruit home with them to eat as they leave the class, littering has increased. "You might see banana peels or those baggies [that hold apple slices] around." But assessments have been ongoing, and improvements have been made.

Ultimately, Silver says, the program has been a success. He thinks it's positive just for the kids to see so much produce. "There are *lots* of fruits and vegetables all around. We're almost 1,000 students. That's a delivery of 900 bananas."

At another participating school, PS 250, also in Bushwick, Principal Nora Barnes says extra fruits are often available in the office. She loves the variety of produce.

"Whole fresh apples, sometimes packaged sliced apples, grapes, oranges. It depends on the season," Barnes says. "We were getting

apricots and peaches in the beginning of the year." Carrots, however, were the only vegetable she recalled seeing. Cafeteria managers usually decide on the specific choices of produce.

Although the participants are encouraged to select local and varied produce, regional limitations apply. "We're not in California," says O'Donnell. "We have a short growing season."

This year New York State is receiving almost \$3 million in funding for the program, and it's set to increase steadily over the next three years—dependent on participation.

Getting the Word Out

Perhaps the program's biggest champion, Lorelei DiSogra, vice president of nutrition and health for the Washington, D.C.-based United Fresh Produce Association, is concerned that the funding will be lost if states—and individuals—don't communicate with their local schools and encourage them to apply for the program.

"We have to get the word

out," she said at a recent food and nutrition conference. DiSogra hopes supporters of the program will seek out qualifying schools and not only tell them about the program but help them apply. In fact, applying is no easy matter. The website given to

more accessible shortly.

And it might be worth the effort. Over at PS 145, the program shows signs of permanence. "Now it's almost second nature," says Silver. "Those kids expect their snack and they get their fruits and vegetables."



PHOTO BY ANN ROSEN

Pass the fruit, please!

interested participants is a state site that lists multiple programs and requires some sleuthing to find the actual application. Coordinators say that an application will be

If Coop members know of a school that might qualify for this program, DiSogra hopes you will lead them to the application site: www.nysed.gov/cn/cnms.htm. ■

Candidate for Board of Directors of the Park Slope Food Coop, Inc.

Two full three-year terms are open.

To vote you may use a proxy or be present at the Food Coop Annual Meeting on June 30, 2009.
Every member will receive a proxy package in the mail in late May.

You will have the opportunity to meet the candidates at the Annual Meeting.

Candidate Statements:

(Statements are unedited and presented in alphabetical order.)

Audrey Miller-Komaroff



I'm Audrey Miller-Komaroff. I currently sit on the Board of Directors and I'm the Friday Shopping Coordinator. I've been a Coop member since 1975, and I've happily seen the Coop grow from 400 members to its present size.

I've always gone where I felt the Coop needed me. I was the first cashier trainer. I

was one of the twelve people who excavated and started the "Garden of Union." When the Coop expanded Friday shopping hours, I became a squad leader on the first 8:00 a.m. shift. Feeling limited being a squad leader on two squads, one for myself and one for my husband, I asked to become the Friday Shopping Coordinator when the job became vacant.

I have been a positive and cooperative member through all our changes in the last 34 years. The general meetings opened my eyes to our policy making procedures and I've enjoyed them. The

Coop is a very unique and successful venture that I love being a part of. Having served on the board for three years, I would like to continue for another three years.

I value the General Meetings and the expertise of the General, Receiving and Office Coordinators. I wholeheartedly believe in the cooperative spirit where each person gives of themselves for the benefit of the whole. The core beliefs of the Coop have made it strong and prosperous. I'm sure these shared ideals will serve it well in the future. My candidacy is endorsed by the General Coordinators.

The Role of the Board

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

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

that have come before the meeting."

The Board of Directors, which is required to act legally and responsibly, conducts a vote at the end of every General Meeting on whether to accept the advice of the members as expressed in their vote(s) during the GM.

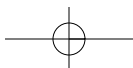
The Election Process

Each year the Coop must, by law, hold an Annual Meeting. This is the only meeting where proxies can be used. Those members who cannot attend the Annual Meeting may be represented, if they wish, by a proxy.

If you submit a proxy but come to the Annual Meeting in person, your proxy will be returned to you when you register.

Members who have a current membership as of Saturday, June 20, 2009 are eligible to vote in the election of Directors at the Annual Meeting either in person or by proxy.

Proxy packets are mailed to members in mid-May. If you do not receive a packet, please call the Membership Office or pick one up at the entrance door of the Coop. ■



CONFERENCE PLANNING REPORT

The Life and Death of the Safe Food Committee

By Adam Rabiner

On this last Saturday in April as I write my final *Linewaiters' Gazette* article about the Brooklyn Food Conference, I am excited about and anxiously awaiting the big event, which takes place in exactly one week. By the time these words are published, the conference will be over. But there is no doubt that the sustainable food movement in Brooklyn has been energized and taken a big step forward. Out of the conference a stronger Brooklyn coalition is emerging.

I can't guess how big the conference will be in terms of attendance, although I suspect it will be very large. But what I can say for sure is that a huge amount of effort went into creating the conference. Hundreds of volunteers, mostly though not exclusively Coop members, put in literally thousands of hours to

ing principal apple supplier, to speak about her philosophy of farming, the room upstairs was filled to capacity and she fascinated the audience. A lengthy *New York* magazine article on her Coop appearance introduced her ideas to a great many more.

But still, some squad members argued, we were ineffectual, too insulated, not radical or bold enough in our thinking and actions. We had to do more, get out more, go beyond tabling. It was Nancy Romer, now general coordinator of the Brooklyn Food Conference, who suggested the idea of a conference. This proposal met with interest but not immediate acceptance. All well and good, some said, but we were a smallish squad not known for its efficiency. Pulling off the logistical challenges of the bottled vs. tap water affair had been a major feat for us; organizing a full-fledged conference a little more than a year away seemed impossible. There just weren't enough hours to get the needed work done. And, of course, we were right. But we were also wrong. What we did not know at that time was that, in fact, by agreeing to endorse the idea, our squad was writing its own obituary.

The modus operandi of our squad went from long, rambling, at times incoherent, meetings to the model of Six Sigma efficiency. We got down to business; agendas became the order of the day. But what really changed were the people. Nancy's genius was recognizing immediately that we needed a massive influx of new volunteers. Unfamiliar faces began showing up and then began leading and taking ownership over parts of the conference planning process. The squad was morphing, first figuratively and then literally, in name. We were no longer the Safe Food Committee squad but the Conference Planning Committee squad. And now that the conference is over, we are changing once again to the Brooklyn Food Coalition squad, but that is another article.

Not only were the people changing but the venues too. We no longer reported to the Coop itself, but regular leadership meetings began to be held at Nancy's house. In addition,

large organizing meetings were held at Methodist Hospital and Union Temple to spread the word about the conference and to enlist massive numbers of new volunteers. Hundreds came and the Coop was in a unique position, due to its record high membership, to generously offer FTOP to all who could lend a hand and contribute their time and talents. This is how our logos and website were created, our cards and posters printed and distributed, our co-sponsors and partners obtained, the press contacted, the vendors approached, the articles written, the videos filmed, the workshops, keynotes and meals planned, the logistics sorted, the funds raised and on and on.

It's a grassroots conference that was pulled off by a bunch of extremely talented, energetic and enthused individuals, each doing his or her small part. But like a beehive we've been humming with activity for a while now. And Nancy has been an inspirational leader. As she says on the conference website blog, "Our process of organizing has been a testimony to collective action and the genius that comes of commitment. Our method of developing the conference has been to gather good people together, come up with some shared ideas and plans and then when someone has an idea they are committed to, they go out and try to do it. That way the conference planning process is a bit idiosyncratic but very creative and empowering."

The conference planning did empower those who took part in it. And I am sure the conference itself empowered many of those who attended it. And I am ready to now begin my next shift on the Brooklyn Food Coalition squad. After all, we've got to keep the power going.

This is the final installment of a series of articles by the Conference Planning Committee, which organized the Brooklyn Food Conference: Local Action for Global Change that took place May 2, 2009 in Park Slope. This event was co-sponsored by the Park Slope Food Coop, Caribbean Women's Health Association, World Hunger Year (WHY), Brooklyn Rescue Mission, Inc. and Brooklyn's Bounty. I would like to thank all of the writers of the

Linewaiters' Gazette committee who contributed to this series and to all the other volunteers who worked tirelessly for other committees. The Brooklyn Food Conference was a free event. It is still accepting contribu-

tions. If you would like to make a donation or find out more about the emerging coalition, please pay a visit to our website, www.brooklynfoodconference.org or email us at info@brooklynfoodconference.org. ■

Coop Job Opening: General Coordinator

The Coop is looking for applicants interested in joining its management collective as a General Coordinator. The General Coordinating team is the Coop's top level of management and, collectively, share responsibility for long-term planning, oversight of the finances and the member-labor system, and supervising the rest of the paid staff.

The ideal applicants will have experience in one or more of the following:

- Grocery store management/food industry experience
- Supervision and/or training
- Project management
- Human resources
- Facilities/plant management
- Finance
- New media/social networking tools

The ideal candidates must also be able to significantly contribute to the Coop's existing management team by possessing all of the following:

- Interpersonal skills and ability to cooperate with a diverse group of co-workers and members
- Self-starter able to provide leadership in strategic planning and project implementation
- Excellent communication skills, both oral and written
- Excellent judgment that is consistently brought to the management decision-making process
- Comfortable engaging in debate and discussion as part of the collaborative decision-making process
- Facility with computers, Macintosh a plus
- Math competency
- Environmental consciousness

Work Schedule

Average workweek of 45-50 hours, including regular evening and weekend work.

Salary

The General Coordinator salary is \$79,100.

Benefits

- Five weeks vacation
- Four paid holidays: Independence Day, Thanksgiving Day, Christmas Day, New Year's Day
- Eleven Health/Personal days
- Health and long-term disability insurance, fully paid by the Coop
- Defined benefit pension plan, fully paid by the Coop
- Non-Matching 401(k), FSA, and TransitCheks
- Dental plan and Life Insurance after one year of employment, fully paid by the Coop

How to Apply

Applicants must currently be Coop members with at least one year of Park Slope Food Coop membership (immediately prior to application). Please provide your résumé along with a cover letter stating your interest in the position and explaining how your qualifications, skills and experience will benefit the Coop. Materials should be e-mailed to hc-generalcoordinator@psfc.coop. Please put "General Coordinator" in the subject field. Please do not call the Coop about this posting or to follow up on your application. Applicants will receive an e-mail acknowledging receipt of their materials. We will begin reviewing applications on June 1, 2009 and will continue until the position has been filled. We are seeking an applicant pool that reflects the diversity of the Coop's membership.



make it happen and make it a success.

But a little over a year ago, in the Safe Food Committee, it started as a simple suggestion. Our squad, whose original focus had been genetically modified food but had slowly broadened to other issues of food safety, sovereignty and democracy, often struggled over creating tangible ways to bring our own learning and discussions to the broader community. We occasionally hit on some good ideas. A healthy cooking demonstration by Fabiola was well attended, educational and delicious. Bottled water vs. tap water blind tasting was entertaining, piqued shoppers' interest and contributed to the debate. And when we brought in Amy Hepworth, the Coop's longstand-



RESPONDING TO JOE HOLTZ ON BOYCOTTS

DEAR EDITOR,

Joe Holtz is a true steward of the Coop, but his argument concerning boycotts seems unprincipled. Holtz argues that the Coop should not boycott if a significant number of Coop members are against the boycott, for in that case the boycott would disturb the “usual operative mode” of the Coop. Let us take a hypothetical example: country/corporation X sells its products in the Coop but is deemed by generally respected international organizations to have committed war or human rights crimes. The issue of a boycott is raised, but some of the Coop’s 15,000 members are against the boycott. In this case, would you oppose a boycott, because it may disturb Coop harmony? Somehow this does not seem to be in the spirit of the Park Slope Food Coop (founded in 1973). Think about it. Why do you buy fair trade coffee? Because the vast majority does? No. Because it is fair. Why do you boycott country/ corporation X? Because the vast majority agrees? No. Because it is right.

Eske Møllgaard

Editor’s Note: In his article, Joe Holtz used the phrase “usual operative mode” to refer to what he asserted was the Coop’s normal stance of refraining from taking political positions. He said coops aren’t organized for that purpose. As for boycotts, he wrote: “... the Coop has never really taken a position on a boycott on anything considered really controversial by more than a very few members.”

BLOOD DRIVE—THANK YOU

DEAR PARK SLOPE FOOD COOP:

On behalf of the patients at New York Methodist Hospital who received blood, we would like to thank you for hosting and organizing the recent Blood Drive at the Park Slope Coop. Your commitment to helping our patients is sincerely appreciated.

Last year our patients received nearly 9,000 units of blood. Through groups such as yours who host blood drives we are able to collect about a third of that blood to help our patients. At our recent blood drive on March 26–28, 2009, 62 people registered to donate and we collected 35 units, helping to save the lives of up to 105 patients. Through the generosity of the donors, we have seen many lives changed for the better.

The goal of the New York Methodist Hospital Blood Donor Program is to continue to maintain a safe and adequate blood supply for our patients and to make a difference in the lives of those patients who need “The Gift of Life.” With the help of donations from groups such as yours we will continue to see improvements in the number of units collected annually.

Thank you again for your generous support of our program and for all the work you do to insure a successful drive. We look forward to our Summer Drive.

Best wishes,
Grace A. Gehrke
Sidney Leonidas
Blood Donor Recruiters

RE: N. COHEN’S LETTER, “SHOPPERS BEWARE”—IMPROPER BAGGING

DEAR GAZETTE:

Please set your mind at ease, there are numerous shift leaders and coordinators in Food Processing who labor diligently to make sure products are properly labeled and wrapped (especially the perishables).

This is quite a feat when you consider that more than 100 part-time workers work in that area seven days a week labeling and bagging hundreds of exotic fruits, nuts and herbs and delivering them to the shopping floor.

By and large the workers are creative, intelligent humans who occasionally might be guilty of not providing enough variety in portions, but humans are humans, n’est-ce pas?

But bottom line, if you have a concern it’s best to address it that day to Yuri or Ron (FP Coordinators), so that it can be corrected and, hopefully, that individual who sealed your garlic powder will cease doing so. I understand he has a show next week at MoMA.

(smile)

Naniwea Disgonihi

Note: Mr. Cohen’s concern was about someone in FP who was sealing the bags with the tie under the label, thus necessitating total destruction of the bag. It is annoying.

RESPONSE TO THE RESPONSE OF THE COORDINATING EDITORS

DEAR MEMBERS,

In their response to my April 9th letter, the Coordinating Editors, Stephanie Golden and Erik Lewis, made misstatements and omissions concerning editorial changes to my January 29th article about bottled water.

The editor of that article had cut references to a Google search for “bottled water recalls.” In defending the cuts, the Coordinating Editors said that I “had not actually done this research,” and had thus presented “something as a fact without attribution or substantiation.” This, they said, was why the editor made the cuts.

Neither claim is true: I certainly *did* do the “research”—a simple Google

search—and attempted to report the findings (that recalls are more frequent than commonly believed) along with the reference (the search keywords). The actual reason the editor made the cuts, as stated in an email forwarded to me after the article was published, was that readers could be fooled by repeat hits about one recall. Most people know about repeat hits, but the editor’s concern could have been resolved by a simple call to me, which could have led to an added sentence or clause, rather than cutting the point altogether.

The Coordinating Editors also ignored the other incomprehensible editorial changes, which resulted in falsifying what had been an accurate literary quote.

Again I was misinformed. I had thought the Coordinating Editors were in charge of overall operations. But they claimed no “control or jurisdiction” over the “production side,” and thus no responsibility for the production errors made in the article and April 9th letter. Who, then, does have this responsibility? And what are the Coordinating Editors’ roles in the *Gazette*?

One wonders why the Coordinating Editors are pushing these rationales—that I didn’t do my research and that they are not responsible for errors in production. They are not defusing anything, but rather keeping the tempest boiling in the teapot. Their efforts would be better spent, and the Coop better served, by improving the *Gazette*’s operation. I’ll reiterate my point from the April 9th letter—this absolute power of the editors to change or eliminate content at will, with no input from or notification of the writer, is intolerable, especially in a cooperative. The *Gazette* is not their private property—it is their charge, their workslot. The editorial staff should focus on improving grammar, syntax, clarity and contextual accuracy, but (within *Gazette* guidelines) not meddle with content.

David Barouh

ISSUES WITH THE GAZETTE

TO THE EDITOR:

The discussion which David Barouh raises about the functioning of the *Gazette* is very important. I had similar experiences. The details of each case seem trivial, but they form a pattern which is troubling and has to be addressed.

A letter I wrote in June ’08 was published in the fall. A paragraph was omitted from another letter. One editor thought s/he was improving the grammar (I am a retired English teacher with an almost completed MFA in writing poetry) and changed the intention of the letter. I spoke to Karen Mancuso in one case and to Stephanie Golden in another. In the third, I spoke on the phone with

the person in charge of that edition. Apologies were rendered, so I decided not to document. However, in each case, a dialog was interrupted, work that I put in to expressing myself was disrespected, and the community lost out.

In a community of over 15,000, issues of a free and open press affect our functioning. If those working on the *Gazette* are overburdened in their editorial responsibilities, more work-slots can be created like a person to be letter liaison, who gets back to a writer if there is a question about intent. If a letter or article appears over the name of a writer, that writer has to final say. No editor should tamper with the content of someone’s writing. We have enough of that in our corporatist and commercial press.

As we grow in influence, it is all the more important to guard the institutions that evolve to make sure that they are open and democratic and adhere to our mission and to the core values which unite us.

Susan Metz

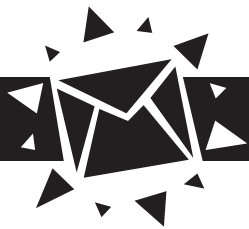
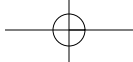
STEPHANIE GOLDEN: A RESPONSE TO THE GAZETTE’S CRITICS

It is challenging to coordinate a publication that has no center of operation and an extremely fragmented staff, but the Coop chose to organize the *Gazette* this way because otherwise it would have been published out of the office as a house organ reflecting the point of view of the paid staff. Adding more workslots will only increase the fragmentation, and I can’t prove it but I suspect that would make things worse.

The *Gazette* is like the rest of the Coop: the people who do most of the work aren’t paid employees. Sometimes you get a shopping squad that is wonderful and efficient; everything is well stocked and the checkout people are fast and accurate. Sometimes you can’t find what you need and the line takes forever. In the same way, the *Gazette* doesn’t have the efficiency and control of a publication with a hierarchical structure; we are less consistent and make more mistakes. Nor are we a unitary entity with a single point of view. Our staff have a variety of opinions about Coop issues like everyone else. Please believe that there is no overall attempt to prevent any particular view from being expressed. The *Gazette* is produced by four separate editorial teams, and even if someone wanted to it would be impossible to coordinate their behavior in that way.

The fact is we are not responsible for letters getting lost in the office before they ever get to the editor (which is what happened to Susan Metz’s letter). As co-coordinating editor I have nothing to do with the production side of the *Gazette*. I cannot tell





LETTERS TO THE EDITOR

anybody there how to do their job. Erik Lewis and I have been concerned over production errors that screw up people's submissions, and we have suggested that an overall production coordinator workslot be created, but we don't have the ability to create it ourselves.

Regarding editorial changes, in the past there were fewer professionals on the *Gazette* staff, and the editing was more casual. There were complaints about factual inaccuracies, incoherent writing, unsubstantiated claims and potentially libelous attacks. So we began screening candidates for editor workslots. We chose people with professional editing experience, and those problems diminished. Without editing, they would return. Still, there are bound to be editorial decisions that writers don't agree with. If that happens to you, write a letter and state your objection. It will be printed, like the two letters above.

Note: I received the two letters above shortly before deadline, and could not reach Erik to write a joint statement, so this response is purely my own.

Stephanie Golden

THANKS AGAIN

DEAR PARK SLOPE FOOD COOP:

Thank you for your generous donation of two bins of canned and dried non-perishable foods to CAMBA's Food Pantry.

All of us at CAMBA are very glad you have chosen to contribute on behalf of low-income families and individuals working to overcome significant barriers to self-sufficiency.

Your support is especially meaningful as the number of families and individuals facing hunger continues to increase.

Sincerely,
Joanne M. Oplustil
Executive Director

THE RULES ARE THE RULES

TO THE EDITOR:

I am writing in response to the letter printed under the heading "A Recycling Apology" in the April 23, 2009 issue of the *Gazette*. I am not on a recycling squad.

The writer feels that he was treated unfairly by the recycling squad, which refused to accept his recyclables when he arrived at 2:02 p.m., only minutes after the end of the 10:00 a.m. to 2:00 p.m. period for bringing these items. He seeks a discussion of the issue.

I don't know for certain, but I imagine that the recycling squad has work to do after 2:00 p.m. I'm guessing that they have to finish by packing up all

that has been collected and moving it to wherever it is stored. I think that they usually work outside by the receiving room doors and only work in the meeting room when the weather isn't favorable for being outside. I wouldn't expect them to close the door as they finish their work. I wouldn't think that the open door is an invitation to come in late when they are trying to complete their shift.

I, too, bring recyclables to the Coop. I wait until I have enough to make the trip worthwhile, and then choose one of the three monthly collection times that is most convenient. The writer states that the squad wouldn't accept his "big bag of recyclables." I don't wonder at their decision. If the member had complained that he arrived with a few items, perhaps a small bag of #5 all clean and dry, I would have some sympathy for his situation, but I don't think that it is reasonable for him to expect to be accommodated with a substantial amount of material after the designated time.

The member writes that he made the trip with his child on "a nasty rainy day." I suppose this is intended to

show that he is serious about recycling, but I think it only shows poor judgment. My daughter likes to come with me for recycling, but I think I would postpone the trip if the weather was bad, or leave her at home if there was a compelling reason for me to bring in my collection on such a day.

As I am writing now, I'll take the opportunity to address a subject that I have been considering for some time. It strikes me the same as the recycling squad issue.

I work on a shift at the end of the night, 8:30 to 11:00 p.m. It should be well known that the entrance doors close at 10:00 p.m. and that all shoppers should be on line by 10:15 p.m. The squad leader makes several announcements about this starting at 10:00 p.m.

There are always some shoppers who disregard this schedule and ignore the announcements. Perhaps they think that it doesn't really matter since the squad is still there working. Perhaps they don't know, or don't care, that we are sweeping and mopping the floors at that time, and trying to finish stocking what has been

brought up to the shopping floor, so that we can get out on time. It isn't like any other shift where workers leave on time because there is another squad coming in to continue the work in progress.

In addition to that, one or more checkout workers have to remain open to accommodate the late shoppers. If these workers were finished with that part of their work they would be helping with the cleanup. A cashier has to remain open if the late shoppers are paying with cash, which is not unusual. This cashier, and the co-counter, often then can't finish until after 11:00 p.m. The squad leader and the last Coop employee have to wait until this is done.

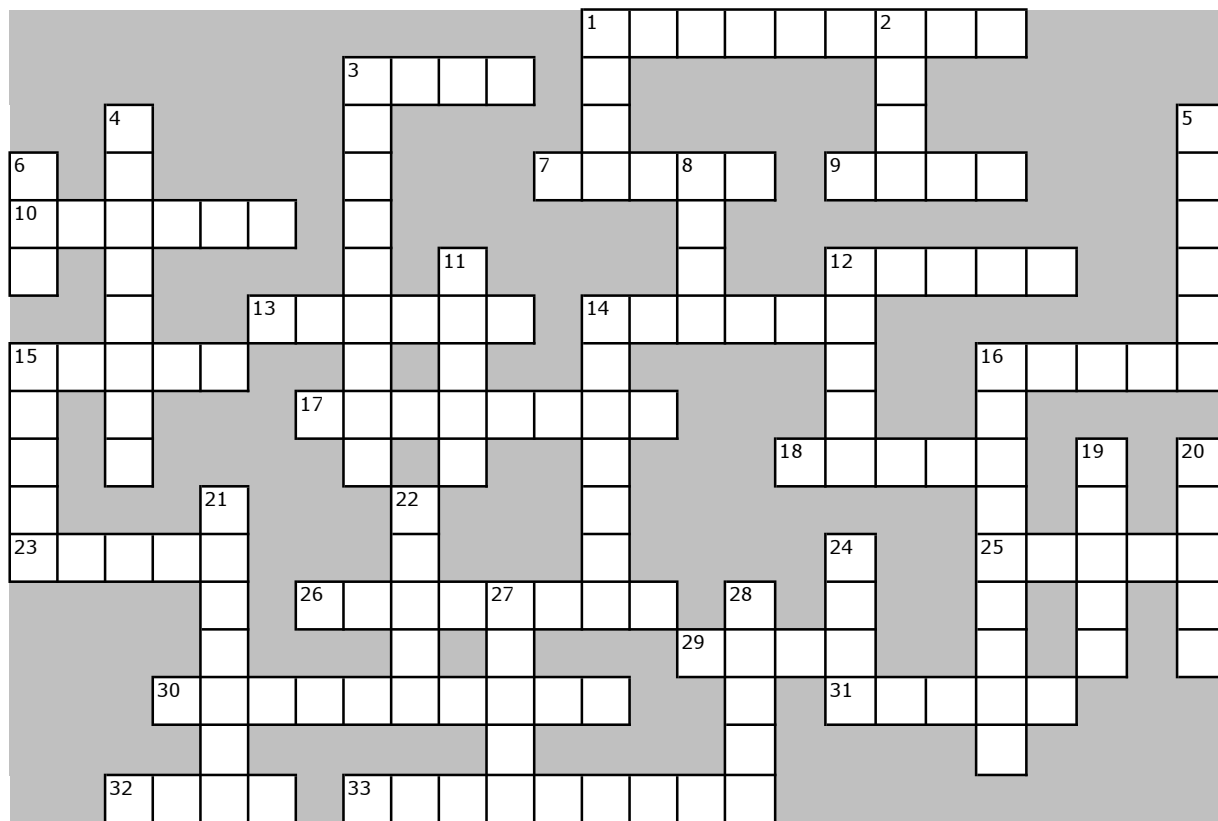
I have never heard the squad leader be anything but polite with his announcements. I have not seen any squad member speak directly to a shopper who continues despite the requests to get on line. Should we be saying that they won't be checked out if they are not on line, or can only pay by debit if they have not finished at the proper time?

CONTINUED ON PAGE 9

Puzzle Corner

Dog Days

All the answers in this issue's puzzle are names of fictional dogs from TV, film or literature.



ACROSS

- 1 History expert in The Rocky and Bullwinkle Show
- 3 Clueful mutt
- 7 Partner to Turner
- 9 Ghost dog in Hal-loween Town
- 10 Do-gooder collie
- 12 Star of A Boy and His Dog
- 13 Wallace's pal
- 14 Sun's dog on Lost
- 15 Tintin's companion

- 16 Little Orphan Annie's pooch
- 17 Three-headed Greek hellhound
- 18 Jetsons' pet
- 23 Classical Disney dog
- 25 Movie dog from the 70's and 80's
- 26 Big Red
- 29 2008 Superhero dog
- 30 Long-running cartoon law-dog
- 31 Odysseus's pooch

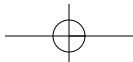
- 32 Dog from the Sunflower State
- 33 Shari Lewis puppet named after a cornbread snack

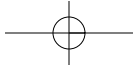
DOWN

- 1 Stanley's dog in The Mask
- 2 Garfield's nemesis
- 3 Saint Bernard with a string of 90's movies
- 4 Jack Russell Terrier on PBS Kids
- 5 Peanuts pooch
- 6 Babe's collie friend
- 8 King's killer Saint Bernard
- 11 Golden Retriever on Pushing Up Daisies
- 12 Kipling's canine narrator
- 14 Legally Blonde Chihuahua
- 15 Lady and the Tramp's puppy
- 16 Mystery-solving Great Dane

- 19 Farmer's dog's name, in song
- 20 Comic strip pet owned by a goose
- 21 Dilbert's advisor
- 22 Bumstead pet
- 24 Thin Man terrier
- 27 Rosco's Basset Hound on The Dukes of Hazard
- 28 Mickey's slow-witted pal

For answers, see page 10. This issue's puzzle author: **Stuart Marquis**





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. Please note that member-submitted articles, unlike letters, can be edited for content and style by editors. Editors will reject articles that are essentially just advertisements for member businesses and services.

Committee Reports: Maximum 1,000 words. Like member-submitted articles, committee reports can be edited for content and style by editors.

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").

Printed by: New Media Printing, Bethpage, NY.

**Friday
May 15
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

Sapphire

is the author of two books of poetry, *American Dreams*, cited by Publishers Weekly as "One of the strongest debut collections of the nineties," and *Black Wings & Blind Angels*. Her novel, *Push*, won the Book-of-the-Month Club Stephen Crane Award for First Fiction, among numerous other awards, and was named by *The Village Voice* as one of the top twenty-five books of 1996. The film adaptation of *Push* won the Grand Jury Prize and the Audience Award for best U.S. drama at Sundance (2009).



Angela Lockhart

is a poet, singer and playwright and the Artistic Founding Director of Living Lessons Inc, a not-for-profit educational theater company that toured the metropolitan New York-New Jersey area during the 1990's. Angela recently became the Artistic Director of the Brooklyn Women's Chorus, where she continues to use her talents to raise social and political consciousness through spoken word, song and theater. Angela has self published her poetry in a chapbook titled "What Is It You think You See" and was recently published in a women's political poetry anthology titled "From the Web."

53 Prospect Park West [at 2nd Street] • **\$10** • **8:00 p.m.** [doors open at 7:45]

Performers are Park Slope Food Coop members and receive Coop workslot credit.

Booking: Bev Grant, 718-788-3741

Monthly on the...

**Second Saturday
MAY 9**

10:00 A.M.–2:00 P.M.

**Third Thursday
MAY 21**

7:00 P.M.–9:00 P.M.

**Last Sunday
MAY 31**

10:00 A.M.–2:00 P.M.

On the sidewalk in front of the receiving
area at the Coop.

PLASTICS

**What plastics do we accept?
Until further notice:**

- #1 and #6 type non-bottle shaped containers, transparent only, labels ok
- Plastic film and bubble wrap, transparent only, no colored or opaque, no labels
- #5 plastic cups, tubs, and specifically marked caps and lids, very clean and dry (discard any with paper labels, or cut off)

**NOTE: We are no longer accepting
#2 or #4 type plastics.**

PLASTIC MUST BE COMPLETELY CLEAN & DRY

We close up promptly.
Please arrive 15 minutes prior to the
collection end time to allow for inspection and
sorting of your plastic.



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This Issue Prepared By:

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Erik Lewis

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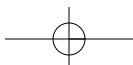
Gabrielle Napolitano

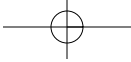
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Post Production: Elizabeth Cassidy

Index: Len Neufeld

Final Proofreader: Nancy Rosenberg





WORKSLOT NEEDS

Voucher Data Entry

Tuesday, 7:00 to 9:45 a.m.

The Coop needs detail-oriented members to enter data from voucher sheets into an excel spreadsheet. Accuracy working with numbers and facility with Excel required. The shift must begin by 7:00 a.m. but you can come as early as 6:00 a.m. You will need to work independently, be self-motivated and reliable. Please contact Renee St. Furcy at renee_stfurcy@psfc.coop or 718-622-0560 if you are interested.

Shopping Floor Set-up and Cleaning

Monday or Wednesday, 6:00 to 8:00 a.m.

Are you an early riser with a love of cleaning and organizing? Work under the supervision of

a staff person to set up and clean the shopping floor checkout stations. Must like to clean, be meticulous, detail oriented and able to work independently. Great opportunity for someone who wants to work when the Coop is not crowded. Please contact Cynthia Pennycooke at cynthia_pennycooke@psfc.coop or through the Membership Office at 718-622-0560.

Bathroom Cleaning

Weekdays, 12 p.m.

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

Laundry

Monday, Friday, or Saturday

There are openings on two separate shifts.

6:30 to 8:30 p.m.

You will collect and sort Coop laundry (aprons, bandanas, gloves, dishcloths, freezer coats, childcare sheets). You will load laundry into washing machine and complete other maintenance tasks from a checklist while the clothes are washing.

8:30 to 10:30 p.m.

You will load laundry into dryer, fold it and redistribute around the Coop. While the laundry is washing/drying, you will clean toys in the childcare room. Please contact the Membership Office to sign up.

COOP CALENDAR

New Member Orientations

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

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

The Coop on the Internet

www.foodcoop.com

The Coop on Cable TV

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

General Meeting Info

TUE, MAY 26

GENERAL MEETING: 7:00 p.m.

TUE, JUN 7

AGENDA SUBMISSIONS: 8:00 p.m.
Submissions will be considered for the May 26 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

May 21 issue 7:00 p.m., Mon, May 11
June 4 issue: 7:00 p.m., Mon, May 25

CLASSIFIED ADS DEADLINE:

May 21 issue 7:00 p.m., Wed, May 13
June 4 issue: 7:00 p.m., Wed, May 27

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, May 26, 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 p.m.) (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:

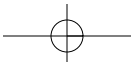
1. After the meeting the Chair will provide the Workslot Credit Attendance Sheet.
2. Please also sign in the attendance book that is passed around during the meeting.

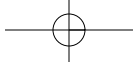
• Being absent from the GM:

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.

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.





park slope
FOOD COOP

calendar of events

may 8 friday 7:30 pm

Past Life Regression through Hypnosis

Have you ever had the feeling that you have lived before? Have you ever just met someone and felt like you have previously known them? Through hypnosis we can tap into the subconscious mind, as well as enter into a peaceful trance-like state to retrieve memories of our past lives. Gain realizations, a deeper understanding of who you are, pass beyond death and back again. Bring a blanket to lie down on or a comfortable lawn chair to relax into, and a notebook to write down anything that comes up. Coop member **Jeffrey T. Carl** is a certified clinical hypnotherapist.

may 9 saturday 11 am

Infant Developmental Movement Workshop

For parents and children in their first year of life. From birth through rolling, crawling, standing and exploring, your baby's independent movement skills are expanding along with his or her perceptions of the world. Through observation, play and following your baby's growing curiosity, this workshop offers useful information about natural movement patterns that encourage optimal brain and body development. Coop member **Scott Lyons**, BMCP, RSMT, SME, CPT, IDME, works privately as a movement therapist with infants, children and adults. Emily Peck is a certified Somatic Movement and Infant Developmental Movement Educator.

may 9 saturday 2 pm

Why You're Not Losing Weight

What many people don't seem to realize is that you can lose weight and still be unhealthy—which means lost weight is often gained back. This workshop is designed to give you the tools you need to kick-start your metabolism and get your body in a state of calorie-burning health and balance. Find out how to become the shape you are meant to be! Coop member **Coleen DeVol** is a health counselor and whole foods nutrition educator certified by the Institute for Integrative Nutrition in conjunction with Columbia University's Teachers College.

may 10 sunday 12 pm

Uncovering Prosperity Through Field Training

This presentation seeks to inform, enlighten and entertain as it offers an inside peek into how we create our reality in the world by the beliefs that we harbor, wittingly or unwittingly. It is a candid talk about the spiritual responsibility behind prosperity. From the microcosmic dance of quantum particles through the macrocosmic level of daily life, we are provided with an unlimited supply of intelligent, reliable, miraculously efficient organizations without which we could not live at all. What makes receiving money different? Our beliefs about it. **Gili Chupak** is a Field Center Certified Facilitator and Coop member since 2008.

may 15 friday 7 pm

Meet Your Mind

A class in basic meditation. The fundamental nature of our mind is stable, strong and clear—yet these qualities become obscured by the stress and speed of our lives. Meditation opens and calms the mind. This is a basic meditation class for beginners, and for anyone who would like a renewed understanding of the technique. Coop member **Allan Novick** has practiced meditation since 1975 and is a meditation instructor at the New York Shambhala Center. He is a psychologist for the New York City Department of Education.

may 15 friday 8 pm



Sapphire and Angela Lockhart

Sapphire is the author of two books of poetry, *American Dreams*, cited by *Publishers Weekly* as, "One of the strongest debut collections of the nineties," and *Black Wings & Blind*

Angels. Her novel, *Push*, won the Book-of-the-Month Club Stephen Crane Award for First Fiction, among numerous other awards and was named by *The Village Voice* as one of the top twenty-five books of 1996. **Angela Lockhart** is a poet, singer and playwright who recently became the Artistic Director of the Brooklyn Women's Chorus. She has self-published her poetry in a chapbook titled *What Is It You Think You See* and was recently published in a women's political poetry anthology titled *From the Web*.

Concert takes place at the Brooklyn Society for Ethical Culture, 53 Prospect Park West (at 2nd Street) • \$10 • doors open at 7:45.

The Very Good Coffeehouse is a monthly musical fundraising partnership of the Coop and the Brooklyn Society for Ethical Culture. **To book a Coffeehouse event, contact Bev Grant, 718-788-3741.**

may 16 saturday 2 pm

Start Writing NOW!

This experiential workshop helps you explore the real reasons why you're not writing and offers thought-provoking exercises to unleash your personal creative genius. By the end of the workshop, you will have a personalized writing plan to get you started—and keep you going. **Renate Reimann** holds a Certificate in Personal and Life Coaching from New York University and a Ph.D. in Sociology from The Graduate Center of CUNY. She has been a member of the Coop since 1991. Diane O'Connell, an award-winning writer and editor, is the author of more than 200 articles and five books, including the co-authored *Divorced Dads: Shattering the Myths*.

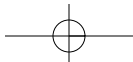
may 16 saturday 5 pm

What Is the Truth About The Cleanse/Foot Bath?

It's a rejuvenating, energizing and refreshing technology that cleanses the body on a cellular level. And there is more: benefits, warnings and testimonials. A presentation and demonstration by Coop member **Marija Santo**, CNHP and Geotran Practitioner.

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

All events take place at the Park Slope Food Coop unless otherwise noted. Nonmembers are welcome to attend.
Views expressed by the presenter do not necessarily represent the Park Slope Food Coop.



may 8-26 2009

may 21 thursday 7 pm



Obama in Words Project

The Park Slope Food Coop's Reading Series

Wordsprouts volunteers gathered notes and letters about food politics at the May 2 Food Conference to send to President Obama. We'll be discussing possible publication of these letters or presentation of them at the Coop as a future Wordsprout event. Everyone welcome to come with ideas. Or if you missed us at the Food Conference and have a few words for the Obamas that you'd like us to include, please stop by. Children encouraged to participate!

To book a Wordsprouts, contact P.J. Corso, paola_corso@hotmail.com.

may 22 friday 7 pm

Lower the High Cost of Heating And Cooling Your Home

Find out what you can do to reduce your fuel bills; make your home safer and more comfortable; improve your indoor air quality; prevent mold and mildew; and get cash incentives and low-interest financing to make your home more energy efficient. **Sat Jagat Khalsa**, Coop member since 1989, has been renovating homes and teaching Kundalini yoga in Brooklyn and Manhattan for 30 years.

may 23 sat 10 am – 2 pm



Bag & Shoe Exchange

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

loved? Reuse, renew, recycle. To bring items for exchange: do not leave things in the Coop before the hours of the exchange; bring up to 15 items only; bring one item, take one item; at 1:30, you can take as many items as you want; bring gently used, clean purses, bags and shoes that you are proud to be able to exchange with a new owner. (Unchosen items will be donated to a local shelter.)

may 23 sat 3 – 6 pm

Recycle Your PCs, Macs, Smartphones

This will be an ongoing series and will include a short film on recycling called *Story of Stuff*. Learn how to rejuvenate your computer; how to salvage parts

from your computer; how to clear data from a computer for recycling. Software and hardware problems are welcome. Presentation of various computer-repair tools. We'll show how to integrate your computer and Smartphone to get news, calendar, contacts and e-mail all synchronized very easily. Please e-mail info@brooklyncoop.org for more information.

may 24 sun 12 – 3 pm

Sustaining Motivation...

...for our work toward an environmentally sustainable, socially just and personally fulfilling human presence on the planet. A symposium with reflection, video, meditation and dialogue to help us open deeply to the pain of what's taking place in our world; experience that pain as power to act on its behalf; and connect the dots between sustainability, justice and personal fulfillment. We will leave with a sense of hope grounded in action, understanding the future of our planet as not inevitable, but creatable, through the global movement of others yearning for a better world. Facilitated by **Melanie Chopko** and members of the NY Metro Area Awakening the Dreamer Network. Melanie is an environmental educator, artist and five-year Coop member, living in Brooklyn.

may 26 tuesday 7 pm



PSFC MAY General Meeting

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 and 7:15 p.m.

Meeting location: Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Place at Eighth Avenue.

Item #1: Voting to allow the Shop and Cycle Committee to achieve permanent status (30 minutes)

Proposal: "The Shop and Cycle committee proposes to be turned into a permanent committee and be allowed to work for credit" —submitted by Sarah Phillips

Item #2: PSFC Shop and Cycle Committee survey (30 minutes)

Proposal: "To conduct a survey to learn how to better serve the needs of the members. We will require approx. \$300 to fund this initiative"

—submitted by The Shop and Cycle committee

Item #3: Cultural & Linguistic competency at the Coop (30 minutes)

Discussion: "To require all signs on the doors of the Coop, all event fliers, and monthly publications to be bilingual, English-Spanish; also at least one office staff"

—submitted by Sekai Chideya

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

vice, but they shouldn't be surprised if they get a different response.

Paul Friedman

COOP DEMOGRAPHICS

DEAR MEMBERS,

Regarding the Demographic Study suggested by Nicholas Bedell in the April 9 article "Growing Pains." An excellent study done in 2005 titled

"Geographic Snapshot of Park Slope Food Coop" is available in a pdf file. It has several maps related to member distribution within a 5-mile radius of the Coop. This study indicates the strongest concentration outside the Slope is around Carroll Gardens and Red Hook (as of 2005).

Also, at the January meeting it was suggested by the moderator and several persons attending that a group be formed to explore the Coop Annex's feasibility.

Kevin Cunneen

Read the *Gazette* while you're standing on line OR online at www.foodcoop.com

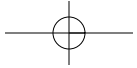
LETTERS TO THE EDITOR

CONTINUED FROM PAGE 5

I have never been an outside walker who accompanies shoppers and brings back the Coop shopping cart. Some walkers who have assisted me told about members who were deceitful about their destinations and thereby made the walkers go far beyond the designated boundaries of the walking service area. In addition to being

unfair to the worker, the result of the extra time and distance is that the walker is available to fewer members waiting for assistance.

I suppose that there will always be fellow members who don't abide by the rules that apply to all shoppers and workers and staff. I think that such members usually get polite ser-



What Is That? How Do I Use It? Food Tours in the Coop

We show up to do our part
in the work slot of life
breathing for the privilege
of being alive

We take what pleasure we can
from what we do
But joy comes from being
a conduit for consciousness

For seeing ourselves like so many blossoms
on an apple tree
Like the egg we came from dividing
we continue to become what we are:

apples blushing under the light
of the sun
crowded under our awning of leaves
until we too fall
to the ground and the bugs

But while we are here
we can give shine to the light
color to the sky
we can be round, complete
and perfect as we are

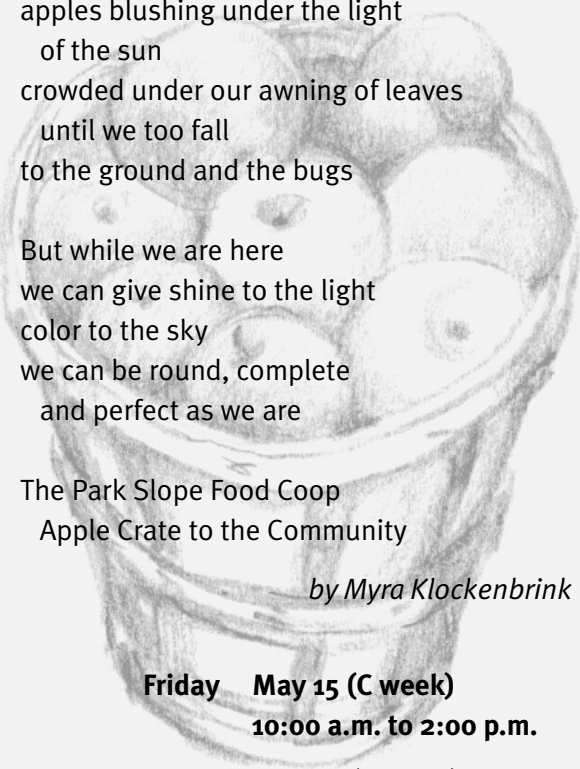
The Park Slope Food Coop
Apple Crate to the Community

by Myra Klockenbrink

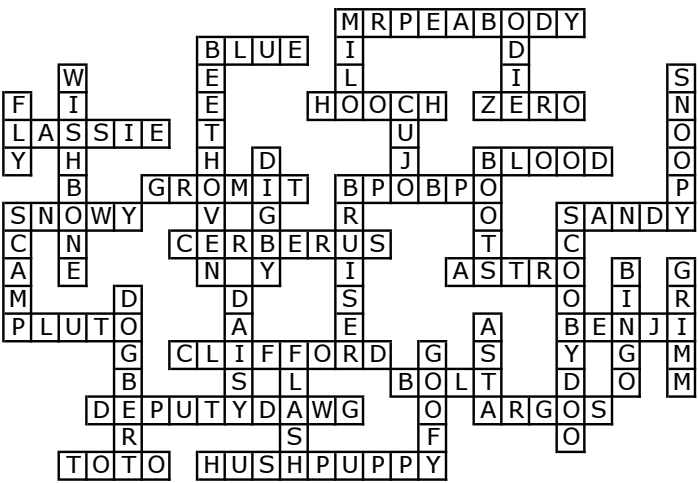
Friday May 15 (C week)
10:00 a.m. to 2:00 p.m.

Monday May 18 (D week)
noon to 1:00 p.m. and
1:30 too 2:30 p.m.

You can join in any time during a tour.



Puzzle Answers



CLASSIFIEDS

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HOUSE ON 3rd St. B&B, beautiful
parlor floor thru apt., double living
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rfamandy@yahoo.com.

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etc. Be part of a Holistic Center in

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duce all patients to you. For fur-
ther information, please call
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ets, full-size appliances: d/w,
stove, refridg, micro laundry facili-
ties in basement. 718-434-5181.

MERCHANDISE- NONCOMMERCIAL

USED CRIB—good condition. Mat-
tress needs cover. Have all parts.

No charge. Pickup only—7th Ave.
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EXPRESS MOVES. One flat price
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satisfied customers. Great Coop
references. 718-670-7071

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Member of NYSTLA and ATLA. No
recovery, no fee. Free consult.
Manhattan office. Park Slope resi-
dent. Long time PSFC member.
Adam D. White. 212-577-9710.

BURIED UNDER PAPER? My orga-
nizing service reduces your stress,
increases your efficiency and gives
you more free time. Expert in
home business and household
management. Call Margaret Barritt
Organizing Service. 718-857-6729.

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. An asterick (*) denotes a Coop member.

FRI, MAY 8

GOOD COFFEEHOUSE: James
Reams & The Barnstormers—
Bluegrass. Brooklyn Ethical Cul-
ture Society. \$10/adults, \$6/kids.
8:00 p.m. 53 Prospect Pk W. 718-
768-2972.

SAT, MAY 9

WORLD FAIR TRADE DAY: Come
learn more about the powerful &
positive impact fair trade is hav-
ing across the world. The cele-
bration includes fair-trade
giveaways, a fairly traded goods
market, films, children's activi-
ties & more. 11 a.m.–5 p.m. at
the Action Center, 6 River Ter-
race, Battery Park City. Info:
www.actioncenter.org/visit_us or
www.fairtradenyc.org.

Hester with Karla & Amy Blume.
At the Community Church of
New York Unitarian Universalist,
40 E 35th St. (Madison & Park);
wheelchair-accessible. Info: 212-
787-3903 or www.peoplesvoice-
cafe.org. Suggested donation:
\$15 general/\$10 members/more
if you choose, less if you
can't/no one turned away.

POETRY & PERFORMANCE
event for women & trans folk
only. Proceeds go to commissary
for women in prison (New Jersey
4). Brecht Forum, 451 West St.
(Bank & Bethune), 7 p.m. Dona-
tion \$10–\$20. Nobody turned
away. Sponsored by Resistance
in Brooklyn. For info and child-
care, call 212-748-9829.

SAT, MAY 23

SINGSPIRATION FOR BOYS ages
12-16: Voice Lessons @ 2-4 p.m.
An interactive singing and acting
experience for boys sponsored by
New York Youth at Risk and
Brooklyn Repertory Opera. 3 ses-
sions \$25, 1 session \$10 @ Brook-
lyn Lyceum, 227 4th Ave, Union/
President.www.bropera.org.

FRI, JUN 5

MASKED BALL by Verdi: A plot
to assassinate a ruler, a sorcer-
ess's prediction, an affair

SAT, MAY 16

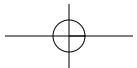
PEOPLES' VOICE CAFE: Carolyn

SAT, JUN 6

SINGSPIRATION FOR BOYS ages
12-16: Staging the Scene @ 3-5
p.m. An interactive singing and
acting experience for boys spon-
sored by New York Youth at Risk
and Brooklyn Repertory Opera. 3
sessions \$25, 1 session \$10 @
Brooklyn Lyceum, 227 4th Ave,
Union/President. www.bropera.
org.

SUN, JUN 7

A MASKED BALL by Verdi: A
plot to assassinate a ruler, a sor-
ceress's prediction, an affair
between a ruler & his best
friend's wife & a Masked Ball!
Office Coordinator Kathleen
Keske sings the role of Amelia.
Brooklyn Lyceum, 227 Fourth
Ave. (President St.) @ 7:30 p.m.
Admission \$20, seniors/students
\$10, w/unemployment stub \$5.
www.bropera.org.



CLASSIFIEDS (CONTINUED)

BABYSITTER. Caring and responsible woman seeks baby/child sitting opportunities. Daytime, evenings when available. Reasonable rates. Call 718-783-9460.

COMPUTER HELP — Call NY GEEK GIRLS. Setup & file transfer; hardware & software issues; viruses & pop-ups; networking; printer/file sharing; training; backups. Home or business. Mac and PC. On-site or pick-up/drop-off. References, reasonable rates. Long-time Coop member. 347-351-3031 or info@nygeekgirls.com.

SERVICES-HEALTH

HOLISTIC DENTISTRY in Brooklyn (Midwood) & Manhattan (Soho). Dr. Stephen Goldberg provides comprehensive, family dental care using non-mercury fillings, crowns, dentures, thorough cleanings, minimal X-rays and non-surgical gum treatments. For a free initial exam and insurance information, call 212-505-5055.

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.

HOLISTIC DOCTOR in Naturopathy stimulates body's natural ability to heal chronic conditions, allergy, skin, muscle, cancer support with homeopathy, physical & chelation therapies, bioenergetic acupuncture, lab tests, hair analysis & more. Research Director. 20 years exp. As Featured in Allure Magazine. Dr. Gilman 212-505-1010.

HYPNOSIS SPELLS RELIEF: Do you have problems with self esteem & confidence? Do you suffer from stress or pain? Are you overweight or a compulsive smoker? Hypnosis can help with all of this and more. I am a certified hypnotherapist, practice in Park Slope & have flexible hours. Call me, Dr. Celene Krauss 718-857-1262.

YOU DESERVE TO FEEL BETTER. Licensed psychotherapist has weekday evening openings. Park Slope/Prospect Heights area. Adult individuals and couples. Call Maje Waldo LCSUR CASAC 718-683-4909. USE THIS PERIOD of societal uncertainty to make the changes you've always dreamed of. Psychotherapy to suit your needs and your lifestyle. Helen Wintrob, Ph.D. I will accept insurance including Oxford, Aetna, Blue-Cross, GHI, ValueOptions. Park Slope Office. Evening and weekend appointments. 718-783-0913.

VACATIONS

BUNGALOWS FOR RENT in charming cooperative summer community. Beautiful wooded

grounds. Olympic pool, tennis, basketball, swim & boat in lake. Near Bethel Woods Performing Arts Center. Great family vacation. Reasonable prices. Contact Marlene Star, mstar18@optonline.net, 914-777-3088.

BERKSHIRES 4-Bedroom House on beautiful clean lake. Near cultural attractions. Large screened-in porch. Deck and dock. Rowboat, canoe and kayak. Well-equipped kitchen. \$975 per week. Call Marc at 917-848-3469

3-SEASON VACATION COTTAGES for sale in our friendly, wooded northern Westchester community. Pool, tennis, biking, hiking; near Hudson River and Metro North (5-minute cab ride from train). \$79,000-\$99,000; annual maintenance approx. \$3,200. Cash sales only. No dogs. 212-242-0806 or junejacobsen@earthlink.net.

WHAT'S FOR FREE

FREE INITIAL ORAL EXAMINATION in a Holistic Family Dental office for all Coop members. Using a nutritional approach, Dr. Goldberg practices prEventive dentistry,

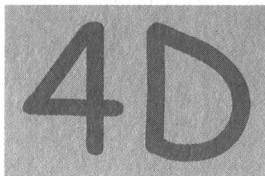
with non-mercury fillings, thorough cleanings and non-surgical gum treatments. For insurance information and an appointment, please call 212-505-5055.

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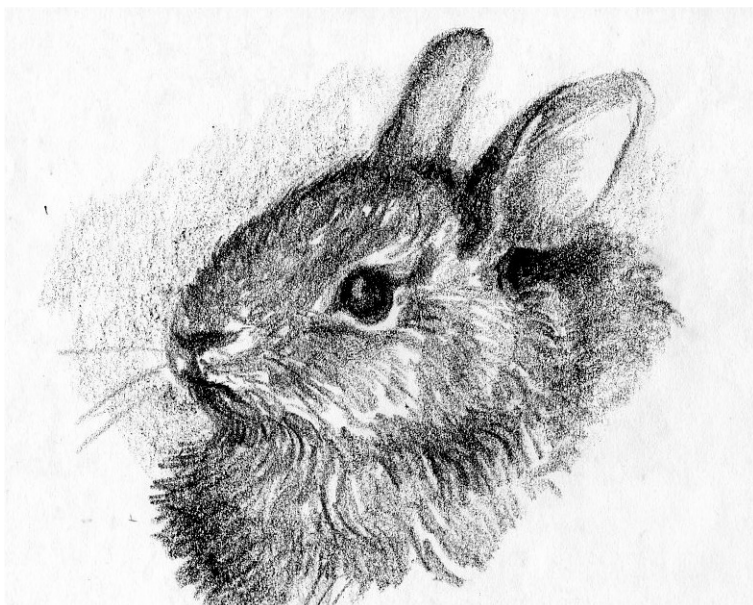
With a Clean Conscience

The We Can Do It! Women's Cooperative has eco-cleaned the homes of dozens of happy Food Coop members.

Our business is women-owned and operated and members earn 100% of the fee paid.

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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.

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WITH JOSHUA SOL & SHAYNA LEWIS
&
GRETA GERTLER



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

Read the *Gazette* while you're standing on line OR online at www.foodcoop.com

GETTING FRESH

CONTINUED FROM PAGE 1

habits. "You have the people who clearly cook from scratch, but you also see the people buying processed foods," she says. "I saw that there was a need there."

Getting off the Ground

Lee and her husband, a contractor, found a large, airy space on Fifth Avenue between Fifth and Sixth Streets and did a fully green build out, using salvaged materials and eco-friendly new materials. In November of 2007, Get Fresh Market opened in its first incarnation, as a shop selling prepared organic meals and other groceries in a large, sunny space full of light and wood.

Over time, however, the place evolved, as it became clear that if people were going to pay, say, 14 bucks for a dinner entrée, they also wanted the option of eating in. And with such an open space, not to mention a back garden, offering table service seemed a natural next step. So last summer Lee added breakfast and lunch table service during the week, and last November she partnered with renowned chef Juventino Avila, who has worked at, among other hotspots, Bonita in Williamsburg. Together, they revamped the whole menu.

Today, Get Fresh retains its market roots, carrying an eclectic array of products—from the popular Siggis Icelandic yogurt to pre-made sugar cookie dough to homemade bone chicken stock made from free-range chicken to homemade jams, pickles and chutneys. But nowadays the big draw is the restaurant food.

Bearing the economy as well as the environment in mind, Lee and Avila have crafted a menu that is as light on the pocketbook as it is on the earth, with a variety of appetizer plates, small plates and entrée plates, all seasonal, generally local, with prices ranging from \$4 to \$15. Four bucks gets something like roasted beets; \$15 buys a main course like seared scallops with seaweed salad and jasmine rice. The varying-sized plates and

prices are meant to encourage sharing and a sense of community, says Lee.

Get Fresh has retained its initial commitment to local farms, including Satur Farms on Long Island and the Red Hook Community Farm, and even uses herbs and greens grown in the back garden. Lately chefs have started making their own cheese.

Carnivores' Delight

There are vegetarian options, but the menu does favor the carnivore, particularly the adventurous one.

Brooklynites might be more squeamish than their Manhattan counterparts about unfamiliar body parts, but if anything the opposite has proven true. "The neighborhood is very savvy and very up-to-date and informed and they expect us to stay true to what's going on."

Lee has not forgotten her first constituency, the harried working parents with young kids. "We're very stroller-friendly because we have so much room," Lee says, and the mom groups have colonized the place during the day. Plus, there's a weekly Tuesday night



Carol Lee with her children, Ruby McAfee and Otto McAfee, at Get Fresh Table and Market.

PHOTO BY HAZEL HANKIN

Lee, Avila and chef Mark Simmons—whom *Top Chef* fans will recognize as the sheep farmer chef from New Zealand from season four—are all big believers in the "nose to tail" philosophy of meat cooking.

"I used to work in Manhattan in a pretty industrial-sized kitchen," explains Simmons, who came on board to Get Fresh a few months ago in hopes of getting back to his "real cooking" roots. "I worked in a place where we went through hundreds of pounds of what accounted for one percent of a lamb. What happened to the rest of the animal? It was a wakeup call."

Get Fresh uses the whole animal. The menu features a *taco del dia*; one day it might be filled with pig's cheeks, another day it might be veal tongue. Sunday nights are Whole Hog Sundays, a \$35 four-course meal that features an entrée of either whole roast suckling pig or lamb.

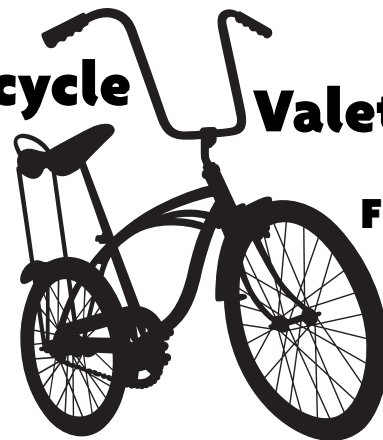
Simmons initially thought

story time (from 5:30 to 7:30), in which Lee's partner reads stories around the big communal table while parents are free to dine on their own. They can even order wine. There's no wine list, but there is a Wine to Your Table partnership with nearby Picada y Vino. Patrons order wine from the shop, paying retail, and have the bottle delivered to the table. There's also a kids' menu featuring healthy tot options like gourmet mac and cheese.

"I see myself as training young palates, hopefully making an impression that real food tastes better than something you get out of a box or a can," says Lee. "We have such a responsibility to the next generation to clean up the mess we've created on this planet. I think changing our food system is one of the most important and delicious places to start."

Get Fresh Table and Market is located at 370 Fifth Avenue. For more information, go to www.getfreshnyc.com. ■

Bicycle Valet Parking



FTOP credit available

Join in the Coop's effort to provide members with safe, plentiful bike parking. Become part of a valet bike parking trial on Saturday afternoons this June. You'll get FTOP credit as we establish monitored bicycle parking outside the Coop.

How does it work? Just like a coat check. Coop members arriving by bicycle leave their bikes with a bicycle monitor and receive a numbered ticket, which they will use to identify and retrieve their bikes when done shopping. There will be a range of shared responsibilities for the shift, including setup and takedown of the check-in station and bike racks, bike check-in and bike security. We'll work rain or shine. If all goes well, we'll expand to additional days and create permanent squads.

If you are interested in working, please contact the Membership Office to sign up.

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!*

The DC is 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 contribute more time than regular monthly shift (much of it is done from home via phone & e-mail). 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 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
- Mediating disputes between Coop members
- Engaging in problem-solving and policy issues related to the DC's work

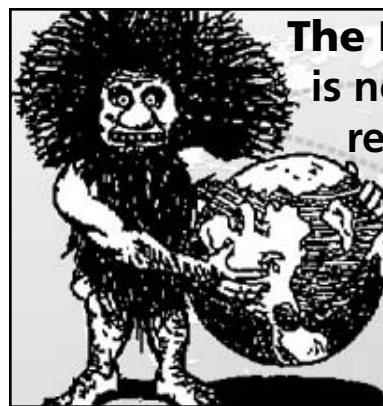
We recognize the importance of various points of view when considering cases brought to us. WE ARE SEEKING A CANDIDATE POOL THAT REFLECTS THE DIVERSITY OF THE COOP'S MEMBERSHIP.

Requirements for Candidates:

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

Candidates with experience in **writing, investigation, conflict-resolution, or mental health professionals** encouraged to apply. Use of a **computer and email is essential**.

Interested? Please call **Jeff: 718-636-3880**



The Ecokvetch is now on Facebook, representing the Park Slope Food Coop's Environmental Committee.