# LINEWAITERS' GAZETTE



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June 4, 2009

### The Brooklyn Food Conference

By Alison Levy

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ay 2's well-attended Brooklyn Food Conference was co-sponsored by the Park Slope Food Coop and held at the John Jay High School. From gourmands to policy wonks, from community organizers to chefs and gardeners, the conference had something for everyone. For green-thumbed city dwellers, there were offerings on growing your own food, including "Permaculture, Community Gardens" and "A Modern Victory Garden: Making and Growing Food in Your Backyard."

"A Roundtable of New York Chefs" featured innovators who offer local, sustainably grown food in their restaurants, while a session called "Gastropolis" focused on the variegated food culture of New York, highlighted by the appearance of a current-generation family member of Russ and Daughters, the Lower East Side's smoked fish emporium and landmark.

As the children enjoyed demonstrations of butter churning and cider pressing, make-your-own spring rolls and other fun activities, adults could sample foods ranging from organic ghee to homemade pickles to Brooklyn-made Kombucha tea. Local growers shared their wares, including beans, breads and jams, while activists invited others to sign up and support a wide range of initiatives, including a program that collects leftover food at sporting events and delivers it to the hungry.

Coop member Anna Lappé, author of Hope's Edge: The Next Diet for a Small Planet, was the speaker at the conference's closing plenary.

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### Coop Event Highlights

Thu, Jun 4 • Food Class: Mexican 7:00 p.m.

Fri, Jun 5 • Film Night: Flow 7:00 p.m.

Sat, Jun 13 • Garden and Houseplant Swap 10:00 a.m.-12:00 p.m.

Fri, Jun 19 • The Good Coffeehouse: 8:00 p.m.

Sat, Jun 20 • Adult Clothing & Costume Jewelry Exchange

10:00 a.m.-2:00 p.m.

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

### A Few Less-Celebrated Veggies

By Ed Levy

ll the regular spring vegetables are arriving in force, partly because one of the Coop's main suppliers got an earlier start than usual this year in hothouses. The old regulars like spinach, chard, kale, lettuce and beet greens have brought along some of their less familiar cousins —like cardone, tatsoi, mizuna and nettles. One caveat: some, but probably not all, of these vegetables may still be on the shelves by the time this is published.

Tatsoi and nettles currently come from the Lancaster Family Farm Cooperative. At the moment, mizuna and cardone originate with our suppliers in Maryland and California, respectively.

Allen Zimmerman, who has spent over 20 years in the produce department at the Coop, says "I have the best job in the world."

### Tatsoi

Tatsoi is an Asian green, with dark green spoonshaped leaves that form a thick rosette. Tatsoi also goes by the names spoon cabbage, spinach mustard and rosette bok choy. A member of the brassica family (which includes broccoli, brussel sprouts and cabbage), it has

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### **Next General Meeting & Annual Meeting on June 30**

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The next General Meeting and Annual Meeting will be Tuesday, June 30 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.

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individual's responsibility to seek out healthy food

### The Brooklyn Food Conference

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Lappé, a second-generation food activist (she's the daughter of Frances Moore Lappé), is pregnant with her first child. Through reading the required pregnancy books, Lappé told the conference attendees she learned all the pregnancy food no-no's (like eating mercury-contaminated fish). But to her surprise, outrage

about the current state of food was notably missing as "all the conversation about food was framed around what a pregnant woman should do as an individual." Lappé told the conference attendees that such individual health recommendations are missing the big picture.

Instead of making it an

sources, Lappé wondered, "Shouldn't we be asking: Why is there mercury in our fish? Why do we have to worry about our meat harboring scary, even life-threatening, food-borne illnesses? Why do we have to seek out food that hasn't been grown with chemicals? And what about those of us who have no choice? The mothers who read in a book, 'You should be eating organic food,' and then go to the neighborhood store and can't find a single piece of produce that hasn't

Looking at the big picture about where and how and with what impact people access food was what the conference was all about.

been raised with chemicals?"

As Lappé pointed out, not everyone has access. Opening plenary speaker LaDonna Redmond, the founder and president of the Institute for Community Resource Development, a grassroots, community-based organization in Chicago, told the assembly, "I can buy every variety of fried chicken imaginable on the West Side of Chicago. I can buy cigarettes. I can get liquor. I can get designer clothes. I can get heroin, I can get crack. I can get a gun, but I can't get an organic tomato. I can't get a cup of yogurt. I can't get romaine lettuce. (I can't get iceberg lettuce. Let's just keep it simple.) I can't get a banana or an apple. But I can get every variety of potato chip there is."

The conference featured workshops on access, including "Good Food Now: Getting Healthy Food into Underserved Communities," "Feeding the Hungry in Our Communities" and "Race and the Food System." Other sessions focused on New York City food policy, as the conference also featured a public hearing with state and city elected officials.

Redmond and a host of other speakers and presenters at the conference claim we need to ask: Where is our food coming from? Who grew this? How did it get here? "You can't just rely on the fact that you can go someplace and purchase food," Redmond pointed out. "An unjust food system hides the faces of those that you're too uncomfortable to see, like those farm workers down in Florida. An unjust food system doesn't allow a farmer that's actually growing food for his or her family to eat it. It enslaves them. That



Scenes from the Brooklyn

Next page: Real food stamps at PS 321 (top); **Cooking demonstrations at** John Jay High School (bottom).



Food Conference, this page: Exhibitors at John Jay High School (above); one of many friendly volunteers (right); New York State tap water was provided in lieu of bottled water, and visitors were asked to write their names on their cups to avoid extra waste (below).



### The Brooklyn Food Conference activists are helping to develop neighborhood meetings to organize locally to change the food system.

### Neighborhood Meetings will consider

- working on a neighborhood food issue
- linking up with other neighborhoods through a network
- staying aware of volunteer and lobbying opportuni-
- supporting new food coops in more neighborhoods

We hope to organize meetings in every neighborhood in Brooklyn, but for right now please check out the list below and come to a meeting in your neighborhood.

Bed-Stuy, Thursday, June 4, 6:30-8:00 p.m., Magnolia Tree Earth Center, 679 Lafayette Avenue between Tompkins & Marcy, Organizers: Reverend Robert Jackson, Jammu Brown, Erica Lonesome, ericalonesome@ gmail.com

Kensington/Dimes Park, Saturday, June 6, 5 p.m., Vex Pop, 1022 Cortelyou Rd, Organizer: David Buckel, dbuckel @gmail.com

Prospect Heights/Crown Heights, Wednesday, June **10, 6:30-8:00 p.m.**, Brooklyn Botanic Gardens, 1000 Washington Avenue, room 236, Organizer: Erica Lonesome, ericalonesome@gmail.com

Gowanus/Carroll Gardens, Thursday, June 11, 7:30-9:00 p.m., Brooklyn Creative League, 505 Carroll St off 3rd Avenue., Organizer: Leslie A. Stone, leslieastone @yahoo.com

Park Slope, Thursday, June 11, 7-8:30 p.m., Congre-Organizer: Nancy Romer, nancyromer@gmail.com

East New York, Tuesday, July 7, 7:30-8:30 p.m., East NY Farms, United Community Center, 613 East New York Avenue, Organizer: Sparta Daftary, sart6@hotmail.com

### More to come...

Please let us know if you want to help organize a meeting in your neighborhood. Keep checking the website: www.BrooklynFoodConference.org





farmer becomes a slave to the corporation, which exploits his legwork, his knowledge and his or her commitment to the farm."

In the health books she read, Lappé was astonished at the lack of outrage over the prevalence of unsafe foods mostly due to mass agricultural and food practices. But even worse, she feels, is "the total miss of connection. There were all these No's about what I should do as an individual, but they were never connected to a food system, never linked to the broader system out there and certainly never linked to what I could do to try to improve this food system."

But that connection, awareness and activism were front and center at the conference, with numerous sessions focused on strategic efforts to challenge and transform food policy, including "Changing the US Farm Bill: Challenging Agribusiness" and "Fighting Hunger Through Advocacy and Public Policy."

Other sessions delineated the connection between food and the environment, including "Environmental Sustainability" and "Water and Food: Connected Crises."

In the latter session, PSFC member Carl Arnold of the Chenango-Delaware-Otsego Gas Drilling Opposition Group (CDOG), reported on current threats to the watershed upon which both New York City's water supply and upstate New York's sustainable agriculture depend. Due to the rollback of environmental protections under the Bush

administration, according to Arnold, state residents lack protective legislation for assessing and addressing health and environmentally damaging chemicals used in gas drilling, which is currently being planned for the Marcellus Shale, gas-rich geological terrain in New York State and Pennsylvania. Under current law, the gas drillers are not required to disclose the chemicals used, and adverse health reactions to drilling chemicals have been reported in neighboring Pennsylvania.

Concurrent with the conference were the first reports on the outbreak of swine flu, which some food activists link to industrial meat-producing practices. One workshop addressed this, "Our Industrial Meat Complex: Hazardous to Our Health and Our Environment." According to conference presenter Sara Franklin, CaFo's (confined animal feedoperations) breeding ground for infection, and the "host" outbreak site for the swine flu in Mexico is a U.S.-based company, Smithfield, the pork-producing giant.

Says Franklin, "We're talking million-hog feedlots. Sickening stench, incredible negative environmental impact (manure reservoirs, for example, and concentrated CO2 emissions) and, most relevant, disease passed from pig to pig and now pig to person. We've messed with ecosystems and their natural protective mechanisms (such as biodiversity), and now we're paying the price."

Raj Patel, another plenary speaker and the author of Stuffed and Starved: The Hidden Battle for the World Food System, critiqued the sense of passivity and entitlement in food consumption and encouraged people toward activism. "In a sense, we're now sort of encouraged to let President Obama be the pizza delivery dude of change. People sit at home and expect hot fresh steaming change. That's not change I can eat."



### VALET BIKE PARKING HAS COME TO THE COOP!

Saturdays this summer, from 12:30 p.m.–5:30 p.m., Coop members can leave their bikes with our valet parking service, which is like a coat check for bikes. FTOP workers will check in and watch your bike for you.

Just drop off your bike, do your shopping or your shift, and hop back on. No locks, no worries, no theft. Service operates rain or shine. Look for us in front of the yellow wall. (Note: no bike check-in after 4:30 p.m.)

> June valet parking dates: June 6, 13, 20 and 27

Valet bicycle parking at the Coop is brought to you by the PSFC Shop & Cycle Committee.



### PARK SLOPE FOOD COOP

### **Product Return Policy**

The Coop does not "exchange" items. You must return item and repurchase what you need. Returns of eligible items will be handled at the Second Floor Service Desk within 30 days of purchase only when accompanied by the PAID IN FULL receipt.

Please use the following guide to determine if an item is eligible for return:

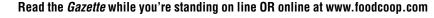
Produce (fresh fruits & vegetables) **May not** be returned with the exception of coconuts, pineapples and watermelon. Even if the claim is that the item is spoiled or that it was purchased by mistake, produce cannot be returned except for the three items listed above.

The produce buyer may be contacted on weekdays by members to discuss any other claims for credit.

they are opened or unsellable, and were

purchased by mistake or not needed.

	claims for credit.
Books	May not be returned.
Juicers	May not be returned.
Bulk items & bulk items packaged by the Coop	<b>May not</b> be returned. Members may contact the bulk buyer to discuss any other claims for credit.
Refrigerated items Frozen items	<b>May not</b> be returned unless spoiled before the expiration date or within 30 days of pur chase, whichever is sooner.
All Other Products (not covered above)	A. Other products <b>may be</b> returned if they are spoiled or defective and the category is not specified above
	B. Other products <b>may be</b> returned if they are unopened, undamaged and therefore can be sold again.
	C. Other products <b>may not</b> be returned if



# **An Oasis Where Once There Was Conflict**

### The Old Stone House Gets Greener

By Frank Haberle

f you take a walk through Prospect Park and head down Third Street to the Gowanus Canal, it's hard to imagine that on a hot August afternoon 233 years ago, a life-or-death struggle raged across these grounds that quite possibly decided the fate of a young nation.



Old Stone House in Park Slope's Washington Park.

Your path would follow that of a beaten and bloodied team of Revolutionary War soldiers. They spent the afternoon of August 27, 1776 withdrawing down the slope after a battle in present-day Prospect Park. They were retreating from a larger, better-trained and betterarmed British army that was determined to cut them off from their fortifications in today's Brooklyn Heights. A last stand by a determined group of Maryland volunteers held the Redcoats off just long enough so that General Washington's troops could regroup in the Heights. Many of the Maryland volunteers died or were captured, but their delay tactic, centered on a small, cannon-shot-riddled stone building that exchanged hands several times,

worked. The next morning, protected by a provident blanket of morning fog, Washington's army slipped across the East River to Manhattan and escaped to fight another day.

### The Old Stone House: A Historical Treasure

**Historical Treasure** Today, the place where the Maryland volunteers made their last stand—the Old Stone House—sits at the center of Washington Park on Fifth Avenue between Third and Fourth Streets. Originally the Vechte-Cortelyou family home, built in 1699, it was part of a farm that stretched from First Street to 27th Street. The Maryland state flag hangs in front of the building alongside the continental United States flag, in commemoration of the

volunteers who fought there.

The Old Stone House is now a nonprofit educational institution, led by Executive Director and Coop member Kim Maier and supported by a host of neighborhood volunteers. Visitors can step inside and learn about Brooklyn's great battle and its early history downstairs and attend readings, lectures, concerts and other community events upstairs. Children and adults have a difficult time pulling themselves away from a miniature diorama depicting the action surrounding the half-ruined house in the heat of battle, with tiny Redcoats attacking in formation and ragged continental soldiers fighting them off from all sides. The Old Stone House's education program hosts more than

6,000 New York City school students each year, with programming focused on both the Revolutionary War era in Brooklyn and the Dutch colonial era.

### Greening the Park and Community

In addition to its historical value, today the Old Stone House is on the front line of a different sort of struggle as it seeks to "green" Washington Park and revert it to a more sustainable landscape. The gardens surrounding the stone structure are blooming, thanks to community volun-

teers who are making the park and the adjacent JJ Byrne Playground more environmentally sound and aesthetically pleasing place. The advance of greenery and plantings in park including efforts remediate what once a dog run on the south side of the Old Stone House—has been accompanied by the launch enriching environmental education programs that will help students and

the community at large understand and experience native and useful plants.

Coop member Claudia Joseph, the director of the nearby Garden of Union, leads a permaculture training program on Saturdays from 10 a.m. to noon. The program includes an hour of verbal introduction to the gardens and an hour of hands-on activity. The Garden Club is free for Old Stone House members and \$25 for individuals/\$50 for families who are nonmembers. There is a \$10 suggested donation for the general public for specific training events.

"We welcome volunteers to come join our new Garden Club and work on the site," Maier says. She points to the expansive physical space around the park that surrounds the Old Stone House—a full city block. "In the coming months we'll be installing a split-rail fence and planting a variety of fruit-bearing and edible plants. There's an understory garden on the north side of the Old Stone House, a wildlife corridor along Third Street that attracts birds and butterflies that was established by the original Friends group at the park, a kitchen garden in the yard at the Old Stone House, as well as the Fourth Street gardens (across the street from the park) at Middle School 51."

### A Thriving Farmers' Market

For the past four years the Old Stone House has worked with Community Markets, hosting the Park Slope Farmers' Market at Fifth Avenue between Third and Fourth Streets on Sundays. The market opened for the year on Sunday, May 31 and will run through Sunday, November 22. Its growing popularity has attracted a number of new vendors this year, joining mainstays like Alex Farm (fruit, herbs, vegetables); Bombay Emerald Chutney Co.; Breezy Hill Orchard (baked goods, fruit, specialty foods, pastry); Daisy May Natural Soap (hand-made soaps); Made by Molly (baked goods); Merriweathers Inc. (cosmetics); and Tierra Farm (locally roasted nuts).

New vendors include Orwasher's Bakery; Beltane Farm (fresh goat milk cheese with organic herbs, and goat milk yogurt); Upper Meadow Farms (fresh vegetables, herbs, perennials, honey, maple syrup, beef, eggs, chicken, turkeys); Murphy Orchards (a small family farm from Niagara County, NY, with orchard fruit, berries and cherries, dried fruit, jams and jellies, mustards and vinegars); Bianchi Davis Greenhouse (Phalaenopsis and Cymbidium orchids); Dan's Jardin Farm (heirloom vegetables and herbs); Silver Stream Vineyard; Nature's Way (maple products); Likitsakos Yogurt (Greek yogurt, dips, spreads and pastries).

### **Upcoming Community Events: Music, Movies and More**

"While our main focus is on the heritage of the Old Stone House site, we plan a number of cultural and community events during the

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



#### Outdoor movies at the Old Stone House.

year," Maier adds, offering the following as a sample:

On Sunday, June 21, at 5 p.m., Make Music New York will present the Accordion Forest.

Through July, the Old Stone House will begin its outdoor programming with Brooklyn Film Works, presenting outdoor movies at 8:30 p.m. on Wednesday nights.

through through a partnership with Piper Theatre Company's equity showcase, the Old Stone House will be hosting repertory productions of "Hamlet" and "Rosencrantz and Guildenstern are Dead," with local artists airing original films and performing the "Three Musketeers," "Peter Pan" and "Our Town."

Later in the Summer, on August 29-30, the Old Stone House will commemorate the Battle of Brooklyn in partnership with Greenwood Cemetery.

On Sunday, September 13 at 11 a.m., the Old Stone House will inaugurate the new all-weather turf field at Washington Park with a vintage baseball game—New York Gothams versus the Brooklyn Atlantics.

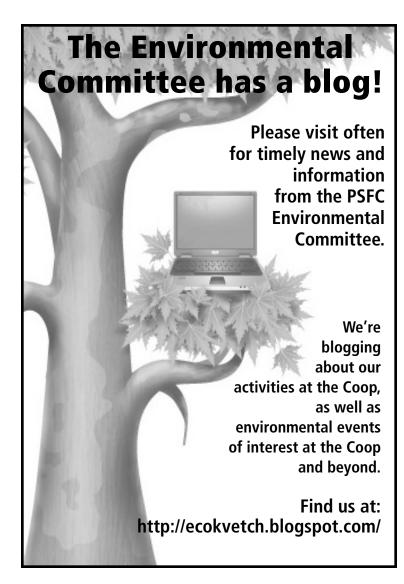
### **Learning More and Getting Involved**

"We've seen remarkable improvements at the house and in the park during the past five years because people have given both their time and dollars to support

the site," Maier says. "As the Old Stone House and Washington Park increasingly become a kind of town square for the neighborhood, we look forward to introducing more people to our incredible aspect of Brooklyn history and the Old Stone House's role in Brooklyn's future."

As a small nonprofit, the

Old Stone House relies heavily on support from the community to continue to thrive and grow. If you would like to learn more about the site, become a member of the Old Stone House, get involved in the greening of Washington Park or find out more about summer events, please visit the Old Stone House website at www.oldstonehouse.org.



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

Waiting, we wait in a line that traces everything we've ever done good and bad and levels it to the nothingness it is

All that is over and the place we're going as smooth as the face of a lake mirroring back our reflection

We are in the wait the non-motion the world races around us the moon floats up the sun drops down and we are this one still point a pinprick of light in the constellation of life

Hold the light Be steady This is your opportunity to be great

The Park Slope Food Coop Lining up the possibilities

by Myra Klockenbrink

**Friday** June 12

10:00 a.m. to 2:00 p.m.

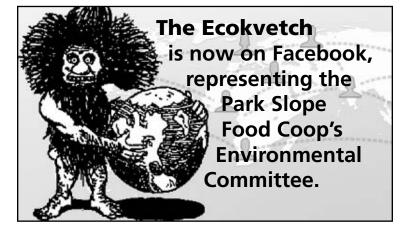
**Thursday** June 18

11:00 a.m. to 1:30 p.m.

Monday June 29

> noon to 1:00 p.m. and 1:30 too 2:30 p.m.

You can join in any time during a tour.



### A Few Less-Celebrated Veggies

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a sharp, spicy flavor, a bit like mustard greens but milder. Its texture is similar to that of bok choy. Tatsoi is usually eaten raw in salads, but is also added to soups and can be sautéed, boiled or steamed and served as a green with a main course of fish, beef or chicken.

Now grown throughout the world, tatsoi has become popular in North American cuisine. Like other brassicas, it is very resistant to cold and can be harvested even from under the snow.

The Coop's current supplier of tatsoi, the Lancaster Farm Fresh Cooperative consists of 22 farmers in Lancaster County, Pennsylvania-Amish primarily Mennonite farmers—who, according to their website, "take great pride in building their soil to produce healthy plants, animals and people." All their produce is certified organic, except for tree fruit. They also raise free-range chickens and eggs.



You know the world is getting smaller when your local growers of a traditional Asian green are Amish and Mennonite farmers in Pennsylvania.

### Mizuna

Mizuna leaves are usually dark green, deeply cut and fringed. They have a crisp, fresh taste that has been described as piquant, and are a little less peppery and spicy than arugula. Mizuna is typically used in salads—it is often found in mesclun but it can also be added to stir-fry recipes and soups and to Japanese nabemono, which are those "one-pot" dishes made in clay pots or iron skillets. In Japan, mizuna is also frequently pickled. Although associated with Japanese cooking, this plant probably originated in China.



Recipezaar.com has a good recipe for tatsoi, mizuna and edamame salad with sesame dressing that is worth checking out.

Cornell University and the United States Department of Agriculture list 16 varieties of mizuna, which contains significant amounts of vitamin C, folic acid and antioxidants.

Also a brassica, it contains glucosinolates, the compounds that give brassicas their bitter flavor and that are associated with cancer inhibition.

The Coop's mizuna comes from Chesapeake Organic Growers in Maryland.

### Cardone

Cardone, also spelled cardoon, and sometimes called artichoke thistle, is related to the globe artichoke. Native to the Mediterranean, where it has been grown for thousands of years, cardone was common in the vegetable gardens of colonial America but fell out of fashion in the late 19th century.

The stalk of the cardone may be covered with tiny, hard-to-see spines that can be painful if they get lodged in the skin. There are several varieties that are "spineless," but be careful when handling all types of cardone.

The stems are usually eaten after steaming or braising them in cooking liquid. They taste like artichokes. In some places they are battered and fried. The main root can be boiled and served cold. Chef Mario Batali says cardone has a "very sexy flavor." Ocean Mist, based in Castroville, California, the Coop's supplier of cardone and the country's main grower of artichokes, recommends soaking cardone in salt water before cooking to remove the bitterness.

In Portugal, cardone is used widely as a vegetarian rennet in the production of cheese. Cardone is also an

ingredient in one of the national dishes of Spain, the cocido madrileno, a slow-cooking, one-pot meat and vegetable dinner simmered in broth.

Cardone has a high folate (vitamin B9) content.

#### **Fiddleheads**

Fiddleheads, a North American spring vegetable, are young ferns that are just emerging from the ground and whose tops are still curled like the top of a violin or fiddle. They are a traditional dish of New England and Canada. The Canadian village of Tide Head, in the province of New Brunswick, bills itself as the Fiddlehead Capital of the World. The Coop obtains its fiddleheads a little closer to home, from Lancaster County, Pennsylvania.

Fiddleheads must be cooked thoroughly before eating. First remove all the yellow/brown skin, then boil them twice, with a change of water between boilings. Changing the water reduces the bitterness along with the content of tannins and toxins. Cook them for ten minutes if boiled and 20 if steamed.

### Nettles

This plant has downy, heart-shaped, finely toothed leaves tapering to a point and is covered with stinging hairs (its name probably comes from the word "needle"). Its young shoots can be boiled and used as a potherb, or cooked as a refreshing dish of spring greens, which is slightly laxative. They also make a good vegetable soup, and in Scotland are used with leeks, broccoli and rice to make nettle pudding, a very palatable dish. Nettles are also



used as a medicinal tea and studies show they may be helpful with allergies. There is an old saying that the "sting of the nettle is but nothing compared to the pains that it heals." To be safe, the Coop insists that the nettles it purchases be sent

in 4 oz. plastic bags, so shoppers won't inadvertently encounter the unfriendly side of this beneficial plant.

Strangely, the juice of the nettle, rubbed on the affected area, is an antidote for its own sting. The dock plant, which usually grows in close proximity to the nettle, will also provide relief from the sting—a case in which "the friend of my enemy is my friend." The sting of a nettle may also be cured by rubbing the stung part with rosemary, mint or sage leaves.

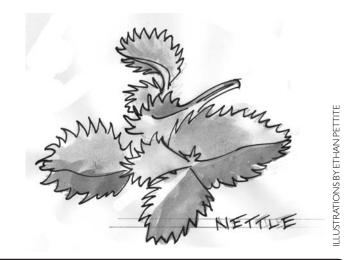
Roman soldiers brought nettles to England when they invaded that isle around A.D. 43. The Romans had heard that England was very cold, and used the leaves to rub and chafe their limbs when they were numb.

Some readers may be more familiar with Milarepa, the Buddhist saint, also known as the "green god," who turned that color

because he lived entirely on nettles during his long meditation retreat in a Himalayan cave. He was doing penance there on the instructions of his guru Marpa, because he had used black magic to kill the relatives who stole his family's wealth.

Nettles are also used in the manufacture of paper and cloth, and have been used in wartime as a substitute for cotton.

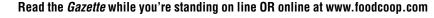
Here is one old recipe, found on botanical.com, for preparing nettles: Wash them in running water and then put into a saucepan, dripping, without any added water, and cook them with the lid on for about 20 minutes. Then chop, rub through a hair-sieve and either serve plain or warmed up in the pan again, with a little salt, pepper and butter, or a little gravy, and serve with or without poached eggs.



### The Web Committee is looking for...

- An experienced developer who is a Drupal expert with some PHP and MySQL skills. You should be familiar with installation, configuration and theming, as well as the most common modules. Super strong HTML, CSS, JS and Jquery skills are a plus. We want you to help us:
  - Duplicate the feature set of our existing (custom PHP/mySQL) site using Drupal
  - Write custom modules (or have experience with configuration and overrides of third party modules) for features that don't exist in the Drupal Core
  - Port data from the existing site
  - Optimize the application for performance needs and future scalability
- 2. An experienced front-end coder and Drupal themer to:
  - Help us create and implement a custom theme.
  - Move easily from digital design (e.g. Photoshop/Illustrator) into production-quality (X)HTML and CSS

If you are interested, please send a link to your résumé (or include it in the body of your email) as well as links to some of your past Drupal work by June 4 to dust@monica-lisa.com.



#### **Puzzle Corner** It's Elementary Can you combine the following 43 elements into one solution? Elements are grouped by length as an aid to fitting them in the grid. 3-letter 5-letter nickel fermium astatine 10-letter elements elements iridium polonium elements osmium argon radium krypton tantalum lawrencium boron sodium lithium titanium promethium 4-letter radon niobium 7-letter 9-letter 11-letter elements xenon terbium gold elements uranium elements elements 6-letter roentgenium aluminium iron arsenic yttrium lead elements bismuth americium neon cobalt bohrium 8-letter magnesium indium elements zinc cadmium tellurium iodine dubnium antimony ytterbium

For answers, see page 12. This issue's puzzle author: Stuart Marquis

### Help New Members Feel Like **Royalty!**



The **Orientation Committee** has no openings at the moment, but we need members who are trained and ready to step in when a vacancy occurs.

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

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

We are especially interested in members who speak fluent Spanish or Russian. For more information, contact the Membership Office or write to karen\_mancuso @psfc.coop.



CREATIVE? WRITER? TALKATIVE? LAWYER? SOCIAL-BUTTERFLY? WEB-DEVELOPER?

# .P US GET STARTED

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.



www.GreeneHillFoodCoop.com info@greenehillfoodcoop.com | 718-208-4778





#### **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.

COOP HOURS

### **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

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 June 19

8:00 p.m



Saxophonist and Clarinetist Janelle Reichman has performed with Doc Severinsen, the DIVA Jazz Orchestra, the Chico O'Farrill Jazz Orchestra, Anne Hampton Callaway and Nnenna Freelon, among others. Janelle attended the esteemed Henry Mancini Institute in 2003 and 2004, where she performed Vince Mendoza's Miracle Child for solo tenor saxophone and orchestra. Janelle has studied with Dick Oatts, Steve Wilson and Bob Mintzer, who calls Janelle "a joy to listen to." Janelle will be performing jazz standards and originals with a trio of musicians to be announced.



A monthly musical



### Eric Alabaster and Anjana Roy— Tabla & Sitar duet

Sitarist Anjana Roy from Delhi, India studied with Shri Rebati R. Debnath, a disciple of Allauddin Khan. She received her Masters in music in Jaipur, Rajasthan. Drummer, composer, educator and tabla player Eric Alabaster has performed thoughout New England, the Caribbean, Europe and Pakistan. He's worked with artists such as trombonist Roswell Rudd, guitarist Mark Ribot, South Asian artists Muni Begum and Fidah Hussain.

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 June 13 10:00 A.M.-2:00 P.M.

**Third Thursday** June 18 7:00 p.m.-9:00 p.m.

**Last Sunday** June 28 10:00 A.M.-2:00 P.M.

On the sidewalk in front of the receiving

### 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.



### This Issue Prepared By:

Coordinating Editors: Stephanie Golden

Erik Lewis

Editors (development): Erik Lewis Joan Minieri

Reporters: Frank Haberle

Alison Levy Ed Levy

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Desktop Publishing: Kevin Cashman

Namik Minter Tricia Stapleton

Brigid Nelson

Editor (production): Tioma Allison Post Production: Becky Cassidy Final Proofreader: Nancy Rosenberg

### 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 and stocking the bathrooms. You will work with only natural cleaning products. This job is perfect for members who like to clean and are conscientious about doing a thorough job.

### Laundry

Tuesday, Friday, Saturday or Sunday

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.

### **Kitchen Cleaning**

Wednesday, 8:00 to 10:00 a.m.

Deep clean all three kitchens in the Coop: childcare, meeting room, staff room. You will work independently to clean countertops, cabi-

nets, drawers, kitchen equipment, sinks and refrigerators. Must be reliable as you are the only person coming to do this job on your day. Please speak to Adriana in the Membership Office, Monday to Thursday, 8:00 a.m. to 2:00 p.m. if you are interested.

### **Refrigerator Cleaning**

Wednesday, 9:00 to 11:00 a.m.

This position requires a desire to do physical work, specifically, cleaning and organizing refrigerators. You will thoroughly clean the refrigerator (removing all movable parts and cleaning them) label food items, and discard old or out-of-date products.

CONTINUED ON PAGE 12

### COP CALÉNDAR

### **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, IUNE 30** 

ANNUAL and GENERAL MEETING: 7:00 p.m.

### **Gazette Deadlines**

#### **LETTERS & VOLUNTARY ARTICLES:**

 Jun 18 issue:
 7:00 p.m., Mon, Jun 8

 Jul 2 issue:
 7:00 p.m., Mon, Jun 22

#### **CLASSIFIED ADS DEADLINE:**

June 18 issue: 7:00 p.m., Wed, Jun 10 Jul 2 issue: 7:00 p.m., Wed, Jun 24

### 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-forworkslot-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 nontoxic, 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, earthfriendly 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.

### 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, June 30, 7:00 p.m.

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

### Location

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

### How to Place an Item on the Agenda

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

### **Meeting Format**

Warm Up  $(7:00 p.m.) \bullet Meet the Coordinators$ 

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

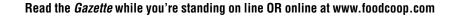
**Open Forum** (7:15 p.m.) Open Forum is a time for members to bring brief items to the General Meeting. If an item is more than brief, it can be submitted to the Agenda Committee as an item for a future GM.

**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.



### park slope FOOD COOP

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### **Getting to Yes**

Via an interactive workshop based on role-plays, come and learn practical skills to increase your ability to connect with others and be heard and understood. This workshop offers a basic introduction to the practices of compassionate, nonviolent communication, presented by Dian Killian, PhD, founder and director of Brooklyn Nonviolent Communication.

### **Forgiveness**

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, and participate in a group unconditional love meditation. Coop member Moraima Suarez has studied and practiced the healing arts for more than 20 years.

### Superfood, Raw Chocolate & **Elixir Tasting Party**

Learn how to use rare elements and superfood elixirs to permanently eliminate the primary causes of weight gain, accelerated aging, poor mood and common health challenges. Coop member Sheri Silver, HHC, is a Holistic Health Counselor and chef specializing in whole foods, raw foods and superfood preparations.

jun 12 fri 7:30 pm

### **Inside the Bailout**

Why do we socialize risk and privatize profits? Come and see who's to blame for the current "economic disaster." Includes excerpts from the PBS special about the bailout and Noam Chomsky's talk on this topic. As time permits, we'll show The Corporation. Presenter Ralph Yozzo (fedex1@gmail.com) is a happy Coop member.

jun 13 sat 9:45 am–12 pm

### Garden and House Plant Swap

Plant swappers may choose one plant for each plant they bring. Please bring healthy plants with adequate roots, packed in a lightweight container with adequate soil. Do not bring cuttings. If you are bringing plants that send out runners (ivy, pachysandra, etc.), please pack at least three runners, with roots, in each container. Plants will not be accepted after 11:30 a.m.

### The Greatest Event in History Is Now Unfolding

A group of enlightened teachers, led by Maitreya the World Teacher, is here to inspire a great planetary transformation based on sharing and justice. Learn more at this video presentation, featuring author Benjamin Creme in Tokyo. Q&A follows. Presented by Phil DiRossi, a long-time Coop member concerned with peace and justice issues.

### **Turn Your Closet Into Cash!**

Learn how to sell your unwanted items on eBay. Learn about eBay auctions, fixed price listings and stores; what sells; finding products to sell; packing and shipping; seller community; third-party services; fundraising on eBay; and recent changes at eBay. Coop member Jennifer C. Stevens has been selling on eBay for more than nine years.

### 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.

### Janelle Reichman and **Eric Alabaster and Anjana Roy**



Saxophonist and clarinetist Janelle Reichman has performed with Doc Severinsen, the DIVA Jazz Orchestra, the Chico O'Farrill Jazz Orchestra, Anne Hampton Callaway and Nnenna Freelon, among others. She will be performing jazz standards and originals with a trio of musicians to be announced.

Performing a duet are sitarist Anjana Roy and tabla player Eric Alabaster. Roy is a Delhi native who has studied with Shri Rebati R. Debnath, a disciple of Allauddin Khan. Alabaster is a drummer, composer and educator who has performed throughout New England, the Caribbean, Europe and Pakistan.

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.

### jun 20 Adult Clothing & Costume Jewelry Exchange

The season is changing, and this is your opportunity to trade gently used and beautiful clothes and costume jewelry that you no longer wear with other Coop members. Do not leave clothing or jewelry in the Coop before the hours of the exchange. Bring up to 15 items only. Unchosen items will be donated to a local shelter.

jun 20

### **Sugar Blues**

Are you constantly craving sweets and want to understand why? Join Aja Davis, holistic health counselor, to learn how to change your relationship with sugar forever. You will discuss how to understand where those sugar cravings come from and how to reduce and eliminate them naturally.

### Screening of Blue Gold— Global Water Wars

The award-winning, 90-minute documentary Blue Gold—Global Water Wars addresses how corporate giants, private investors and corrupt governments vie for control of our dwindling fresh water supply. Presenter and Coop member Henry Rock has been a passionate advocate of innovative technological solutions to water, energy and habitat issues.

### jun 27-28 Food Drive to Benefit CHIPS Soup Kitchen

CHIPS Soup Kitchen, located at 4th Ave. and Sackett St., is the recipient of much of our edible but unsaleable perishable food. They also need donations of nonperishable foods. This food will go to CHIPS to help them feed people in the neighborhood who are in need of a nutritious meal. Consider contributing nonperishable foods and commercially packaged foods; canned fish; canned fruits and vegetables; pasta sauce; pasta; pre-packaged rice; pre-packaged beans; canned beans; canned soups; Parmalat milk; dry milk; peanut butter; or boxed raisins. Give donations to the collection table outside the Coop.

jun 27 sat 1 pm

### **Relationship Health Check: Get Off Life Support**

The quality of your relationships affects your life in many ways. It is easy to interact with hundreds of people each week, yet have no deep, satisfying relationships. Come explore how to combat urban isolation and relationship frustration! Coop member Karen D. **Bowser** is a graduate of Yale University and a certified Five O'Clock Club Career Coach.

## jun 6-aug 25 2009

jun 27 sat 4 pm

### **Boogie Down with Nia!**

Nia Technique is a fusion of nine movement forms drawn from dance, martial arts and healing arts. In this workshop, you will learn simple movements that lead to powerful physical fitness, healing and personal transformation. No experience necessary. Please wear comfortable clothes. Coop members **Jim Williams** and **Kristin DeGroat** are certified Nia instructors with classes throughout Brooklyn.

jun 28 sun 12 pm

### Greening and Cleaning Your Home!

In this workshop, we will identify common household items that can reduce your indoor air quality, and discuss ways to improve the air in your home. In addition, you will learn simple recipes for making homemade green cleaning products! Coop member **Sarah Julig** has been working as a freelance ecological housekeeper and home organizer since 2005.

jun 30 tue 7 pm

### Building Your Personal Financial Recovery Plan

Will I have enough money for my retirement and personal dreams? Where's the best place for me to invest now? Learn how to design your plan, implement it and monitor your progress. **Imre Kovacs**, a Coop member since 1993, shares his experience in helping individuals and families meet their financial goals.

jun 30 tue 7 pm

### PSFC JUNE Annual and General Meeting

The Annual Meeting begins at 7:00 p.m. followed by the GM. *Meeting location:* Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Pl. at Eighth Ave.

Annual Meeting Agenda:

### Item #1: The audited financial report for the year ended Feb. 1, 2009

Report & Vote: Following a presentation by our outside auditor, Jennifer Rambarran of Cornick, Garber & Sandler, LLP, members will have the opportunity to pose questions to him. Members will then vote whether to accept the audited statement.

### Item #2: Board of Directors election

Election: One candidate met the March deadline for this election.

General Meeting Agenda:

### Item #1: Renewing the Services of the Auditor

Proposal: "To retain the services of Cornick, Garber & Sandler, LLP, to perform an audit of the Coop for the fiscal year ending January 31, 2010."

— submitted by the General Coordinators

### Item #2: Election of Officers

Election: Following the election of members to the Board of Directors at the Annual Meeting, we must elect officers of the corporation at the General Meeting—president, vice president, secretary and treasurer.

[PSFC Bylaws: "Article IV, Officers: §2. Officers shall be elected by the Board of Directors of the corporation at the meeting held in the month of June. §3. The President and Vice-President shall be, at the time of election, directors of the corporation."]

jul 7 tue 7 pm

### **Agenda Committee Meeting**



The committee reviews pending agenda items and creates the agenda for this month's General Meeting. Drop by and talk with committee members face-to-face between 8 and 8:15 p.m. Before submitting an item, read "How to Develop an Agenda"

Item for the General Meeting" and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office. *The next General Meeting will be held on Tuesday, July 28, 7 p.m., at Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Place at Eighth Avenue.* 

jul 11 sat 11 am

### **Digest This!**

Did you know that a restaurant cheeseburger eaten the right way will provide more nutrients than a raw organic salad eaten the wrong way? This workshop will teach you the best tips of the major Eastern and Western nutritional philosophies to get the most from the foods you eat with an understanding of your busy lifestyle. Coop member **Kimberly Russell** holds a Masters in Health and Healing as a Certified Nutritional Counselor.

jul 11 sat 3 pm

### Moving Your Business Forward In a Stuck Economy

When times get tough it's easy to get stuck. If you own your own business, getting stuck and procrastinating on important decisions and projects can be devastating. The good news is that there are ways of moving your business forward by refocusing on your core business principles. Join procrastination coach **Renate Reimann** and small business management consultant **Alan Siege** to develop your plan out of frustration and into action.

**jul 17** fri 7:30 pm

### Gas Is So 20th Century!

Help form the Park Slope Ethanol Coop. **Michael Winks** and **Kevin Burget** are forming a community-based renewable energy coop with the goal of using locally made ethanol to power our vehicles and even heat our homes. Find out more. Come to a screening of David Blume's *Alcohol Can Be a Gas!* 

jul 19 sun 12 pm

### **Sustainable Stress Reduction**

Learn strategies and solutions to reduce stress, guilt, fear and anxiety. Find authentic methods to navigate life transitions and challenges by integrating all aspects of life (work, family, finances, emotions, body and thoughts). Coop member **Jennifer Edwards**, MFA, RYT, has 10 years experience in stress reduction and related fields. She has worked with institutions including Columbia University Medical Center, New York University, Cancer Care and the American Heart Association.

still to come

jul 25 Nutrition Response Testing

jul 25 Self-Healing & Empowerment Workshop

jul 26 Building a Cohousing Community in Brooklyn

jul 28 PSFC JULY General Meeting

jul 28 What Is Dyslexia?

jul 30-aug 1 Save a Life: Give Blood

aug 2 Family Music Workshop

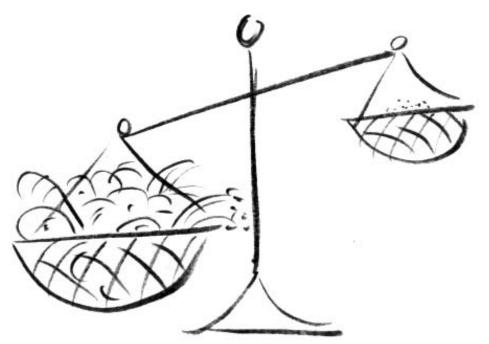
aug 4 Agenda Committee Meeting

aug 25 PSFC AUGUST General Meeting

aug 25 Grants for Jazz

### The Tipping Point: Past, Present and Future

By Sonja Sweeney



ptions. So many options. Walking down Seventh Avenue in Park Slope, in a span of about six blocks one can find roughly 12 restaurants, nine grocery stores and a handful of coffee shops. Of course, many of those options don't come cheap, particularly today, when prices for basic food items continue to rise and rise, putting a greater strain on consumers. In times like these, Food Coop members are very privileged to have access to healthy, organic, locally grown food at reasonable prices. Imagine 100 years ago, when such options did not exist in New York. But that

was a long time ago, right? Except that even today, in 2009, the options that the Food Coop provides are still the exception to the rule, compared to most other neighborhoods in Brooklyn.

One of the biggest draws to shopping at the Food Coop is that the markup on all food items is fixed at 21% above the wholesale price. Most agree that the prices are reasonable, even cheap, compared to other markets in New York that sell comparable products. Even last year, when oil prices rose dramatically and food costs subsequently spiked, the Coop was not greatly affected. Accord-

ing to Allen Zimmerman, general coordinator, this was because many of the fruits and vegetables sold at the Coop—as many as possible—come from local farmers and therefore the cost of fuel used transport the produce is greatly reduced.

However, 100 years ago food coops did not exist, and New

living in poorer neighborhoods such as Brownsville and Williamsburg, Brooklyn and the Lower East Side of Manhattan, had no real options when it came to buying food. The people in these neighborhoods were mostly hardworking immigrants who had come to America seeking a new life in the land of opportunity and prosperity. Their whole world probably comprised a six-block radius where they lived, worked, ate and slept. So when it came to buying fresh produce and other food to feed their families, their sole option consisted of pushcart peddlers

Yorkers, particularly those

lined up and down the street.

In February 1917, wholesale prices for basic food items skyrocketed, much as they did in the summer of 2008. Suddenly the people living in these immigrant communities were faced with onions being sold at 18 cents a pound instead of 12, potatoes for 10 cents a pound instead of 5, chicken for 32 cents a pound instead of 18. Pennies to us today, perhaps, but when the weekly wage averaged \$10 to \$14 per week, such price jumps became an enormous hardship. Shoppers could not afford the rising costs for these basic food items and found themselves at a tipping point, left with only two options: face starvation or fight back. And so began the food riots of 1917. Thousands of people, mostly immigrant women, banded together, pushing over pushcarts, rioting in the streets, storming City Hall and ulti-

# Member Contribution

mately boycotting foods ranging from potatoes and onions to chicken and fish. They fought back until the city and the mayor listened and the prices eventually fell.

Clearly what drove these women to the point of rioting was their lack of options.

With no such thing as a food coop, there was no one to look out for their best interests. Given those same circumstances today, what would we do? Or, rather, what will we do? Coop members have the option of buying healthy food at reasonable prices, but what about those in neighborhoods such as Brownsville and Williamsburg today? Or Bushwick or Bed-Stuy? Many neighborhoods in Brooklyn still lack access to organic, local, sustainably grown food, and what is available is hardly affordable. Zimmerman says food coops are slowly springing up around Brooklyn, but it is still a long, long road ahead to making reasonably priced, healthy food available for all Brooklyn residents, let alone the other boroughs of New York. What will be their tipping point?

From June 5 to 21, The Anthropologists, a New York-based ensemble theater company, will tackle these issues with the world premiere of its new show, Give Us Bread, based on the 1917

food riots, offering a lens for examining the global, national and local food crisis of today. Each evening will include additional programming with guest

speakers from The Food Riot Project, investigating contemporary food issues along with other topics related to the show. For more information about *Give* Us Bread or the Food Riot Project, please visit www.theanthropologists.org.

CONTINUED FROM PAGE 9

### **Office Close**

Thursday, 8:30 to 11:00 p.m.

Responsible for adding attendance pages in up to nine attendance books and confirming the location of attendance cards for members on these shifts. Must also confirm each worker's work status and annotate the attendance pages accordingly. If you like to work independently and have good attention to detail, this workslot might be for you. You will be trained for this job on your first shift. Make sure to arrive by 8:30 p.m. on your first scheduled day.

### 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

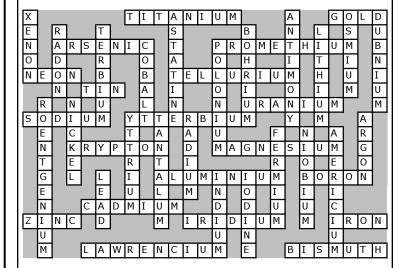
7:00 a.m. but you can come as early as 6:00 a.m. You will need to work independently, be self-motivated and reliable. Please contact Renee St. Furcy at renee\_stfurcy@psfc.coop or 718-622-0560 if you are interested.

### **Shopping Floor Set-up** and Cleaning

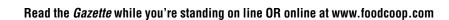
Monday or Wednesday, 6:00 to 8:00 a.m.

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.

### **Puzzle Answers**









#### ITOR 0 E E R H

### **MEMBERSHIP HOLIDAY**

#### **DEAR EDITOR:**

I propose that the Park Slope Food Coop have a moratorium on orientation and new member acceptance each year during November and December.

I have been a cooperator since 1995, and have experienced firsthand the problems of overcrowding. I read very closely the May 21 article "Breaking Point?" with its discussion of the almost painful congestion both on the shopping floor and in the stocking basement. I cannot accept cooperator Tobier's point that "(A) possible proposal to cap membership goes against (the first principle of ICA's Cooperative Identity)." When this principle states that "Cooperatives are...open to all persons able to use their services," then it seems to me that a nonstop increase in people and stock bursting out of a space inadequate to meet the demand creates a condition where current members become unable to use our services; and that, certainly, violates the principle. Growth should not be unfettered; neither should it be capricious, nor requiring...a waiting list.

A regularly scheduled Membership Holiday will have many benefits: It will give the Coop a chance to catch its new-member breath, allowing new people to more easily assimilate into a shift's work patterns during our busiest season. It will de facto reduce the constant member influx, and may slightly lower existing membership numbers as current cooperators leave. It will provide the lovely benefit to cooperators who have worked for a while (hey, at least ONE shift) of having access to a variety of nicely priced holiday gifts! It will be predictable, and not capricious. There would be no waiting list: You want to join? Come to an orientation in January. In the holiday season, we would take two months to get to know who we are, and experience ourselves as a stable, voluntary organization, working for our common good.

I would like others' views on this proposal. PSFC overcrowding is a serious situation, constantly under discussion but as of yet inadequately addressed. A Membership Holiday may be one of many corrections we need to support our mission and our strength without overgrowing our bounds.

In cooperation, Mary Rose Dallal

### LINE MANAGEMENT

### DEAR COOP,

At the April General Meeting there was a discussion about capping membership as way of dealing with overcrowded shopping conditions. At this same GM some members argued that we should reduce our work requirement because there is not enough work for all these new members (and wouldn't it be nice to work less).

In fact, the solution to these identified "problems"—overcrowding, and the perception of too many members and not enough work—is to strengthen, not weaken, our work requirement, and to invigorate our work ethic.

Long shopping lines are the result of inefficient store management, not too many shoppers. I know this because I manage the line on my Monday evening shopping squad; I keep the line flowing with several techniques (described below). Even on the Monday before Thanksgiving the checkout line on my shift never got past the first aisle.

Here's how it works. Valuable time is lost in the 10-60 seconds it takes the first shopper in line to become aware that the next checkout worker is available and to then travel to the station. Checkout workers often wait too long to summon the next personthere is no need to wait until the shopper bags every last item before calling "next." While one shopper is finishing, the next shopper can be getting organized, finding his or her card and beginning to unload. A line manager eliminates waiting time by calling the next shopper while the previous shopper is finishing up. I also put shoppers' carts away (so they don't lose valuable packing time), assist with unloading and packing groceries, and keep traffic lanes clear.

If we added 2-3 workers on each busy shopping squad (a line manager for regular and express each, and someone to help unload and pack), I believe lines could be virtually eliminated, while opening up a substantial number of new workslots. Of course, this plan only works with truly engaged workers. I shopped at a busy time recently and saw that there was a line manager, but she was standing there staring off into space and doing nothing more than echo the checkout workers' calls of "next." Not surprisingly, the line was as long as ever.

This leads to a second proposal for mobilizing our work force to improve the shopping experience. I propose training sessions and refresher courses for member workers, for workslot credit. I would happily train in effective line management, and I believe there is a need for many members, including squad leaders, to brush up on the requirements of their work positions. (This letter keeps wanting to go off into a rant about all the slacking on the job I see at the Coop, but I'll leave that for another day.)

The good news is that by committing ourselves to efficient store management we can greatly improve the shopping experience while absorbing new members, at the same time strengthening what has always been

at the core of the Coop's success: the work of the membership. Committing ourselves to doing a better job, not reducing the work requirement, is what will improve the Coop.

Lynn Armentrout

### **RESTOCKING I**

### DEAR COOP MEMBERS,

I was doing a makeup the other day and was straightening shelves when I had a thought! I know there's a longstanding tradition of leaving products at the back of the shelf to help in restocking. I understand this is an orderly way to fill a shelf but I'm wondering if it's not time to revisit this process at least in part. Items like crackers on the top shelves can go unseen. And if unseen, unpurchased. Maybe someone straightening shelves could now and again pull one or two things forward on a top shelf so people at least have a hint that they're there? I don't think this would disturb the restocking process. Could actually mean more to restock!

> Thanks, Peter Jacobson

### **RESTOCKING II**

Joe Holtz replies:

Our sales are more than ten times the national average per square foot of selling space. In addition, we often give each item less space than the average store does, which makes the multiple even higher in terms of actual sales velocity of the products. If members start pulling things to the front (known as "facing up") this will make it even harder to see that another case needs to come out of the basement. The result will be much longer time needed to write a send-up list and more mistakes and omissions on those send-up lists. Please do not follow Peter's well-meaning suggestion. The cons outweigh the pros.



### LETTERS POLICY

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

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

You may submit on paper, typed or very legibly handwritten, or via email to GazetteSubmissions@psfc.coop 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.

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

### 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
- $\bullet$  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 Fun Committee Needs You!

The Fun Committee is looking for an enthusiastic member who has experience and expertise in "alternate outreach"— 21st-century style—to inform our membership and community of our committee's upcoming events. We want to increase attendance and participation at our events by creating an online presence on sites like Facebook.

Recent Fun Committee events include Poker Night, Game Night, Pub Night, Valentine Card-Making workshop, Adult Variety Show and the Food Conference.

All interested members, please e-mail Len Heisler at heislerlen@yahoo.com.

### CLASSIFIEDS

### **BED & BREAKFAST**

BROWNSTONE BROOKLYN BED AND BREAKFAST. Victorian home on tree-lined Prospect Heights block has space with semiprivate bath, AC, Cable TV & free WiFi. Full breakfast provided in attractive smoke-free environment Reasonable rates. Call David Whitbeck, 718-857-6066 or e-mail brownstonebbb@yahoo.com.

HOUSE ON 3rd St. B&B, beautiful parlor floor thru apt., double living room, bath, deck overlooking garden, wi-fi. Sleeps 4-5 in privacy and comfort. Perfect for families. Call Jane White at 718-788-7171 or visit us on the web at houseon3st.com.

### **CLASSES/GROUPS**

LEARN TO DRAW AND PAINT! Improve your skills. Affordable art class that gives you confidence by teaching you the basics. Follow in the footsteps of the great masters in a nurturing, friendly class. All levels welcome from

beginners to advanced. Park Slope Art School 718-499-0154. rfamandy@yahoo.com.

INTERNATIONAL FOLK DANCING in Brooklyn Heights. Mondays, June 8, 15, 22 and 29 from 6:45 to 9:00 p.m. at 75 Hicks Street, between Orange & Cranberry. \$10 per session. Refreshments included. No partners necessary. 718-522-5349.

### COMMERCIAL SPACE

PROFESSIONAL OFFICES AVAIL-ABLE. Ideal for a colon therapist, psychotherapist, medical doctor, shiatsu, reiki, speech therapist, etc. Be part of a Holistic Center in the beautiful SOHO section of Manhattan. The doctor will introduce all patients to you. For further information, please call 212-505-5055.

### **HOUSING WANTED**

LOOKING to move to Park Slope from Bay Ridge. Single, responsi-

ble late 20's female. Looking to live alone, something long term. Seeking someone who owns/ a landlord looking to rent out \$1,500 or less. Pet/ cat-friendly. I have excellent credit and excellent rental history. Contact Victoria at 914-443-9209

### **PETS**

ADOPT ZUKO! Sweet 1 1/2-yr.-old male, B&W, up-to-date on vet care, neutered cat. He was found on the street. He's got a great personality! Loves to play, drink out of the faucet, treats & oat grass. Easy to handle & easy to brush. Ideal as an only cat. Pics can be emailed to you. Contact Victoria at 914-443-9209.

### **SERVICES**

EXPRESS MOVES. One flat price for the entire move! No deceptive hourly estimates! Careful, experienced mover. Everything quilt padded. No extra charge for wardrobes and packing tape. Specialist in walkups. Thousands of

### 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, JUN 5

A MASKED BALL by Verdi: A plot to assassinate a ruler, a sorceress's prediction, an affair between a ruler & his best friend's wife, and a Masked Ball! Performances in English & with orchestra by Brooklyn Repertory Opera. 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.

FREE FILM SCREENING of "The Future of Food" offers an indepth investigation into the disturbing truth behind the unlabeled, patented, genetically engineered foods that have quietly filled U.S. grocery store shelves for the past decade. 7:30 p.m.at Park Slope UMC (6th Ave. & 8th St.). More info: www.thefutureoffood.com

### SAT, JUN 6

SINGSPIRATION FOR BOYS ages 12-16: Staging the Scene @ 3-5 p.m. An interactive singing and acting experience for boys sponsored 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 sorceress's prediction, an affair between a ruler & his best friend's wife, and a Masked Ball! Performances in English and with orchestra by Brooklyn Repertory Opera. Brooklyn Lyceum, 227 Fourth Ave. (President St.) @ 3:30 p.m. Admission \$20, seniors/students \$10, w/unemployment stub \$5. www.bropera.org.

### FRI, JUN 12

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

GOOD COFFEEHOUSE: Brooklyn Women's Chorus: 45 women singing together to create one powerful voice for peace and justice, directed by Bev Grant\*. Brooklyn Ethical Culture Society. \$10/adults, \$6/kids. 8:00 p.m. 53 Prospect Pk W. Info: www.gchmusic.org.

### SAT, JUN 13

SINGSPIRATION FOR BOYS ages 12-16: Concert @ 3-5 p.m. An interactive singing and acting experience for boys sponsored 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 14

A MASKED BALL by Verdi: A plot to assassinate a ruler, a sorceress's prediction, an affair between a ruler & his best friend's wife, and a Masked Ball! Performances in English & with orchestra by Brooklyn Repertory Opera. Office Coordinator Kathleen Keske\* sings the role of Amelia. Brooklyn Lyceum, 227 Fourth Ave. (President St.) @ 3:30 p.m. Admission \$20, seniors/students \$10, w/unemployment stub \$5. www.bropera.org.

FLAG DAY: the Brooklyn Humanist Community is proud to present Curtis Gans, America's leading expert on American voter turnout and participation. Mr. Gans will speak on "American Democracy: Problems Beneath the Surface" at the First Unitarian Universalist Church of Brooklyn at 50 Monroe Place in Brooklyn Heights. 2:30 p.m. Admission is FREE.

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### CLASSIFIEDS (CONTINUED)

satisfied customers. Great Coop references. 718-670-7071.

ATTORNEY—Experienced personal injury trial lawyer representing injured bicyclists and other accident victims. Limited caseload to ensure maximum compensation. Member of NYSTLA and ATLA. No recovery, no fee. Free consult. Manhattan office. Park Slope resident. Long time PSFC member. Adam D. White. 212-577-9710.

ATTORNEY—Personal Injury Emphasis—30 years experience in all aspects of injury law. Individual attention provided for entire case. Free phone or office consultation. Prompt, courteous communications. 20-year Park Slope Food Coop member; Park Slope resident; downtown Brooklyn office. Tom Guccione, 718-596-4184, also at www.tguccionelaw.com.

NO JOB TOO SMALL! Carpentry. tile installation and repair, painting, plastering, doors hung and repaired, shelves installed, bath regrouts, general handywork. Serving Park Slope area for 19 years. Free estimates. Call Rocco: 718-788-6317.

BURIED UNDER PAPER? My organizing 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.

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. Longtime Coop member. 347-351-3031 or info@nygeekgirls.com.

DON'T AGONIZE, ORGANIZE!-Are finances driving you crazy? Budgets remind you of calculus? Is decision-making giving you a headache? Is your business on the range of a Big-Bang? Get organized call David White 718-344-1926. 25 years of experience in financial management and analysis.

MADISON AVENUE Hair Stylist is right around the corner from the Food Coop, so if you would like a really good haircut at a decent price, please call Maggie at 718-783-2154. I charge \$60.00.

### **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

3-SEASON VACATION COTTAGES for sale in our friendly, wooded northern Westchester community.

Pool, tennis, biking, hiking; near Hudson River and Metro North (5minute cab ride from train). \$79,000-\$99,000; annual maintenance approx. \$3,200. Cash sales only. No dogs. 212-242-0806 or junejacobson@earthlink.net.

BERKSHIRES LAKE ACCESS WOODED LOT. Build your own vacation home! 1/2-acre building lot w/deeded access to one of Berkshire County's best lakes! Shore of lake is 200 feet away, where you can keep your canoe, kayak, rowboat or sailboat. Great for swimming, too! \$35K. Call Bob at 917-664-1871.

GREAT FAMILY VACATION in southern Vermont. Lovely 3-bedroom, 2-bath house in beautiful area. Swimming, hiking, tennis & lots for kids to do. Less than 2 miles from town with shops, restaurants & galleries. \$700/week. 718-851-4766.

CENTRAL MAINE. Lakefront cottage, secluded, roomy, fireplace, on a sandy shoreline with rowboat & canoe available. Cottage comes fully equipped in the beautiful Winthrop Lakes region. \$650 per week. Contact David Whitbeck at 718-857-6066 or email inquiries to david\_whitbeck@yahoo.com.

### WHAT'S FOR FREE

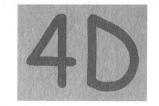
FREE INITIAL ORAL EXAMINA-TION in a Holistic Family Dental office for all Coop members. Using a nutritional approach, Dr. Goldberg practices preventive dentistry, with non-mercury fillings, thOrough cleanings and non-surgical gum treatments. For insurance information and an appointment, please call 212-505-5055.

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### ADVERTISE ON THE WEB

If your ad would benefit from broader exposure, try the Coop's web page, www.foodcoop.com. The ads are FREE.

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### **BFS** is now enrolling students ages 5-14 for the 2009-10 school year.

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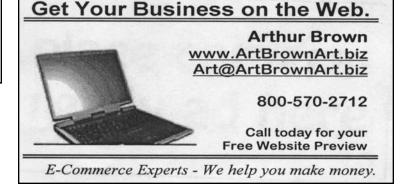
"Arguably New York's most radical center for learning"—NYT 2005

### Get Your Home Cleaned...

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.

CALL TODAY! - 718-633-4823 www.wecandoit.coop





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### WELCOME!

A warm welcome to these new Coop members who have joined us in the last two weeks. We're glad you've decided to be a part of our community.

Elizabeth Adams Heather Alexander India Alexis Yocheved Amrami Revital Aranbaev Rachel Balik Erin Ballentine Erik Blanc Jahna Bobolia Remma Botvinnik Svetlana Botvinnik Kimberly Brandt Henry Brenner Kristine Brenner Carrie Brightman Katie Brounstein Burgess Bub Erin Carney Marc Carroll Julian Cavin-Zeidenstein Krista Hoff Beir Cleghorne Salina Cole Abe Cooper Sarah Darby Denise Darensbourg Kevin Degeeter Jennifer Drake

Josh Duffy Peter Durning Bellah Emem Tere Fox Craig Frymark Virginia Galvan Gerard Pierre Gelus Zachary German Emmanuel Germond Christopher Glazek Bram Goetschalckx Tim Gore Anthony Greer Adam Grupper Nigel Hall Jacob Halper Walsh Hansen Julia Hazel Hattie Hill Cathy Icardo Gloria Johnson Lindsay Johnson Sarah Jones Carole Joseph-Gelus Diahariah Katz

Alison Kotch Joke Kusters Mathew Laska Cammie Lin Edgar Lin Jourdan Loffredo Jeanne Lutfy Katie Madarasz Tina Magazzini Theresa Marchetta Anthony Matteo Cheryl McDonald Ebony McIntosh Nell Mellon Elizabeth Moisan Gabrielle Moisan Meredith Morris Nora Nasri Margie Navarro Nico Navarro Jenn Nelkin Liteke O'Malley Martin O'Malley Ann Park-Schultz Linda Payton André Pearson

Suzanne Price

Tana Quincy Maxine Resnick David Reynolds Ianice River-Hall Marci Rosenfeld Orin Schultz Mrigaa Sethi Phillip Shapiro Renata Perri Silberblatt Paul Stiell Sara Suman Jacob Throckmorton Ioshua Tuerman Svlvestre Vaughan Willie Vaughan Debra Vilen Trac Vu Tiffany Watson Michael Williams Neville Williams Linda Wong Anna Yermakova Sufei Zhang

### THANK YOU!

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

India Adams Sandy Alexander Lia Amakawa Tamara B. Sarah Bendit Rebecca Brown Vanessa Cabrera Douglas Calhoun Tom Cannell Shaun Chapman Elmar Darensbourg Peter Derby Edible Magazine Ukeme Emem Ester Erin Fae NikiAnne Feinberg Maria Fugere Stephanie Gilman **Emily Grotheer** Gaylen Hamilton Michele Henjum Sarah Heslip Linda Johnsen Michael Kenney Misako Koga **Emily Kragness** 

Doug Latino Eleanor Spottswood Rose Latino Libby Marsha May Lindesay Maia Macdonald Deborah Magocsi Margo Robert Martin Maxine Sarah-Rose Meredith Luke Meyer Sarah Milford **Emily Miller** Francesca Mirabella Bethany Nelson Dylan O'Hearn Jason Popkin Kunji Rey Nancy Romer Sarah Sajdak Rachel Scharfman Ethan Schulton Jaclyn Schulton Buki Shabi Andrew Sloat Ari Spool

Jamie Sterns Bill Wasik Joel Weber Mera White

### 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

Stephanie Kauffman

- 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.

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.

