

Established  
1973



# LINEWATERS' GAZETTE



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Volume DD, Number 21

October 8, 2009



PHOTOS BY LISA COHEN

Chris Michaels, Gabriel Martinez and William Cerf, founding directors of La Obrera.

## Democratic Ideals Guide a South Bronx Coop Restaurant

By Hayley Gorenberg

**S**prinkle old democratic ideals on a new economic scene, bake, and you might have a cooperative restaurant serving the multilingual South Bronx.

At least, that's the dream nurtured by three men building the vision and business plan for the Worker's Diner (until recently, La Obrera Restaurante).

William Cerf, Chris Michaels, and Gabriel Martinez hatched a business plan for their restaurant over the

summer. It described a 24-hour "multicultural, bilingual and family-friendly dining experience, serving authentic menus from countries such as the Dominican Republic, Mexico, and the United States to consumers in the South Bronx." The three set their sights on expanding the

venture over time: "We aim to build a strong business model for worker-owned restaurants, develop a premiere reputation among metropolitan consumers and expand to several locations within the next decade."

Their objectives include using sustainable ingredients ("organic, biodynamic, permacultural and other sustainable agricultural practices") sourced within 100 miles of

CONTINUED ON PAGE 2

## Better Brown Bag School Lunches

By Nicole Feliciano

**C**oop kids are back in school and that means Coop parents have to deal with school lunches. Over the course of the school year parents will pack nearly 200 lunches. For many, this adds up to monotonous meals

from the peanut gallery. Rather than get into a peanut butter and jelly rut, take tips from your fellow shoppers to keep things lively in the lunch room.

### Getting Started

The ideal school lunch will meet two needs: nutrition and variety. First, most parents

aim to keep things healthy. Though school systems strive to serve smart options, french fries, fried chicken strips and pizza still make frequent appearances. (If you are trying to decide if in-school options are right for your family, visit

CONTINUED ON PAGE 5



ILLUSTRATION BY ROD MORRISON

### Next General Meeting on October 27

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month.\* The next General Meeting will be on Tuesday, October 27, 7:00 p.m. at the Congregation Beth Elohim Temple House (Garfield Temple), 274 Garfield Pl.

The agenda will be available as a flyer in the entryway of the Coop on Wednesday, October 7. For more information about the GM and about Coop governance, please see the center of this issue.

\* Exceptions for November and December will be posted.

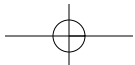
### IN THIS ISSUE

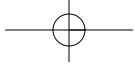
Puzzle	2
Coop T-shirt Design Contest	3
Food Safety Bill vs. Small Farmers	6
Coop Hours, Coffeehouse	8
Coop Calendar, Workslot Needs	
Governance Information, Mission Statement	9
Letters to the Editor	12
Community Calendar	14
Classified Ads	14

## Coop Event Highlights

- |                    |   |
|--------------------|---|
| <b>Fri, Oct 16</b> | • <b>The Good Coffeehouse: Friction Farm and Anath</b> 8:00 p.m.      |
| <b>Sat, Oct 17</b> | • <b>Children's Clothing Swap</b> 10:00 a.m.–1:30 p.m.                |
| <b>Thu, Oct 22</b> | • <b>Blood Drive</b> 3:00–8:00 p.m.                                   |
| <b>Fri, Oct 23</b> | • <b>Blood Drive</b> 11:00 a.m.–6:00 p.m.                             |
| <b>Sat, Oct 24</b> | • <b>Blood Drive</b> 11:00 a.m.–6:00 p.m.                             |
| <b>Sat, Oct 24</b> | • <b>Food Drive to Benefit Chips Food Kitchen</b> 9:00 a.m.–7:00 p.m. |
| <b>Sat, Oct 24</b> | • <b>Fair Trade Tea: Who Benefits?</b> 7:30 p.m.                      |
| <b>Sun, Oct 25</b> | • <b>Food Drive to Benefit Chips Food Kitchen</b> 9:00 a.m.–7:00 p.m. |
| <b>Thu, Nov 5</b>  | • <b>Food Class: Fall Harvest</b> 7:30 p.m.                           |
| <b>Fri, Nov 6</b>  | • <b>Film Night: Working Title</b> 7:00 p.m.                          |

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





# South Bronx Coop

CONTINUED FROM PAGE ONE

the South Bronx, and even sourcing “from South Bronx itself whenever possible.” But the most notable aspect of the envisioned restaurant is not its choice of ingredients, but its structure. The scaled-down model of the diner planned as this article goes to print is not explicitly aimed at being bilingual, but it preserves the goal of giving all workers a voice.

While the organizers are actively seeking investors, only employees can be owners—and they own the venture equally. That is, all worker-owners, no matter the position they hold, cast a vote of the same weight.

**An Eclectic Mix**

Martinez has experience working in a cooperative restaurant, but the other two organizers have different backgrounds.

Michaels said he had worked for three years as a New York City high school teacher in Central Harlem, where he currently lives; had worked in advertising while living in Berlin for three years; and is now a doctoral candidate in politics.

Cerf said he has studied international visions of cooperative ideals for the past 15 years. “I have been very interested all of my life in the concept of democracy, particularly as it applies to the workplace.” He recently received a food handler’s certificate and is doing part-time restaurant work to gain additional experience.

To advance their ambitious and novel agenda (the organizers know of only one worker-owner cooperative restaurant in New York), the three have turned to sources such as the U.S. Federation of Worker Coops and Greenworker Cooperatives of the South Bronx (a worker-coop incubator).

They hope their array of advisors and supporters, which they plan to feature on their website, will help draw investors to their venture, which they aim to open next summer.

**Equality Ideals**

Organizer Chris Michaels explained his attraction to the worker-owned cooperative structure: “In the course of my short 10 years in the

workforce, I felt that the way workplaces are structured is highly unfair,” he said. “For me, something that’s very important that affects everybody is the dynamics in the workplace. It turns out that there have actually been quite a few very gifted people who thought a lot about how to make businesses or workplaces more fair. Those techniques and structures are embodied in the structure of a worker cooperative.”

Michaels referenced thinkers who propounded worker cooperatives that “walk on two legs,” one leg being the democratic principle of “one worker, one vote,” and the other based on the notion that all workers are due “their fair share of the profits.” That fair share may not be equal, but “the general principle is that the highest paid worker gets at most around six times what the lowest paid worker gets,” said Michael, who referred to the pay spreads between common workers and chief executives common in corporate American businesses as “off the Richter scale.”

Investors do not govern and do not receive a share of profits; rather, they receive a fixed dividend. Workers will make an equity investment in

the business, and can invest in installments over time.

The Worker’s Diner’s governance plan envisions a worker-owner-elected Board of Directors that hires professional management to run the daily affairs of the company and answers to the Board, which serves “the worker-owners and the larger community.”

A chunk of profits are churned into educating and training the worker-owners in technical and management skills needed to further the restaurant’s success. To enhance their ability to work together, per the business plan, the worker-owners commit themselves “to learning both a communication process such as Nonviolent Communication and an interactive problem solving modality such as Feedback Learning in our adventure for positive personal and social transformation.” (Cerf said he is currently seeking certification in Nonviolent Communication skills.)

Cerf noted a special significance to bringing a worker cooperative to the South Bronx in particular. “The South Bronx is one of the poorest zip codes in the United States,” he said. “It ranks along with parts of Mississipp-

pi and West Virginia. Right here in the middle of one of the wealthiest areas of the country, we have one of the poorest.”

The organizers selected a restaurant in part because of the “volume of worker-owner opportunities” represented by the many jobs necessary for the business to operate. “Instead of choosing a very narrow, tailored, highly specific industry, I’m interested in picking one of the broadest industries possible, that hires tons and tons of people,” said Michaels.

Cerf, a member of the Flatbush Food Coop, described an additional attraction to a restaurant venture: “Why restaurant? why food? I always had an interest in it. We want to give a delightful dining experience,” he said. “Worker-ownership for marketing only goes so far. After a while it wears thin.” Cerf described ideals of “quality food at a reasonable price, very family oriented, with a bilingual English/Spanish menu.

Though the organizers recently agreed they would not affirmatively market the restaurant as bilingual, “ it will be, because it’s New York City,” said Michaels.

*For more information, go to [workersdiner.org](http://workersdiner.org) ■*

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)	<b>May not</b> 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.
Books	<b>May not</b> be returned.
Juicers	<b>May not</b> 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 purchase, 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 they are opened or unsellable, and were purchased by mistake or not needed.

Puzzle Corner

Banal Dour Game #3

Double Anagram Puzzle by Janet Farrell

The letters in each entry in list #1 can be rearranged to form at least two English words. List #2 contains definitions of those words. Find the double anagram and match it to correct clue. For example, the first group of letters can be rearranged to form “MELON” and “LEMON” which matches definition K, “CANTALOUPE DUD.” See answers on page 14 and use the space below to work out your answers if needed.

LIST #1

1 ELMNO

2 ACELRT

3 AEINRT

4 CENORTU

5 AINTT

6 ENOST

7 AEEHNRT

8 AILNS

9 ACENRT

10 CEERSU

11 AEINPRT

12 ACNNOT

13 CDEOR

14 EHNORT

15 ADENRT

LIST #2

A OVERPOWER BAR

B BOOST PERSIAN CAPITAL

C RELATE ARTIST

D AMBROSIA DAZE

E WITHDRAW CACTUS

F WASP SEAT

G UNABLE DISTRICT

H RED WINE ASSOCIATION

I BELIEF ADORNMENT

J GIANT BLEMISH

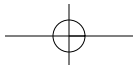
K CANTALOUPE DUD

L SHOUTED ENTHUSIASTIC

M MURDERED MOLLUSK

N OBSERVES GEM

O KEEP PART OF EYE





YOU DECIDE

# The Coop T-Shirt Design Contest

By Adriana Velez

You've seen the Park Slope Food Coop T-shirts near the checkout registers. They're kind of sweet, with their cornucopia of Coop goodies. That cornucopia is a vintage design from the early days in the 1970's, and cute as it is the Coop thinks it's about time for an update. Enter the Park Slope Food Coop T-shirt for the 21st Century! And guess what? You get to decide on the design.

The Coop is having its First Ever T-Shirt Design Contest. It's just like American Idol, only with T-shirt designs, and not on television, and hopefully not with caustic judges. But the prize for the winning design is almost as exciting: the fame that comes with having your design printed on a Coop T-shirt and an entire year's worth of FTOP credit! (That's 13 shifts.) Yes, the winning designer can take off a full year from their Coop shift without even having to produce/adopt a baby—that is, unless the winning design was created by a team of members, in which case the team will have to divide the 13 shifts' worth of FTOP credit amongst themselves.

The original T-shirt design, which shows hands clasped together holding a cornucopia of Coop products, was designed during the early years of the Coop. According to General Coordinator Allen Zimmerman, "the concept was to try to show the breadth of the Coop selection, that it was not just granola and tofu. That's why you see a roll of toilet paper." That original design is still on the T-shirts for sale at the Coop, and if you look closely you can see that toilet paper roll. It was General Coordinator Mike Eakin's idea, actually. "We were very proud of the fact that we didn't just have food like some food coops. We actually had some household products at reasonable prices," says Eakin.

Eakin points out that if you look closely you can also see the names of the T-shirt designers, D. (Danny) Steiner and L. (Lorena) Pugh. This first T-shirt was produced by Peter Kafka, who lived near the Coop and had a T-shirt production facility in his basement. (Apparently he stored the silk screening dyes in his refrigerator.) Kafka is now a park ranger in Hawaii.

Since then there have been a number of other T-shirt designs, including a 25th Anniversary T-shirt that says "We Cooperate!" With the words "Park Slope Food" written above and "the Coop" in "Cooperate" highlighted in yellow to correspond with "Park Slope Food." "Established in 1973" is added below. The most recent design shows carrots growing from the ground in green and orange.

Hopefully, there will be many more T-shirt designs in the future. If this T-shirt contest is successful, the Coop staff would like to have a series of T-shirt design contests so that the various T-shirts become collectables. This first contest is meant as a fun activity for everyone and a way to tap into the wealth of talent among Coop members. (Coop staff are not eligible to enter the contest, though there's a

considerable pool of talent there as well.)

With the contest closed to entries by this issue's publication, the entries will be reviewed to make sure they meet all of the Coop's requirements. Then the entries will be posted on the website and compiled into two binders (hence the contest's requirements for submitting artwork). The images in the binders will be larger than the images on the website, so it will be worth your while to peruse a copy if you can. You can find one copy in the lobby by the ground floor elevator and another copy at the second floor service desk. Names of the designers will be withheld at this stage of the process.

You will be able to vote on your favorite design the old-fashioned way—by paper ballot in a box—or online. You may vote for up to three designs, but you must rank your choices and you may only vote for each design once. (In other words, you can't vote three times for your one favorite design.)

Only designs created by Coop members in good standing are eligible. You must also be a Coop member in good standing in order to vote. This might be just the incentive some of you need to finally clear up those last few make-ups. You don't want to miss out on the fun, do you?

The Contest Committee hopes to receive at least 20 eligible designs. If 50 or more eligible designs are submitted there will be two rounds of voting. The first round will last 4 weeks, with the top 10 finalists advancing to the final round. (Does that sound familiar?)

Once the winning design has been selected, the designer will work with the Printing Committee to select colors. The T-shirts will be printed by Denver Screen Printing and Embroidery, the same company that printed the current batch of Coop T-shirts. Receiving Coordinator Lisa Hidem forged this relationship with DSP and will oversee the production of the new T-shirts. DSP uses low-impact dyes and dying processes, and orders T-shirts made by Organic Apparel.

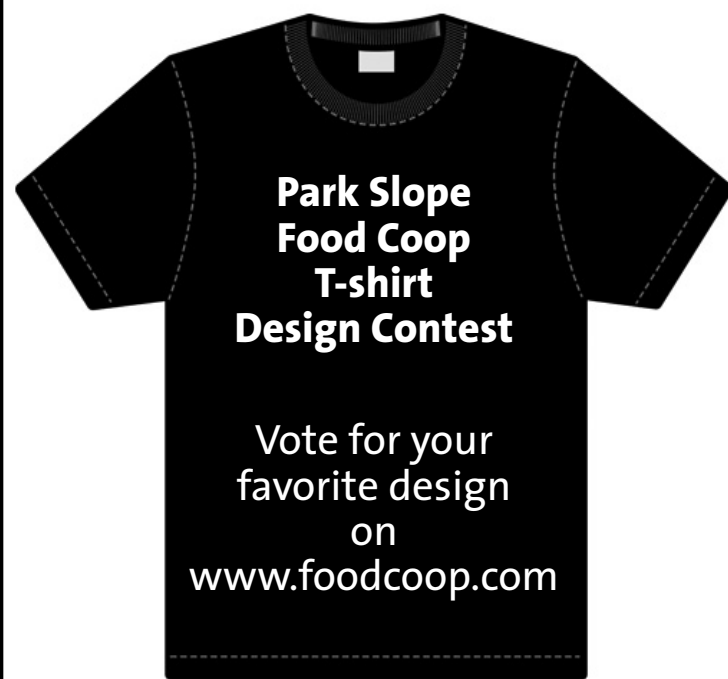
Some Coop members may be concerned that we are ordering T-shirts from the same company; apparently last time T-shirts were printed there were some problems with the sizing, which in some cases seemed almost random. Hidem assures us that this will not be the case this time. Organic Apparel is getting a new sewer for the T-shirts so sizing will be more consistent. There will be men's sizes and women's sizes, and Hidem will be ordering a few thousand, so there should be plenty to go around. Depending on how the contest and sales go, the Coop may order kids' sizes as well.

Style-conscious ladies, I have bad news for us. These will be standard-cut T-shirts, no slim-cut, cap-sleeve, v-neck or scoop neck. Hidem says she had to keep things simple in order to keep these sustainably-made T-shirts affordable for Coop members. Hidem hopes to print the T-shirts before the holidays so they will be available by mid December. ■

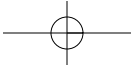


**The Coop needs reliable, detail-oriented and personable members to lead the new Bike Valet Parking service. Members will be trained for this position. Currently, these shifts will be on Saturday afternoons, though we are looking at Sunday afternoon/early evening and would like to expand this service.**

The Bike Valet Parking service is for Coop members and works like a coat check for bikes (and strollers!). FTOP workers will check in and watch bikes during their shift. Depending on the shift time, the Squad Leader will be responsible for directing either the set-up or take-down of the bike racks and canopy. Training FTOP workers will be required at the beginning of each shift. If you are interested, please contact Charlene Swift in the Membership Office at 718-622-0560.



Read the *Gazette* while you're standing on line OR online at [www.foodcoop.com](http://www.foodcoop.com)



# Hearing Officer Committee Seeks New Members

The Hearing Office Committee is seeking two new members. The committee conducts and presides over disciplinary hearings, ensures that hearings proceed in an efficient and unbiased manner and, after a randomly selected Deciding Group has decided whether an accused member violated a Coop rule, determines what disciplinary action should be taken against the member. Applicants should be Coop members in good standing for at least two years, have good attendance records and preferably have judicial, arbitration, mediation or legal backgrounds.

Members of the committee meet and earn workslot credit on an as-needed basis only, that is, when hearings are required. Therefore these members must maintain regular Coop workslots in good standing or be FTOP members in good standing.

The nature of the committee’s work requires that all members maintain strict confidentiality with respect to all matters on which they work.

The committee seeks an applicant pool that reflects the diversity of the Coop membership at large.

Those interested, please telephone Marian Hertz of the Hearing Officer Committee at 212-440-2743 or email at [Marian.Hertz@cna.com](mailto:Marian.Hertz@cna.com).



# 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](mailto:heislerlen@yahoo.com).

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

Let me tell you  
one thing I know  
to be true:

Plants talk  
they open their lips  
and whisper meaning  
into your soul

The part of your mind  
that can’t hear them  
says this is—poetical

But when you step lightly  
on the earth and the ground ivy  
curls around your toes  
and paints its minty scent  
at the back of your throat  
it whispers

When you lay your hand  
on a moss-covered log  
it chatters  
it is talking to you  
as sure as these words make their case

The common weeds are  
the most talkative  
beech trees  
hum  
bee balm sings

Always  
They always have

And there is a plant that speaks  
directly to you  
wherever it grows  
It has things to tell you  
valuable things for you—to know

It has the same impulse as you  
to live and can tell you  
about being alive

From the duck weed that grows  
in the ripples of the mountain stream  
to the grass that pulses in the wind

Plants talk to us  
in a continual hubbub of hush

The Park Slope Food Coop  
Join the conversation

by Myra Klockenbrink

**Monday**    **October 19**  
                 **October 26**  
                 **noon to 1:00 p.m. and**  
                 **1:30 too 2:30 p.m.**

**Thursday**    **October 22**  
                 **11:00 to 1:30 p.m.**

**Friday**        **October 30**  
                 **10:00 a.m. to 12:30 p.m.**

You can join in any time during a tour.



The PSFC Fun Committee invites you to the next Coop...

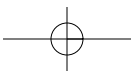
# GAME NIGHT!

• **Saturday, November 21** •  
**7:30 to 9:30 p.m.**  
in the meeting room of the Coop.

- Free admission • All ages welcome •
- Bring your friends •
- Refreshments for sale •

Bring your favorite game(s):  
• Scrabble • Taboo • chess • checkers • bridge • Nim • Boggle • Candyland • Trouble • Stratego • Pictionary • Monopoly • Trivial Pursuit...

Theater Games  
in the childcare room





## Brown Bag Lunches

CONTINUED FROM PAGE ONE

www.opt-osfns.org/osfns/ to view the nutritional information of NYC public school food.) Many Coop parents believe in the “brown bag solution.” By packing lunches parents can control the amount of fat and sugar consumed by their children.

Nutritionally savvy Coop parents rely on variety to meet the needs of their children. The idea is that by packing a lunch that offers three or more food groups and food items a child will get plenty of vitamins and embrace different tastes.



Michele and daughter Josephine.

Coop member Michele Bednarsh tries to give her preschooler at least four food options in each lunch. Michele says that by allowing her daughter the chance to pick and choose at least half of the items are consumed at lunch. “Whatever is left over we eat as snacks,” says Michele. One of the more popular items Michele makes is a bread-free roll-up. Michele uses Applegate Farms lunch meats, adds a slice of cheese and twirls the two together.

### Nutritional Recommendations

According to a USDA Food and Nutrition Service fact sheet, “school lunches must meet the applicable recommendations of the 1995 Dietary Guidelines for Americans, which recommend that no more than 30 percent of an individual’s calories come from fat, and less than 10 percent from saturated fat. Regulations

also establish a standard for school lunches to provide one-third of the Recommended Dietary Allowances of protein, Vitamin A, Vitamin C, iron, calcium, and calories.” Coop parents should keep these fat and vitamin recommendations in consideration when shopping.

Coop members Penelope Mahot and Theo Stewart-Stand have two young children. They were busy shopping with their son Gaspard when they stopped to share their lunch suggestions. “We make nut butter and jelly sandwiches. Since there is a child in our daughter’s class with serious peanut allergies, we use almond butter,” says Mahot. To make sure the lunch has plenty of vitamins, Mahot stocks up on sweet honeycrisp apples. She also buys bulk raisins and reuses her old Avent breast milk containers as snack containers—green and thrifty!

For other nutritious ideas, start in the produce section. What could be easier than baby carrots (they are already cleaned and ready to slip into a bag)? Grapes are another terrific snack as are individual servings of applesauce. Don’t forget to toss a bag of gala apples in your cart—the small size of this fruit is ideal for a grade school appetite.

### Sandwich Alternatives

Lisa, a member with an 8-year-old, says, “I’m not a wealth of ideas. My daughter demands cream cheese and raspberry jelly on whole wheat bread every day.” Other Coop families seem to embrace variety. Ellen, a shift coordinator, has kids ages 13 and 9. While Ellen attests that Nutella and peanut butter on whole wheat bread is a hit at her house, she can also please her brood with frozen cod fish sticks. Ellen cooks the fish sticks in the microwave in the morning, wraps them in tinfoil and includes them in the lunch bags.

Take inspiration from the efforts of another mom named Lisa. Lisa Pelavin swears by tofu-salmon spread on health bread. But she alternates sandwiches with homemade soups. This

industrious mom of two likes to whip up large batches of soup (autumn bisque is a current favorite) on the weekends and then parse out the soup for school lunches. She also raves about Laptop Lunchbox. “This bento style lunchbox has been a huge hit with my kids,” says Lisa.

Parents may want to add pasta to the shopping list. On Sunday night you can whip up a pasta salad with plenty of chopped veggies. Adults and kids will be thrilled to open up a container of bowtie pasta instead of a soggy tuna sandwich.

The soup and cracker aisle is a reliable resource. Quite a few parents mentioned Imagine Soups as a favorite lunch staple. Here’s a tip: Make sure your thermos is kid-friendly. Before you send soup to school, check to see if your child can open and pour from the thermos with ease.

### Attack the Snacks

A great lunch will offer tasty snacks in addition to a main course. Rose Latino is a



Natural wax sandwich bags.

bit of a snack expert. She’s the designated snack coordinator for the Park Slope Childcare Collective. Rose says the kids at the Collective have a clear preference for “Bearitos” tortilla chips. When it comes to packing lunches for her own kids she uses the Coop’s produce aisle wisely. “Grapes, plums and nectarines are the go-to fruits,” says Rose. Vegetables are also popular; Rose adds slices of red pepper or cherry tomatoes to the mix. For stashing snacks, Rose recommends the Coop’s small brown Natural Value wax paper bags (they can be found in Aisle 4 with garbage bags and cleaning supplies) to pack small servings.

For more tasty nibbles, visit the bulk food section. Buy a stash of sesame sticks, animal cookies, or Zen party mix. When you get home, divide your bulk items into reusable single serving containers. A great budget play is to buy bulk corn kernels and pop up a bag of popcorn.

### CalciYum

Most parents seem to be sending their kids off to school with water as their only beverage. Coop parents report the Organic Valley string cheese sticks are immensely popular and a great way to add calcium to the meal. Michael, Coop member and father of Ama and Morgan, suggested the Yo Kids squeezers (just be sure your child’s lunch can be refrigerated). Cream cheese is also a great sandwich spread, and is a healthy alternative to butter.

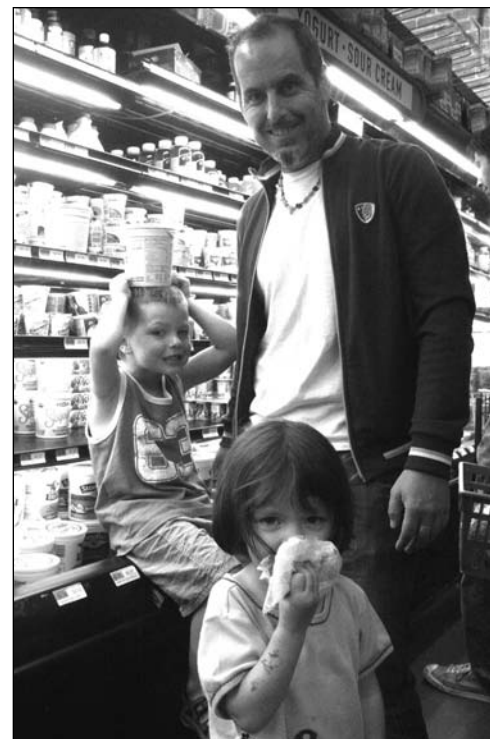
### Getting Creative

Look to the bread section for ways to liven up the lunch bag. In addition to the nutritious whole wheat loaves, consider buying wraps, pitas, and mini bagels to mix up the bread offerings in your house. A mini bagel can be topped with cream cheese and a few slices of salmon or cucumber for a excellent nosh.

### Keeping It Green

It’s no surprise that Coop members have creative and eco-friendly ideas for solving the school lunch situation. Nearly all the members surveyed reported using refillable stainless steel water bottles and reusable storage containers.

As for liquids, the Coop has an excellent selection of reusable stainless steel water bottles. The Klean Kanteen 13 oz bottle with sport cap is \$10.98. This is a good investment that can be used every day and filled with very affordable NYC tap water. The Coop also stocks a good variety of single



Morgan with his father Michael and sister Ama.

serving milks (cow and soy) as well as juice boxes.

Skip the paper napkins and place a colorful cloth napkin in your child’s lunch box (use a Sharpie marker to put your child’s name on the napkin)

### Treats in Moderation

Annie’s cheddar and wheat bunnies are huge favorites in our house. Treats can certainly be used in moderation. From Pepperidge Farm goldfish to Cascadian Farm granola bars, Coop parents have reliable options for lunch-time treats that won’t send their kids into sugar-induced frenzies.

If you need more sweet solutions, take a spin down



Metal water bottles.

the Coop’s express aisle and you’ll find fruit leather, Luna bars, Fig Newman’s, Annie’s cookies and more. Remember, as in life, variety in food is the spice we all need. ■



## FOOD SAFETY BILL

# A Threat to Small Farms and Artisanal Producers?

By Alison Rose Levy

Congress is due to vote on a food safety bill in the next few weeks. The legislation could mean big changes for both large and small food production as well as changes at the Food and Drug Administration.

The FDA Food Safety Modernization Act was co-sponsored by Senators John Dingell (D-MI) and Senator Richard Durbin (D-IL), and is currently referred to committee, scheduled to come up for a vote some time this fall. A wide range of organizations support this bill (a companion to its already-passed House counterpart bill), including the Consumers Union, Center for Science in the Public Interest, and the Pew Charitable Trusts. President Obama has stated that he will sign the bill once it's presented to him.

This bill will serve as an amendment to FDA legislation to provide additional assurances of safety to the food supply. With the recent

concerns over contaminated spinach and peanuts, more and more people are worried about infectious agents in food. According to MakeOurFoodSafe.org, nearly 5,000 people die annually from consuming some form of contaminated food.

The proposed legislation would call for increased funding of \$825 million to build an infrastructure within the FDA to police food by:

- Stepping up "risk-based" inspection (using technology to selectively test in industrial settings)
- Mandating that food processors undergo testing
- Setting new regulations for limits on pathogen (infectious organism) contamination—especially for fresh produce items
- Enforcing safety requirements on imported foods
- Giving the FDA new mandatory recall and fining powers

According to Food and Water Watch, a non-profit organization that advocates policies that guarantee safe,

*The proposed legislation would call for increased funding of \$825 million to build an infrastructure within the FDA to police food.*

wholesome food produced in a humane and sustainable manner, "at the present time, FDA inspectors only have access to (food production) records if they have reason to believe that adulterated food has been put into commerce. (If the) FDA inspectors had had access to Peanut Corporation of America's records, they might have prevented the salmonella outbreak that sickened hundreds of consumers and killed nine people." Food and Water Watch supports the bill because they believe that it will improve safety.

However, Jim Bynum, a retired safety consultant writing in an article published on the Organic Consumers Association website, con-

tends that food contamination arises from mass agricultural practices, and should be addressed there rather than via a scattershot approach directed at smaller, safer food producers. Bynum traced foodborne E.coli to waste sewage management practices, in particular the "increase in the use of recycled sewage water."

The Farm-to-Consumer Legal Defense Fund (FTCLDF), which defends consumer and farmers' rights to foods pro-

duced and bought directly from the farm, agrees that "food safety problems lie with the industrial food processors and food imports, not with local producers."

In a recent campaign they wrote to the U.S. Senate stating that:

**1** Current food policies promote and facilitate the consolidation and elimination of independent farmers, artisanal (hand-crafted) food producers, and ranchers, and this is inherently dangerous to both food safety and food security.

**2** Sound U.S. food safety standards were weakened when Congress bowed to international standards that prohibit our ability to apply stricter standards targeting food safety problems originating in foreign countries.

**3** Congress' adoption of the internationally touted Hazard Analysis and Critical Control Point (HACCP) food safety system hampers Congress' ability to ensure that even existing food safety requirements are properly followed.

James Gormley, policy analyst for Citizens for Health, a health freedom membership organization, recalls that when the HACCP food safety system was applied to the meat packing industry, "The system failed to increase the number of independent, objective inspectors checking giant meat slaughtering and packing facilities."

In Gormley's view, "the U.S. has abrogated its duty to inspect and enforce food






CREATIVE? WRITER? TALKATIVE? LAWYER?  
 SOCIAL-BUTTERFLY? WEB-DEVELOPER?  
**HELP US GET STARTED  
 AND MAKE YOUR  
 OWN WORK SHIFT!**

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.

MORE  
INFO

[www.GreeneHillFoodCoop.com](http://www.GreeneHillFoodCoop.com)  
[info@greenehillfoodcoop.com](mailto:info@greenehillfoodcoop.com) | 718-208-4778



## The Environmental Committee has a blog!

**Please visit often for timely news and information from the PSFC Environmental Committee.**

**We're blogging about our activities at the Coop, as well as environmental events of interest at the Coop and beyond.**

**Find us at:**  
<http://ecokvetch.blogspot.com/>

CONTINUED ON PAGE 7



ILLUSTRATIONS BY DEBORAH TINT

CONTINUED FROM PAGE 6

safety standards by allowing processing plants to regulate themselves under the failed HACCP system.”

Moreover, Gormley argues that applying HACCP to small local producers, facilities, and processors “could extinguish these emerging small businesses attempting to bring healthy local foods to American consumers.” Gormley maintains that imposing this level of regulation on farmers is unnecessary. “Farmers selling food directly to local markets are inherently transparent and accountable to their customers, and there is no reason to impose these regulations on them. Based on the FDA’s track record, it is likely that such rules will also discriminate against diversified sustainable farms that produce animals and crops in complementary systems.”

According to Business Week’s David Gumpert, “you have to wonder [whether] the government [isn’t] taking a sledgehammer to a porcelain cup... New food safety legislation aimed at big producers will impose costly record-keeping and testing burdens on small farmers and food producers.”

However, Food and Water Watch contends that the bill does offer some protection to local producers because it requires “the FDA to take into account organic production standards and the impact that these regulations will have on diversified and small-scale farms and businesses. It also exempts farmers who sell their products

directly to consumers or restaurants from various regulations, such as the traceability requirements.”

Interpretations of the impact of the bill differ, Gormley says, due to the complexity of the legal language and references to pre-existing bills. “Until someone retypes the entire bill to include the existing regulations the new language will amend, we won’t know for sure what we’ve got.”

Further, Gormley cautions against the expansion of FDA power over food processors, regardless of their size, scale, or distribution when, he says, “it’s the large, industrial, multi-sourced supply chains that are the cause of most foodborne illnesses and food recalls.”

Citizens for Health, R-CALF USA, and other groups are urging the U.S. Senate to take a number of steps to improve food safety, including:

**1** Correcting and reversing the fundamental deficiencies in the U.S. food system that make genuine food safety in the U.S. unattainable.

**2** Re-establishing food safety standards that were weakened when Congress bowed to international standards, and then ordering agencies responsible for food safety to begin hands-on inspection and enforcement of U.S. food safety standards for all imported food and for food processing facilities where food contamination is known to frequently occur, such as in large-scale commercial slaughterhouses.

**3** According international standards no more weight

than that accorded to other standards.

**4** Recognizing that international standards—designed specifically to facilitate trade—may not be appropriate standards for U.S. farmers, artisanal food producers, and ranchers.

**5** Questioning whether, based on past performance, corporate food producers can adequately police themselves under HACCP.

**6** Limiting additional regulatory burdens on U.S. farmer, artisanal food producer, and rancher, including requirements to register with the federal government and/or participate in federally mandated food traceability programs.

**7** Conducting a formal risk and hazard analysis to determine the specific practices that cause or contribute to food safety problems in order to identify the types of operations and/or segments of U.S. production agriculture that cause the problem so as to determine the specific corrective actions needed.

To follow the progress of the bill through the Senate, go to [www.citizens.org](http://www.citizens.org) or to [www.organicconsumers.org](http://www.organicconsumers.org). On Facebook, there is an action group opposing the bill called “STOP! HR2749 & S510 Food Safety” Bills.

“One size does not fit all in food safety bills,” says James Gormley. “Local foods businesses are not the same as animal factories or mega-farms that sell products into industrial scale national and international markets, and should not be regulated the same way.” ■

## BAY RIDGE FOOD CO-OP

### Join Today

Sign-up to be a member at our Greenmarket outreach table, info sessions at the library (1st Tues/3rd Sat), or online.

### Get Involved

The co-op benefits from your talent and expertise. Would you like to help us grow? Please email or call today.

### Stay Informed

Whether you join now, volunteer now, or have questions now or later, you can always stay informed by coming to a meeting, reading our newsletter, calling, emailing, or friending us on Facebook. We can also come to speak to your group or organization.

[www.foodcoopbayridge.com](http://www.foodcoopbayridge.com)  
[hello@foodcoopbayridge.com](mailto:hello@foodcoopbayridge.com)  
 347-274-8172

## Puzzlemaker Wanted

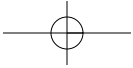
The Gazette is looking for a member to create new and interesting puzzles for each issue.

This will be a regular workslot.

For more information, contact  
**Karen Mancuso at**  
[karen\\_mancuso@psfc.coop](mailto:karen_mancuso@psfc.coop)







COOP HOURS

Office Hours:

Monday through Thursday

8:00 a.m. to 8:30 p.m.

Friday & Saturday

8:00 a.m. to 5:00 p.m.

Shopping Hours:

Monday–Friday

8:00 a.m. to 10:00\* p.m.

Saturday

6:00 a.m. to 10:00\* p.m.

Sunday

6:00 a.m. to 7:30\* p.m.

\*Shoppers must be on a checkout line

15 minutes after closing time.

Childcare Hours:

Monday through Sunday

8:00 a.m. to 8:45 p.m.

Telephone:

718-622-0560

Web address:

www.foodcoop.com

# LINEWAITERS' GAZETTE

The *Linewaiters' Gazette* is published biweekly by the Park Slope Food Coop, Inc., 782 Union Street, Brooklyn, New York 11215.

Opinions expressed here may be solely the views of the writer. The *Gazette* will not knowingly publish articles that are racist, sexist, or otherwise discriminatory.

The *Gazette* welcomes Coop-related articles, and letters from members.

## SUBMISSION GUIDELINES

All submissions MUST include author's name and phone number and conform to the following guidelines. Editors will reject letters and articles that are illegible or too long. Submission deadlines appear in the Coop Calendar opposite.

**Letters:** Maximum 500 words. All letters will be printed if they conform to the guidelines above. The Anonymity and Fairness policies appear on the letters page in most issues.

**Voluntary Articles:** Maximum 750 words. Please note that member-submitted articles, unlike letters, can be edited for content and style by editors. Editors will reject articles that are essentially just advertisements for member businesses and services.

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

**Submissions on Paper:** Typed or very legibly handwritten and placed in the wallpocket labeled "Editor" on the second floor at the base of the ramp.

**Submissions on Disk & by Email:** We welcome digital submissions. Drop disks in the wallpocket described above. The email address for submissions is [GazetteSubmissions@psfc.coop](mailto: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

Oct 16

8:00 p.m.

very

The Good Coffeehouse

COOP CONCERT SERIES

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

Friction Farm

(Aidan Quinn and Christine Shay)

is guitarist/vocalist Aidan Quinn and bassist/vocalist Christine Stay. They are songwriter competition winners at the South Florida Folk Festival and the Susquehanna Music Fest. Friction Farm's latest release "34 Degrees, 32 Minutes" is musically and lyrically varied; quoting Thomas Paine and Dr. Seuss; finding hope and inspiration in ordinary places and ordinary people - from a civil war era cemetery which connects us to our past, to a young protestor who connects us to our future.

Singer, songwriter

Anath

produces music that can speak to a universal audience. Born of Tunisian parents, and raised in Tel-Aviv and Paris, Anath is now a New Yorker by choice.

With her latest CD, the introspective and personal Dark Lullaby, she navigates themes like love, loneliness and long-ing, and shifts to an entirely new sound. Recorded in Chile and New York with pianist, composer and producer Pablo Vergara, The CD recalls the sounds of some of Anath's influ-ences, from the psychedelia of Mazzy Star to the noir rock of Elysian Fields, and the feminist punk of PJ Harvey.

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

October 10

10:00 A.M.–2:00 P.M.

Third Thursday

October 15

7:00 P.M.–9:00 P.M.

Last Sunday

October 25

10:00 A.M.–2:00 P.M.

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

RECYCLING

PLASTICS

What plastics do we accept?

Until further notice:

#1 and #6 type non-bottle shaped contain-ers, 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:

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Stephanie Golden

Erik Lewis

Editor (development):

Wally Konrad

Tom Moore

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Adriana Velez

Alison Rose Levy

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Mike Miranda

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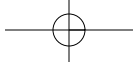
Teresa Theophano

Index:

Len Neufeld

Read the *Gazette* while you're standing on line OR online at [www.foodcoop.com](http://www.foodcoop.com)





WORKSLOT NEEDS

Office Data Entry

Tuesday or Friday, 4:00 to 6:45 p.m.

Are you a stickler for details, accurate on the computer and like working independently? If this sounds like you, then Office Data Entry will be your perfect shift. You will receive training, and Coop staff will always be available to answer questions. Please speak to Ginger Hargett in the Membership Office if you would like more information. Workslot requires a six-month commitment.

Check Store Supplies

Saturday, 9:00 to 11:45 a.m.

This workslot is responsible for restocking supplies and literature throughout the Coop. Some light maintenance, such as light cleaning of desk-

tops and phones, is another task. This is a task and detailed-oriented job, ideal for someone who likes working independently and is proactive. Please speak to Alex in the Membership Office or contact him at alex\_marquez@psfc.coop if you are interested.

Cashier Report Prep

Sunday

You will be sorting, organizing and labeling paperwork generated by cashiers for a given day. Being detail oriented is a must, as is reliability and a good attendance record. This job is task-oriented, not time-oriented. This job does not involve the use of a computer. You must be able to show up for your scheduled slots and/or find coverage for your absences. Please contact

Kathy Hieatt at kathy\_hieatt@psfc.coop or 718-622-0560 if you are interested.

Bathroom Cleaning

Tuesday-Friday, 12 to 2:00 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.

Shopping Floor Set-up and Cleaning

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

CONTINUED FROM PAGE ONE

COOP CALENDAR

New Member Orientations

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

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

The Coop on the Internet

www.foodcoop.com

The Coop on Cable TV

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

General Meeting Info

WED, NOV 4

AGENDA SUBMISSIONS: 8:00 p.m.  
Submissions will be considered for the November 17 General Meeting.

TUE, OCT 27

GENERAL MEETING: 7:00 p.m.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Oct 22 issue: 7:00 p.m., Mon, Oct 12  
Nov 5 issue: 7:00 p.m., Mon, Oct 26

CLASSIFIED ADS DEADLINE:

Oct 22 issue: 7:00 p.m., Wed, Oct 14  
Nov 5 issue: 7:00 p.m., Wed, Oct 28

ALL ABOUT THE GENERAL MEETING

Our Governing Structure

From our inception in 1973 to the present, the open monthly General Meetings have been at the center of the Coop's decision-making process. Since the Coop incorporated in 1977, we have been legally required to have a Board of Directors. The Coop continued the tradition of General Meetings by requiring the Board to have open meetings and to receive the advice of the members at General Meetings. The Board of Directors, which is required to act legally and responsibly, has approved almost every General Meeting decision at the end of every General Meeting. Board members are elected at the Annual Meeting in June. Copies of the Coop's bylaws are available at the Coop Community Corner and at every General Meeting.

Next Meeting: Tuesday, October 27, 7:00 p.m.

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

Location

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

How to Place an Item on the Agenda

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

Meeting Format

Warm Up (7:00 p.m.) • Meet the Coordinators

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

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

Reports (7:30 p.m.) • Financial Report • Coordinators' Report • Committee Reports

Agenda (8:00 p.m.) • The agenda is posted at the Coop Community Corner and may also appear elsewhere in this issue.

Wrap Up (9:30-9:45) (unless there is a vote to extend the meeting) • Meeting evaluation • Board of Directors vote • Announcements, etc.

Attend a GM and Receive Work Credit

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

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

• Advance Sign-up required:

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

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

• Two GM attendance credits per year:

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

• Certain Squads not eligible:

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

• Attend the entire GM:

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

• Childcare can be provided at GMs:

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

• Signing in at the Meeting:

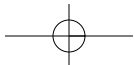
1. After the meeting the Chair will provide the Workslot Credit Attendance Sheet.
2. Please also sign in the attendance book that is passed around during the meeting.

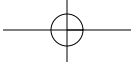
• Being Absent from the GM:

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

Park Slope Food Coop Mission Statement

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





park slope

FOOD COOP

*calendar of events*

oct 10

sat 10 am

### How to Spend, Save and Stay Fiscally Fit

Coop member **Jenifer Lee**, CFP®, CPA, MBA, is a frequent speaker and writer on tax and financial-planning topics. Here she suggests to pay yourself first; learn how you spend; “sale” does not equal “save”; prioritize competing financial goals; save and see your net worth grow; start early; and use basic tools to measure your fiscal fitness.

oct 11

sun 12 pm

### Enhancing Fertility Naturally: A Chinese Medicine Approach

Coop member **Lara Rosenthal**, L.Ac., explores the energetics of reproduction and the nuts and bolts of improving one’s chances of conceiving naturally and having a healthy pregnancy using nutrition, lifestyle, as well as Chinese medicine tools.

oct 13

tue 7 pm

### Safe Food Committee Film Night: Thirst



Population growth, pollution and scarcity are turning water into the oil of the 21st century. Global corporations are rushing to gain control of this dwindling natural resource, producing intense conflict in the U.S. and worldwide, where people are dying in battles over control of water. The world is poised on the brink of epochal changes in how water is stored, used and valued. Will these changes provide clean water to the billions who need it or save the children dying from contaminated water? *Thirst* shows that popular opposition to the privatization of water sparks remarkable coalitions that cross partisan lines.

oct 16

fri 7 pm


### Six Healing Sounds of Qi Gung

Each of six Qi Gung exercises is performed with a sound that has a healing resonance with a body organ: liver, heart, spleen, lungs, kidneys and triple burner. The “life/breath” of each organ can be strengthened with regular practice. This workshop is limited to 15 participants. Please reserve by calling 718-622-0122. Presented by licensed acupuncturist and long-time Coop member **Ann E. Reibel-Coyne**.

oct 16

fri 8 pm

### Friction Farm & Anath



**Friction Farm** is guitarist/vocalist Aidan Quinn and bassist/vocalist Christine Shay. They are songwriter competition winners at the South Florida Folk Festival and the Susquehanna Music Fest. Friction Farm’s latest release, *34 Degrees, 32 Minutes*, is musically and lyrically varied, quoting Thomas Paine and Dr. Seuss, finding hope and inspiration in ordinary places and ordinary people — from a Civil War–era cemetery that connects us to our past, to a young protester who connects us to our future. Singer/songwriter **Anath** produces music that can speak to a universal audience. Born of Tunisian parents, and raised in Tel-Aviv and Paris, Anath is now a New Yorker by choice. With her latest CD, the introspective and personal *Dark Lullaby*, she navigates themes like love, loneliness and longing, and shifts to an entirely new sound. Recorded in Chile and New York with pianist, composer and producer Pablo Vergara, the CD recalls the sounds of some of Anath’s influences, from the psychedelia of Mazzy Star to the noir rock of Elysian Fields and the feminist punk of PJ Harvey.

**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.*

oct 17

sat 10am–1:30pm

### Children’s Clothing Swap

Bring your child’s outgrown clothes to the Coop to trade with other members. Please bring only items that are in good condition. Collect clothes for your own children, only. At 1:30, any remaining clothes will then be available to anyone. Attention moms-to-be: Come to the swap to find newborn clothes! Do not bring clothing to the Coop before the hours of the exchange.

oct 18

sun 12 pm

### Teachers’ Secrets

Parents can learn about the language and methods used by successful teachers in school to get their kids to listen at home. Find out about firm, yet compassionate, techniques used by successful Park Slope teachers. **Eman Rashid** is a Coop member and former television producer turned assistant teacher at a Park Slope school, as well as a mother of one.

oct 22-24

thu 3-8 pm  
fri 11 am–6 pm  
sat 11 am–6 pm

### Blood Drive

Fact: Less than 3% of the population donates blood, and 90% will use blood some time in their life. Presented in cooperation with New York Methodist Hospital. For further information about blood donation, call 718-780-3644.

oct 24-25

sat-sun 9 am–7 pm

### 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; cooking oil; or boxed raisins. Give donations to the collection table outside the Coop.

oct 24

sat 7:30 pm

### Fair Trade Tea: Who Benefits?

Fair Trade Tea is one of the fastest growing products in the United States — now available in more than 35,000 locations nationwide. However, unlike many Fair Trade products, the majority of tea comes from plantations and not small farms. Join the Fair Trade Committee for a look at the tea industry and its implications for the wider Fair Trade movement.

oct 25

sun 12 pm

### Nutrition Response Testing

Join us for a look at Nutrition Response Testing. **Diane Paxton**, MS, LAc, will explain how NRT can identify the underlying reason your body is creating symptoms and help you design a personalized clinical nutrition program to have you looking and feeling better than you have in years.

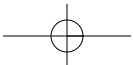
oct 27

tue 7 pm

### PSFC OCT General Meeting



Meeting Agenda to be announced. For information on how to place an item on the Agenda, please see the center pages of the *Linewaiters’ Gazette*. The Agenda Committee minutes and the status of pending agenda items are available in the Coop office and at all General Meetings. **Meeting location: Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Place at Eighth Avenue.**





# oct 10–nov 20 2009

oct 27  
tue 7:30 pm

## Stop Using Gasoline Now! Go Green!

Coop members **Michael Winks** and **Kevin Burget**, founders of the Park Slope Ethanol Coop, are enlisting the help of fellow Coop members. They are forming a community-based renewable energy coop with the goal of using locally made ethanol to power vehicles and even heat homes. Come to a screening of David Blume's *Alcohol Can Be a Gas!*

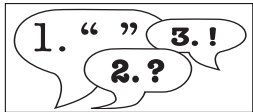
oct 31  
sat 1 pm

## New York City Marathon Running Highlights & Party

Get ready for the New York City Marathon by watching running highlights from many of this year's running events. And bring your own carbs to load on and to share. This gathering is encouraged by Coop member **Ralph Yozzo**. The New York City Marathon is the following day!

nov 3  
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, November 24, 7 p.m., at Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Place at Eighth Avenue.*

nov 5  
thu 7:30 pm

## Food Class: Fall Harvest



Apples and winter squash will be prepared in a variety of dishes, including main courses and desserts. Health benefits of these items will be discussed. Guest chefs Nancy McArthur and Clare Wilson are personal chefs, caterers and cooking instructors in New York and New Jersey. After graduating from the Natural Gourmet Institute for Health and Culinary Arts, they established Natural Chef, a catering company dedicated to providing fresh, healthy and delicious foods in both New York and New Jersey. Its services include corporate and private catering, meal delivery, cooking classes and camps for kids and teens. Menu includes *apple and arugula salad with pumpkin seeds, pomegranates and optional goat cheese, butternut squash risotto, roasted squash and apples and apple crisp*. **Materials fee: \$4.**

nov 6  
fri 7:30 pm

## Film Night: Working Title



So, what do you do? I'm a doctor. I'm a lawyer. I'm a teacher. "Artist" is a messy term, fraught with complicated judgments about what constitutes art, work and success. *Working Title* explores what it means to be an artist in a society that values easy classification, money as success and a your-job-defines-you mentality. By following five artists from the middle-class suburb of Montclair, NJ—the hometown of the filmmakers—the film examines this romanticized and often misunderstood vocation. Gradually, the journey of the filmmakers is revealed as they struggle to answer the question for themselves: "Am I an artist?" Filmmaker John Givens is a senior art director at Underground Advertising (undergroundads.com), where he creates television, print and outdoor campaigns for nonprofit organizations. Guest Curator Gabriel Rhodes is both an editor and a filmmaker. His work has premiered at Sundance and Cannes—among many other festivals—and has been nominated for a Regional Emmy and a Rockefeller. Film Curator **Faye Lederman** is a member of New Day Films and her work has been supported by NYSCA, NYFA, the Funding Exchange and the Puffin Foundation. *To present a Film Night, contact Faye Lederman, squeezeystone@hotmail.com.*

nov 7  
sat 10 am

## How to Spend, Save and Stay Fiscally Fit

Coop member **Jenifer Lee**, CFP®, CPA, MBA, is a frequent speaker and writer on tax and financial-planning topics. Here she suggests to pay yourself first; learn how you spend; "sale" does not equal "save"; prioritize competing financial goals; save and see your net worth grow; start early; and use basic tools to measure your fiscal fitness.

nov 7  
sat 1-3 pm

## Demystifying the Nutrition/Procrastination Link

This workshop explores how food and nutrition are related to procrastination and vice versa. Learn about foods that increase motivation and concentration and how to avoid the foods that feed procrastination. Presented by Coop member **Renate Reimann**, Ph.D., Certified Life Coach and founder of FreshLife Coaching, and by Coop member **Carol Patti**, M.S. Clinical Nutrition, who maintains a private practice at Dr. Andrea Auerbach's Park Slope Family Wellness Center.

*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.

## still to come

nov 7

Nourishing Wisdom: The Fertility, Pregnancy, And Breastfeeding Diet, and Baby's First Foods

nov 8

Building a Cohousing Community in Brooklyn

nov 10

Safe Food Committee Film Night

nov 13

GE Labeling Committee Panel Discussion

nov 14

Getting Fit Inside & Out

nov 14

From "Free" Trade to the Rwandan Genocide

nov 14

Esperanto: A Cooperative Tool/Language Toward World Friendship

nov 15

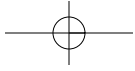
Book, CD, DVD and Video Swap

nov 17

Meet Your Mind

nov 20

Budgeting Made Easy



L E T T E R S   T O   T H E   E D I T O R



IN DEFENSE OF  
BIKE VALET

DEAR MEMBERS:

In a letter in the September 10th issue of the *Gazette*, Robert Berkman charges that some Coop members are doing little or no work on shifts, and he offers as an example the Bike Valet parking service that we launched in June on a trial basis. The service, which runs like a coat-check for bikes, offers Coop members a secure place to leave their vehicles while they shop or work.

Mr. Berkman likely visited the Coop Bike Valet during a slow shift. While he alleges that we parked only six bikes during that shift, we’ve averaged around 30 bikes parked on the days we’ve offered the service. In addition, we recently moved the service from Saturday afternoons to Sunday evenings because shopping traffic is higher then. We hope to expand to more peak shopping periods next year.

Nevertheless, while we can fine-tune our shift times, it is impossible to adjust the amount of labor to suit fluctuations in shopping traffic. For example, the Coop office can’t know four weeks in advance whether it is going to rain on a given day and dampen bicycle use. We are often busy enough to need all five squad members, so at this point we have to plan for that. Moreover, rain or shine our paramount concern is bike security, and at all times two squad members are assigned to simply watch the bikes. While it may appear that these workers are doing nothing, they are actually performing what is arguably the most vital job on the squad. This being said, we on the Shop & Cycle Committee are working on solutions to the inevitable problem of having an over-staffed shift. On several occasions, excess Bike Valet workers have joined the Shopping Committee as walkers.

But more generally, Mr. Berkman’s focus on time-and-motion calculations overlooks the less quantifiable good that valet bike parking serves. It not only relieves the crowding at the often-jammed bike racks on Union Street, but it sends a message that the Coop wants to encourage more members to consider traveling by bike, which we hope will eventually translate into very measurable improvements in our air and in the safety of our streets.

Sincerely,  
The Shop & Cycle Committee  
Ken Coughlin

EATING WHILE  
WORKING CHECKOUT

DEAR EDITOR,

The other day I was talking to a friend of mine who also works at the Coop, and I was saying that it amazes me that the Coop still allows workers to eat on the job, especially the food checkers, who might not realize that they’re putting their fingers into their

mouths, then touching my FOOD. Hmmmm, thank you for your cold, or the swine flu, for that matter. And my friend, who often jokes that she lives with the “germ phobia king of Brooklyn,” was shocked. She herself works at the checkout, and eats, and just never thought about it. After promising me she’d never do it again, she encouraged me to write a letter to the editor in hopes that other people would perhaps be enlightened about this unsanitary practice. My other hope is that the Coop —like almost every other grocery store I know of— might consider putting into place a rule that forbids workers (especially the checkout workers) from eating on the job. For a place that congratulates itself on providing its members with the healthiest food available, aren’t we contradicting ourselves by allowing this practice to continue?

Sincerely,  
Shell Fischer

IMPORTANT AND  
USEFUL JOBS

TO THE EDITOR,

The *Gazette* has published articles and letters concerning workshift policy and scheduling. Workshifts are sometimes shortstaffed even as membership grows and the store is sometimes crowded with shoppers. At other times squads seem to be overstaffed with workers waiting for something to do. This is addressed in the letter published in the September 10 issue under the heading “NICE WORK, IF YOU CAN GET IT”, but I don’t at all agree with the writer’s characterization of the issue.

The writer refers to overstaffing as “featherbedding” which he defines as “the practice of having jobs that entail little to no work”. His examples are his observations that a “bicycle valet” squad and the workers at the 2nd floor members’ desk had very little to do at the time when he was shopping. The writer’s incomplete definition omits that “featherbedding” means that an employer is forced to hire workers who will be paid for doing little or no work. That kind of situation has nothing to do with the issue of squads being overstaffed or understaffed. His sarcastic proposal that our underused workers could “knit sweaters out of spaghetti” indicates that he may think that no one has made any serious effort to analyze and improve these situations.

The examples the writer gives are not valid because these are in fact important and useful jobs, even if the workers were not busy at the time he observed. The bicycle valet squad is relatively new and I expect that in time the staff will be better able to figure the number of people needed at any particular time. One purpose of the squad is to provide a convenient place for shoppers to leave bicycles at times when the bike racks are likely to be full.

The writer chose not to use this service because he wanted to lock up his bike himself. The squad also serves the purpose of discouraging theft of bikes that are locked by shoppers who are not using the valet service. This aspect of the squad can’t be measured by seeing if the workers look busy.

Likewise, the 2nd floor members’ desk is important because it removes distracting tasks from the entry door workers and relieves crowding at the entrance. It may very well be that the writer was shopping at a time when few members needed those services, but there are times when those workers are continuously busy.

Perhaps the writer has also observed that there are times when outside walkers are sitting on the bench waiting for shoppers who need their help, and that there are times when shoppers are waiting for walkers to return from a trip ready to immediately go again. This is another good service with busy periods and slow periods.

My observation is that the Coop staff and the squad leaders are very much concerned about using workers efficiently and moving workers around to fill in areas as needed. There is a handout suggesting things to do when there seems to be “nothing” to do. The writer’s conclusion that “Something can be done with all this idle labor, *n’est ce pas?*” shows that he thinks that staff and squad leaders are ignorant or negligent about this issue.

Perhaps the writer is the most diligent worker in the Coop and is just encouraging all of us to follow his example. We are doing our best to keep busy. Vive La Coop!

Respectfully submitted,  
Paul Friedman

CHECKOUT  
INCIDENT

TO THE EDITOR,

I am writing after reading the member contribution on Checkout Etiquette in the September 24 issue of the *Gazette*.

I’m so used to liking shopping, working, and meeting people at the Coop that it feels completely out of place to have an unpleasant encounter. One Sunday morning, shopping from 7:00 - 8:00 a.m., I met a checkout worker unlike any I had met before.

There was no line, so I went right to the front. The checkout workers that I could see had shoppers, except for the one closest to aisle 6. I could see that she was using a laptop, so I waited until she looked up and saw that I was waiting. She didn’t respond to my “good morning” greeting. I expected that she would put away the laptop and look up to show that she was ready to check out my items, but she didn’t do so even as I unloaded my cart. She scanned the items while continuing to mostly look at the laptop.

I don’t always watch the screen carefully as items are being scanned, but I

did this time because the checkout worker was not paying any attention. Two errors were made with produce items that required more attention than just passing a bar code across the scanner. The first was that a single melon was entered as ten melons. The second was with a plastic bag which I said was the mixed baby lettuce. When it was entered as a 16 oz. bag of salad mix I said this wasn’t correct. The checkout worker went back to the salad mix screen and said “This is salad mix. You tell me which one (of the options) it is.” I said again that it was baby lettuce in the lettuce menu, not salad mix. The corrections were made.

That was our only conversation. This worker was rude and unfriendly. Most checkout workers seem to enjoy the interaction with shoppers. This worker seemed to be completely unconcerned about her responsibilities. We all make mistakes, and most checkout workers catch their errors as they watch each transaction on the screen. This worker was not looking at the screen at all.

I didn’t say anything else to the worker who seemed to be set on continuing with personal business rather than paying attention to what she was supposed to be doing.

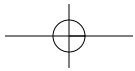
I spoke with the shopping squad leader, saying that it seemed peculiar that a checkout worker was using a laptop while working, and that errors were made due to this. The squad leader’s response was that this worker is regularly uncooperative and that this is well known in the office but no action has been taken. In the past when the squad leader has asked this worker to do something the response has been “I don’t work for you.” I don’t wonder why the squad leader doesn’t see any use in trying to do anything further with this member who is actually on the receiving squad, not the shopping squad, but who signs in and goes to do checkout. The receiving squad leader apparently is not trying to be involved.

Perhaps this member has not violated any rules that would result in a disciplinary action. There is no fraud. The Coop is not being cheated except in the sense of a member not doing a good job. But it did feel out of place to have this experience on a quiet Sunday morning, or any other time, in the Coop.

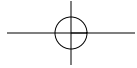
Paul Friedman

General Coordinator Joe Holtz asked that the following note be added.

The actions of the checkout worker mentioned in the above letter do constitute uncooperative behavior. The Coop encourages the letter writer—or any member who witnesses uncooperative behavior—to submit a note to the Disciplinary Committee. The note should include as much information as possible, including the date and time of the event. Notes to the Disciplinary Committee should be placed in the Disciplinary Committee mailbox in the Membership office.







L E T T E R S T O T H E E D I T O R

THANKS FROM AUSTRIA,  
AND PLEASE HELP

DEAR MEMBERS,

The 5th International Principle of Cooperation states in part that cooperatives.... "inform the general public—particularly young people and opinion leaders—about the nature of benefits of cooperation".

In keeping with this principle we have for many years now cooperated with both classes of students and individual students doing research or projects. Below is a note from Johanna Trausner, a student in Austria who is completing a study of our coop. She was here earlier this past summer and asked that we publish the note below.

In cooperation,  
Joe Holtz  
General Coordinator

DEAR PARK SLOPE FOOD  
COOP COMMUNITY,

Some of you might remember my note in the last issue of the *Linewaiters' Gazette*, in which I was searching for volunteers to fill out a short online questionnaire about the Coop, to help me gather data for my master thesis in Social and Cultural Anthropology, which I am doing about the Park Slope Food Coop.

I would like to take this opportunity to thank everyone that already completed the questionnaire, I really really appreciate it!

However, so far only 12 people completed my questionnaire, which leaves me in a bit of a difficult situation, since the number of completed questionnaires is not a sufficient turnout for my studies.

In order to finish my master thesis, I would need more people to complete my questionnaire, please help me out, it will only take 5- 10 minutes of your time and would really take some weight off my back!

Maybe some of you know Park Slope Food Coop members that don't read the *Linewaiters' Gazette* that often, I would be grateful if you could direct them towards my questionnaire.

The link to the questionnaire is: <http://onlineforschung.org/coop>

I would like to thank all of you again for making my master thesis possible and would like to wish everyone a nice autumn!

Best regards from Austria,  
Johanna Trausner

STOP USING GLUE TRAPS

TO THE EDITOR:

I recently discovered that the Coop uses glue traps for rodent control. I'm writing to urge the PSFC to immediately stop using these unnecessarily cruel devices! Animals that are caught in glue traps suffer slow, agonizing, and stressful deaths that can take days. Anyone interested in learning

more should google "inhumane glue traps"; I don't want to include all the horrifying details in this letter to the editor. They've been outlawed in some places, including Ireland.

One of the saddest things about these glue traps is that they are totally unnecessary. There are much better alternatives, including electric traps, gas traps, and catch-and-release traps. Even old-fashioned snap traps are much more humane than glue traps, and usually kill the rodent quickly so that its suffering is minimal.

I urge anyone else who is shocked and saddened by the PSFC's use of glue traps to write a letter to the editor encouraging the Coop to stop using them immediately.

Thanks,  
Sarah English

I READ,  
THEREFORE I EAT

I gather books on health and fitness  
And follow every word,  
For scientific knowledge of eating  
Beats hugging the absurd.  
I stopped drinking coffee in the a.m.  
—"It raises one's blood pressure"—  
And dutifully returned to joe  
When it was deemed a refresher.  
My favorite food—that's eggs—was  
sliced  
Right off my breakfast menu  
Until an opposite recommendation  
Came from another venue.  
And then there's iron, a mighty  
mineral,  
That folks all need abundantly;  
No more. The current word is taking  
Iron is done redundantly.  
Now change is good, change is  
healthy,  
But bookshelf space is scanty,  
Which makes things difficult for any  
Health-book vigilante.  
That's why I want a format switch  
To help us food adapters—  
Since must-do's turn into must-  
don't's,  
Publish looseleaf chapters.

Leon Freilich

WBAI

DEAR EDITOR:

Autumn, **À La Rotunda!** A Campaign of Panache, Lightness of Being, Movie Madness, Attention to Detail and Freedom of Choice in HIV.

On the Air!

John Brinkley, Paul DiRienzo, Chude Mondlane, Terence Podolski, Albert Solomon and Supervisor Ethan Young, intrepid voyagers who braved the radio waves yesterday (Sept 26) at 12:00 noon in WBAI's third candidates' forum. And brave the waves we did, I remember once being on the radio—not even on, just recording a program!—where I was so nervous I couldn't even read the words in front of me!

I told them I was *The Only One*, sang my themesong "BAI is so pretty/ And

the radio flower is sweet..." and all was peace and equanimity in the first round. Then Brinkley made some attribution and DiRienzo blew up, as is his wont, interrupting the speaker, traumatizing the Supervisor, and probably discrediting himself more than he already was. Two JUC trolls (Brinkley and Podolski), one veteran journalist (DiRienzo), one real artist and activist (Mondlane) calling in, and me. In the second round, as the only representative of the Independents, I countered the singsong clap-trap of the trolls and they came back at me when they could. I closed the show with a song from Stanley Holloway, "It'll be all the same..."

Ethan gasped a sigh of relief when it was over.

I am the only candidate who makes movies to convey the mayhem and mob rule that is Justice and Unity—now called takeBACKwbai. The Independents' website is *takeFORWARDwbai.org*, please visit it. My website is *PACVID1.com* where you will see the first 3 chapters of *Campaign Memoirs* 2009, the absorbing, informative, hopeful movie blog of the fight for the heart and soul of Pacifica.

Except for Ken Laufer, I am the only candidate who steps up to openly deny the HIV=Death hysteria. This truculent madness has no opponent on BAI since Gary Null was fired.

Rate Albert Baron Solomon, Mitchel Cohen, Andrea Fishman, Alex

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

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

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

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

Anonymity

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

Fairness

In order to provide fair, comprehen-

steinberg, Paul DeRienzo, Lionel Legros, Chris Farrell, Rolando Bini and one or two others on the Family Justice Party (one-issue candidates who will do the right thing), Ken Laufer, Andrea Katz, Austin Kelley, Jeffery ("ERY") Peress, Stephen Brown's daughter Elizabeth, a very worthy lady named Manijeh Saba, with whom I spoke personally after the July 12th meeting, Sam Weinreb, Andrew Aaron, Jonathan Asculai and Teresa Palmer. That's 18 candidates for 9 openings. *And please don't rate anyone else. Really!*

I am also the only openly Queer candidate. It is not a sexual matter because I am Asexual, but I make no secret of it. Queer people are also underrepresented at WBAI.

When I listened later I saw that I didn't need to retreat from the mike on my outro song, the Engineer was sliding the slider to compensate. Some things we don't have to do for ourselves. *Happy Yom Kippur!*

Yours in solidarity and cooperation,

Uncle Albert Solomon, F.D.C., D.V.A.,  
A.P.E., M.O.A.

Former Disqualified Candidate  
Disgruntled Video Archivist  
Antiracist Protagonist Extraordinaire  
Moderator of

[Askthecandidates@Yahooogroups.com](mailto:Askthecandidates@Yahooogroups.com)  
718-768-9079, [hobces@yahoo.com](mailto:hobces@yahoo.com)

sive, factual coverage:

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

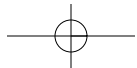
2. Nor will we publish accusations that are not specific or are not substantiated by factual assertions.

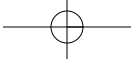
3. Copies of submissions that make substantive accusations against specific individuals will be given to those persons to enable them to write a response, and both submissions and response will be published simultaneously. This means that the original submission may not appear until the issue after the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

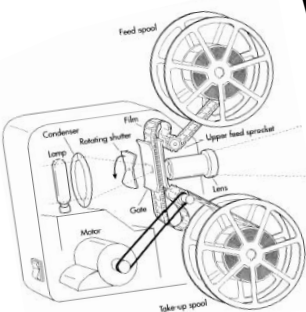
Respect

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.





# ARE YOU A BROOKLYN-BASED FILMMAKER?



Would you like to  
screen your work at  
the Coop?

Then submit your film  
for possible inclusion in  
the Coop’s Friday Night  
Screening Series.

If you’re a Coop member you’ll receive one FTOP credit for screening and offering a Q+A with your film. If you’re not a member, it’s still a chance to spread the word about your work and build your fan base by screening for a local audience.

We accept documentary and fiction, both features and shorts (we program shorts as a group). Please email **Faye Lederman** for details at **squeezestone@hotmail.com** or mail your DVD to: **Faye Lederman, 2000 Linwood Ave, #9E Fort Lee, NJ 07024**

# Professional Diversity Consultant Needed

The Diversity and Equality Committee seeks a professional diversity consultant to review and provide input on the committee’s strategic recommendations based on last year’s survey. Total time needed approximately 4-5 hours. Workslot credit will be provided. Experience developing diversity programs at large, volunteer-based organizations is especially welcomed. Interested parties should contact committee co-chair George Perlov by email at [george@perlov.net](mailto:george@perlov.net).

# Puzzle Answers

- |                      |                      |                      |
|----------------------|----------------------|----------------------|
| <b>K</b> MELON       | <b>N</b> NOTES STONE | <b>A</b> RTIST       |
| <b>L</b> EMON        | <b>B</b> HEARTEN     | <b>G</b> CANNOT      |
| <b>H</b> CLARET      | <b>T</b> EHERAN      | <b>C</b> ANTON       |
| <b>C</b> ARTEL       | <b>M</b> SLAIN SNAIL | <b>I</b> CREDO DÉCOR |
| <b>O</b> RETAIN      | <b>D</b> NECTAR      | <b>F</b> HORNET      |
| <b>R</b> ETINA       | <b>T</b> RANCE       | <b>T</b> HRONE       |
| <b>A</b> TROUNCE     | <b>E</b> RECUSE      | <b>L</b> RANTED      |
| <b>C</b> OUNTER      | <b>C</b> EREUS       | <b>A</b> RDENT       |
| <b>J</b> TITAN TAINT | <b>P</b> ERTAIN      |                      |

Banal Dour Game is an anagram of the words DOUBLE ANAGRAM

# COMMUNITY CALENDAR

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

## SAT, OCT 10

Peoples’ Voice Cafe: Jack Hardy. 8-10:30 p.m., Community Church of New York, 40 E. 35th St (between Madison & Park). For info, call 212-787-3903 or [peoplesvoicecafe.org](http://peoplesvoicecafe.org). Suggested donation: \$15 general/\$10 member/more if you choose, less if you can’t/no one turned away.

## SUN, OCT 11

NYC VegFest is an outdoor festival (rain or shine) in Union Square Park from noon to 6 p.m. We will celebrate vegetarianism, and it is free to the public. The NYC VegFest has something for everyone to enjoy, so please join us in this endeavor as a sponsor and/or exhibitor! Info: <http://veg-fest.webs.com/> or send an email to [nycvegfest@live.com](mailto:nycvegfest@live.com).

## TUE, OCT 13

“More Profits, More Hunger: Neoliberalism & the Corporate Control of Food—Lessons from India & the US.” Devinder Sharma will discuss how US-sponsored neoliberal policies have marginalized farming communities. With Arun Gupta, from the Independent, Nancy Romer\* of the Brooklyn Food Coalition & others, this event will highlight the role that US agribusiness plays in shaping policies to exacerbate hunger & poverty. 7–9 p.m. Brecht Forum, 451 West St., NYC. Info: [reenadde-sai@gmail.com](mailto:reenadde-sai@gmail.com).

## WED, OCT 14

Talk by John Burroughs, executive director of Lawyers Committee on Nuclear Policy, who will discuss plans for President Obama’s summit on Nuclear Security scheduled for March 2010. Friends Meeting House located at Schermerhorn Street and Boerum Place in downtown Brooklyn. Sponsored by the Nuclear Zero Committee of Brooklyn for Peace.

## FRI, OCT 16

Join the Safe Homes Project of Good Shepherd Services for our 16th Annual Domestic Violence Remembrance Vigil. Remember those lost. Honor those who survive. Outside of P.S. 321 (7th Ave. btwn 1st & 2nd sts.), 6:30 p.m. Rain or shine. Info: [www.safehomesproject.org](http://www.safehomesproject.org) or 718-499-2151.

## SAT, OCT 17

Peoples’ Voice Cafe: The Human Condition. 8-10:30 p.m., Community Church of New York, 40

E. 35th St. (between Madison & Park). For info call 212-787-3903 or [peoplesvoicecafe.org](http://peoplesvoicecafe.org). Suggested donation: \$15 general/\$10 member/more if you choose, less if you can’t/no one turned away.

## SUN, OCT 18

Brooklyn Public Library Chamber Players: Free Concert in the Dweck Center at the Central Library at Grand Army Plaza. Eriko Sato, violin; David Oei, piano. 4 p.m. [www.brooklynpubliclibrary.org](http://www.brooklynpubliclibrary.org).

## SAT, OCT 24

Peoples’ Voice Cafe: Celebration of Augusto Boal’s Life. 8-10:30 p.m., Community Church of New York, 40 E. 35th St. (between Madison & Park). For info call 212-787-3903 or [peoplesvoicecafe.org](http://peoplesvoicecafe.org). Suggested donation: \$15 general/\$10 member/more if you choose, less if you can’t/no one turned away.

Conference of the Union for Radical Political Economics: “Economic Crisis: Radical Analysis and Radical Responses.” At this day-long conference, PSFC General Manager Joe Holtz\*, among many other speakers, will lead a workshop titled “Building Community, Cooperation, and Affordability: How the Park Slope Food Coop Works.” St. Francis College Brooklyn, 180 Remsen St. [www.stfranciscollege.edu](http://www.stfranciscollege.edu).

Peoples’ Voice Cafe: Celebration of Augusto Boal’s Life. 8-10:30 p.m., Community Church of New York, 40 E. 35th St. (between Madison & Park). For info call 212-787-3903 or [peoplesvoicecafe.org](http://peoplesvoicecafe.org). Suggested donation: \$15 general/\$10 member/more if you choose, less if you can’t/no one turned away.

## TUE, OCT 27

What did your child eat for lunch today? As schools struggle to provide meals for students that meet both federal nutritional requirements and the school’s bottom line, our kids’ health may be being sidelined. Join us



for a presentation by Janet Poppendick\*, Professor of Sociology at Hunter College and author of the book “Free for All: Fixing School Food in America.” 7–8:30 p.m. P.S. 102, 211 72nd St. Brooklyn. Sponsored by the Bay Ridge Food Co-op. Info: 347-274-8172, [www.foodcoop-bayridge.com](http://www.foodcoop-bayridge.com).

## WED, OCT 28

BROOKLYN FREE SCHOOL OPEN HOUSE: 5 years-eighth grade. Meet students, parents and staff of this remarkable school, where students explore their interests at their own pace and learn to take responsibility for their education. Tuition: sliding-scale. 4-7 p.m., 120 16th Street, off 4th Ave. 718-499-2707.

## SAT, OCT 31

Peoples’ Voice Cafe: Triboro, Debra Cowan. 8-10:30 p.m., Community Church of New York, 40 E. 35th St. (between Madison & Park). For info call 212-787-3903 or [peoplesvoicecafe.org](http://peoplesvoicecafe.org). Suggested donation: \$15 general/\$10 member/more if you choose, less if you can’t/no one turned away.

## SAT, NOV 7

Peoples’ Voice Cafe: Peter Siegal, Joe Jencks. 8-10:30 p.m., Community Church of New York, 40 E. 35th St. (between Madison & Park). For info call 212-787-3903 or [peoplesvoicecafe.org](http://peoplesvoicecafe.org). Suggested donation: \$15 general/\$10 member/more if you choose, less if you can’t/no one turned away.

## FRI, NOV 13

Holiday Sale of Folk Art direct from Oaxaca, Mexico, to benefit Mexican artesanos. Sponsored by Friends of Oaxacan Folk Art (FOFA). 20 Plaza St. East (“Mulvihill”). 7–9:30 p.m. Something for every budget. [www.fofa.us](http://www.fofa.us).

## SAT, NOV 14

Holiday Sale of Folk Art direct from Oaxaca, Mexico, to benefit Mexican artesanos. Sponsored by Friends of Oaxacan Folk Art (FOFA). 20 Plaza St. East (“Mulvihill”). 11–4:00 p.m. Something for every budget. [www.fofa.us](http://www.fofa.us).

## SUN, NOV 15

Holiday Sale of Folk Art direct from Oaxaca, Mexico, to benefit Mexican artesanos. Sponsored by Friends of Oaxacan Folk Art (FOFA). 20 Plaza St. East (“Mulvihill”). 11–4:00 p.m. Something for every budget. [www.fofa.us](http://www.fofa.us).





## CLASSIFIEDS (CONTINUED)

### 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.

THE HOUSE ON THIRD ST. BED & BREAKFAST—Beautiful parlor floor thru apt. living room, bedroom, den, private bath, kitchen, deck overlooking garden, AC, WI-FI, piano. Sleeps 4-5. Perfect for families. Call Jane at 718-788-7171 or visit us on the web at houseon3st.com.

SOUTH SLOPE GREEN-2-room suite w/private bath for families of 1-5. Internet, TV, mini-fridge & microwave. Full organic breakfast, most diets accommodated. Long & short stays. Easy access to transportation & parking. Reasonable rates, 10% discount to Coop members. Linda Wheeler 718-768-6492 or southslopegreen@gmail.com.

### COMMERCIAL SPACE

PROFESSIONAL OFFICES AVAILABLE. 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.

### MERCHANDISE-NONCOMMERCIAL

NEW HOLLOW BODY GUITAR WITH HARD SHELL CASE. LIMITED EDITION—only 120 made, \$300. Peavey Rage practice amp—used, \$50. Antique stove—needs some restoration. Nice for show, \$75. Sanyo amp and tuner with Realistic speakers. Small-size system, \$50. Turntable, \$75. Call for details. 718-788-6317.

BIKE RACK, Rhode Gear. Holds three bikes. Ultra Shuttle 3—\$50.00. Razor scooter—\$15.00. Call 718-788-6317.

### 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 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.

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.

BURIED UNDER PAPER? My organizing service reduces your stress, increases your efficiency and gives you more free time. Expert in home business, household management and downsizing. 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. Long-time Coop member. 347-351-3031 or info@nygeekgirls.com.

ART CABRERA, ELECTRICIAN 30 yrs. residential wiring, trouble shooting low voltage, one outlet or whole house, no job too small. Fans, AC, 220 volt, lighting, outdoor work, insured, 718-965-0327. Emergency service, call 646-239-5197. Founding Coop member, born in Brooklyn, 35 yr. resident of Park Slope. #0225. Coop discounts.

Plastering-Painting-Wallpapering—over 25 yrs experience of doing the finest prep & finish work. One room or an entire house. LOW VOC paints used. Fred Becker 718-853-0750.

### SERVICES-HEALTH

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 analy-

sis & more. Research Director. 20 years exp. As Featured in Allure Magazine. Dr. Gilman 212-505-1010.

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.

### VACATIONS

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

SUPER DEAL ON SKI RENTAL 15 minutes from Mt. Snow. Lovely 3-bedroom, 2-bath house includes use of clubhouse with pool, hot tub, sauna, WiFi. Near skating, x-country & snowshoe trails. Cable, phone, firewood, plowing, shoveling & garbage pickup included. 5 months-\$4,500 plus propane & electric. 718-851-4766.

### WHAT'S FOR FREE

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

YOGA AT THE BROOKLYN ACUPUNCTURE PROJECT! (\$10-15 sliding scale). Wednesday's at 9:30 a.m. and 7 p.m. call 718-369-0123 for more info. www.brooklynacupunctureproject.com Free Class when you bring a friend.



### To Submit Classified or Display Ads:

Ads may be placed on behalf of Coop members only. Classified ads are prepaid at \$15 per insertion, business card ads at \$30. (Ads in the "Merchandise—Non-commercial" category are free.) All ads must be written on a submission form. Classified ads may be up to 315 characters and spaces. Display ads must be camera-ready and business card size (2" x 3.5" horizontal).

Submission forms are available in a wallpocket near the elevator.

### GERALD E. WINTROB M.A., O.D., F.C.O.V.D. HOLISTIC OPTOMETRY

Vision Therapy  
Prescription Reduction/Vision Enhancement  
Visually Related Learning Problems  
Comprehensive Vision Analysis

40 8th Avenue  
Brooklyn, N.Y. 11217

www.holisticeyecare.com

By appointment  
718 - 789-2020

alteyedr@aol.com

**The (Makers) Market**  
at The (OA) Can Factory **Sundays 11-6**  
**readables Third Street at Third Ave**  
**wearables** thecanfactorymarket.org  
**edibles** The Makers define The Market.  
**adornables** The Makers are locally creative people offering, through their goods and designs of the first-order, a vision of community sustainability. Each is carefully selected to meet the criteria of quality, integrity, and accountability of production.

### Hungry Cat Cafe Jewelry

www.hungrycatcafejewelry.com  
CJ Segal-Isaacson at (718) 462-5607

**Original Designs --Affordable Prices**  
Bracelets, Necklaces, Earrings, Rings and Pins

Custom Pieces designed and crafted at no extra cost  
Order now for the holidays!



## PAINTING & HANDYMAN WORK

**WWW.HANDYMANERIC.COM**

**ERIC@HANDYMANERIC.COM**

**718 636 0177**

Nia



Free Nia Jam

**Sat. Oct 10, 2009**  
**4-5pm**

Mark Morris Dance Studio  
3 Lafayette Ave—Brooklyn

jim@niany.com—www.niany.com

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

Read the *Gazette* while you're standing on line OR online at [www.foodcoop.com](http://www.foodcoop.com)

**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.

Jonathan Adler	Gilberto Canela	Lila Foldes	Akiko Kato	Chris Michel	Matt Ryan	Sarah Treem
Chitra Agrawal	Marina Stan Canela	Michael Foley	Mili Katz	Jenica Miller	Jesse Sachs	Konstantin Tsiryulnikov
Allie Allen	Katie Capella	Julianna Forlano	Elizabeth Kelly	Leo Miller	Sara Sams	Lara Tucker
Kwaku Aning	Haiyen Chin	Kelly Gannon	Sara Kiener	Sarah Moon	Liza Schlang	Kris Van Hamme
John Ariz	Jacqueline Cohen	Ilana Garcia-Grossman	Salley Koo	Louis Mudannayake	Jason Schreiber	Andrea Walkden
Rai Ariz	Jonathan Comish	Morrisa Golden	Marika Kooga	John Muse	Sanaa Seaton	Daniel Walsh
Jana Auguste	Andrew Cornell	Charlotte Gros	Yukari Koyama	Anna Neistat	Steven Seltz	Kate Wand
Michael Baden	David Costello	Tobi Haberstroh	Olena Kurganska	Katherine Orr	Deepa Shanhogue	Brian Welch
Sandy Bakken	Aeryn Daboin	Annie Halsey	Ida Lamberton	Erik Osmond	Thomas Sharkey	Sasha Welsh
Laura Barbosa de	Colby Damon	Erika Hand	Young “Esther” Lee	Alicia Pantoja	Satish Shenoy	Laura Whitaker
Carvacho	Jennifer Daniels	Celia Haviland	Litonya Lester	Hannah Parker	Karen Shimizv	Phil Whiteman
Marie Barnett	Thomas DeGloma	Kimber Heinz	Hadasa Levilev	Robert Ross Parker	Jolie Signorile	Kathy Whitham
Joe Beaglehole	Inger DeGroat	Luz Herrera	Bernard Levin	Tess Peppers	Bert Smith	Emma Wilk
Steven Beck	Felix E. DeJesus	Benjamin Hojem	Lidia Levin	Vilislava Petrova	Alexander Solomon	Rebecca Wolfe
Felicia Bellone	Theresa Devereaux	Fannie Horne	Winslow Lewis	Alexandra Piasecki	Ole Estein Solvang	Dana Wollman
Megan Besley	Patrick Dillon	Whitney Howell	Karl Light	Kenneth Pollack	Clemencia N. Sondahl	Inha Yang
Carolina Betancur	Jason Durishin	Yvonne Humphrey	Suzanne Lipkin	Celena (Lena) Posner	Arturo Sosa	Jimmy Yang
Jed Bickman	Saul Edwards	Ryan Hurd	Joshua Malnight	Jared Rice	Emily Sosland	Mohammad Yousuf
Nathaniel Birdsall	Karen Emmerich	Sarah Hymanson	Cybele Maylone	Holly Rihn	Christine Spetzler	
Hanna Blieffert	William M/ Evans	Lucy James	Sara McCarty	Blithe Riley	Theresa Squire	
Eleanor Boeschstein	Leila Faghani	Julia Johnson	Anna Lisa McClelland	Camille Riviére	Shakaha Summers	
Frank Brancato	Marigo Farr	Robert Johnson	Erica McDonald	Mary E. Robbins	Jennifer Superson	
Jennifer Brawn	Meira Finkelstein	Oliver Kakos	Jackquelyn McMillan	Audrey Roofeh	Molly Sweeney	
Bea Cabezas	Jasmine Flott	Hannah Kane	Angie McQuaig	Jordana Toback Rossi	Joshua Tonsfeldt	

**THANK YOU!**

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

Elizabeth Adams	Georgia Freedman-Wand	Bob Greenberg	Vincent Lebrun	New York Times	Dina Shapiro	Amy Werblowsky
Ioanny Andritsos	Liz Freidin	Julia Greene	Grace Lee	Soraya P.	Olivia Sideman	Rachel Wertheimer
Lisa Aurigemma	Ellen Friedman	Dara Greenwald	Deb Levine	Megan Prince	Zoe Singer	Miri Wexler
Susan Baldassano	Timothy Gasbarro	Mary Haviland	Meghan Lewis	Theodore Prince	Lillieth Skyers	Stacy Wilson
Sarah Bendit	Mariana Gaston	Jennifer Henry	Steven Markowitz	Julie Raskin	Kimberly Sobel	Peter Wohlsten
Brianna Berkowitz	Ben Geballe	Kyle Hittmeier	Tara Mateik	Melisa Ribas	Gabrielle Steinhardt	Andrea Wolfe
Jo'Anne Brancato	Meghann Gerber	John Jannone	Tom Matthews	Christina Richardson	Jeffrey Stern	Sasha Wortzel
Robin Burger	Samer Ghadry	Misha Jenkins	Johanna Meyer	Jean Rohe	Nava Sutter	
Beatrice Carre-Alleyne	Chiara Giamberardini	Michael Keating	Steve Moses	Rossalind	Walter Swett	
Aliza Cord	Clement Godborge	Gurumaan Khalsa	Kim Muench	Tom Rossi	Danielle Volpe	
Matthew Curulli	Amy Jo Goddard	Eugene Kim	Kathryn-Hunt Muse	Joanie Russell	Kristen Weber	
Kristin DeGroat	Jeffrey Goodman	Marika Kooga	Natural Gourmet	Sarah	Bennett Webster	
Julie Dodge	Margaret Goodwin	Leigh Laberge	Jeremy Daniel Neff	Tobias Schwinn	Ceira Wells	

## WORKSLOT NEEDS

CONTINUED FROM PAGE 9

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](mailto:cynthia_pennycooke@psfc.coop) or through the Membership Office at 718-622-0560 if you are interested in this workslot.

**Office Set-up**  
Monday, Wednesday or Thursday 6:00 to 8:30 a.m.

**Monday, Wednesday or Thursday 6:00 to 8:30 a.m.**  
Need an early riser with lots of energy to do a variety of physical tasks including: setting up

Need an early riser with lots of energy to do a variety of physical tasks including: setting up tables and chairs, buying food and supplies, labeling and putting away food and supplies, recycling, washing dishes and making coffee. Sound like your dream come true? This job might be for you. Please speak to Adriana or Cynthia in the Membership Office for more information.

### 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

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](mailto:renee_stfurcy@psfc.coop) or 718-622-0560 if you are interested.

**Laundry and Toy Cleaning**  
Friday or Saturday, 8:30 to 10:30 p.m.

**Friday or Saturday, 8:30 to 10:30 p.m.**  
This workslot has two responsibilities. You will load laundry into dryer, fold it and redistribute it to the room. With the laundry, you will also take the trash to the trash room and take the recycling to the recycling room.

This workslot has two responsibilities. You will load laundry into dryer, fold it and redistribute it around the Coop. While the laundry is washing/drying, you will clean toys in the childcare room. You will be working with a partner on these tasks. Please contact Annette or Jana in the Membership Office for further information.

**the place  
to go for  
the latest  
info on  
our  
current  
product  
inventory.**

check out the coop's products blog at  
[www.foodcoop.com](http://www.foodcoop.com)