

OFFICIAL NEWSLETTER OF THE PARK SLOPE FOOD COOP

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December 3, 2009



They Write About Working When They Don't Do the Work

By Hayley Gorenberg

The work requirement at the Park Slope Food Coop seems to have provided as much work for writers as it has for those who stock our shelves over the years.

A lavish late October spread in the *New York Times*, complete with multiple color illustrations, was just the latest media foray by a one time (or “none time”) Coop member railing against the work requirement.

Call this article meta-writing, writing about writing—and the reaction to writing.

The *Times* tract, by Alana Joblin Ain, opened this way: “I bounded off the Q train in Brooklyn one night last winter and headed to Union Street, past the yogurt shop and the firehouse, to do some grocery shopping. But my plans soon went awry.

‘You’re suspended,’ the entrance worker at the Park Slope Food Coop announced as I

swiped my membership card. Some entrance workers speak softly, but not this one.

“Worse, there were a dozen other shoppers within earshot.

“Flushed, defeated and taken aback—I knew I owed the Coop some work, but I didn’t know I had been blacklisted—I slunk around the corner for a takeout burrito. But no amount of mushrooms and spinach could diminish my shame and guilt.”

Such reactions to the Coop’s work requirement, a great equalizer and virtually unique among food cooperatives nationwide, are the

CONTINUED ON PAGE 2

Holiday Feasts Coop Style

By Nicole Feliciano

Food and family. For many Coop members that’s what December is all about. Because the Coop constitutes a diverse community, it’s only natural that we celebrate different holidays and feast on different traditional meals.

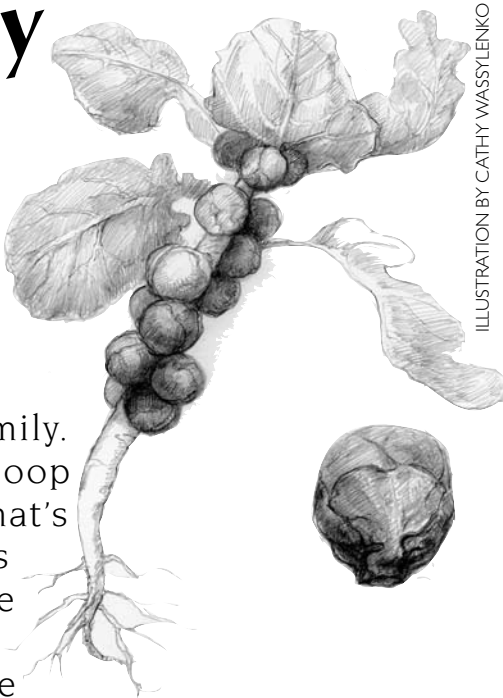
International Influences

Some Coop members will be suiting up as guest chefs as they travel abroad. This year Dan Blankinship and his 15-month-old son Simon will brave the crowds and travel to Venezuela for their Christmas

holiday. The good news? After a long journey, he’ll get treated to an elaborate Venezuelan holiday dinner of hallaca with his wife’s family.

“Hallaca involves a huge team of people to prepare,” says Dan. After a quick rundown of the ingredient list—mock duck, garlic, red onions, white onions, Brussels sprouts, dried tomatoes, asparagus, almonds, green olives, coriander, thyme, parsley, celery, mashed pota-

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Next General Meeting on December 15

The General Meeting of the Park Slope Food Coop is usually held on the last Tuesday of each month, with the exception of November and December. The next General Meeting will be on Tuesday, December 15, 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, December 2. For more information about the GM and about Coop governance, please see the center of this issue.

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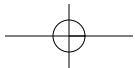
Coop
Event
Highlights

Thu, Dec 10 •Brooklyn Food Coalition Winter Party 6:30 p.m.

Fri, Dec 18 •The Good Coffeehouse: David Roche and Anne Keating 8:00 p.m.

Sun, Dec 20 •Pub Night 7:00 p.m.

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



Work

CONTINUED FROM PAGE 1

focal point of most Coop-critical writing. Certainly, the *New York Times* article touched a nerve with some Coop members.

The *Gazette's* Erik Lewis submitted his own letter to the editor to the *Times*, in which he commented, “ ‘Flunking Out at the Food Co-op’ is a disingenuous screed perhaps more

Wrote one, “The Coop represents a unique business—and social—innovation—one that ought to be studied, one that provides lessons for other organizations and businesses.... retail organizations and businesses in general have more to learn from the Coop’s business practices (a.k.a. ‘rules’)—such as how to incentivize people and harness human capital—than to hear about how an individual could not keep up with her

fundamental to the entire purpose and the sense of community. The shame and the guilt should not be used as an indictment of the Coop. Sometimes shame and guilt are rightly felt. In line with ‘don’t do the crime if you can’t do the time,’ I guess we now have ‘don’t buy the broccoli if you can’t do the time.’ ”

And “Bridget” added her two cents: “As a newish member (Aug 2008) and a decidedly non-crunchy cynic when I joined, I am now firmly in the camp that says we shouldn’t be more mellow. I have definitely been on work alert and close to suspension a few times. I can grouse with the best of them and have had my fair share of run-ins with cranks and quirks and organic evangelicals. BUT, I love that everyone has the same rules, the same benefits.... And my kids and I eat so well for so cheap. This place is unlike anything else and wow, that is hard to find these days. It only works because of the rigid rules and we just aren’t used to really having rules anymore. It’s not complicated. Just work 2.5 hours every 4 weeks.”

In addition to the recent *New York Times* feature, the Coop has appeared in an array of New York-centric magazines, journals in Scotland, Scandinavia, and Japan, and in hundreds of entries in the online eatery guide “Yelp,” where Karen F. from Philadelphia (did she really have to flee that far to duck the work requirement?) commented earlier this year, “I could not live up to the work requirement so now I buy stuff at the higher prices along with everybody else.... Oh - and I too, think that riot would ensue if you came in wearing a Palin T-Shirt.”

“It’s so interesting that [publications] are interested in people who fail to be good members as opposed to the thousands and thousands of members who are successful and quite successful for long periods of time,” said General Coordinator Joe Holtz. “Why aren’t they more interested in the fact that we’re having to thwart the growth of our membership through [limiting] the size of our orientations despite these alleged horrors? Why aren’t they interested in that? What has made this organization grow to over 15,000 people? I think that’s interesting! Do they think that’s interesting? No. They just want to talk about



PHOTO BY LISA COHEN

The Coop’s work requirement is a great equalizer.

people who can’t keep up with the work.”

Holtz, who noted that his response is routinely solicited—though not fully quoted—in articles about the Coop, quickly warmed to the topic (or perhaps it would be more accurate to say he became a bit heated): “They don’t ask the good questions, the smart questions. Instead they do articles about people who couldn’t keep up and resent it or feel guilty about it. And that’s baloney.”

“We think letting members come in and make the choice whether to work or not is detrimental to our strength. But they don’t want to hear about that,” he said. “What they should be asking is, ‘Why do you think this makes you strong?’ ‘Why do you think it would be detrimental

to let people pay not to work?’ I’ve got plenty of answers to those questions, if they have the time or inclination to ask them, but they don’t ask them.”

Some writers don’t ask questions, and simply express themselves independently, as they do on the Yelp! blog.

“Let me start this off by saying I am quitting the Coop,” said Priya P. “I missed 2 shifts = 4 makeup shifts (11 hours). No way. I thought I could do it and 2.75 hours a month doesn’t sound like a lot, but it is.

“Yet I am still giving the Coop 4 stars because of the high quality food it offers. I am a huge foodie, so I love browsing through the aisles, looking at all the interesting items they have. They have dried goji berries, carob covered raisins, algae pills, organic beauty products, Indian spices—you name it, they’ve got it.”

A few months later, Yelp! poster Di L. weighed in to critique the writing and writers on the blog itself: “It looks like a lot of people complain about the Coop in their review but half of them aren’t even members. If they were members, they were members for about 3 seconds. Lame. Stop writing reviews.

“I don’t think their rules are outlandish. I work crazy hours in non-profit. AND I work at a bike shop on the weekend. I still manage to work my shifts with very little effort. Seriously, I waste 3 hours in front of my computer on a daily basis.



ILLUSTRATION BY ROD MORRISON

“They do articles about people who couldn’t keep up and resent it or feel guilty about it. And that’s baloney.”

—General Coordinator Joe Holtz

aptly titled ‘Self-Involved Disgruntled Employee Tells All.’ The 15,000 cooperators (members of the Park Slope Food Coop) who somehow find the moral and physical stamina to fit the Coop’s work requirements into their own busy schedules are hardly to be swept aside by the assertions of a shirker individual and some of her shirker friends.”

Several members responded online to the *Times* article with their own thoughts about the work requirement:

2.75 hours per month work commitment. This, in my view, would represent an article worthy of the *New York Times*, versus one’s sense of entitlement to benefits, which, frankly, require work. The Coop provides an unambiguous value proposition. One can’t just buy into it; the Coop’s value proposition requires one’s time.”

Commenter “TJHillgardner” wrote philosophically: “Working at a food co-op is a classic social compact. It IS

RETURN POLICY



The Coop strives to keep prices low for our membership. Minimizing the amount of returned merchandise is one way we do this. If you need to make a return, please go to the 2nd Floor Service Desk.

REQUIRED FOR ANY RETURN

1. The Paid-In-Full receipt **MUST** be presented.
2. Returns must be handled within 30 days of purchase.

CAN I EXCHANGE MY ITEM?

No, we do not “exchange” items. You must return the merchandise and re-purchase what you need.

CAN I RETURN MY ITEM?

Produce*	Bulk* (incl. Coop-bagged bulk)
Cheese*	Seasonal Holiday Items
Books	Special Orders
Calendars	Refrigerated Supplements
Juicers	& Oils
Sushi	*A buyer is available during the week-days to discuss your concerns.

NEVER
RETURNABLE

Refrigerated Goods (not listed above)
Frozen Goods
Meat & Fish
Bread

RETURNABLE
ONLY IF SPOILED
BEFORE
EXPIRATION DATE
Packaging/label
must be present-
ed for refund.

Items not listed above that are unopened
and unused in re-sellable condition

RETURNABLE

The Coop reserves the right to refuse returns on a case-by-case basis. If you have questions, please contact a staff member in the Membership Office.

Surely 3 entire hours a month at the Coop can't be that hard to manage."

We Are Indeed Different

A member-owned cooperative is different from a store that allows anyone to shop, or even from a cooperative with a "tiered" membership that allows some to join and work and others to pay a premium for the privilege of not working.

And to make a work-centered arrangement function, some penalties for failing to work come into play, or, as Holtz put it, "We have to have a few rules to protect the thousands and thousands of people who do work so they don't feel like idiots."

"We don't have a customer," he continued. "If we had customers I probably wouldn't work here. I wouldn't be that interested. There's nothing wrong with having customers; plenty of wonderful people have them. We just don't. Why aren't they writing about that? It's like they'd rather sit back and not really learn. I don't get it!"

Of the *New York Times* writer, who he said interviewed him several times over the course of two months, he reflected, "She seemed like a perfectly nice woman."

He noted that she took many of his comments out of context and that his cooperation extended only so far; he did not follow up with her after the fact. "She doesn't want to hear from me afterwards. No one ever does. It's not going to happen."

No More Mr. Nice Guy?

Yet Holtz continues to respond to the requests for interviews. "My basic policy is that I'm going to cooperate. If they want to do an article about us, they're going to do an article on us, whether I cooperate or not," he predicted. In the wake of negative articles and misquotes, he indulged in a bit of fantasized conversation with the next imagined wanna-be interviewer who might call him: "Are you a writer? Oh, my new policy is to hang up on you!" He quickly explained why he had not chosen that approach: "I could say, 'It hasn't worked out, so I'm not going to talk to you.' But I don't think that's in the best interest of the Coop—antagonizing the press," he concluded philosophically. "One of the cooperative principles is to educate the world on the nature of cooperation. I'm not going to be hostile."




ILLUSTRATION BY ROD MORRISON

He believes that even articles critiquing the work requirement ultimately drive membership numbers higher and pointed out that the *New York Times* piece had remarked that the bathroom floors at the Coop are clean enough to eat from. "I was so proud of our Maintenance Committee, proud of our members who use the bathrooms, who take care of the bathrooms. I was just proud!"

"Someone from a coop in a different state emailed, 'What effect will [the *New York Times* article] have?' I wrote back, 'The effect is...creating a bigger pool of people who might someday join the Coop.' This kind of attention where the person is whining about not being able to keep up with the work, has to take the train and still wants to come.... If I was reading between the lines, I

would think, 'Who goes grocery shopping by train in New York City?' A thinking person, reading that, is going to say, 'Maybe I should check it out someday!' I think the effect is to make the Coop more known among people who might join as well as more known among people who would never join."

And why so many written analogies to Stalinesque state rule? "Americans expect choice, and here we're blocking choice," said Holtz. "It's insulting to some people, but we're making decisions based on what we think is best for the longevity of the Food Coop. We have the nerve to tell you to bring your own plastic bags. We have the nerve to tell you, 'If you want to buy bottled water, go somewhere else!' We've got a lot of nerve. And I think the members should be proud of that." ■



Another Fabulous Pub Night in Brooklyn




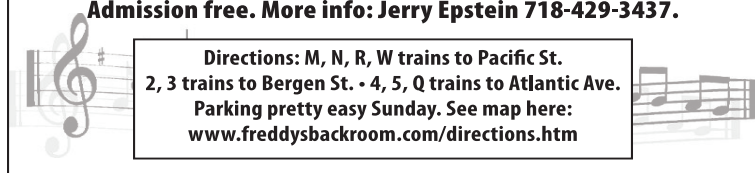
Sunday, December 20
7:00 p.m. at Freddy's Backroom,
485 Dean St. at Sixth Ave. Brooklyn, 718-622-7035

Again, co-sponsored with Folk Music Society of NY, we return for an informal gathering of friends we know and friends we haven't met yet who enjoy a pint or two and some good pub songs and stories. Good cheer, good drink. Not a concert, all are welcome to participate, bring a song, a poem, a recitation, especially things in which others can participate, songs with choruses are especially welcome.

Celebrate the Solstice season and the turning of the year – the warmth of community against the coming winter. Probably a lot of English Pub and seasonal songs will be heard, but all kinds are welcome. Instruments are welcome, and tunes as well as songs will be gladly received. Come lift your voices.

Admission free. More info: Jerry Epstein 718-429-3437.

Directions: M, N, R, W trains to Pacific St.
 2, 3 trains to Bergen St. • 4, 5, Q trains to Atlantic Ave.
 Parking pretty easy Sunday. See map here:
www.freddysbackroom.com/directions.htm


Holiday Shopping Hours:

CHRISTMAS EVE

Thursday, December 24
 8:00 a.m. to 5:00 p.m.

CHRISTMAS DAY

Friday, December 25
 8:00 a.m. to 2:30 p.m.

NEW YEAR'S EVE

Thursday, December 31
 8:00 a.m. to 5:00 p.m.

NEW YEAR'S DAY

Friday, January 1
 10:30 a.m. to 5:00 p.m.

FTOP TIME AVAILABLE

The Coop needs extra workers this holiday season! Do you want to get ahead on your FTOP work? Contact the Membership Office to schedule FTOP shifts.

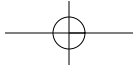
DO YOU OWE A MAKE-UP?

You don't need to schedule make-ups in most cases. Just show up at the start time of a shift and speak to the Squad Leader. Go to www.foodcoop.com to see the start times of all shifts at the Coop.



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.



Elizabeth Insaurralde stocking dairy.



Dan Blankinship and his son, Simon.



Guy Maurice with a cart of baby food.



Megan Devir and her daughter Eliza.

PHOTOS BY KEVIN RYAN

Holiday Feasts

CONTINUED FROM PAGE 1

toes, green bell peppers, capers, leeks and onoto seeds—one has to agree that it might be easier to get on a plane to Venezuela than for a novice to try to replicate this delicacy at home.

Japanese Traditions

Often the holidays require Coop members to leave Brooklyn if they want to

begins at midnight on New Year's Eve.

This holiday is one of the most important on the Japanese calendar. The soba noodles are eaten to symbolize long life, says Megan.

In addition to noodles, another traditional food eaten on New Year's Day is mochi, a sticky rice cake. Megan reports, these dishes take a great deal of work, but in Japan they prep much of the meal ahead of time. This way, as Megan puts it, "even the moms can enjoy the long holidays." (Sounds like a party prep tip we can all learn from.)

Brooklyn's Finest

Locally, cooks will be whip up tried and true recipes for family and friends. But don't think there won't be international flavors added to the mix. Sopa Paraguaya is a traditional corn bread recipe from Paraguay. Elizabeth Insaurralde plans to include this dish from her family's heritage in her holiday plans. She'll be at a multi-cultural event, celebrating with a Dominican household and feasting on roast pork. Elizabeth plans to bring this rich egg and cheese dish to share at the dinner.

Hanukah Celebrations

Many members are planning a special Hanukah gathering. Elizabeth Brown, for example, shops early for her staple meal of brisket and latkes (potato pancakes). Beef brisket is a cut of meat from the breast or lower chest of the cow. In traditional Jewish cooking, the brisket is braised and then served in thin

slices. Elizabeth offered this tip: "Buy your brisket early; sometimes the Coop runs out." (This year, Hanukkah begins at sundown on Friday December 11.)

Carole Gould also prepares a large Hanukah spread every year. Her recipes include homemade applesauce (she favors the Coop's tart Granny Smith apples), cumin-flavored carrots and pickled cucumber salad. "Depending on the year, I'll serve 10 to 20 people," said Carole. She can stock up on most of what she needs right at the Coop. Does she have a wish list for the Coop Shopping Committee? Indeed. Carole wishes the Coop stocked dark chocolate Hanukah gelt (small golden coin-shaped treats given to some children at the holiday) instead of just milk chocolate.

The Children's Table

Children are a great reason



Sara Julig

to make something special that signifies the best parts of the season.

Pumpkin cheesecake and butternut squash soup are traditionally on the menu at the Goffin house. Valerie Goffin shops for everything she needs for this goat-cheese delight and seasonal soup at the Coop. Her children, Leonie, four, and Sylvie, two, seemed extremely excited about the prospect of diving into this

upcoming meal.

Guy Maurice broke out into a huge grin when he started talking about making his special tourtière recipe for the holidays. Guy hails from Quebec, where this savory meat pie dish is served up at Christmastime. A little



Evan Wilson and his brussels sprout bounty.

online research revealed that this dish is traditionally accompanied with ketchup. There were dozens of recipes for tourtière. Guy favors a mixture of ground beef, ground veal, ground pork and black pepper. It's been nearly a dozen years that he's been fixing this, his signature meal, but 2009 has extra significance for Guy—it will be the first holiday his new daughter, Gianna, can nibble his cooking.

For some, starting a family means starting traditions. Clarisse Miller plans to celebrate Kwanza (observed from December 26 to January 1 each year) and Christmas with her new daughter Anaïs. For Kwanza, Clarisse will be

making Riz et Pois, a Haitian rice and bean dish. She was uncertain about the Christmas menu, but wants to think up a creative vegetarian meal.

Ghosts of Christmas Past

Meals don't have to be extremely elaborate to be meaningful. For many Coop members, Christmas breakfast remains the most powerful image. Evan Wilson got a dreamy look on his face when he thought of the traditional holiday meal of his childhood. "For as long as I can remember, we've always had crepes, eggs and bacon on Christmas morning," said Evan.

Another Coop member, Sarah Julig, grew up in Alaska and said her Christmas mornings always started with piping hot sticky buns. Sadly, the high cost of air travel is keeping Sarah local this Christmas (and away from those buns), but the plucky cook said, "I might try to make my own sticky buns if I am feeling nostalgic."

From sticky buns to soba noodles, for Coop members a particular meal or dish is often a cornerstone of the holiday and a time for cooks to head to the kitchen. No matter the holiday or the date on the calendar, one thing Coop members value at this time of year is good food and the tradition of sharing a meal with the ones you love. ■



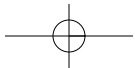
Clarisse Miller and Anaïs.

reunite with family. Megan Devir and her three-year-old daughter Eliza will also be jetting off this holiday season. Their destination is Japan where they will celebrate Japanese New Year or Oshogatsu with her husband and his family.

They will dine on some special soba noodles made for the "toshi koshi soba," a feast that



Valerie Goffin with Sylvie and Leonie.



ENVIRONMENTAL COMMITTEE REPORT

The Plastic Elephant in the Bulk Aisle

By Jenna Spevack, for the Environmental Committee

Benefits of Bulk

Many coops are founded on the principles of bulk-buying. Resources are pooled in order to buy directly from distributors, allowing members to save money and resources without having to pay for or consume wasteful packaging.

Some food coops that embrace bulk-buying as part of an ethical, sustainable food system provide a variety of healthy food and household products from local growers and manufacturers. Using refillable containers, members buy only what they need or can afford. This makes bulk-buying good not only for our budget, but for our health and environment too.

Sadly, the Park Slope Food Coop relies heavily on non-biodegradable plastic bags to package bulk and produce items. Our "Plastic Elephant" prevents us from embracing a true bulk-buying system.

Problems with Plastic

Plastic contributes to the huge environmental waste and pollution problem we face on this planet. Only a relatively small amount of plastic packaging is actually recycled and most of these disposables end up clogging our landfills, polluting our oceans and wreaking havoc up and down our food chain.

A myriad of petroleum-based chemicals go into the manufacture of plastics. Studies, like those reviewed in "Chemical Fallout" a *Milwaukee Journal Sentinel Watchdog Report* and by the Institute for Agriculture and Trade Policy, show that the production and use of many plastics leach cancer-causing and hormone-disrupting compounds into our bodies, our food, and our water. All plastics leach when in contact with oily foods, during temperature extremes or if used repeatedly, but some have been studied more than

others. Since chemical and plastic manufacturers are not required to release their ingredients, due to trade secrets laws, it seems wise to follow the precautionary principle and avoid plastic food packaging whenever possible.

Bulk Plastic Waste

The ubiquitous use of plastic bags at the PSFC becomes obvious if you take a moment to visualize all the plastic consumed in a weekly shopping trip, multiply that by 15,000-plus members and then by 52 weeks.

Assuming that some members consume more or less than others, we can examine the economical burden of our current plastic-bagging system. The PSFC currently spends \$33,823.27 and consumes 3,359,520 plastic bulk and produce bags annually.

Plastic Elephant Be Gone!

The thousands of dollars we spend on plastic bags and the environmental and health effects of our plastic-bagging system go against the PSFC's Environmental Policy on Products. It aims to avoid toxic substances in a product's production process, use, and disposal, minimize disposable products and achieve environmentally sound packaging.

If we phase out plastic bulk and produce bags, we will have \$33,823.27 available to transition to a true bulk-buying system. We can reduce our pre-packaged products, expand our bulk offerings and increase monetary savings for food and household products such as olive oil, shampoo and dish soap. We will be practicing good consumption by allowing members to purchase only what they need in re-usable containers, while reducing the toxic impact on our environment and health.

Education + Practice + Commitment = Change

Here are few suggestions to help PSFC members curb

PSFC's Bulk & Produce Plastic Bag Usage and Cost

Size & Type	Yearly Usage	Yearly Cost
10" x 15" produce / bulk	1,869,120	\$14,205.31
12" x 20" produce / bulk	710,400	\$8,595.84
4" x 2" x 8" bulk spices, etc.	144,000	\$1,005.12
4" x 3" x 10" bulk fruits, nuts, etc.	636,000	\$10,017.00
TOTAL	3,359,520	\$33,823.27

Compiled from data provided by the General Manager

the convenience culture and transition from a wasteful, plastic-bagging system to a healthy, bulk-buying system.

1. Education:

In Kenya, San Francisco and Beijing, governments have banned plastic shopping bags. Learn more about the environmental concerns that influenced these legal actions and why the UN is calling for a global ban on plastic bags. Tell a fellow member about the positive economic, health and environmental reasons for phasing out plastic bags for bulk and produce at the Coop. When you travel, visit other coops and health food stores to see the selection of bulk items they offer and propose ways of expanding the bulk offerings at the PSFC.

2. Practice:

On your next shopping trip, purchase a \$1.39 muslin bag to hold your lettuce or rice (or make your own bag). Keeping the bag slightly damp in the crisper drawer of your fridge will help keep your produce fresh longer. Practice this action until you have enough muslin bags for all your bulk and produce items. Try reducing the number of pre-packaged items you buy and find creative alternatives. Small steps work best.

3. Take a Plastic-Free Pledge:

Make a pledge to yourself, your family, your community and your planet to reduce your plastic consumption: bottles, bags, pre-packaged items. Go to PlasticAlbatross.org to sign an online pledge. ■

Observing the Plastic Elephant



PHOTOS BY JENNA SPEVACK

Many items sold at the Park Slope Food Coop are pre-packaged, plastic-wrapped convenience items.



Bulk items, including produce, are purchased and "packaged" in plastic bags by members.

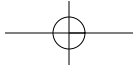


A significant number of bulk items, like teas, spices and nuts, are sold in small, predetermined amounts in individually wrapped plastic bags.

For more information:

www.telegraph.co.uk/culture/3666380/Is-it-worth-it-Buying-in-bulk.html
www.pbs.org/newshour/bb/science/july-dec08/plasticcocean_11-13.html
<http://pubs.acs.org/cen/coverstory/87/8735cover.html>
www.rsc.org/chemistryworld/News/2006/August/31080601.asp
www.healthobservatory.org/library.cfm?refid=102202
www.jsonline.com/watchdog/34405049.html
<http://news.nationalgeographic.com/news/2008/04/080404-plastic-bags.html>

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



GENERAL MEETING REPORT



The Splendor of Carrots & Speeding the Checkout

By Adriana Velez

Talk of speeding the checkout process and a tour of the Coop’s diverse carrot varieties currently for sale were the highlights of the November 17 General Meeting. In his Coordinator’s Report, Allen Zimmerman told attendees

about a trip he took over the summer to some of the farms in California that supply produce for the Coop. He mentioned that he visited Andy Boy and met Andy, who is in his eighties.

Zimmerman also visited the largest carrot producer in the world, Grimmway Farms, which owns Cal-Organic

Farm. Zimmerman, who oversees the Coop’s produce, learned a lot about farming from this trip. But he focused his observations at the General Meeting on what he learned about carrots.

Carrots at the Coop

Zimmerman was surprised to learn that what the Coop sells as baby carrots are not true baby carrots. Rather, they are a slender and long variety of carrot that is eventually cut into three pieces and shaped into the “baby carrots” we all know. He also joked that packaging has a big influence in the taste of carrots. According to his own tastings, Bunny Luv carrots, also produced by Grimmway, taste better than the Cal-Organic brand, even though they both use the same carrots.

The Coop currently carries a full range of carrot varieties and many of them are spectacular, according to Zimmerman. First there are the rainbow baby carrots, “true” baby carrots that come in multi-hued bunches. The red atomic carrots actually intensify in color when cooked as opposed to the purple haze carrots, which are still striking and snappy in flavor. The white satin carrots from Blue Heron Organic Farm in New York State are sweet, silky, and smooth, according to their catalog description, with which Zimmerman agrees. What the Coop has been calling “Nantes” are carrots that are comprised of about seven different varieties from various local harvests. The Coop will start a list of every carrot types soon; all of them are sweet and juicy.

As an aside, Zimmerman mentioned he recently spoke with representatives from Equal Exchange, who told him Dole now has a fair trade label. He was shocked to hear this news and wonders if those bananas will be, er, “kosher.”

Streamlining the Checkout

Speeding the checkout process was a hot topic at November’s General Meeting.

During the Open Forum, a member who works on a shopping squad noted the delay created when members forget what varieties of produce they have in their carts. Members then have to run back to the produce aisle, find the correct name and run back to checkout, sometimes multiple times. What if the Coop provided stickers to put on fruit and vegetables, similar to how we label bulk items? General Coordinator Mike Eakin said that food-grade stickers are expensive.

The first agenda item for the meeting came from Beth Segal who proposed, “To mandate workshifts for packers/unpackers in the shopping squad to expedite lines on nights and weekends.” Not only would this speed up the checkout, it would also enable shoppers to watch the monitor and make sure they are not overcharged for any of their items. Segal added that she thought members should be able to opt out of the service if they would prefer to handle their items themselves.

Allen Zimmerman stood to say that the Coop had tried this before but had encountered resistance. This position requires a certain amount of “social courage,” he said. However, he added, he does think the Coop needs this position. A member named Gabrielle suggested assigning workers to specific registers. Another member noted that adequate training would be especially important so that people don’t end up with pumpkins squashing eggs packed at the bottom of their bags. Newly hired General Coordinator Ann Herpel mentioned that there can be long lines throughout weekdays too, not just on evenings and weekends, and that the loader position would be useful at nearly all times.

Finally, General Manager Joe Holtz asked everyone to consider the cumulative effect shaving a few minutes from everyone’s shopping experience would have on the overall Coop experience. Following discussion there was a vote, and the motion passed

by an overwhelming majority.

Later during the meeting, member Jerome Barth brought forward the third agenda item, a suggestion that the Coop add a new station to weigh and price items in the fruit and vegetable aisle in order to speed checkout. Barth had seen this type of station at grocery stores in France and thought it might be a good practice to adapt at the Coop. Another discussion followed addressing the cost and usefulness of this idea. One woman noted that she was familiar with these stations and questioned their eco-friendliness and their cost effectiveness.

Could the Coop Open at 7:00 a.m.?

Another agenda item was brought by *Gazette* photographer Ingrid Cusson, who proposed opening the Coop at 7:00 a.m. Monday through Friday. Allen Zimmerman said he likes the idea but worries that shopping is unsafe that early in the morning. At 7:00 a.m. pallets are being driven all over the store. It would be difficult for workers to be mindful of shoppers, especially those with small children. In his opinion, opening earlier would be possible only if the Coop were open 24 hours a day, seven days a week.

Staff member Chase Valdez stood to say that he works in produce at 6:00 a.m. and thinks opening early would be difficult, but is possible. He and other morning workers would have to come in earlier. General Coordinator Elinoar Astrinsky agreed that opening at 7:00 is possible if people are willing to come in extra early. Ann Herpel and another member named Tim wondered if there was enough interest among members to justify bringing in workers earlier. A member named Josh thinks so; he stood to say that the Coop’s current opening time, 8:00 a.m., is crunch time when people are getting kids to school and running to the train for work. The safety concern was picked up again by a member named Albert, who

What Is That? How Do I Use It?

Food Tours in the Coop

This business of Thanksgiving
we learn as the obedient little children we are
for every good thing we receive
great or small we bow our heads
our food, our family, our freedoms

yes, all of that
obvious and absolute

But what of the dread cold
the bitter night
What of the loneliness
the want not met
the loss, the ache, the tedium?

What about the bills, the bother, the b.s.!
What about this?
What about that?!

Now we can learn gratitude
and kiss every bill
embrace every aggravation
bow to bless each loss
and yes, love every enemy
This is gratitude
This is Thanks-giving

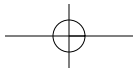
Be grateful for it all
This is what the human animal is for:
to be thankful
and to be blessed

The Park Slope Food Coop
Thankful to be at your table

by Myra Klockenbrink

Monday	December 14
	noon to 1:00 p.m.
and	1:30 to 2:30 p.m.
Tuesday	December 15
	2:00 p.m. to 4:45 p.m.

You can join in any time during a tour.



PHOTOS BY INGRID CUSSON



Instructions can be found in the middle pages of all issues of the *Linewaiters' Gazette*. Keep in mind that the agenda committee meets every first Tuesday of the month and the General Meeting occurs on the last Tuesday of each month. ■

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. Editors will reject articles that are essentially just advertisements for member businesses and services.

Committee Reports: Maximum 1,000 words.

Editor-Writer Guidelines: Except for letters to the editor, which are published without editing but are subject to the *Gazette* letters policy regarding length, anonymity, respect, and fairness, all submissions to the *Linewaiters' Gazette* will be reviewed and if necessary edited by the editor. In their review, editors are guided by the *Gazette's* Fairness and Anonymity policies as well as standard editorial practices of grammatical review, separation of fact from opinion, attribution of factual statements, and rudimentary fact checking. Writers are responsible for the factual content of their stories. Editors must make a reasonable effort to contact and communicate with writers regarding any proposed editorial changes. Writers must make a reasonable effort to respond to and be available to editors to confer about their articles. If there is no response after a reasonable effort to contact the writer, an editor, at her or his discretion, may make editorial changes to a submission without conferring with the writer.

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.

Digital Submissions: We welcome digital submissions. Drop disks in the wallpocket described above. The email address for submissions is GazetteSubmissions@psfc.coop. Receipt of your submissions will be acknowledged on the deadline day.

Classified & Display Ads: Ads may only be placed by and on behalf of Coop members. Classified ads are prepaid at \$15 per insertion, business card ads at \$30. (Ads in the "Merchandise–Non-commercial" category are free.) All ads must be written on a submission form (available in a wallpocket on the first floor near the elevator). Classified ads may be up to 315 characters and spaces. Display ads must be camera-ready and business card size (2"x3.5").

Printed by: New Media Printing, Bethpage, NY.

Friday
Dec 18

8:00 p.m.



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

David Roche

is a singer/songwriter from a family of famous singer/songwriters. (The Roches are his sisters.) He's been writing songs from an early age. "It's hard to get out of the way of the music in my family. I've written songs and performed with my wife, my daughter, my sisters, my in-laws, the list goes on and on. It's a nice situation if not a little strange." Recently Roche recorded "Harp Trouble In Heaven." "It's a record that took me a long time to get around to recording and the songs are mostly all love songs although in ways you may not expect. I was inspired by the good fortune of being in a close family and the songs are evocative of this." David Kumin will play on bass and Michael Graves on drums.



Anne Keating

The Village Voice raves, "Keating is a wise mix of Lucinda Williams songwriting, Gillian Welch guitar and a vocal all her own...her style invokes a cross between Willie Nelson and John Prine and you don't get any better than that." Tough and tender, the twang-infused songs tell stories of hope and struggle with a refreshing honesty, grit and timelessness. Keating will be performing with Coop members Dan Vonnegut (on percussion) and John Caban (on steel guitar).

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
DECEMBER 12
10:00 A.M.–2:00 P.M.

Third Thursday
DECEMBER 17
7:00 P.M.–9:00 P.M.

Last Sunday
DECEMBER 27
10:00 A.M.–2:00 P.M.

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

PLASTICS

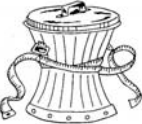
What plastics do we accept?
Until further notice:

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

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

PLASTIC MUST BE COMPLETELY CLEAN & DRY

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



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This Issue Prepared By:

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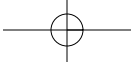
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Kris Britt
Maxwell Taylor

Editor (production): Nancy Rosenberg

Final Proofreader: Teresa Theophano

Index: Len Neufeld



Bathroom Cleaning

Monday-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.

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

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

Office Set-up

Monday, Tuesday 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 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 in the Membership Office for more information.

Wall Chart Updating

Sunday, 8:00 to 10:45 a.m.

This is the perfect job for a detail-oriented person who likes a quiet and pleasant work environment. You will be trained by a staff person who will always be available to answer questions. You are part of a team of 2 to 3 people, but you will work on your own. Please speak to Camille Scuria if you would like more information. She can be reached at camille_scuria@psfc.coop or call the Membership Office Saturday through Wednesday to speak to her.

COOP CALENDAR

New Member Orientations

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

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

The Coop on the Internet

www.foodcoop.com

The Coop on Cable TV

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

General Meeting Info

TUE, DEC 15
GENERAL MEETING: 7:00 p.m.

TUE, JAN 6
AGENDA SUBMISSIONS: 8:00 p.m.
Submissions will be considered for the Jan 26 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:
Dec 17 issue: 7:00 p.m., Mon, Dec 7
Dec 31 issue: 7:00 p.m., Mon, Dec 21

CLASSIFIED ADS DEADLINE:
Dec 17 issue: 7:00 p.m., Wed, Dec 9
Dec 31 issue: 7:00 p.m., Tue, Dec 22*
*Note special date because of holiday.

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, December 15, 7:00 p.m.

The General Meeting is held on the last Tuesday of each month, with the exception of November and December.

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

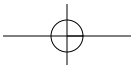
Since the Coop's inception in 1973, the General Meeting has been our decision-making body. At the General Meeting (GM) members gather to make decisions and set Coop policy. The General-Meeting-for-workslot-credit program was created to increase participation in the Coop's decision-making process.

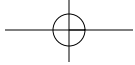
Following is an outline of the program. For full details, see the instruction sheets by the sign-up board.

- **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

dec 15
tue 7 pm

PSFC DEC General Meeting



Note new meeting date in December, due to holiday.

Items will be taken up in the order given. Times in parentheses are suggestions. More information on each item may be available at the entrance table at the meeting. We ask members to please read the materials available between 7 and 7:15 p.m.

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

Item #1: GM date changes (20 minutes)

Proposal: “To change the dates of the March 2010 and December 2010 General Meetings to March 23, 2010 and December 28, 2010 respectively.”

—submitted by General Coordinators

Item #2: Diversity & Equality Committee Recommendations to the Coop (70 minutes)

Discussion: “The DEC would like to offer recommendations based on the results of the Diversity and Equality research survey findings to help support diversity and equality in the PSFC.”

—submitted by Diversity & Equality Committee

dec 18
fri 8 pm

David Roche and Anne Keating



David Roche is a singer/songwriter from a family of famous singer/songwriters. (The Roches are his sisters.) He's been writing songs from an early age. “It's hard to get out of the way of the music in my family. I've written songs and performed with my wife, my daughter, my sisters, my in-laws, the list goes on and on. It's a nice situation if not a little strange.” Recently, Roche recorded Harp Trouble In Heaven. “It's a record that took me a long time to get around to recording and the songs are mostly all love songs although in ways you may not expect. I was inspired by the good fortune of being in a close family and the songs are evocative of this.” David Kumin will play bass and Michael Graves drums. Also performing is **Anne Keating**. *The Village Voice* raves, “Keating is a wise mix of Lucinda Williams songwriting, Gillian Welch guitar and a vocal all her own...her style invokes a cross between Willie Nelson and John Prine and you don't get any better than that.” Tough and tender, the twang-infused songs tell stories of hope and struggle with a refreshing honesty, grit and timelessness. Keating will be performing with Coop members Dan Vonnegut (on percussion) and John Caban (on steel guitar).

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.

dec 20
sun 7 pm

Another Fabulous Pub Night in Brooklyn



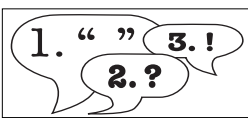
Co-sponsored with Folk Music Society of NY, we return for an informal gathering of friends we know and friends we haven't met yet who enjoy a pint or two and some good pub songs and stories. Not a concert, all are welcome to participate, bring a song, a poem, a recitation, especially things in which others can participate, songs with choruses are especially welcome. Celebrate the Solstice season and the turning of the year—the warmth of community against the coming winter. Probably a lot of English Pub and seasonal songs will be heard, but all kinds are welcome. Instruments are welcome, and tunes as well as songs will be gladly received. Come lift your voices.

Admission free. For info, contact Jerry Epstein 718-429-3437.

Takes place at Freddy's Backroom, 485 Dean St. at Sixth Ave. Brooklyn, 718-622-7035. Directions: M, N, R, W trains to Pacific St.; 2, 3 trains to Bergen St.; 4, 5, Q trains to Atlantic Ave. Parking pretty easy Sunday.

jan 5
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, January 26, 7 p.m., at Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Place at Eighth Avenue.**

jan 7
thu 7:30 pm

Food Class: Healthy Dinners in a Hurry



Fast meals for the whole family. This class is for anyone who wants to get dinner on the table fast—and make sure it's healthy and delicious. Juliana Brafa will share some of her favorite crowd-pleasing, simple dinners that can be made in less than 30 minutes. Juliana is a certified holistic health counselor and natural-foods chef who works with men and women who want to have more energy, lose weight or just feel their best. She offers individual and group health coaching, leads workshops on nutrition and health, and teaches cooking classes. Menu includes *tofu “egg” salad, Asian noodles with peanut sauce and maple tempeh and roasted veggies*. **Materials fee: \$4.**

jan 9 & jan 17
sat 4-6 & sun 11-1

Auditions for Our Fourth Coop Kids' Variety Show



Auditions for Coop members ages 4-18. You must audition to be in the show, which will be held Saturday, March 13, 7:00 p.m., at the Old First Church. A polished act is not required for the audition; we can help you polish it. Singers and other musicians, poets, jugglers, stand-up comics, rappers, dancers, magicians, gymnasts, etc. (no lip-syncing please). We look forward to hearing from you! **To reserve an audition spot, contact Martha Siegel at 718-965-3916 or msiegel105@earthlink.net.**

jan 12
tue 7 pm

Safe Food Committee Film Night: Fresh



This film celebrates the farmers, thinkers and businesspeople across America who are reinventing our food system. Forging healthier, sustainable alternatives, they offer a practical vision of our food system and our planet's future. **Fresh** addresses an ethos that has been sweeping the nation and is a call to action America has been waiting for. Cosponsored by the Friday Night Film Series.

jan 15
fri 8 pm

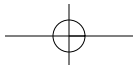
The Very Good Coffeehouse Coop Concert Series



The Very Good Coffeehouse is a monthly musical fundraising partnership of the Coop and the Brooklyn Society for Ethical Culture. Performers to be announced. **To book a Coffeehouse event, contact Bev Grant, 718-788-3741. Concert takes place at the Brooklyn Society for Ethical Culture, 53 Prospect Park West (at 2nd Street) • \$10 • doors open at 7:45.**

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



dec 15 2009—mar 27 2010

jan 26
tue 7 pm

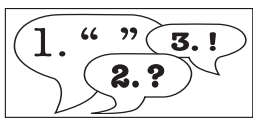
PSFC JAN General Meeting



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.**

feb 2
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, February 23, 7 p.m., at Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Place at Eighth Avenue.**

feb 19
fri 8 pm

The Very Good Coffeehouse Coop Concert Series



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feb 23
tue 7 pm

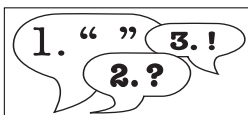
PSFC FEB General Meeting



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.**

mar 2
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, March 23, 7 p.m., at Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Place at Eighth Avenue.**

mar 4
thu 7:30 pm

Food Class



Food class to be announced.
Materials fee: \$4.

mar 5
fri 7 pm

Film Night



Film title to be announced.
To book a Film Night, contact Alexandra Berger at isisprods@yahoo.com.

mar 7
sun 12 pm

Acupuncture and the Treatment Of Digestive Disorders

Stress, poor diet and lifestyle can influence the quality of our digestion and make us more prone to disorders such as diarrhea, constipation, IBS, peptic ulcers and other inflammatory diseases. Acupuncture is an effective way to keep the body healthy, happy and clean, especially when used in conjunction with smart food choices. Join us to find out how to improve your happiness by improving your digestive tract! Coop member **Kimberly Russell**, MS, CNC, RYT-500, holds a Masters in Health and Healing as a Certified Nutritional Counselor. **Natasha Kubis**, L.Ac., Dipl. Ac. (NCCAOM) is a licensed acupuncturist in the state of New York.

still to come

mar 9 **Safe Food Committee Film Night**

mar 19 **The Very Good Coffeehouse Coop Concert Series**

mar 12 **Meet Your Mind: A Class in Basic Meditation**

mar 20 **Release Stress & Discover Your Strength & Power**

mar 13 **Nutrition Response Testing**

mar 20 **Esperanto: A Cooperative Tool/Language**

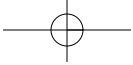
mar 13 **Kids' Variety Show**

mar 21 **Six Healing Sounds of Qi Gung**

mar 19 **The Second Gun:
Who Really Killed Robert Kennedy?**

mar 23 **Handling Your Child's Anger, Frustration or Fears**





SAFE FOOD COMMITTEE REPORT

The Real Cost of Food: Agriculture in California’s Central Valley

By Adam Rabiner,
for the Safe Food Committee

Readers with a basic understanding of food issues or economic theory already know how farm subsidies distort the true cost of food, making commodity crops such as corn or soy much cheaper to producers and consumers. Yet there are other, more hidden, economic externalities



that also disguise the actual cost of food production. Rachel Sonia Alexander’s film *The Real Cost of Food* examines America’s bread basket, the fertile California Central Val-

ley that produces much of the United States’ fruit and vegetable supply. What she finds there is quite disturbing: entire communities of mostly low-income Latino farm laborers literally being poisoned by industrial agriculture.

An agricultural waiver has allowed the powerful, land-owning farmers to operate without regulation and discharge their pollution into streams with impunity, resulting in massive increases in the level of nitrates found in the ground water. Nitrates at these levels are poisonous and linked to cancer, asthma, miscarriage, reproductive and fertility problems, epilepsy, impaired brain development, and “blue baby syndrome,” a condition that may suffocate newborns and infants by starving them of oxygen. The

health effects are horrible but the hazardous water supply also creates financial burdens. Already economically marginalized communities are forced to pay utility bills for nearly useless water and then purchase bottled water on top of that.

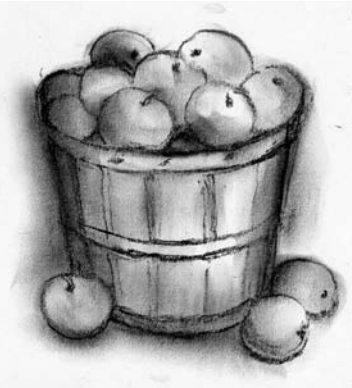
An agricultural waiver has allowed the powerful, land-owning farmers to operate without regulation and discharge their pollution into streams.

These communities have distinct disadvantages that hinder their ability to effect change. They are unincorporated and lack political representation. They are poor and wield little of the influence that the agricultural interests

can put to play. Water boards are appointed, not elected, and only large land owners are eligible to sit on them. Many of the victims had been afraid to speak out, fearing loss of their homes or jobs or worse. Underlying racism on the part of some does not help. Yet despite these obstacles, different communities have come together organizing for justice.

The film’s message, in depicting this mobilization for justice, is one of hope. Different towns, suffering from common health and environmental problems, joined forces to push for change. As one interviewee admits, “We were asleep, but we woke up.” The movie also gives a voice to those who proffer other solutions to the problem of externalities: more regulation, of course, but also user fees, increased use of organics and better soil management, outlawing feedlots and disbursing the cows, etc.

At the close of the film, one community organizer states



that the period of finger pointing and blame is over, and it is now time to find common solutions to a problem that affects everyone. Reporter Josh Harkenson will be Skyped in from California, and Rachel Alexander, the filmmaker, will be on hand to provide an update and engage with the audience on the question of just how hard, or easy, it is to solve the thorny and persistent problem of economic externalities. ■

The Real Cost of Food, December 8, 7:00 p.m. at 347 Fifth Street, Park Slope, upstairs entrance. Free. Snacks and beverages will be served.

Puzzle Corner

Gazette Acrostic

Enter answers to clues in the workspace below the grid. Then copy the letters in the answers to the corresponding numbered squares in the grid. When the grid is complete, the letters will spell out a quote, and the first letter of each solution in the workspace will spell out the source of the quote.

1	A	2	B	3	E		4	C	5	D	6	J	7	H		8	H	9	E	10	C		11	A	12	H			
13	G	14	J			15	A	16	I			17	H	18	A	19	D	20	D	21	B		22	C	23	B	24	E	
		25	B	26	B	27	I	28	G			29	C	30	F	31	J			32	A	33	B	34	B		35	C	
36	J	37	G	38	G			39	C	40	G	41	C	42	D			43	B	44	D	45	I	46	F	47	D	48	I
49	C	50	J	51	H	52	I			53	J	54	H	55	J	56	I	57	E			58	D	59	F	60	G	61	A
		62	E	63	F			64	H			65	E	66	A	67	F	68	A	69	D	70	F	71	A	72	F		

A. When most people get off work 1 66 68 11 32 18 71 15 61

B. Splinter group 33 25 43 21 2 26 23 34

C. Switch labels? 41 10 29 49 4 35 22 39

D. Introductory snare 42 44 47 58 69 5 20 19

E. Natter on 3 9 62 65 57 24

F. Puppet show on Broadway 70 67 63 30 59 72 46

G. Insurer of London 37 13 40 38 28 60

H. “Top Chef” hostess Padma 51 64 17 7 54 8 12

I. Pooh’s gloomy pal 16 45 52 27 56 48

J. Stung 36 6 53 50 14 55 31

For answers, see page 15. This issue’s puzzle author: James Vasile

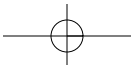
GREENE HILL FOOD CO-OP

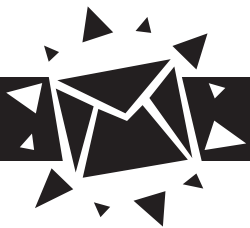
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PSFC members will receive FTOP credit in exchange for their help. To receive credit, you should be a PSFC member for at least one year and have an excellent attendance record.

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





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

BOGUS CAR SERVICES

TO THE EDITOR

I would like to take this opportunity to share with the membership a concern about car services near the Coop. Members and staff have noticed at least one if not more cars coming to the Coop and soliciting our members. These cars are not necessarily known to us as legitimate car service representatives. They block the Coop's front area, which is reserved for loading and unloading only. One particular individual, whose car does not have car service plates, has been verbally hostile toward staff when asked to move. We share this with you in an effort to let the membership know that these individuals are out there and we want you to be informed about this issue, which could affect your health and safety. These individuals are not licensed through the T.L.C. The paid staff is taking steps to prohibit their operation in front of the Coop. We have been in contact with the local police precinct in addition to the T.L.C.

For your convenience, the Coop has listed local, licensed car services on the phone that is located by the exit. We recommend that members

use this list or use a car service that you trust. All licensed car service vehicles will have license plates that start with the letter T. They should also be displaying a plaque/sign/sticker that signifies which car service they work for. Please only get into the car service that you called and if you should see any suspicious activity please report it to a paid staff member.

Thank you for your time and consideration in this matter.

*In cooperation,
Joseph Holtz
General Coordinator*

MORE ABOUT ORIENTATION RULES

TO THE EDITOR:

In the November 19 issue of the *Gazette*, Coop member Anita Aboulafia wrote a letter titled "Sometimes Let's Bend the Rules." In it she recounted a situation she overheard in which a potential member was turned away from an orientation after being 15 minutes late because he had been hit by a car on his way to the Coop.

As a Membership Coordinator at the Park Slope Food Coop, I'm proud to uphold the rules that we've set up for our members. Rather than codes of conduct for "an army," these guide-

lines help us work together as a community in the Coop.

The New Member Orientation is where we are all first introduced to these cooperative rules. It is very important for potential members to learn everything possible about the Coop as soon as the door to the orientation room closes. What Anita overheard that Monday night in the Membership Office was an interchange with a prospective member who showed up late for his preregistered orientation and would therefore miss essential details about our Coop. Also, that door is not opened for latecomers, so as to be fair to the room full of people who do indeed arrive on time and come ready to learn without interruption.

The circumstances of this potential member's lateness, as Anita noted, were indeed unfortunate. Because the Coop always strives to be fair and just, my colleagues and I did our best to arrange a seat for him at a future orientation.

Camille Scuria

P.S. You can always exit the meeting room even when the door is locked from the outside.

A SLUR SLIPS IN

TO THE EDITOR:

In David Forbes' letter of November 5, he jokes about a T-shirt that would say, "Park Slope Food Co-Op: Fruits, Nuts and Liberals."

"Fruits," in this context, can be read as a discriminatory slur against gay men or LGBT people in general.

Per our policy that discriminatory language in letters will not be published, it should have been edited out.

*Sincerely,
Donna Minkowitz*

H2ODE

This analysis of intake fluids Comes from scientists who know their fo-ods:
Coffee helps protect your memories,
Tea invigorates the arteries,
But spurring all your organs to rejoice,
Water is the beverage of choice.
Hail, from the Pacific to the Atlantic,
Freely flowing elixir, clearly organic.

Leon Freilich

ACTIVISM WORKSHOP

DEAR COOP COMMUNITY,

I wanted to extend an invitation to the membership to attend a workshop I'll be facilitating on December 6th, 2009, around the corner at the Brooklyn Society for Ethical Culture. It would be a pleasure to have you!

"Activism for the Log Haul" on December 6, 2:30-6:30 p.m. at Brooklyn Society for Ethical Culture, 53 Prospect Park West at 2nd Street.

How do we remain centered while working for social change in a time of global crisis? This workshop presents group practices created by scholar and activist Joanna Macy, and places the work of our lives within a larger context of creativity and solidarity. Macy's practices are used around the world to support change-makers in avoiding "burn-out," drawing from our passion for justice to continue acting courageously and authentically to transform our world.

"The most remarkable feature of this historical moment is not that we are on the way to destroying our world—we've actually been on the way for quite a while. It is that we are starting to wake up, as from a millennia-long sleep, to a whole new relationship to our world, ourselves, and each other."—Joanna Macy

*Warmly,
Melanie Ida Chopko*

LETTERS POLICY

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

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

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

Anonymity

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

Fairness

In order to provide fair, comprehensive, factual coverage:

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

observation.

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

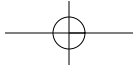
3. Copies of submissions that make substantive accusations against specific individuals will be given to those persons to enable them to write a response, and both submissions and response will be published simultaneously. This means that the original submission may not appear until the issue after the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

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

Respect

Letters must not be personally derogatory or insulting, even when strongly criticizing an individual member's actions. Letter writers must refer to other people with respect, refrain from calling someone by a nickname that the person never uses himself or herself, and refrain from comparing other people to odious figures like Hitler or Idi Amin.





In Memoriam: Estelle Epstein

By Sybil Graziano



On October 19, 2009, a dear friend and fellow Coop member, Estelle Epstein, passed away quietly in the night. She passed surrounded by people who loved her.

Estelle lived an exemplary life. She lived to inspire others to make the world a better place. She was a very positive person, very curious,

very knowledgeable, and very empowering. Estelle loved the promise of every life, especially that of young children. She was very accepting and she wanted to help everyone she met. She remembered the smallest and the most obscure of details from our conversations. She tried to connect people. She read a great deal and would constantly recommend books or save special articles for people to read. Even when her health was failing, Estelle would drag herself into the subway to attend a community event, trying to remain active and independent as long as she could. I often worried that she would blow away on the windy corner of Vanderbilt Avenue whenever she ventured out. As frail as she became, Estelle never complained and she never gave up. What was most amazing to me was that no matter how much Estelle's body aged, her mind remained agile and she never lost her fascination and excitement in the beauty she saw around her. Estelle took a personal interest in everyone she met. Whenever I feel that I want to give up, I will remember her. I miss her.

Estelle rarely spoke of her own accomplishments. Her niece Edna, at my prompting, wrote a little about her life:

Estelle was born in Brooklyn, New York and lived her life here. She graduated from Abraham Lincoln High School and then went on to attend and graduate from Brooklyn College. In her earlier years, Estelle worked as a legal secretary and was known to be a cracker-jack typist and stenographer. Some years later, Estelle went back to school to get a Master's Degree in Speech Therapy, and worked as a speech therapist at several public schools in Brooklyn.

However, Estelle's real "work" was doing everything that she possibly could to make this world a better place in which to live. Estelle dedicated her life to trying to ensure peace, freedom, and social justice for everyone, everywhere, at all costs. She "worked" on an individual level, at the community level, and on an international level at the same time.

Estelle was an activist and a pacifist, but the only label she would ever accept to identify herself was "human being." And that she was.

Caring for an elder relative is selfless work and I witnessed as Edna Kapp and Evelina Kahn, among others, advocated for Estelle throughout the last years of her life. They deserve mention for making Estelle's life as comfortable as humanly possible until her last breath.

A Memorial Service for Estelle will be held on Sunday, December 6, 2009 at 2:00 p.m. in Brooklyn Heights. All are welcome to attend. Please RSVP to evelina.lucia@gmail.com or ednakapp@yahoo.com.

CLASSIFIEDS

CHILD CARE

EXPERT, LOVING RESPONSIBLE CHILD CARE puts you at ease. Kids and older babies love how I connect with them. 4 years care experience, 22 years parenting, 1 year preschool assisting, special needs experience, B.A. in psych, current R.C. Infant/Child CPR certificate. Solid references. Call Bonnie 718-369-6278.

CLASSES/GROUPS

SUPER-GENTLE YOGA for people who think they are "too" large, "too" stiff, "too" old to do yoga. Wed. 7:30 PM, convenient Park Slope location. Experienced, caring teacher, call Mina Hamilton for more info. 212-427-2324 or minaham@aol.com.

MEDITATION class with Mina. Looking for a way to be calmer, more relaxed? Find contentment and inner balance. Experienced teacher. Mina has studied with Jon Kabat-Zinn, Thich Nhat Hanh, Toni Packer. Wed 8:15-9:00 PM. Spoke the Hub, 748 Union St. Call Mina at 917-881-9855, email minaham@aol.com, www.serenitytogo.com.

PETS

KAREN'S CAT CARE: Experienced cat sitter available in Park Slope area. First 3 customers get 25% off. 347-244-4510.



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TOP HAT MOVERS, INC., 145 Park Place, Bklyn. Licensed and Insured Moving Co. moves you stress-free. Full line of boxes & packing materials avail. Free estimates 718-965-0214. D.O.T. #T-12302. Reliable, courteous, excellent references & always on time. Credit cards accepted. Member Better Business Bureau.

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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.

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.

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COMMUNITY CALENDAR

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

FRI, DEC 4

GOOD COFFEEHOUSE: Stefan Grossman. Brooklyn Ethical Culture Society. \$10. 8:00 p.m. 53 Prospect Pk W. 768-2972.

Tai Chi Practice Session: Intermediate & advanced students will meet together to do the Yang form. Previous experience with Tai Chi required. Pacific Library, 25 4th Ave. at Pacific St. 2nd flr meeting room. No Fee. 11-12 noon every Friday.

SAT, DEC 5

Peoples' Voice Cafe: Charlie King and Karen Brandow. 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. Suggested donation: \$15 general/\$10 member/more if you choose, less if you can't/no one turned away.

SUN, DEC 6

Activism for the Long Haul: Practices of Joanna Macy. Brooklyn Society for Ethical Culture. 2:30-6:30 p.m. 53 Prospect Park West at 2nd Street. Free.

TUE, DEC 8

Free Homebuying Seminar: coops, grants, closing cost assistance & homebuyer preparation. 6 p.m. Crown Heights Library, 560 New York Ave. (bet Maple St. & Lincoln Rd.) RSVP: 718-469-4679. Sponsored by Neighborhood Housing Services of East Flatbush, a not-for-profit housing organization.

THU, DEC 10

Brooklyn Food Coalition Book Party & Party Party: Celebrate the BFC's first 6 months of organizing. We'll start the evening off with a book party for Jan Poppendieck*, and author of "Free for All: Fixing School Food in America." Requested donation between \$5

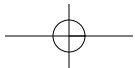
& \$50. RSVP: info@brooklynfood-coalition.org. 6:30-10:30 p.m., at 388 Atlantic Ave. (at Bond St).

FRIDAY, DEC 11

Ariadne on Naxos by Strauss: Comedy & chaos develop backstage & on stage when the opera company & comedy troupe are ordered to perform "simultaneously!" Brooklyn Lyceum, 227 Fourth Ave. (President St.), 7:30 p.m. \$20; Seniors/Students \$10; w/unemployment stub \$. www.bropera.org.

SAT, DEC 12

Peoples' Voice Cafe: Phil Ochs Song Night. 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. Suggested donation: \$15 general/\$10 member/more if you choose, less if you can't/no one turned away.



CLASSIFIEDS (CONTINUED)

HAIR CUTS hair cuts HAIR CUTS: Color, Highlights, Lowlights in the convenience of your home or mine. Adults \$35, kids \$15. Call Leonora 718-857-2215.

HANDWRITING TUTOR-Occupational therapist with handwriting specialty. Does your child struggle with handwriting? Difficulties with legibility, hand dexterity, pencil grip, letter formation, word spacing and reversals can impede school function and self esteem. Over 20 yrs. exp. Call Bonnie @ 917-346-7047.

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HOLISTIC DENTISTRY in 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.

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HOLIDAY BLUES? Ready for a change? Clarify your goals, confront challenges from a fresh perspective, learn to avoid self-sabotage, develop an action plan. Start this process with a free, 30-min sample session. No obligation. Experienced, certified Life Coach, Mina Hamilton 917-881-9855.

HOLISTIC MEDICINE IN PARK SLOPE. Regina Belkin, Internal Medicine MD will work with your many issues - diabetes, allergies,

weight and nutrition, using the latest developments in medicine and psychology. Also specializes in traditional and alternative pain management. Office tel. 718-701-4707.

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 junejacobson@earthlink.net.

COUNTRY HOUSE for rent. Hunter & Windham ski areas. 3 BR, LR, bath, kitchen, phone, cable & Internet (on request), 4 car parking, 4+ acres, dogs (no cats). 2.5 hrs from NYC. \$5k season (Nov. 13 - April 11) + utilities or \$600/wk. Call 917-572-7923 or email edaylew@aol.com.

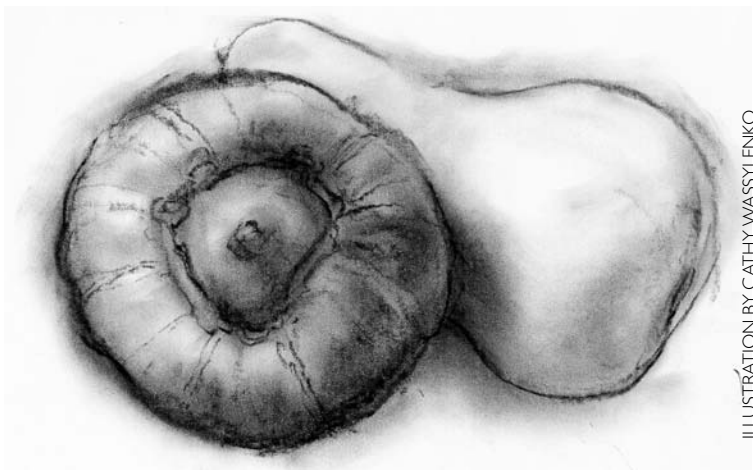


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Full Service Skateshop
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PARK DELICATESSEN

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**CHRISTMAS
REVELS**

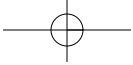
Traditional Music, Dance & Stories of Ireland

December 11, 12, 13

Peter Norton Symphony Space
2537 Broadway at 95th St
212 864 5400 symphonyspace.org

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



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.						
Barbara Agosin	Irin Carmon	William Fortini	Betsy Irwin	Benjamin LOcke	Marea Pariser	Joshua Stone
Vaughn Alexander	Desiree Cassese	Page Foster	Khaleel Ismail	Alice MacDonald	Jennifer Parker Hardy	Hatsue Tamura
Dena Allen	Philip Cassese	Paul Frank	Ray Jack	Michael MacDonald	Alexander Rabinovich	Tisha Tara
Darnisa Amante	Ngan Chan	Alison Frazzini	Aliyah Jacobson	Timothy MacGregor	Elena Rabinovich	David Tarlo
Janet Aremu	Isabelle Chu	Erika Freund	Natalie John	Abby Mallis	Yevgeny Rabinovich	Judith Tarlo
Joseph Aremu	Elliot Chung	Oliver Friedt	Andrew Johnson	Leigh Mangum	Gil Rampy	Eloise Tay
Godofredo Astudillo	Julia Citron	Cynthia Friend	Jessica Jorge	Mason Manis	Amy Reid	Aiysha Taylor
Francisco Bango	David Clemens	Hannah Fries	Harriet Joynes	Gioia Marchese	Bryce Renninger	Zachary Tessler
Ellen Bari	Margaret Coleman	Haale Gafari	Christina Kaku	Stacy Markis	Johanna Reuss	Jason Thompson
Elisa Baring	Torin Cornell	Diana Garcia	Simon Katz	Jesse Math	James Rewolinski	Fritz Torchon
Sophie Barthes	Beth Cosgrove	Rozanne Gelbinovich	Dennis Kawas	Jesse Math	Katie Rolnick	Jimmy Vargas
Harold Batista	Marianna Datseris	Will Georgantas	Dawn Kikel	Jenny McGowan	Nathan Rosenberg	Gabrielle Varner
Eugeniya Benderskaya	Claire Davis	Matthew Gershun	Matt Kilmer	Maziar Minovi	Zehava Rubinstein	Stefania Vasquenz
Karina Berger	JeLaine Davis	Dayna Goldberg	Hosu Kim	Jonas Moody	Jonathan Russ	David Michael Venzor
Lindsay Bernier	Amalia Dedousis	Lauren Greenberg	Yeongran Kim	Summer Moore	Nadia Saah	William Vincent
David Blenk	Alan Deng	Michael Griesinger	Marcia Klugman	Briana Myers	Ricky Saetta	Michelle Walsh
Brian Blum	Gary Dickman	Jennifer Guthrie	Jason Kolowski	Ekaterina Natocheva	Mark Schager	David Warrell
Jeremy Bogaisky	Brian Donahoe	Jenny Hall	Alexander Kudryavtsev	Maya Nayak	Zoe Schwab	Stan Wiencko
Kelly Bradbury	Meaghan Dorman	Robert Hardy	Julia Kuo	Danielle Nazarenko	Sebene Selassie	Eleanor Williams
Jake Brower	Seth Dromgoole	Karen Hart	David Laibman	Kyle Needham	Joshua Seymour	Beau Witka
Jared Brown	Leslie Dure	Jennifer Henecke	Ann Lane	Tempest NeuCollins	Wendy Shinn	Jude Wu
Schuyler Brown	Ben Eagleton	Graham Henning	George Langford	Olivia Newman	Kalin Siegwald	Wen-Hua Yang
Bridget Buckley-Matura	Louisa Eagleton	Pamela Henning	David Lee	Lara Nitti	Alice Sigel	David Yeskel
Kelley Bush	Lance Edwards	Alison Hobbs	Molly Lee	Peter Novobatzky	Sarah Sisco	Adam Yost
Michael Byrne	Michelle Exline	Peter Hobbs	Steve Lehman	Elizabeth O'Connor	Matthew Sisk	Catherine Yost
Marisol Cabrera	Kareem Farooq	Alexandria Hoffman	Carol Leung	Sophie Oberfield	Christian Smith-Socaris	
Sharon Calandra	Frederic Fasano	Alex Hunley	Stephen Lewis	Alexander Parachini	Aruna Sokol	
Cristina Camara	Kiera Feldman	Brian Immerman	Nancy Liu	Andrij Parekh	Laura Sterritt	

Coop Job Opening: Receiving/Stocking Coordinator Late Afternoon, Evening & Weekend

Description:

The Coop is hiring a Receiving/Stocking Coordinator to work late afternoon, evening and week-ends. The evening and weekend Receiving/Stocking Coordinators have a lot of responsibility overseeing the smooth functioning of the store and supporting the squads. They work with the Receiving squads, keeping the store well-stocked and orderly and maintaining the quality of the produce. At the end of the evening, they set up the receiving areas to prepare for the following day's early morning deliveries.

We are looking for a candidate who wants a permanent afternoon/evening/weekend schedule. The ideal candidate will have been working on a Receiving workslot for the Coop. Because fewer paid staff work evenings and weekends, it is essential that the candidate be a reliable and responsible self-starter who enjoys working with our diverse member-workers. You must be an excellent team player, as you will be sharing the work with one to several other Receiving Coordinators. You must have excellent communication and organizational skills, patience and the ability to prioritize the work and remain calm under pressure. This is a high energy job for a fit candidate, and you must be able to lift and to work on your feet for hours. The job will include work in the walk-in coolers and freezer.

Hours: 35-40 hours per week, schedule—to be determined—will be afternoon, evening and weekend work.

Wages: \$23.39/hour

Benefits: —Health and Personal time
—Vacation—three weeks/year increasing in the 4th, 7th & 10th years
—health insurance
—pension plan

Application & Hiring Process:

Please provide a cover letter with your résumé as soon as you can. Mail your letter and résumé or drop it in the mail slot in the entryway of the Coop. Please state your availability.

All applicants will receive a response. Please do not call the office.

If you applied previously to another Coop job offering and remain interested, please reapply.

Probation Period:

There will be a six-month probation period.

Prerequisite:

Must be a current member of the Park Slope Food Coop for at least the past 6 months. Applicants must have worked a minimum of three shifts in Receiving within the past year.

We are seeking an applicant pool that reflects the diversity of the Coop's membership.

THANK YOU!

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

Christopher Allen	Sherri Frank	Lisa Medoff
Vanessa Anton	Rachel Geballe	Grace Mitchell
Douglas Ashford	Michel Gentile	Mogulescu
Robert Axelrod	Andrea Geyer	Elin Morgan
Laura Balis	Michael Gilligan	Tina Nannarone
Elizabeth Bird	Brian Glashow	Ryan Newbanks
Tanya Blasbalg	Jamie Graves	Margot Niederland
Gelena Blishteyn	Cheryl Green	Olsa
Jessica Borovay	Jonathan Greenberg	Ilana Panich-
Jo'Anne Brancato	Marisa Guber	Linsman
Nathan Brauer	Kristen Hallett	Marea Pariser
Susan Breen	Erika Hand	Linda Perlstein
Jessica Browde	Janet Hassan	Kate Powers
Tricia Brown	Paula Hible	Popi Susan Pustilnik
Patricia Buckley	Alexandria Hoffman	Jennifer Way Rawe
Michelle Burke	Steven Horowitz	Roberta Raysor
Ben Campbell	Karen Houppert	Cathy Resler
Ella Rose Chary	Kim Irwin	Tina Richerson
Haiyen Chin	Misha Jenkins	Aparna Sampat
Nathan Clay	Max Joel	Maxwell Schnuer
Hilda Cohen	Ian K.	Evan Schultz
Kristina Cohen	Debbie Kaufman	Rob Shapiro
Saskia Cornes	Rebecca	Maya Sharpe
Susan Cosier	Kirchheimer	Karen Shimizu
Sarah Cumming	Avi Klein	Maya Solovey
Alessandra	Maria Kolatis	Sandra Stern
DeAlmeida	Atalya Kozak	Rob Strauss
Elizabeth Dahmen	Olena Kurganska	Kelly Sykes
Lisa Deveaux	Joni Lane	Katya Tepper
Deborah Diamant	Brian Lazarus	Ben Velez
Heidi Diehl	Sarah Lazarus	Sasha Weiss
Louisa Eagleton	Sascha Lewis	Jesse Werthman
Madeline Earp	Sophia Loch	Kayla Wexelberg
Alexander Ebin	Maureen Malave	Jennifer Wilson
John Emerson	Nora McManus	Miriam Yeung
Dan Ettinger	Sophie McManus	Raphael Zollinger
Geoffrey Finger	Jen Meagher	Eric Zuarino

