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LINEWAITE S' GAZETTE



Volume DD, Number 26 December 17, 2009



SUPER LOCAL

By Larissa Phillips

on't try to tell Brooklyn about local food. At least since the days of Schaefer Beer and Domino Sugar, the borough's been churning out food made

well within borough limits. The Coop's shelves have long held various native Brooklyn products, albeit usually from smaller sources, such as Margaret Palca's baked goods, Z Crackers and, more recently, Tripoli Middle Eastern foods.

But a new breed of Brooklyn food makers has been picking up the borough's tradition—and serving it up with a twist. Using proving grounds like the Brooklyn Flea and,

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Coop Event Highlights

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

Thu, Jan 7 • Food Class: Healthy Dinners in a Hurry 7:30 p.m.

Sat, Jan 9 • Auditions for Coop Kids Variety Show 4:00 p.m.

Tue, Jan 12 • Safe Food Committee Film Night: Fresh 7:00 p.m.

Sun, Jan 17 • Auditions for Coop Kids Variety Show 11:00 p.m.

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

WAR STORIES

By Gayle Forman

hen the United States invaded Iraq in 2003, Coop members and husband and wife documentary filmmakers Lexy Lovell and Michael Uys knew they wanted to make a film about war. But not just about the Iraq War. "We wanted to take the long view," Uys says. "We wanted to make a film that you could call a longitudinal study, a sort of oral history."

They were also interested in answering one essential question:
Why go to war? Not from the geopolitical perspec-

tive—they wanted to answer the personal question.

"I would see soldiers and ask myself: 'Who is that person? How is it that person has signed up for this life? Is it all economic?'" Lovell says, recognizing that from her comfortable perch in Park Slope these questions had a somewhat abstract quality.

The Good Soldier

They're not abstract anymore. Their new film, The Good

THE GOOD SOLDER

PY NORME SCHEB. *WED, NOV. 11, 2009

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Soldier, follows five decorated veterans from four wars (World War II, Vietnam, the Gulf War and the Iraq War), exploring the hidden cost of combat in a way that statistics of casualties and body counts cannot convey.

There's Private Ed Wood, the World War II vet who took 40 years to get over the shame of being seriously injured after fighting in France for "only" a few days. There's Chief War-

CONTINUED ON PAGE 4

Next General Meeting on January 26

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month.* The next General Meeting will be on Tuesday, January 26, 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, January 6. For more information about the GM and about Coop governance, please see the center of this issue.

* Exceptions for November and December will be posted.

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SUPER LOCAL

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more recently, the monthly Greenpoint Food Market, these small-batch, local food producers have become the new flavor of Brooklyn.

Two new products in the Coop—Brooklyn Brine and Kombucha Brooklyn—exemplify this latest wave of indie food makers. They've blended a West Coast ultra-locavore sensibility with a groovy do-it-yourself spirit and taken root in what turns out to be extremely fertile Brooklyn territory.

Brooklyn Brine

Created late last summer, Brooklyn Brine found its audience almost immediately with pickle combinations like Fennel Beets, Curried Squash and Moroccan Beans. "It's been this very reciprocal process, from farmer, to distributor, to stores," says founder Shamus Jones, a former chef who specialized in vegan and vegetarian cooking.

Jones started making pickles in a Brooklyn restaurant that produced nearly everything in-house. "I started making pickles," he says, "and then I just went nuts pickling everything I could think of. Ramps, garlic scapes—we just pickled everything. Even pickles." After leaving that

restaurant, Jones joined forces with Josh Egnew and formed Brooklyn Brine. Later, an intern who answered a Craig's List posting, Joya Carlton, joined the team and soon became a third partner.

Jones points out that his experience in West Coast restaurants was instrumental in his Brooklyn venture. "Pretty much at any restaurant, especially in Seattle, the whole farm-to-chef thing has been going on for years," he says. "We'd get chanterelles at the end of the season. Someone would bring in fifty pounds and practically beg us to take them." Pickled chanterelles it was.

The preservation of local seasonal abundance is instrumental to Jones' approach, and it is reflected in the procurement of the raw produce.

Straight-Up Local

"The entire goal of the company is to be straight-up local," says Jones. Originally the team got their produce from an upstate farm; lately they've been working with Angelo's, a distributor that specializes in organic and local produce.

Just a few months old, Brooklyn Brine is still in the scrappy stage of building a business. Instead of maintaining their own site, the three picklers work in the kitchen of a Williamsburg restaurant, Brooklyn Label.

"We go in there at night when the restaurant is closed. The night porter is cleaning up and we get started," says Jones. They finish pickling at 7 a.m. Fellow pickler Carlton confesses to hoping that the operation moves—as planned—to its own production site this summer

Despite the odd hours,

Kombucha Brooklyn

Another extreme-local product, Kombucha Brooklyn, mirrors Brooklyn Brine's West Coast inspiration and its apparent ease in finding a niche in the market. Founder Eric "Kombuchman" Childs says the idea of starting a local kombucha came to him suddenly.

"I had been trying to start a food business," says Childs. But his business plans weren't working out until the day he boarded a subway and saw late June, and the Coop was one of the first seven stores."

Kombucha Brooklyn's flavors include Red Ginger Roots—ginger with mixed red berries; Urban Passion—a passion fruit blend; and Straight Up, "the quintessential kombucha. That's my interpretation of what kombucha should taste like," says Childs.

A Dedicated Fermenter

But selling kombucha to Brooklyn wasn't enough. An avowed fermenter, Kombuchman's mission was to educate people on fermenting. "Fermentation is a very old style of eating that's been lost in our modern food industry," says Childs. In pursuit of his fermentation mission, Childs sells brew kits (\$25) for the home brewer. "I did the brew kits not only to teach them about kombucha, but also as a doorway into fermenting," he says. "I teach a class at Brooklyn Kitchen once a month. We're at markets, and we push our brew kits there, or you can buy them online."

Like Brooklyn Brine, Childs notes that what seems new to us has been going on for some time out west. "The East Coast is just really starting to embrace kombucha."

If these upstart food companies have anything to do with it, kombucha and pickled scapes may become the next classic Brooklyn foods.

For more super local food products, try these markets:

Brooklyn Flea

(winter location) 81 Front Street, Dumbo Saturday and Sunday, 11 a.m.-6 p.m. www.brooklynflea.com

Greenpoint Food Market

129 Russell Street, Greenpoint Next market: December 19, 12–5 p.m. greenpointfoodmarket. wordpress.com

"Fermentation is a very old style of eating that's been lost in our modern food industry." — Eric Childs

Jones and Carlton say the effort has paid off, in many ways. "We've all been really focused and dedicated," says Jones. "It's like this magical entity we've created and dedicated ourselves to." In July, they won awards at the International Pickle Festival in Rosendale, New York, for Fennel Beets, Curried Squash and Garlic Scapes. "You're allowed three submissions. We won an award for each of our submissions," says Jones.

Carlton says it's not just about the pickles—the brine itself is sublime and can be used long after the pickles are gone. A longtime vegan and inventive cook (she blogs about food at swordand-bean.blogspot.com), she uses the squash brine for cooking brown rice, and the beet brine for making risotto.

"The beans are fantastic in Bloody Marys, and on tofu dogs," she says.

Also, she suggests, in perfect sustainable, do-it-yourself fashion, "when you're finished with any of the vegetables, you can reuse the brine." Just add more vegetables and let them sit for a few days.

three people drinking kombucha. "I thought, 'This is coming from the West Coast. Somebody's got to do something about this.""

A recent convert to drinking kombucha after it cured some health problems, Childs set out to make an excellent local version of this fermented tea beverage. "I'm a food guy," he says. "And I'm a fermenter. And I always want to make something better." His initial venture, called Brooklyn Brewed, had barely gotten off the ground before it began attracting attention.

"I got written up by a blog called 'brooklynbased' after only a month of being in business," says Childs. "I was doing like twenty cases every round, just selling to friends and family. Minutes after that posting went up, I was getting calls from the Park Slope Food Coop and Whole Foods. I was like, 'I have to take it to the next level.'"

Childs found a partner, Rick Miller, who has a business background, and together they formed Kombucha Brooklyn.

"We launched in stores in

RETURN POLICY park slope FOOD GOOD The Coop strives to REQUIRED FOR ANY RETURN keep prices low for our 1. The Paid-In-Full receipt MUST membership. Minibe presented. mizing the amount of 2. Returns must be handled returned merchandise within 30 days of purchase. is one way we do this. If you need to make a return, please go to the CAN I EXCHANGE MY ITEM? 2nd Floor Service Desk. 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) Seasonal Holiday Items Cheese* Special Orders Books NEVER Calendars Refrigerated Supplements RETURNABLE Juicers & Oils *A buyer is av Sushi days to discuss your concerns RETURNABLE ONLY IF SPOILED Refrigerated Goods (not listed above) BEFORE Frozen Goods **EXPIRATION DATE** Meat & Fish Packaging/label Bread must be present-ed for refund. Items not listed above that are unopened RETURNABLE and unused in re-sellable condition 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.

ALL OF US AT THE GAZETTE
WISH OUR COOP MEMBERS
AND THEIR FAMILIES
A HAPPY, HEALTHY AND
PROSPEROUS HOLIDAY SEASON

Meet the Coop's New General Coordinators

By Anita J. Aboulafia

warm welcome to the Coop's newest general coordinators—Elinoar Astrinsky, Ann Herpel and Lisa Moore. The three have worked in other paid jobs at the Coop but are now taking on these newly created positions. Chief among their new responsibilities will be to formalize training for night and weekend squads and staff, facilitate the process of responding to outside requests for information, coordinate member labor and launch the Coop into the 21st century by using computer software to replace manual, paper-based sys-

Elinoar Astrinsky

Elinoar Astrinsky joined the Coop in 1991 while living in a communal household. She started on the Receiving squad and eventually became receiving coordinator. In 2001 she left to become a radio producer, working on the Sonic Memorial Project that aired on NPR's All Things Considered. It featured stories surrounding the Twin Towers, people's lives and the events of September 11. From there, Astrinsky worked as a producer for Voices of Our World, a weekly public affairs radio program sponsored by Maryknoll, a Catholic organization committed to community and social change, where she traveled to such places as Brazil, Kenya and Japan.

In 2006, while working as an independent producer, Astrinsky resumed working as a receiving coordinator at the Coop. As one of the new general coordinators she will develop and conduct training for staff and squads who work nights and weekends. "Most of the sales happen at night or on the weekend and we want to ensure that members who shop at these hours will get their needs met promptly," she explains.

Astrinsky was born in South Africa, moved to Israel when she was a young child and to New York when she was 12. "What I love most about the Coop is the variety of people," she says. "I'm continuously learning about other traditions, languages, different philosophies of life. Every day, you're doing essentially the same thing. The fact that it happens with such a great variety of people—that's

unique. There's also something amazing about people who come together for one particular purpose—good food at good prices."

What are the challenges? "What we do here I call 'chaos management," " Astrinsky says. Likening the two and threequarter hours members work 13 times a year to the amount of time it may take someone

to get acclimated to a new job, Astrinsky says, "Those two and three-quarter hours total approximately thirty-six hours, the equivalent of a person's first week at work. Members, like people at new jobs, may not know the people they're working with or the day-to-day routine. One of my functions is



Elinoar Astrinksy



Ann Herpel



Lisa Moore

ing prepared me well to be a coordinator at the Coop. Much of the work we do here is people-intensive; a membership organization like the Sierra Club doesn't have nearly as many member interactions as our Coop has."

Herpel completed her dissertation in 2006 while work-

"There's...something amazing about people who come together for one particular purpose—good food at good prices." –Elinoar Astrinsky

to provide support to these workers and squads."

Ann Herpel

Another globetrotter, Ann Herpel, who joined the Coop in 2000, received her B.A. in political science with honors from the University of the South in Sewanee, Tennessee. She studied at the Institut d'Etudes Européens in Paris and received her M.A. from the University of Essex in Colchester, U.K.

Herpel worked on the Shopping and Office squads before being hired as a membership coordinator in 2002. In that position, her responsibilities included supervising and training workers in the Membership Office, coordinating member labor for holidays and special events (like last May's Brooklyn Food Conference and the twice-yearly Park Slope Civil Council event) and writing membership-wide correspondence projects.

She credits having gone to two divinity schools—the Yale Divinity School and Union Theological Seminary (where she earned a Ph.D. in Christian social ethics)—for having facilitated her work at the Coop. "My divinity training full time at the Coop and thus, one can safely assume, has expert time-management skills. She acknowledges the Coop's supportiveness and flexibility, which enabled her to work large blocks of time so she'd have large blocks of time to work on her dissertation.

As a general coordinator she will continue handling some of the administrative work that she did as a membership coordinator, while taking on new projects, such as improving the training process for squad leaders and tracking trends in attendance to better manage the Coop's member labor system. She will also work with Joe Holtz to organize the volume of requests for information and for assistance from outside organizations and individuals, including people interested in learning how to launch a food coop. What does she like best about working at the Coop? "You feel good about being a member of this organization, and being part of its health and well-being now and into the future," she says.

Lisa Moore

A Coop member since 2001, Lisa Moore first worked

before switching to the Krasdale data entry squad. In February 2009, she was hired as a part-time bookkeeper at the Coop, responsible for expediting the FY2008 Accounts Payable Data Entry and Reconciliation Project. Moore received a B.B.A. in management information systems from Pace University, attending the school on an academic scholarship. Her experience includes time as a senior analyst at Chemical Bank, graphics specialist at Lehman Brothers, Inc./Barclays Capital and AVP of IT at Sotheby's, Inc., where she traveled to London, Switzerland, Monaco, Germany, Amsterdam and Canada, successfully implementing new systems, providing support and training staff.

in the Membership Office

Currently, Moore is gathering requirements and reviewing prospective vendors as she oversees the project of purchasing software for the Coop to perform accounts payable functions, integrate with existing systems and accommodate future enhancements and upgrades.

"During this consultation phase, what is critical for me is listening to determine what the Coop's needs are and what a vendor can bring to the table," Moore acknowledges. "I created a process flow manual of current accounts payable processes to guide us in selecting a system that is efficient, cost effective and at the same time provides areas for members to receive work credit."

Moore says, "I was 'born in church.' My mother was the church pianist and my father was the pastor [both are now deceased]. I am currently a member of the NYC 7th Day (Sabbath-observing) Baptist

Church in Bed-Stuy, where I am a deaconess, teacher, youth advisor, choir director and singer." She adds, "I get inner satisfaction serving as a member of the board of directors and events coordinator for Brooklyn-based Healing for the Soul Ministries whose mission is to help those less fortunate. We distribute school supplies internationally and care packages to residents of Barbados' Elayne Scantlebury Center for the Physically Challenged, as well as shelter residents in Brooklyn on Thanksgiving and Christmas. I also participate in prison and nursing home ministry and organize crusades in Barbados, the birthplace of my father and grandparents.

"Previously, I worked in companies where dollars were the 'bottom line,' " Moore says. "This job is a dream. There is an incredible spirit of family here that you don't often experience in profit businesses. Although general coordinators work forty-five to fifty hours a week, I have great flexibility in my work schedule. I love the products, the environment of sharing and caring and the diversity of opinions." ■



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

WAR STORIES CONTINUED FROM PAGE 1

rant Officer Perry Parks, who, as an assault helicopter pilot in Vietnam, tried not to look at the people in the buildings he blew up. There's Captain Michael McPhearson, who enlisted in the Gulf War only to see his division take out a line of Iraqi tanks after they surrendered. There's Staff Sergeant Will Williams, who calmly describes how killing the enemy became easier the more his fellow soldiers were killed. And then there's Staff Sergeant Jimmy Massey, who was in Iraq at the start of the invasion

"Some people love to hunt," Massey says early on in the film. "I can honestly tell you there is no feeling in the world that comes close to hunting a human being if that's what you're trained to do. The drawback is that you want to do it again because you enjoy it. It's almost like a drug. You become addicted to it."

This sentiment is echoed throughout the wrenching and disconcertingly timely film, as 30,000 new troops prepare to head to Afghanistan. "I

wanted to kill. It felt good at the time," says Williams of his time in Vietnam. "It went beyond answering the call of duty. It had turned into something else....I had turned into an animal."

For Uys and Lovell, who spent three years chipping away at this film (and yet didn't have to miss many of their receiving shifts), one of the biggest surprises was how open their subjects were to talking about such a loaded topic.

"My biggest surprise was finding out about people enjoying killing," Lovell says. The soldiers all say exactly where that "pleasure" comes from (very specific military training) and articulately explain how once that spigot is turned on, it's not so easily turned off. Or, as McPhearson explains: "If you have hungry dogs and you let them loose, you can't just whistle and have them come back. This is the nature of war."



But Lovell and Uys also show the profound fallout after the adrenaline rush has subsided and the soldiers return from war—everything from suicide attempts to familial estrangement to flashbacks (lasting 30-plus years), and all manner of post-traumatic-stress disorders that linger for decades. Over a period of time—only days for Massey, who called his mission in Iraq "genocide" to a superior officer while still in Baghdad, thus effectively ending his military career—the men all, each in his own way, reckoned with the violence they'd perpetrat-



Filmmakers Lexy Lovell and Michael Uys on the steps of their Park Slope home.

ed on others, the violence they'd suffered themselves, and became peace activists, so-called veterans for peace.

Yet, it's not immediately clear that this is an antiwar film. "Some people say this film is sort of misleading," Lovell says. "I say, 'Isn't that wonderful to be surprised. Do you want to have the conclusion right up front?'"

Adds Uys: "The film, like the people in it, was not initially antiwar. This is about people who were gung-ho. They fulfilled their duty above and beyond and their duty often involved killing people."

"The film follows their evolution," says Lovell. "We wanted to make a film that's pro-soldier."

Given that The Good Soldier has been embraced by "flagburners and flag-wavers," says Uys, that goal seems to have been met. It's also been embraced by film critics— "deeply moving," says Time Out; "shocking and affecting," says the Village Voice. Now Lovell and Uys (who also directed 1997's multipleaward-winning Riding the Rails, about teenagers on the road during the Depression) hope it will be embraced by another very discerning viewership: Coop members.

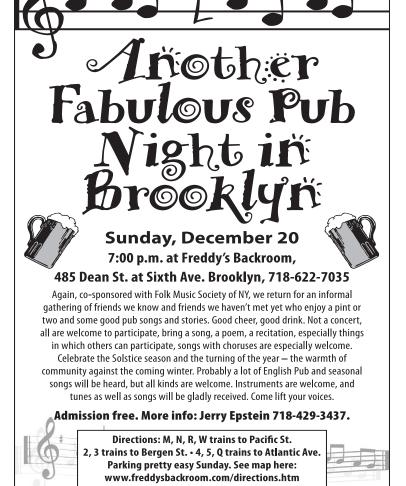
Recognizing that much of the Coop membership already leans toward the antiwar side and for them, this film is a bit like preaching to the choir, Lovell says: "To quote Daniel Elsberg, 'The choir sings very loudly.' It's

very important to spread the word and tell people about the film." For Lovell and Uys, this means getting the film out to multiple contingents: veterans' groups, educators and mental-health professionals who work with soldiers and veterans—and teenagers who need a more balanced perspective on what it means to be a hero. "For Coop members, if you know someone who is an educator or a psychologist, let them know about the film and see if they can use it," Uys says. "If you have teenagers, let them see the film, too."

Uys and Lovell have one more need for Coop members—or specifically one Coop member. They're planning a series of screenings at college campuses and in communities across the country. "It's part of an Enlist for Peace tour and the aim is to help prevent young people from enlisting—or at the very least show them what the recruiters don't show," says Lovell, "and to offer solace and comfort to the young soldiers who have come home." And they're looking for an outreach coordinator to help with the task.

Think of it as recruiting for peace.

The Good Soldier is playing in limited theatrical release throughout the country and will be available on DVD in January. For more information about the film, or to order a DVD, go to www. thegoodsoldier.com.



Hearing Officer Committee Seeks New Members

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

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

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

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

Those interested, please telephone Marian Hertz of the Hearing Officer Committee at 212-440-2743 or email at Marian.Hertz@cna.com.



Race and the Struggle to Save One Brooklyn Mom

By Tom Moore

didn't know race had a lot to do with whether you survive a certain type of cancer. A friend of mine who is African American and a Park Slope-connected mom with cancer needs blood stem cell donations. But the donor has

to be an exact match or my friend might lose her fight against leukemia. The numbers tell us African Americans have a slim chance of finding the right match.

Her chances are best with donors of her own ethnic group; the hard part is that out of about 8 million people that make up the donor registry, only about half a million are African Americans.

The person I'm talking about is family advocate Jennifer Iones Austin.

She's the mother of a second and a seventh grader at the Berkeley Carroll School here in Park Slope.

She has been diagnosed

across New York and beyond, improving their chances for better health, education and a safe living environment.

For more than 35 years she has been a member of Brooklyn's Bethany Baptist Church, where her father served as pastor for over 40 years.

Member **Contribution**

Here's how you can help **Jennifer Jones Austin** and others like her. **Testing is very easy. So** is donating cells.

You can help Jennifer and others who need donations by becoming a registered donor with the Be The Match Registry and by being tested to determine if you are a compatible match with her.

(The following facts came from www.savejenaustin.com —go there to learn more.)

Testing is very easy. So is donating cells. You can help Jennifer by becoming a registered donor.

with acute myeloid leukemia (AML) and the leukemia specialist has informed her that her chances of surviving the disease are small unless she can undergo a bone marrow transplant within the next few months.

In addition to the devotion and commitment she shows to her own family, Jennifer is a fierce advocate for other children and families. She has dedicated herself for over 20 years to helping improve the lives of lower income and disadvantaged children and their families.

She has done this through her work life as an attorney in the private and public sectors, as a senior official for the city and the state and as an executive for the United Way of New York City, and in her personal life through board service and civic activities.

Jennifer's efforts have benefited thousands of people

There is a great need among African **Americans**

Because Jennifer is African American her greatest chance of finding a match is within her own ethnic group. Out of the 8 million people that make up the registry, only 550,000 of them are African Americans. So the Be The Match Registry is in great need of donors of African American descent. If vou are not of African American descent you can still register—there is still a chance that you will match Jennifer or you may match someone else and help save their life. Donor drives organized by Jennifer's supporters are listed on the Save Jennifer website SaveJenAustin.com.

Additional donor drives are listed at Icla da Silva Foundation, where you can click on events and then marrow drives. These drives are being conducted by the registry

and will also help Jennifer find a donor.

Online registration is another way for people to get tested. People may register online by going to online marrow registration at marrow.org.

Note that the "promo code" is JJA1068. You will receive an at-home testing kit without charge, and have the option of making a monetary donation. The kit contains everything you need to retrieve a testing sample at home. It is quick, painless and easy to do. Once you complete the sample, you

will return it to the registry to be tested, in the enclosed stamped envelope.

Here's how easy it is to donate cells

Today's medical technology allows testing of potential donors as well as actual transplants with little disruption to the life of the donor(s). Testing is a simple swab of the inside of the cheek. The actual donor process can be as simple as giving blood. The most common process, the peripheral blood stem cell (PBSC) donation, is a nonsurgical outpatient procedure where the donor gives blood from an arm; a machine separates the blood-forming cells and returns the blood to the donor through the other arm.

We need help in reaching as many people as possible to ask them to register and be tested.

Tom Moore is a freelance journalist and Gazette editor and has been a Coop member for more than ten years. His children have gone to school with Jennifer Jones Austin's kids for many years.

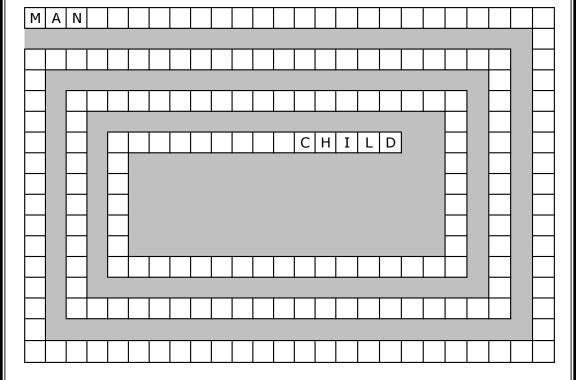
Puzzle Corner

Compounded

The clues in this puzzle are all answered with simple words that can be divided into two smaller words. Answers overlap, such that the second sub-word of each answer is also the first sub-word of the next answer.

For example the answer to the first clue is "mankind," which can be divided into "man" and "kind." "Kind" will be the first part of the answer to clue number 2.

Thus, each square in the grid is part of exactly two clue answers—except for the first division of the first clue ("MAN") and the second division of the last clue ("CHILD").



- 1 "...a giant leap for
- 2 Similar
- 3 British soldier
- 4 Aid, figuratively
- **5** Before-game party
- **6** Entry point Side-track
- 8 Non-professionals
- **9** Old-fashioned guys
- 10 Traditional ditty **11** Score collection
- 12 Popular shelving 13 Some social service
- 14 Monday through Friday

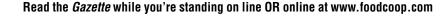
- **15** Chaise longue kin
- **16** Something at a king's corner?
- **17** Peacetime era
- **18** Unit of disarmament 19 Beam from a car
- 20 Sailor warner Grant / Loren film,
- 1958
- 22 Marina 23 Measurer
- 24 Tie ornament
- 25 Arcade game
- 26 Diamond
- 27 Rough building
- material

- 28 Deliberately hinder
- 29 Paint alternative
- **30** Cheaper edition
- **31** Tricky stroke 32 Gat or rod
- 33 Some shooting
- **34** Sten, and others
- 35 Axilla, anatomically
- **36** Hazard
- 37 Decline
- 38 Hit comedy show
- 39 Fridae
- **40** Common shrub 41 Oboe, for one
- 42 Shelterbelt **43** Fail

- **44** On the decline
- **45** Steep slope 46 Cognac cocktail
- 47 Bugs' treat
- 48 Putrid
- 49 Renter 50 Patriotic song
- **51** Socrates' downfall
- **52** Synchronicity
- **53** Possibly neglected family member

For answers, see page 11.

This issue's puzzle author: Stuart Marquis



COOP HOURS

Office Hours:

Monday through Thursday 8:00 a.m. to 8:30 p.m. Friday & Saturday 8:00 a.m. to 5:00 p.m.

Shopping Hours:

Monday-Friday 8:00 a.m. to 10:00* p.m. Saturday 6:00 a.m. to 10:00* p.m. Sunday

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

* Shoppers must be on a checkout line 15 minutes after closing time.

Childcare Hours:

Monday through Sunday 8:00 a.m. to 8:45 p.m.

Telephone:

718-622-0560

Web address:

www.foodcoop.com

LINEWAITERS GAZETTE

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

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

 $\label{thm:condition} The \ Gazette \ welcomes \ Coop\mbox{-related articles}, and \ letters \ from \ members.$

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.

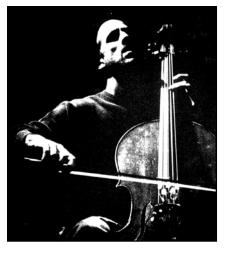
Classified & Display Ads: Ads may only be placed by and on behalf of Coop members. Classified ads are prepaid at \$15 per insertion, business card ads at \$30. (Ads in the "Merchandise-Non-commercial" category are free.) All ads must be written on a submission form (available in a wallpocket on the first 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 Jan 15

8:00 p.m





Rufus Cappadocia is one of the leading voices on the five-string electric cello today. From the modalities of Middle Eastern, West African and pan-European folk forms to blues, rock and jazz along the way, adding elements of American roots, Mediterranean textures and Caribbean percussion for good measure, Cappadocia's effortless and natural embrace of all music is awe-inspiring.

Cynthia Hilts & Lyric Fury is a luxurious and cranky vehicle that indulges the voice of wild composer Cynthia Hilts. Four horns, cello, piano, bass, drums and occasional voice create perilous intimacy mixed with big fat juicy sound sprawl. What's it like? Organic lyricism, music that swings and splats like hell. Dense counterpoint and sparse meditation. Mingus and Debussey in a celestial train wreck. A tropical jazz paradise with occasional pockets of glacial translucence.



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...

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

Second Saturday JANUARY 9 10:00 A.M.–2:00 P.M.

Third Thursday
JANUARY 21
7:00 p.m.-9:00 p.m.

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

C Y I C S

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.



This Issue Prepared By:

Coordinating Editors: Stephanie Golden Erik Lewis

Dan Jacobsor

Editors (development): Dan Jacobson Carey Meyers

Reporters: Gayle Forman

Larissa Phillips

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Post Production: Becky Cassidy
Final Proofreader: Nancy Rosenberg

Index: Len Neufeld

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.

Vitamin Assistant

Friday, afternoons

Are you a detail-oriented worker who can work independently and in a busy environment? The Coop's vitamin buyer needs you to help her check in orders, organize the vitamin supply area in the basement and on the shopping floor, label vitamins and supplements, and other related tasks. If you are interested in this workslot, please contact the Membership Office for more information.

Voucher Data Entry

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

The Coop needs detail-oriented members to enter data from voucher sheets into an Excel spreadsheet. Accuracy working with numbers and facility with Excel required. The shift must

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

Laundry and Toy Cleaning

Saturday, 8:30 to 10:30 p.m.

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

COP 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, JAN 6

AGENDA SUBMISSIONS: 8:00 p.m. Submissions will be considered for the Jan 26

TUE, JAN 26

GENERAL MEETING: 7:00 p.m.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Dec 31 issue: 7:00 p.m., Mon, Dec 21 Jan 14 issue 7:00 p.m., Mon, Jan 4

CLASSIFIED ADS DEADLINE:

Dec 31 issue 7:00 p.m., Tue, Dec 22* Jan 14 issue 7:00 p.m., Wed, Jan 6

General Meeting.

*Note special date because of holiday

Attend a GM and Receive Work Credit

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

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

Advance Sign-up required:

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

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

• Two GM attendance credits per year:

Each member may take advantage of the GM-forworkslot-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 covering absent members is too difficul

Attend the entire GM:

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

Childcare can be provided at GMs:

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

• Signing in at the Meeting:

1. After the meeting the Chair will provide the Workslot Credit Attendance Sheet.

2.Please also sign in the attendance book that is passed around during the meeting.

• Being Absent from the GM:

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

Park Slope Food Coop Mission Statement

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

ABOUT 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, January 26, 7:00 p.m.

The General Meeting is held on the last Tuesday of each

Location

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

How to Place an Item on the Agenda

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

Meeting Format

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

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

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

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

Agenda (8:00 p.m.)

• The agenda is posted at the Coop Community Corner and may also appear elsewhere in this issue.

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

dec 18

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

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

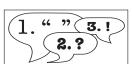
welcome. Celebrate the Solstice season and the turning of the year—the warmth of community against the coming winter. Probably a lot of English Pub and seasonal songs will be heard, but all kinds are welcome. Instruments are welcome, and tunes as well as songs will be gladly received. Come lift your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

ıan 5

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.

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 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.

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

Rufus Cappadocia and Cynthia Hilts & Lyric Fury



Rufus Cappadocia is one of the leading voices on the fivestring electric cello today. From the modalities of Middle Eastern, West African and pan-European folk forms to blues, rock and jazz along the way, adding elements of

American roots, Mediterranean textures and Caribbean percussion for good measure, Cappadocia's effortless and natural embrace of all music is awe-inspiring. Cynthia Hilts & Lyric Fury is a luxurious and cranky vehicle that indulges the voice of wild composer Cynthia Hilts. Four horns, cello, piano, bass, drums and occasional voice create perilous intimacy mixed with big fat juicy sound sprawl. What's it like? Organic lyricism, music that swings and splats like hell. Dense counterpoint and sparse meditation. Mingus and Debussey in a celestial train wreck. A tropical jazz paradise with occasional pockets of glacial translucence.

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jan 24

Public Panel Discussion of GMOs in our Food Crops



Citing the high level of confusion about GMOs in the general population, high-school teacher David Robinson, a member of the Safe Food Labeling Committee organizing this panel discussion, stresses the importance of educating people about the facts of GMOs. This forum will give anyone who eats the opportunity to hear some of the foremost

experts on the topic and ask them questions. The panel includes Dr. Michael Hanson of thjane Consumers' Union and Eden Foods founder and CEO, Michael Potter. The event will address the safety of GMOs; consumers' right to know if their foods contain GMOs; and why there are no laws requiring the identification of GMOs on food product labels. For more information, contact Greg Todd 718-496-5139 or visit ecokvetch.blogspot.com. Meeting location: United Methodist Church located on the corner of 6th Avenue and 8th Street in Park Slope.

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

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

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.

SAT, DEC 19

Building Owners Solar Workshop: Info on costs. financing, deadlines. Bring one year's utility usage/costs, and roof size. \$15. Reservations: 347-254-0019. 531A 6th Ave. (btwn 13th & 14th), 2nd Fl. 3:00-4:15 p.m.

SAT, JAN 2

Peoples' Voice Cafe: Kim & Reggie Harris; JonFrommer. 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.

THU, JAN 7

Building Owners Solar Workshop: Info on costs, financing, deadlines. Bring one year's utility usage/costs, and roof size. \$15. Reservations: 347-254-0019. 531A 6th Ave. (btwn 13th & 14th), 2nd Fl. 6:30-7:45 p.m.

SAT, JAN 9

Peoples' Voice Cafe: David Massengill/TBA. Greg Greenway, John Flynn, Buskin & Batteau, Deni Bonet, Shannon Lambert-Ryan, Gillen & Turk, Marc Eliot. 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.

MON, JAN 11

Building Owners Solar Workshop: Info on costs, financing, deadlines. Bring one year's utility usage/costs, and roof size. \$15. Reservations: 347-254-0019. 531A 6th Ave. (btwn 13th & 14th), 2nd Fl. 6:30-7:45 p.m.

THU, JAN 14

Building Owners Solar Workshop: Info on costs, financing, deadlines. Bring one year's utility usage/costs, and roof size. \$15. Reservations: 347-254-0019. 531A 6th Ave. (btwn 13th & 14th), 2nd Fl. 6:30-7:45 p.m.

SAT, JAN 16

Peoples' Voice Cafe: Magpie-Sword of the Spirit. 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, JAN 17

E-Waste Recycling Event: Bring your old laptop. printer, fax machine, cell phone and more to Prospect Park West and Third Street between 10 a.m. and 4 p.m. For a complete list of acceptable materials and more information, visit www.lesecologycenter.org.

Building Owners Solar Workshop: Info on costs, financing, deadlines. Bring one year's utility usage/costs, and roof size. \$15. Reservations: 347-254-0019. 531A 6th Ave. (btwn 13th & 14th), 2nd Fl. 3:00-4:15 p.m.

TUE, JAN 19

Building Owners Solar Workshop: Info on costs, financing, deadlines. Bring one year's utility usage/costs, and roof size. Includes slideshow. \$15. Reservations: 347-254-0019. At the Old Stone House, 5th Ave. & 3rd St. 7:00-9:00 p.m.

SAT, JAN 23

Peoples' Voice Cafe: Rachel Stone; Joel Landy; ford Leavitt. 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, JAN 24

Panel Discussion of Genetically Modified Organisms (GMOs) in our food crops: Are GMOs safe? Do consumers have the right to know about GMOs in their food? Why are there no labeling laws? Panelists will include Michael Potter, CEO of Eden Foods, and Dr. Michael Hanson of the Consumers Union. Park Slope Methodist Church (corner of 6th Ave. & 8th St.), 3 p.m.

FRI, JAN 29

Opening Doors/Welcoming Change: People's Music Network Winter Gathering. New York City. January 29-31. For more information, visit http://pmnnyc.home.att.net/.

Opening Doors/Welcoming Change: People's Music Network Winter Gathering Concert featuring Emma's Revolution, Lavender Light Gospel Choir and others. 7:30 p.m. New York Society for Ethical Culture, 2 W 64th St. at Central Park West. One ticket is included with every paid registration for the full PMN Winter Gathering. Additional tickets are \$15 each in advance/\$20 at the door.



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 of a shift and speak to the Squad Leader. Go to www.foodcoop.com to see start times of all shifts.



The Park Slope Food Coop Agenda Committee ("AC") is seeking qualified nominees to stand for election and serve on the committee.

The AC was established by the General Meeting ("GM") to help facilitate the timely presentation of Coop business to the members attending the monthly meeting. In addition to assembling the monthly agenda and maintaining records of items submitted, the AC works with members who submit items for consideration by the GM and may need assistance formulating proposals and discussion points.

The AC meets the first Tuesday of every month at 8PM at the Coop. Committee members are also required to attend five (5) GMs per year.

In addition, committee members caucus by telephone and via e-mail as needed to facilitate committee business.

Qualifications include a cooperative spirit, experience working in a committee environment, and an ongoing interest in the business of the Coop. Interested members, please contact Glenn Brill at glennbrill@earthlink.net.

EDITOR



TOO RIGID

DEAR EDITOR:

This is to support the recent letter (Sometimes, Let's Bend the Rules) about unnecessary rigidity in the Membership Office.

Two weeks ago I drove a fellow work shift member to a surgeon and then to a hospital after she injured herself on a flight of stairs at home an hour before our work time at the Coop. Our shift leader asked the Membership Office to forgive our absence that day because of the medical emergency. The response: Everybody has problems. The time has to be made up. (Further appeals eventually resulted in the forgiving of the injured person's absence.)

This might have been an entirely predictable scene in a Dickens novel. How could this happen in our own so-socially concerned food Coop?

Jules Trachten

CHILL OUT

TO THE EDITOR:

I was a bit surprised that Alana Joblin Ain's New York Times article about flunking out of the Park Slope Food Coop offended some people. I enjoyed her humorous, self-critical examination of members who have no problem with the work rules but who, despite their best intentions, just can't seem to live up to them. Sure she states that the Coop has a lot of rules and red tape and could mellow out, but her article as a whole is much more focused on her own short-comings and resultant feelings of guilt, shame and self-blame. Much of her article is actually about how great the Coop is with its low prices, great products and the community it creates. By taking so much umbrage at what was intended as a light-hearted human interest piece is just reinforcing her point that we need to chill a bit.

Adam Rabiner

KEEPING UP WITH THE WORK REQUIREMENTS

DEAR MEMBERS:

Our work requirement is in the news. We had the New York Times article, then a front page Gazette article on the article. This is a good lead-in to a letter describing the most effective way to maintain a perfect work record.

For many years, following this method, I was able to maintain perfect work slot attendance. It does require initiative and some effort.

First step is to pick up a current list with the members in your work group from alongside the elevator. Then you discard all the sheets, except for the sheet that you are on. You don't look for a similar shift. You only call people on the exact same shift, but are either one week, or possibly two weeks, off from your shift. This part is key. No one on the same shift can complain

about the time or the day of the week.

Now the biggest hassle with this method is most, if not all, of the numbers listed will go to an answering machine. Are they day or evening numbers? You don't know. So you leave a message on all machines asking to swap. One will come through. And sometimes people, having their own conflicts, will be thrilled to swap.

I generally prefer to do their shift before they do mine. This puts the onus on them to complete the swap. But either way works.

Now, what happened to my perfect attendance? Last winter a snow storm closed the area airports and I got stuck on an island with no phone, no computer, and of course without that crucial list of fellow workslot members. But having had perfect attendance for years, making it up right away, and having a good excuse, I was able to get my makeup reduced to just one.

Don Wiss

MANY THANKS

DEAR COOP:

We would like to offer our sincere gratitude for all your help in coordinating the Blood Drive that took place October 22–24, 2009, at the Park Slope Food Coop. As a result of the drive we saw 41 potential donors and we were able to collect 26 units of blood that will help many ill patients.

As there continues to be a blood shortage throughout the New York City area, your assistance in developing this blood drive was very valuable to the community.

On behalf of the entire Blood Donor team, New York Methodist Hospital and the patients that will greatly benefit from the Blood Drive, we thank you for all your efforts.

As always, we look forward to working with you and the members of the Park Slope Food Coop.

Yours truly,

Grace Gehrke, Blood Donor Recruiter Sidney Leonidas, Blood Donor Recruiter

SPEEDING UP THE CHECKOUT

DEAR MEMBERS,

Over the years steps have been taken to improve the checkout process.

What then happens is membership increases.

While there is no question that the Coop loses members who can't keep up with the work requirements, it also loses members over what I will call checkout line tolerance. At some point, different for different people, the aggravation of checking out will cause the person to quit.

Look at the membership history. There were periods of stable membership, then some improvement is made in the checkout process, and membership will increase until the checkout

takes as long as it did before.

With times tough these days, people's tolerance will increase, and with more people unemployed they can time shift to the middle of the weekday. This is clearly happening now, as daytime lines have gotten longer.

Any improvements to checking out will still have other benefits, even if the faster checkout is only fleeting. Longer hours (like staying open to midnight) will add convenience. Higher sales will further increase product turnover and freshness. And the faster the mortgage gets paid off the sooner the markup margin can be reduced.

Don Wiss

MORE NUTS IN THE BAGS

DEAR MEMBERS,

I eat about 0.15 pounds of freshly ground walnuts as part of my breakfast each day. I want the organic walnuts, which are prepackaged. I stalk that bin looking for larger bags, but always the bin is filled with little bags. I take the largest I can, but my purchases on average are only about 0.35 pounds in size. So this means I go through about 150 of these bags a year!

At Fairway the prepackaged bulk nuts are mostly in one pound bags, with some half pound bags. At Trader Joe's, depending on the type of nut, packages are either one pound or 3/4 pound. Never at the Coop are there walnuts in bags over a half pound. One of the problems is the nut bags aren't big enough. The other is for some reason the people in food processing prefer to make small bags, and there doesn't seem to be a way to get them to change. As it is now the Coop exceeds all other stores when it comes to packaging waste for prepackaged bulk nuts.

Do people who buy organic walnuts buy just one bag? Or are most people like me and buy many at a time? Do people buying the nonorganic walnuts from the bulk silos only buy a few ounces? Or do they buy a pound or two or more?

Nuts can be stored in the refrigerator or even better in the freezer.

One can buy more than a small amount at a time. I'd like to see prepackaged nuts (especially the obviously popular walnuts) regularly stocked in one pound bags, and a resolution passed that all nuts have a minimum size of a half pound. A minimum for nuts should be simple enough for food processors to follow.

Don Wiss

DISAPPOINTED

TO THE EDITOR:

While Ed Levy usually writes excellent articles, I am disappointed with the report of October's General Meeting that appeared in the November 19 edition. The article covered how the meeting voted in three new general coordinators.

Unfortunately, the piece did not

mention whether these will be new positions, replacing current staff or replacing staff that had already left. And if it is replacing staff, it would be nice to know who is leaving.

I hope a future edition of the Gazette will have an article introducing the new coordinators and, if needed, bidding adieu to the former coordinators.

Thank you, Daniel Convissorp

COKE, CORRECTING THE RECORD

DEAR EDITOR:

I would like to thank the Linewaiters' Gazette for its GM report about the Coop's support for the worldwide boycott of Coca-Cola products, a company that is now known in many countries as "Killer Coke" because of the company's labor, human rights and environmental abuses throughout the world. I especially enjoyed the cartoon accompanying the article on the October GM meeting.

However, I would like to note two factual errors:

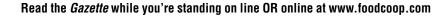
1. Nestlé is NOT a Coke product. The Coke product is Nestea. There had been a PSFC boycott of Nestlé because of the company's marketing of breast milk substitutes (infant formula), particularly in less economically developed countries. There was no one to speak for that boycott, so it was discontinued.

2. The correct website of the Campaign to Stop Killer Coke is www.KillerCoke.org.

The Campaign to Stop Killer Coke participated in the events to shut down the School of Americas during the weekend of Nov. 19 to Nov. 22 in Columbus, Georgia, at Fort Benning. Father Roy Bourgeois started this annual protest 20 years ago because our military in Ft. Benning was training soldiers of Latin American dictatorships in murder, kidnapping and torture (see www.soaw.org). It was announced at the event that Father Bourgeois had been nominated for the 2010 Nobel Peace Prize.

The beauty of the weekend for me was the involvement of thousands of young people mostly of college age. I often hear friends ask: "Where are the young people in the movement?" As a staff person at the Campaign to Stop Killer Coke, I have been working with college students throughout much of the world—dedicated, smart and creative young people. The participation of so many of them at the School of Americas was exciting—students from Fordham, Swarthmore, Loyola, SUNY Purchase, East Tennessee State University. Many of them were interested in removing Coke products from their campuses and took our literature and posters to distribute.

And, by the way, I ran into a number of PSFC members.





LETTERS THE EDITOR

I'd like to note that our Coop is still carrying a product of which The Coca-Cola Company owns 40% of the brand—Honest Tea. In fact, a recent CNBC documentary, "The Real Story Behind the Real Thing," highlighted Honest Tea as a Coke product in the beginning of the film. Although the link to obesity and diabetes was mentioned in the documentary, there was no mention of allegations of murder, torture, kidnapping of union leaders, benefiting from child labor in El Salvador, exploitation of water resources in India, labor abuses in China, etc.

Oberlin College put Honest Tea on its Coca-Cola boycott list in February 2008 because Coke's 40% of Honest Tea, [made] Coke "the most monetarily influential shareholder of the 10-yearold tea company." (The Oberlin Review.)

Thanks again. It's great to see our coop supporting movements to end injustice.

> Sincerely, Lew Friedman

SURGE, AGAIN

We've had enough Vietnams-Drop the bombast, Not the bombs.

Leon Freilich

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

The new and deeper cold has brought out the hellebores The tender buds nose the cold ground and then lift and express them-

in open, round and crystalline white bowls The flowers live next to sturdy

dark green leaves knights and maidens indifferent to the sharp wind Unafraid of the weather they have no concern, no worry, no anxiety they are not even at peace

They are peace

And so peace blooms ever around us At the quick of our being it waits still and care-free for the moment when we would but turn and face it and take it into our hearts

The Park Slope Food Coop With peace and goodwill

by Myra Klockenbrink

Monday December 28 noon to 1:00 p.m. and 1:30 to 2:30 p.m.

> You can join in any time during a tour.

Receiving/Stocking Coordinator Late Afternoon, Evening & Weekend **Description:**

Coop Job Opening:

The Coop is hiring a Receiving/Stocking Coordinator to work late afternoon, evening and weekends. 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 after-

noon, 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.

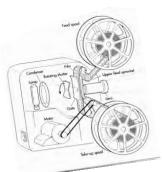
Probation Period:

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.



ARE YOU A BROOKLYN-BASED FILMMAKER?

Would you like to screen your work at the Coop?

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

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

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

Puzzle Answers

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CLASSIFIEDS

BED & BREAKFAST references. 718-670-7071

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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

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ATTORNEY—Experienced personal injury trial lawyer representing injured bicyclists and other accident victims. Limited caseload to ensure max-imum 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. Longtime Coop member. 347-351-3031 or info@nygeekgirls.com.

ELECTRICIAN: Art Cabrera 718-965-0327. 37 years in the industry. Small jobs to whole houses. Expert in old wiring, troubleshooting, LV, 110 + 220. Also can act as consultant or G. C. Original Coop founder. BIB. Much thanks to the hundreds of satisfied customers: apologies to the few I've disappointed. PEACE BE WITH YOU.



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Kwanzjaa

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