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Volume EE, Number 2

January 28, 2010

New Faces at the Coop

By Nicole Feliciano

Servicing the food demands and community needs of the PSFC is largely done by the worker-members, but a few key roles are filled by paid staff. These staff members are an integral and colorful part of the Coop fabric.

The Coordinators aim to make the shopping experience as pleasurable and stress-free as possible. Whether that means fixing a computer error or making sure the Stacy's Chips are always in stock and available, the Coop wouldn't be nearly as pleasant without these professionals.

As members, we often want to "get in and out" as fast as we can. We rarely slow down to notice the new faces that have popped up on the Coop's staff. To rectify the situation, we caught up with five of the newest Coordinators to find out who they are and why they have joined the Coop family.

First off, we have three new Receiving Coordinators: Delia Yarrow, Jackie Memenza and Carline Aurélus. They're on the front lines getting food deliveries organized and out to all the hungry shoppers.

And last but not least we have the new people in the Membership office, Jason Weiner and Valerie Raton-Neal.

Delia Yarrow

Where we can likely find you in the Coop? On a ladder putting small chips away

above the cheese case.

What's your most distinctive feature? I wear gay pink sneakers most days.

What is your favorite type of produce the Coop carries? This week, satsumas (a



PHOTO BY JUDY JANDA

Carline Aurélus

tasty small citrus fruit).

Favorite snack food? The Dancing Deer brownies are good, and I do like ice cream.

What type of meals do you like to cook? It depends on what I'm craving. In the fall, I made serious chicken potpies. During the summer, I grilled lamb and steak. And this week I have been fixated on bacon.

What has surprised you about the Coop members? I wasn't surprised that, on the whole, people are good

humored and knowledgeable. Some days I am surprised how many members love the Veggie Booty and kombucha (a fermented tea drink).

What led you to a career at the Coop? I spent the last decade working at the advocacy department of Housing Works and providing technical assistance to low-income housing cooperatives. I was looking for a job that would allow me to work fewer hours, solve more problems and run around.

What is your current mode of transportation (i.e. how do you get to work)? Bicycle.

Favorite music? I tend to listen to dirges.

What do you love most about your job? My co-workers—who are fun, capable, interesting, hilarious and can cook.

If you weren't working as a Coordinator, what would you be doing as a dream job? I would have a truck and warehouse to store salvaged building materials and weld in.

Do you have any hobbies? Cooking, welding, sewing bags out of old skirts and crafting baby blankets out of shrunken sweaters.

Last trip you went on? To the tugboat graveyard on Staten Island.

Current state of mind? I'm waiting for summer.

CONTINUED ON PAGE 5



PHOTO BY KEVIN RYAN

Old McDonald Had a Processor

Beyond the Farm, Processors are Key to Supplying Meat for the Coop

By Adriana Velez

While you reach into the meat cooler for a lamb chop, you may be picturing sheep grazing peacefully on an upstate farm. Park Slope Food Coop members are fortunate to have access to relatively affordable meat that comes from local

farms where animals are pasture-raised humanely. When you pick up that package of meat you see the name of the farm where the animal was raised; this extremely valuable, instant connection to our food source is rare in con-

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Next General Meeting on February 23

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, February 23rd, at 7:00 p.m. at the Congregation Beth Elohim Temple House (Garfield Temple), 274 Garfield Place.

The agenda is in this Gazette and available as a flyer in the entryway of the Coop. For more information about the GM and about Coop governance, please see the center of this issue.

*Exceptions for November and December will be posted.

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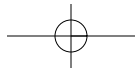
Coop Event Highlights

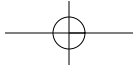
SUN, JAN 31 The Coop will be closing early at 5:00 p.m. due to our annual Coop-wide inventory.

Sat, Feb 13 •Valentine Card Making for Everyone 3:30–5:30 p.m.

Fri, Feb 19 •Coffeehouse: Harmonic Insurgence and Mamie Minch 8:00 p.m.

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





Old McDonald Had a Processor

CONTINUED FROM PAGE 1

temporary America’s food landscape. But the farm is just one part of that system. A far less visible but equally important player in our meat supply is the processor. It is this member of the food system that determines what kinds of cuts the Coop carries. And it is this member that has some local farms a little concerned.

Slaughterhouse Scarcity

Readers of *Edible Brooklyn* may have seen an article, “The Slaughterhouse Problem,” written by Food Coop member Ann Monroe. Monroe reported on the scarcity of slaughterhouses and processors that can service small farms in the region. Large, industrial meat producers can afford their own processing facilities, but smaller farms must rely on independent processors, which are currently in short supply in our region. Farmers must plan months in advance to have their animals slaughtered, cut, and packaged, a tricky proposition when farmers are also juggling the unpredictable variables of small farming. Sometimes farmers have to truck their animals hours away to the closest USDA-inspected facility, travel that can create

stress for an animal. And animal stress can directly affect the quality of the meat. (You can read the digital version of Monroe’s article—in the November/December issues—on *Edible Brooklyn* and *Edible Manhattan’s* websites.)

Ken Jaffe of Slope Farms (the source for about 1/4 of the Coop’s beef) says that meat production in New York State is more scattered and less organized than it is in the west. Demand for grass-fed beef is growing, but farmers worry about committing to the practice when they’re not sure if their meat can be processed and distributed when the animals are ready. It wasn’t always this way. Twenty-five years ago the New York State countryside was dotted with USDA-inspected processors. But in the past several years, meat producers have become larger and more centralized and the technology more advanced. Giant, vertically-integrated meat companies like Cargill built their own facilities near their massive feedlots, where they can now fine-tune production to meet supply and demand.

This means small farms like Slope Farms must rely on the independent, family-run processors nearby. If farms want to produce meat just for

family and a small circle of friends, they can select any processor—or even process themselves, as was common practice a century ago. But today if a small ranch wants to produce meat to sell off the farm, especially at a larger retailer like the Park Slope Food Coop, they have to have their animals slaughtered, cut, and packaged at a USDA-inspected facility. Thanks in large part to corporate meat producers, running a small, USDA-certified meat processing plant is complicated and expensive.

Difficulties Faced by Processors

As meat producers grew larger and more centralized, the rules became stricter. To some extent, this helped protect consumers from contamination (though not enough, if you keep track of meat recalls). Big meat now has a lot of say in how the USDA regulates the meat industry. Their lobbyists make sure food safety rules have their best interests in mind. As a result, USDA regulations can make it difficult for small, independent farmers to compete, especially in a highly desirable market like New York City. John Bermon of Aberdeen Hill Farm (one source of the Coop’s pork and lamb) speculates that USDA regulations are crafted the way they are because “the larger companies know they can do things more centralized. They can have one plant that only slaughters, another facility that does only smoking, another only packaging. They don’t have the problems a smaller plant has juggling all of these processes. If you want local food, you are fighting multinational companies that have pushed us into the situation we’re in now.” Big meat lobbyists have also helped create regulations that make it difficult for small processors to get licenses that will allow meat to be sold across state borders.

To give you an idea of the difference between small and large processors, the facilities that handle meat going to the Food Coop typically handle about 25 animals a day. Steiner’s, where Ken Jaffe has his beef processed, handles about 10-12 cows over a period of four hours. Animals

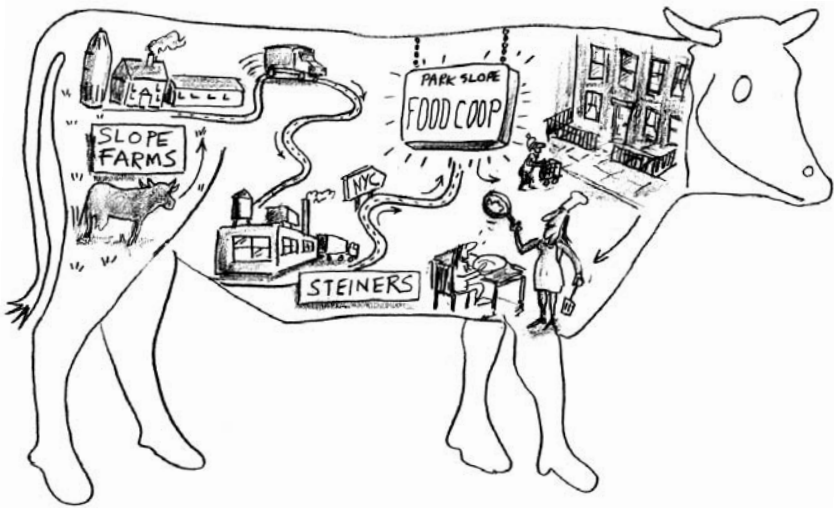


ILLUSTRATION BY ROD MORRISON

at small processors are often slaughtered, cut, and packaged by hand, one at a time, and sometimes all under one roof (plants that separate slaughtering from cutting tend to be more successful). This means equipment must be scrupulously cleaned and employees must change their clothing between procedures. For every cut of meat, every kind of sausage or bacon, the processor must write what is called an HACCP (Hazard Analysis and Critical Control Points). This is a management system that pinpoints exactly how biological, chemical, and physical hazards are avoided at every step of production. There is always a USDA inspector on hand, scrutinizing to make sure processors follow their HACCPs exactly.

Contrast this with a giant facility where up to 2500 animals are slaughtered and packaged a day. These companies have separate facilities for each procedure. Jaffe estimates that at a plant where “just” 1000 animals are killed a day you might have one inspector per 100 animals, going down the line at one animal a minute. Under these conditions there is less time for inspection. With these large companies moving millions of pounds of food a day, it’s no wonder that most recalls you hear about are coming from these mega processors and not from the smaller outfits.

On top of the stringent rules, small processors are also burdened by paperwork. According to Bermon, small companies can get into trouble when they try to handle the processing and the paperwork themselves. Successful companies actually hire someone to keep up with the paperwork and deal

with the USDA, but this drives up the cost of the products. “Processors feel the whole weight of the US government on them,” Bermon says. To keep a fresh set of eyes on the processors, the USDA frequently changes inspectors. This is ultimately a good thing, though it seems like a hassle to the processors. Still, Bermon feels the USDA could do a better job of training their inspection teams to improve their “bedside manner.”

“I worked with a small family-owned plant for a while, got some first-hand experience,” Bermon says. “I saw how it was working with the USDA. They make it difficult. Small shops close because it’s more than they want to take on.” Some of these shops end up doing custom work for deer season and for local customers instead. Processing is hard, heavy, dirty work, and fewer young people are apprenticing. Bermon and other farmers worry that the small processors will disappear altogether within the next 20 years. “Work is supposed to be a joy. That’s what your career path is, helping people get their food,” Bermon says. “But paperwork becomes a killjoy. And rather than hire someone to help [small processors] just give up. That’s the sad reality.” Fortunately, concerned business owners and consumers are trying to address this problem. The Small Food Processors Association of New York (www.nyssfpa.com) recently held a seminar for processors on how to stay in business with the USDA.

Small Processors are Golden

John Bermon considers himself lucky that he is working with Leona Meats, a sec-

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

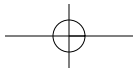
Refrigerated Goods (not listed above)
Frozen Goods
Meat & Fish
Bread

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.



ond-generation shop located only about 90 miles away from his farm. It looks like a third generation is stepping into the business, which bodes well for the longevity of the pasture-raised meat business. He hopes other family-owned processors will also find people to continue their businesses. The cutter for McDonald's Farm closed a year ago, and now the farm's animals have to travel from the Finger Lakes region to processors in Pennsylvania. Meanwhile, Bo Bo Poultry, which has been selling at the Coop for over a year, processes each chicken by hand in its own facility (run by a cousin) here in Brooklyn, and Wise Poultry in Pennsylvania also sends its chickens to a processor in Brooklyn.

Ken Jaffe has been sending his Slope Farms animals to Steiners in Otego for the past five years. He feels lucky to have them near by. "I look at every carcass and can make decisions and make connections between what's going on on the farm and how it affects the meat," he says. Steiner was originally skeptical of taking on Jaffe's grass-fed beef, but once he saw how steady the demand was (thanks in large part to the Food Coop), he became a more enthusiastic partner. Jaffe has been able to scale up and send Steiner animals weekly year-round, which is important in helping Steiner stay in business. Other processors have to hire and train personnel in the summer and fall (when the season peaks), then lay off workers when demand drops through winter and spring. This makes it harder for processors to retain able, well-trained workers.

According to Coop Meat and Poultry Buyer Bill Malloy, farmers are very protective of their relationship with the Coop. And, since the Coop deals directly with the farms but not with the processors, they are also protective of their relationships with processors. Members are unlikely to go beef-less when a processor goes out of business, because farmers get enough advance notice to make other arrangements for their meat.

The Coop does communicate their values and expectations to farmers so they can select the most appropriate processors. Malloy says that the Coop had worked with a distributor that provided excellent Italian sausage. Unfortunately, it was discov-

ered that the distributor did not pay its farmers well, and so the sausage and its distributor were dropped. Likewise, when some scrapple was discovered to contain nitrates (not allowed in Coop meats), that product was dropped.

Meat for the Coop

While the Coop does not work directly with processors, Coop members can still influ-

also worked with Aberdeen to supply smaller packages of smoked pre-sliced ham that Coop members can use for sandwiches.

If there's something special that you want all you have to do is ask—and cross your fingers. Malloy says he gets requests and comments from shoppers and tries to see what farmers and processors can do. He has gotten

coming to the Coop any time soon. Aged beef would add to the cost exponentially due to the loss of volume involved in aging and to the effort that goes into doing it well. Meat is already expensive, Malloy says, and it should be expensive. We should be eating meat sparingly. "But we want people to still be able to afford it," he says, which is why the Coop keeps the price of ground meat relatively low. "Pork producers used to say they use everything but the squealer." If you want to try Slope Farm's beef aged longer than the usual two weeks, try Marlowe and Daughter's in Williamsburg.

Hope for the future

Meanwhile, there is hope for the next generation of small, local farmers.

Recently the Center for Agricultural Development and Entrepreneurship (of which Ken Jaffe is a board member) secured a grant from the New York Farm Viability Institute to expand USDA-certified processing capacity in the Hudson Valley and in central New York. There are five sites targeted in the grant for new facilities, expansion of cur-

rent capacity, or conversion to USDA inspection. This will include a new plant that will be able to slaughter and process 500 cows a week (including organic). This improvement is tremendous for sustainable agriculture; currently most facilities can handle 20 animals a day at full production. The facility will provide 20 full-time jobs, a boon to the local economy. CADE works with a team of consultants, many with extensive experience in the processing world, to help farmers find good processors. "Sustainability doesn't happen without people being able to make a living," Jaffe says.

For that matter, Bermon says it's really not hard for companies to get an HACCP for different products. "You can go to a land grant college, and they'll help you put together an HACCP." Processors can take basic plans and customize them for their own use. "It's not much different from filing your taxes." The USDA will tell processors if they need to revise their HACCP. Bermon adds that you can actually make a very good living as a processor, but it's tough. He hopes Coop members realize this when we pick up packages of meat at the Coop. "People who do our butchering work really hard. It's not glamorous work, but feeding people is an honorable job." ■

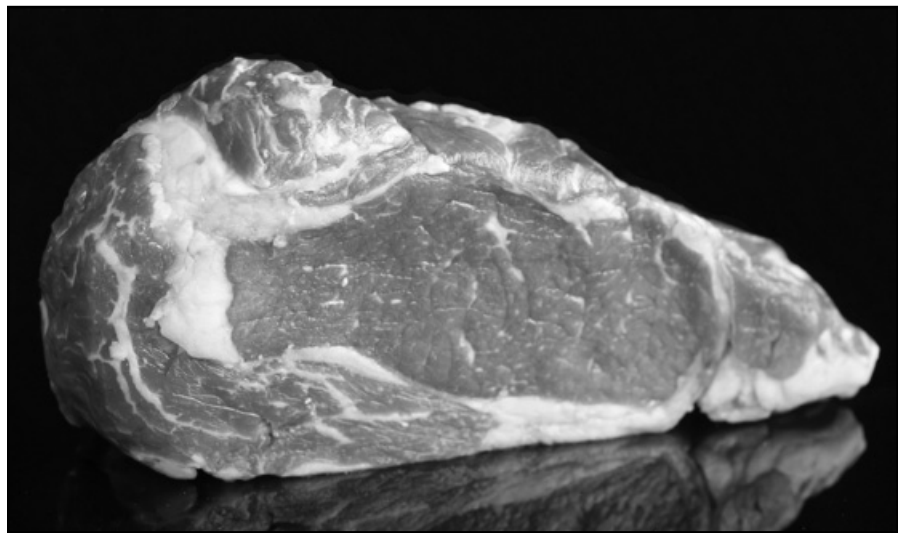


PHOTO BY KEVIN RYAN

Slope Farm grass-fed beef steak.

ence what kinds of cuts and products we sell. In fact, Malloy works to tailor the Coop's meat selection to the seasons and to members' preferences. "When the seasons change we'll talk with farmers about different cuts," he says. "We sell a tremendous amount of beef for stew now (in the winter), and whole chickens for chicken soup." In the summer, on the other hand, the Coop gets more meat cut for grilling. "People aren't going to cut up a roast for steaks on their own," Malloy says.

When the Coop first car-

"I look at every carcass and can make decisions and make connections between what's going on on the farm and how it affects the meat."

ried Aberdeen Hills pork chops, the cuts were enormous and cost a fortune. The chops were not selling well. Malloy knew Coop members wanted pork chops, but it was a matter of refining the cuts. He suggested that the chops be cut thinner, small enough for members to "throw into the pan with some olive oil" for a simple dinner. These thinner chops proved to be much more popular. "We can take something that starts out as a liability and turn it into something highly desirable," Malloy says. He has

requests for an Applegate hot dog that reportedly "blows every other hot dog out of the water" and is trying to get samples into the Coop to try. (Don't worry, Malloy is aware of how popular Fox Hill Farms' "papa dogs" are and will make sure they return in the summer.) He was able to procure pork jowls once for Receiving Coordinator Caleb Webster, who likes curing his own guanciale. Customer demand has brought fresh kielbasa sausage into the Coop, where it disappears quickly. In some cases the Coop will make special orders a year in advance for special holiday staples, such as the heritage breed turkeys and geese from McDonald Farm.

Other foods are simply not available right now. Aberdeen Hill used to be able to render lard with a former processor, but Leona Meats doesn't render lard (though Bermon is working with them on this). Don't count on tripe any time soon, either. Any product that comes from an animal's digestive tract is incredibly complicated to produce safely, which makes it too expensive for small processors to produce by hand. Only a few plants have the machinery to handle USDA-inspected tripe. Still, Malloy recently had a request for sheep stomach for making Haggis (for Robert Burns' birthday), and he is looking into this possibility.

Artisan-aged beef is not

Saturday, February 13
3:30–5:30 p.m.

FREE
Non members Welcome

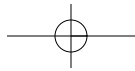
VALENTINE CARD MAKING

FOR EVERYONE

Bring Family and Friends!
Children under 10 years old should be accompanied by an adult.
We will supply glue, markers and paper.
Bring any other special art materials you would like to use with you.
We are looking for art supply donations like buttons, fabric, recycled paper, magazines, newspaper and cardboard.



Event to be held at the Old Stone House,
336 Third St., in Washington Park.
First come first serve space limited to 15 at any given time.



Coop Band Nite

The Fun Committee is
looking for bands
(various genres including rock, folk
rock, funk, indie, etc.)
to perform at event on
May 1, 2010 at
Old First Church.

Please contact Sarah Safford at
saffo1953@gmail.com or drop off demo CD
with Mary Gerety at the Coop. Deadline for
submission is February 28th.

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

The genius of the frigid weather
is that it drives people together —
we head indoors and congregate

Now that the holiday is over
we can rest in each other's company
we can be alert to each other's needs
Everyone can be a guest —
every seat a place of distinction

Now it is plain to see
the kitchen is the heart of the home
pots pipe and simmer
the oven yields steaming loaves
everyone eats and exclaims
and holds their hunger
like the best confidante
of all we crave:
closeness, sweet kindness
love-full understanding

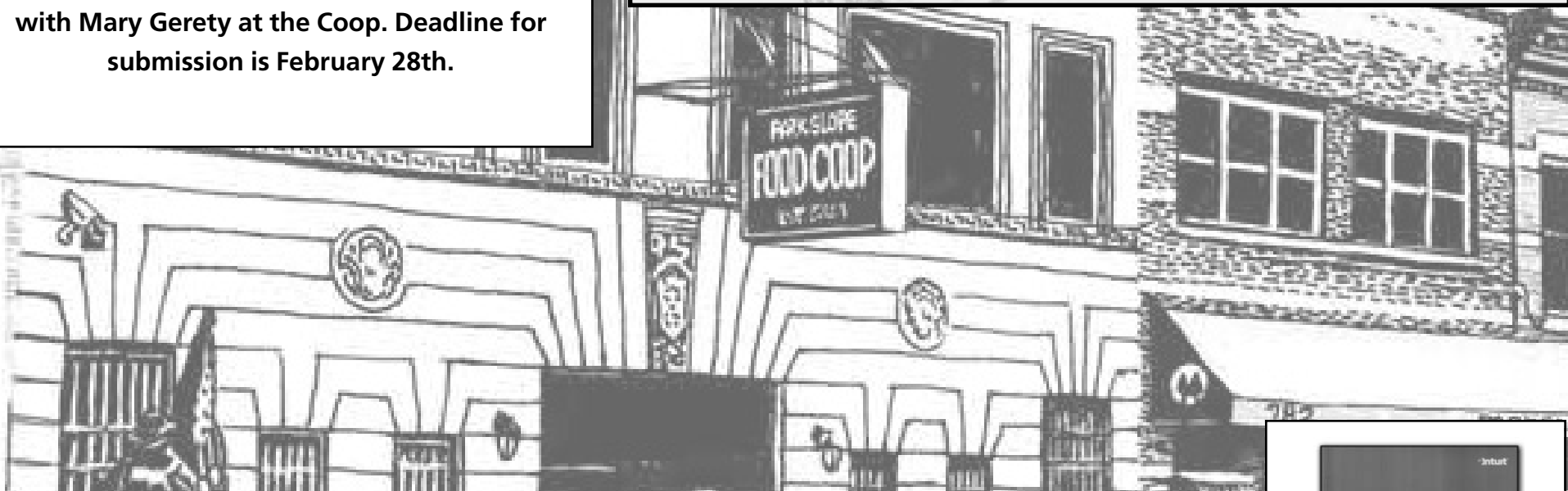
It is now that we can hold
our hands cupped together
and accept it all
one by one
each by each
everything we need

The Park Slope Food Coop
Refuge in the Storm

by Myra Klockenbrink

Monday February 8
February 22
noon to 1:00 p.m.
and 1:30 to 2:30 p.m.

You can join in any time during a tour.



The Coop Concert Committee produces and
coordinates the monthly Coffeehouse concerts
given in conjunction with
the Booklyn Society for Ethical Culture.

The committee needs someone with
professional experience doing public relations
and events promotion to send out
press releases, find and use free listings,
social networking/internet, etc, (there is NO bud-
get available for this). Must be self-starting and
reliable, with a good Coop attendance record.



Please respond,
with a résumé showing prior experience,
to ellen_weinstat@psfc.coop.

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

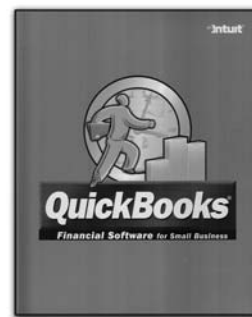
The AC was established by the General Meeting ("GM") to
help facilitate the timely presentation of Coop business to the
members attending the monthly meeting.

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.

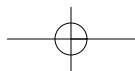
In addition, committee members caucus by telephone and via
e-mail as needed to facilitate committee business.

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



QUICKBOOKS HELP NEEDED

**Seeking a member
proficient in Quickbooks
to get Park Slope Food
Coop workslot credit
by doing work for the
South Bronx Food
Cooperative. If you are
interested in learning
more about this
workslot opportunity,
please contact Zena
Nelson at the
South Bronx Food
Cooperative at
sbfc.inc@gmail.com.**



New Faces at the Coop

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Carline Aurélys

Where we can likely find you at the Coop? On the Coop shopping floor, in the receiving room or in the basement.

Your most distinctive feature (i.e. do you have red hair are you 6'5"—how would I pick you out of a crowd)? I have long locks, big eyes and a big smile. I'm hard to miss.

What is your favorite type of produce the Coop carries? Bananas.

Favorite snack food? Bread of any sort.

What type of meals do you like to cook? My special mélange (mixture, in French), consisting of quinoa or barley cooked with zucchini, carrots, mushrooms, beets, tomatoes, kale or spinach, red onions, and celery, served with olive oil, sea salt and lemon or lime. I like meat of any kind, especially fritay with griot, our national fried pork and side dish (in Haiti).

What has surprised you about the Coop members? How much we are alike and alive.

What led you to a career at the Coop? Destiny. Whimsy. Love of food, people and community.

a Coordinator, what would you be doing as a dream job? Working to help raise up the peasantry in Haiti, my homeland. I also would like to be a versed practitioner with fèy, the herbal plant-based remedies of the countryside.

Do you have any hobbies? Surfing the Internet. Making jewelry.

Last trip you went on? I last traveled to Haiti, where I visited the rural community in Kenscoff where my ancestors are from.

Current state of mind? I am anxious about the future of my compatriots and country after the terrible earthquake of Jan. 12.

In addition to the receiving staff, the Membership Office also has two new faces. Valerie Ratron-Neal and Jason Weiner. These are two of the essential employees that tend to the "people" part of our Coop community.

Valerie Ratron-Neal

Where we can likely find you in the Coop? The Membership Office.

Your most distinctive feature? According to my husband, my most distinctive feature is friendliness.

What is your favorite type of produce the Coop carries? Broccoli rabe, arugula, and wild leek to only name a few.

Favorite snack food? I like very much to snack on nuts and seeds (any)!

What type of meals do you like to cook? Big ones to share with friends and family.

What has surprised you about the Coop members? Their ability to get along so well in spite of their number and diversity.

What led you to a career at the Coop? Perhaps it (the members' ability to get along) is part of the reason why I applied for the job after enjoying the Coop for 10 years as a member.

What is your current mode of transportation (how do you get to work)? Bike—it is a very convenient 15-block ride.

Favorite music? Rock and roll.

What do you love most about your job? Being a part of the great adventure that



Jason Weiner

the Coop is. And being with the people who make the Coop what it is.

If you weren't working as a Coordinator, what would you be doing as a dream job? I am not sure what my dream job would be, but at this time of year I am sure that it would be taking place in a warm and sunny environment (the beach sounds good!).

Do you have any hobbies? When I am not at the Coop, I spend time with my family. I like to cook. I like to go run in the park with my kids and the dog, and I practice yoga on a regular basis.

Last trip you went on? Door County, Wisconsin.

Jason Weiner

Where we can likely find you in the Coop? In the Membership Office or on the shopping floor doing Tech Support.

Your most distinctive feature? More hair on my face than the top of my head.

What is your favorite type of produce the Coop carries? Brussels Sprouts! I love those little guys.

Favorite snack food? In bulk: Sesame Sticks or Fruit Source Yogurt Almonds. In refrigerated: Garlic-stuffed olives and the mini samosas.

What type of meals do you like to cook? I love to cook anything and everything: Recent Coop-created favorites: pork and beef cocktail meatballs with a brown sugar beer sauce, frittata with garlic sautéed spinach, olives and feta cheese, pumpkin cheesecake with a gingersnap crust.

What has surprised you about the Coop members? How far some of them travel to do their workslot.

What led you to a career at the Coop? I had been dealing with the inconsistencies of waiting tables during a recession. I was looking for a job where I would have more of a social/ethical connection to

my work. The Coop was exactly what I had been looking for.

What is your current mode of transportation (i.e. how do you get to work)? Currently living in Ditmas Park so a short train ride gets me here.

Favorite music? Most recent playlist: Ray LaMontagne, Digital Underground, The Eagles and Barry White

What do you love most about your job? Being able to help members resolve their problems.

If you weren't working as a Coordinator, what would you be doing as a dream job? I love to brainstorm and create. My background is in theater. If I had unlimited funding I would open an artist cooperative that provided housing, income and an exhibition space to those in residence.

Do you have any hobbies? I shoot and edit videos in my spare time. I'm an avid tinkerer. I'm a sucker for karaoke.

Last trip you went on? Atlantic City. It's weird I know. Stranger than that, I didn't go to gamble.

Current state of mind? Looking forward to a year full of new opportunities to grow and learn. (Editor's note: Jason was prepping to get engaged when we talked... hope that went well!)

Jackie Memenza

What's your most distinctive feature? I'm tall dark and handsome. And Single.

What is your favorite type of produce the Coop carries? I eat about a dozen satsumas every day. I am about 30% vitamin C right now.

Favorite snack food? Green Apple Licorice! I need to go get some right now.

What type of meals do you

like to cook? I don't like to cook, but I make a lot of noodles and order a lot of sushi.

What has surprised you about the Coop members? They are more attractive than the general population.

What led you to a career at the Coop? I was on the receiving squad when I first joined the Coop. I loved it so much I decided I wanted to do it full-time. Luckily they decided to pay me for it.

What is your current mode of transportation (i.e. how do you get to work)? I ride my bike to work almost every day, even in the winter. Brr.

Favorite music? I want to have 10,000 of Rufus Wainwright's babies.

What do you love most about your job? I love getting



Jackie Memenza

to hang out with so many awesome and interesting people, and I like being active all day.

If you weren't working as a Coordinator, what would you be doing as a dream job? I would probably be in school, or working in film or television.

Do you have any hobbies? The Coop is my life, but I also like bike rides, watching movies, working on video projects, and playing Wii.

Last trip you went on? Minnesota to visit one of my friends.

Current state of mind? Huh? ■



Valerie Ratron-Neal

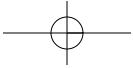
What is your current mode of transportation (how do you get to work)? Bike, foot, bus, train, dollar van.

Favorite music? I like anything with rhythm, with a beat: konpa, rasin, mizik angaje, soca, zouk, etc... But I also like American country music and chansonnettes françaises.

What do you love most about your job? Dealing with people, being around my co-workers, being productive.

If you weren't working as





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.

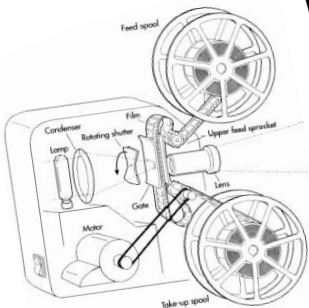
Those interested, please telephone Marian Hertz of the Hearing Officer Committee at 212-440-2743 or email at Marian.Hertz@cna.com.

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.

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**

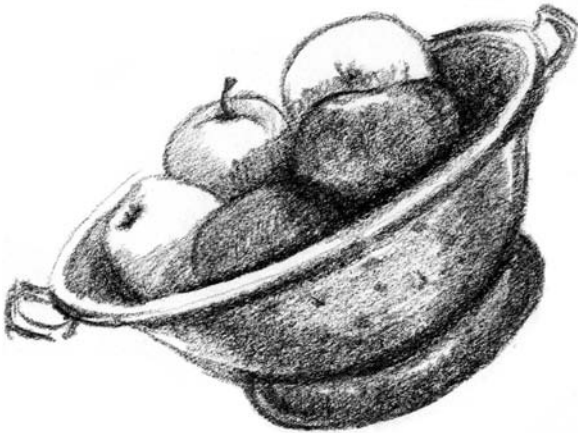


ILLUSTRATION BY CATHY WASSYLENKO

Puzzle Corner

Sudoku

9					7			
	4			8		5	7	
						6		
2			7				3	8
3					5			
	8				3	9		6
	5		2	3	9			
			1					
7		1	6				2	

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

LEFFERTS FARM FOOD COOPERATIVE

We are a newly-formed group made up of residents from Flatbush, Prospect-Lefferts Gardens and Crown Heights, working to develop a new medium-sized food cooperative in the area.

WE NEED YOUR HELP!

There’s no question Brooklyn needs more food cooperatives, but it’s not simple. Food co-ops are businesses and development projects created for and by the community.

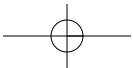
JOIN OUR PLANNING GROUP

In order to make this happen, we need YOU! Why? Because as a member, you have experience with food co-ops. And as a worker/community member, you have experience we need—from organizational development, branding/messaging, finance/accounting, fundraising, to real estate development and community outreach. Even people you know or the groups you belong to are a valuable asset to the process!

GET INVOLVED

PSFC members will receive FTOP credit in exchange for their participation. Join our MeetUp group at www.meetup.com/plgfoodcoop or contact leffertsfarm@gmail.com for more information.

JOIN US: www.meetup.com/plgfoodcoop



Coop Member Dumps Law School To Sell His Homemade Pastrami

By Hayley Gorenberg

Coop member Noah Bernamoff calls abandoning his studies at Brooklyn Law School to make his own pastrami “jump[ing] into the deep end of a cold pool feet first.”

By press time, the Health Department is due to have visited Mile End, Bernamoff's 19-seat, fledgling Jewish deli, and with luck, he will be open for business at 97A Hoyt Street in Boerum Hill, near Hoyt and Atlantic Ave., plying

Off to Brooklyn!

About that time, Cohen found a job in New York City working on audio tours for venerable institutions like the Metropolitan Museum of Art, the Guggenheim, Whitney, San Francisco Museum of

“There are a lot of liberal, self-hating Jews around here who have not had a good Jewish meal in a long time,” he opined. “I’m not religious, but that doesn’t mean my cultural affinity is any weaker.”

He does believe, however, that an important component of the culture runs the risk of fading away. “Jews don’t have a cuisine of our own anymore,” he said. “It’s gone. These recipes literally

making it hard to cut thinly. “I’m allowed to do my own thing. I prefer to be an originator and not a copycat. You want to talk about authenticity? I’m doing everything. What happened to curing and smoking your own meat?” He paused for breath and reflection, and concluded, “I should add that...I’ve gotten better!”

New York Magazine and *Edible Brooklyn* have also previewed the arrival of Mile End with anticipation. Bernamoff showed off the recipe he’s been perfecting in the cold space. He pulled out a refrigerated tray of curing beef brisket, wafting tantalizing fresh garlic, which he had combined with salt, sugar, and coriander seed, spiked further with bay leaf,

thyme, and rosemary. After days of curing (the more salt, the quicker the cure), he smokes it over oak (in contrast to more common roasting, without smoke), and finally steams the meat at least three hours, to restore moisture.

Mile End will also feature turkey smoked over applewood and salmon smoked with olive wood. While waiting for the inspections that would allow him to turn on the gas, Bernamoff has perfected his concoctions on a hot plate, precariously pickling and canning in his winter-chilled space.

Like-minded at the Coop

Powered by appreciation of good food, he and his wife joined the Park Slope Food Coop within a week of moving to Brooklyn three years ago. He does a food processing shift in the basement, and Cohen is on a shopping squad.

“If you’re a member of the Coop, it means you love food,” Bernamoff said. “I love walking in there and seeing the vegetables. To me it’s like a work of art.” ■



Left: Noah Bernamoff shows off his homemade pastrami. Right: Bernamoff's Mile End Delicatessen

locals with his garlic-swathed, coriander-spiced, home-cured smoked meat.

The Canada native followed his then-girlfriend, now wife Rae Cohen (who works a shopping squad) to Brooklyn three years ago. He had completed college at McGill University in Montreal, and promptly picked up his bass guitar and joined a rock band, the Lovely Feathers. Night gigs with no day job left him stretches of time without commitments, and during his off hours he wandered through Montreal food shops, especially the traditional Jewish delis in the Mile End neighborhood.

Three years later, Lovely Feathers disintegrated. (“We were five Jewish boys in a band; it’s unheard of,” quipped Bernamoff. “We were never meant to be.”) By then, though, he had developed his passion for a Romanian specialty, smoked pastrami.

Park Slope, and Bernamoff confessed he may have enrolled in law school to “overcompensate for being in a band.”

“I was miserably going about my days,” he said. At the end of his second year of school, in May 2009, he looked around him and saw other students searching fruitlessly for work. “The economy was tanking, no one had jobs. I looked at my prospects, and I figured ‘now or never,’” he said. And he made the break. “In a way I’m almost so naïve that I can do this.”

He found a small storage garage at 97A Hoyt Street, “completely raw,” cement, lacking even a gas meter, and began spicing meat and planning his Jewish deli.

Inspired by his grandmother, the cook of the family, who died this past summer, he moved closer to Jewish cultural traditions (at least the edible ones), even as he eschewed a religious connection.

Modern Art, and the Louvre. The couple moved to are dying. Every culture seems to have its restaurant, but Jews don’t. People say, ‘Look at my law business!’ ‘Look at my shmatta business.’ But no one says, ‘Look at my food!’”

What’s left of New York delis too often runs “so much closer to McDonald’s than home cooked Jewish food,” he opined.

Who does Bernamoff turn to as his meat supplier? Pat LaFrieda, an old New York wholesaler.

Previews Pouring In

Bernamoff’s already felt the sting of criticism from established delis. As previewed by the *New York Times* a few weeks ago, the description of his meats sounded mouthwatering, but his meat-slicing technique was sharply critiqued by none other than the general manager of Schwartz’s Delicatessen, a Montreal eatery that inspired him.

Bernamoff still smarts a bit, pointing out that his curing, smoking, and steaming process breaks down the meat’s connective tissue,

Interested in Engaging Coop Work? Disciplinary Committee Seeks NEW Members



If you are good at:
Communicating • Problem solving • Dealing with difficult situations • Investigating *We need you!*

The DC is seeking new members to work with us on making the Coop the best place it can be for everyone.

Being a DC member offers the opportunity to be involved in **important, interesting and challenging work**. We contribute more time than regular monthly shift (much of it is done from home via phone & e-mail. We are seeking members prepared to make a **substantial and consistent commitment** to the Coop (you will get credit for overtime hours)

Some of our work includes:

- Investigating allegations of misbehavior by members, such as failing to report for or to complete shifts, bringing in non-members to shop, shopping while suspended, stealing, using racist, sexist, homophobic or nasty language against other Coop members and staff, etc.
- Participating in disciplinary hearings
- Mediating disputes between Coop members
- Engaging in problem-solving and policy issues related to the DC’s work

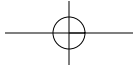
We recognize the importance of various points of view when considering cases brought to us. WE ARE SEEKING A CANDIDATE POOL THAT REFLECTS THE DIVERSITY OF THE COOP’S MEMBERSHIP.

Requirements for Candidates:

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

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

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



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 Feb. 19

8:00 p.m.



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

Harmonic Insurgence

is an a cappella vocal ensemble. In four-part harmony, through songs from many cultures we respond to the dramatic events of our times, passionately crying out for justice, freedom, and peace. We sing the extraordinary arrangements of Gene Glickman, alternately powerful and shocking, mournful, sweet, and joyous. Russell Joel Brown, Chris Carlson, Ellen Davidson, Gene Glickman, Mara Goodman, Bobby Greenberg, Mark Karwowski, Nicholas Panken, Don Raphael & Marie Robinson



Park Slope local singer and guitarist

Mamie Minch

sounds something like a well-fleshed out 78 record. She's known around town for her Piedmont style fingerpicking chops, her big deep voice and her self-penned antique sounding songs. She's played music all over the world and Brooklyn, with all kinds of excellent people, including Dayna Kurtz, the Roulette Sisters, Jimbo Mathis, and CW Stoneking.

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
JANUARY 31
10:00 A.M.–2:00 P.M.

Second Saturday
FEBRUARY 13
10:00 A.M.–2:00 P.M.

Third Thursday
FEBRUARY 18
7:00 P.M.–9:00 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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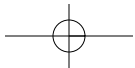
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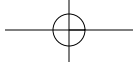
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Kris Britt
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Final Proofreader: Teresa Theophano

Index: Len Neufeld





Visitor Log Data Entry

Monday-Thursday, 7:30 to 10:15 p.m., Friday, 6:00 to 8:30 p.m. or Saturday, 3:30 to 6:15 p.m.

Do you enjoy doing data entry? Are you a stickler for details and accuracy? Do you enjoy deciphering difficult-to-read handwriting? Comfortable working on a Mac and toggling between two different databases? Then this workslot may be for you! Information from the Visitor Log needs to be entered into a Filemaker Pro database. Accuracy and attention to detail are important. We are looking for members who are careful and patient when typing data. Please contact Charlene Swift at charlene_swift@psfc.coop if interested.

Beer Enthusiast Squad

Monday to Friday, 3:30 p.m.

The Coop is seeking members to stock and organize the beer shelves weekday afternoons and Saturday mornings. We are looking for folks who are knowledgeable and/or interested in beer, a bit meticulous, able to lift cases of beer, and willing to be responsive to member requests. You will work with a partner and will be trained by and work with the Coop's beer buyer. Please contact the Membership Office to sign up for this workslot.

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.

Voucher Data Entry

Tuesday, 6:00 to 8:45 p.m. or

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

The Coop needs detail-oriented members to enter data from voucher sheets into an Excel

CONTINUED ON PAGE 15

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, FEB 3

AGENDA SUBMISSIONS: 8:00 p.m.
Submissions will be considered for the Feb 23 General Meeting.

TUE, FEB 23

GENERAL MEETING: 7:00 p.m.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Feb 11 issue: 7:00 p.m., Mon, Feb 1
Feb 25 issue: 7:00 p.m., Mon, Feb 15

CLASSIFIED ADS DEADLINE:

Feb 11 issue: 7:00 p.m., Wed, Feb 3
Feb 25 issue: 7:00 p.m., Wed, Feb 17

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, February 23, 7:00 p.m.

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

Location

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

How to Place an Item on the Agenda

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

Meeting Format

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

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

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

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

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

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

Attend a GM and Receive Work Credit

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

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

• Advance Sign-up required:

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

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

• Two GM attendance credits per year:

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

• Certain Squads not eligible:

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

• Attend the entire GM:

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

• Childcare can be provided at GMs:

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

• Signing in at the Meeting:

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

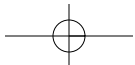
2. Please also sign in the attendance book that is passed around during the meeting.

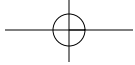
• Being Absent from the GM:

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

Park Slope Food Coop Mission Statement

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



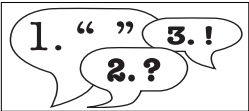


park slope
FOOD COOP

calendar of events

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 13
sat 3:30 - 5:30 pm

Valentine Card Making For Everyone



Bring family and friends! Children under 10 years old should be accompanied by an adult. We will supply glue, markers, and paper. Bring any other special art materials you would like to use with you. We are looking for art supply donations like buttons, fabric, recycled paper, magazines, newspaper, and cardboard.

Event takes place at the Old Stone House, 336 Third St., in Washington Park.

feb 19
fri 8 pm

Harmonic Insurgence and Mamie Minch



The repertoire of **Harmonic Insurgence**, an acappella vocal ensemble, comes from many cultures and includes songs of work, love, peace, comradeship and struggle. Also, Park Slope local singer and guitarist **Mamie Minch** sounds something like a well fleshed-out 78rpm record. She's known around town for her Peidmont-style fingerpicking chops, her big deep voice and her self-penned antique-sounding songs. She's played music all over the world and Brooklyn, with all kinds of excellent people, including Dayna Kurtz, the Roulette Sisters, Jimbo Mathis and CW Stoneking. **Concert takes place at the Brooklyn Society for Ethical Culture, 53 Prospect Park West (at 2nd St.) • \$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.**



feb 23
tue 7 pm

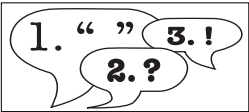
PSFC FEB General Meeting



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: Lucid Food: Cooking For an Eco-Conscious Life



Louisa Shafia is the author of the new cookbook *Lucid Food: Cooking for an Eco-Conscious Life* (Ten Speed Press), a collection of seasonal recipes and eco-friendly advice on cooking, food shopping and entertaining. Louisa is a graduate of The Natural Gourmet Institute for Health and Culinary Arts, and has cooked at notable restaurants in New York and San Francisco, including Aquavit, Pure Food and Wine, Millennium and Roxanne's. In 2004, with a mind to bringing sustainable practices to the world of fine catering, Louisa started the eco-friendly Lucid Food consultancy. *Menu includes a green smoothie; cabbage, apple and dulse salad; and congee with vegetables and fresh herbs. Materials fee: \$4.*

mar 5
fri 7 pm

Film Night



Film title to be announced.

To book a Film Night, contact Faye Lederman, squeezestone@hotmail.com.

mar 7
sun 12 pm

Acupuncture and the Treatment Of Digestive Disorders

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.

mar 9
tue 7 pm

Safe Food Committee Film Night



Film title to be announced.

mar 12
fri 7:30 pm

Meet Your Mind

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

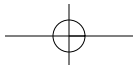
mar 13
sat 12 pm

Nutrition Response Testing

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

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.



feb 2–apr 16 2010

mar 13
sat 3 pm

The Energetics of Fertility and Sexuality

Enhancing fertility naturally: what our grandmothers never told us, reading our body's signals. Obstacles to fertility: patterns of imbalance. "Unexplained infertility" explained. Improving the odds: tilling the soil, preparing the body for the rigors of pregnancy. Nutrition and lifestyle choices for your body type. The physiology of pleasure: sexuality and health. Working with art: East and West side by side. **Lara Rosenthal** is a licensed acupuncturist and board-certified Chinese herbologist specializing in Women's Health and Fertility.

mar 13
sat 6 pm

Beyond *Collapse*

The Copenhagen Conference has passed for now, but Jared Diamond's book, *Collapse*, endures as a thought-provoking survey, ranging from Easter Island to the Greenland Vikings to Haiti, Rwanda and China. He discusses corporations and citizen action. Another story not in Diamond's book is that of the Danish citizen initiative that created the modern wind industry, a leading effort in renewable energy. Coop member **Mark Rego-Monteiro** has presented at Social Justice Conferences and founded WakeUPDemocracy.org.

mar 13
sat 7 pm

Our Fourth Biennial Coop Kids' Variety Show



Coop finalists, ages 4-18, from the previously held January auditions, will appear in the show at the Old First Church, Carroll St. and Seventh Ave. Admission is \$5; refreshments for sale. Nonmembers are welcome.

mar 19
fri 7:30 pm

The Second Gun: Who Really Killed Robert Kennedy?

Do not miss this chance to see this rare 1973 investigative documentary on the assassination of Robert Kennedy. Reporter Theodore Charach, who was in the Ambassador Hotel the night of the assassination, interviews eyewitnesses and key figures of the RFK case shortly after the assassination. This groundbreaking film is an excellent introduction to the controversies surrounding this terrible event that struck down the 1968 presidential hopeful. **Rob Falotico** is a six-year member of the Coop and a researcher of the assassinations of the 1960s and other deep American political events.

mar 19
fri 8 pm

Kathleen Payne and Cara Schwarz



Kathleen Payne, a native Brooklynite, sings in a wide range of genres, including pop, R&B, classical, musical theater, Latin, gospel and country. **Cara Schwarz** sparkles on stage as she combines the beauty of American Sign Language with her own

interpretations of contemporary and classic folk songs into a form of musical theater.

Concert takes place at the Brooklyn Society for Ethical Culture, 53 Prospect Park West (at 2nd St.) • \$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.

mar 20
sat 10:30 am

Release Stress and Discover Your Strength and Power

Learn exercises and meditations to use throughout the day so that you can release stress and tap into your natural enthusiasm and joy for life. Coop member **Cara Franchi**, LCSW, CASAC, is a licensed therapist, addictions counselor and Adjunct Professor at the NYU Graduate School of Social Work. She will teach easy-to-learn meditations and exercises; show you ways to relax in the midst of stressful situations; help you to access your strength and power when you need it most; and discuss the profound benefits of a daily practice.

mar 20
sat 2 pm

Esperanto: A Cooperative Tool Toward World Friendship

Esperanto is a fascinating language, useful in meeting people in China, France, Cuba, Japan, Israel and most countries. Being hosted, via Pasporta Servo, it is free in a thousand locales. Designed to be easy, Esperanto is often mastered on-line for free. Activists worldwide link friendship and peace. Come to an introductory lesson, including songs. Coop member **Neil** is a retired teacher, and a UN volunteer. He has traveled to 32 countries using Esperanto. Hear some experiences and share your stories from a linguistic viewpoint.

mar 21
sun 12 pm

Six Healing Sounds of Qi Gung

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

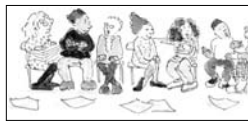
mar 23
tue 7 pm

Handling Your Child's Anger, Frustration or Fears

Many children don't know what to do with the anger, frustration or fear that can build up in their daily routines, so they show it to their parents! Hear some ways to help your child with these important issues. Coop member **Sharon C. Peters**, M.A., is the founder and director of Parents Helping Parents, in Park Slope, and has worked with hundreds of individual families for more than 15 years.

mar 23
tue 7 pm

PSFC MARCH 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.**

still to come

mar 27

Dynamic Posture

mar 27

Adult Clothing Exchange

apr 1

Food Class

apr 6

Agenda Committee Meeting

apr 9

Film Night

apr 10

Household Goods Swap

apr 10

Nutrition

apr 13

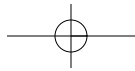
Safe Food Committee Film Night

apr 15–17

Blood Drive

apr 16

The Very Good Coffeehouse Coop Concert Series



FUN COMMITTEE REPORT

Children's Variety Show Coming March 13



Photos and text by Dalienne Majors, for the Fun Committee

The Park Slope Food Coop's Fun Committee held auditions for the Children's Variety Show on January 9 and 17. Martha Siegel presided over the auditions, assisted by other committee members. The young, talented performers included a string ensemble, several solo violinists, a cellist, hip-hop and rhythm tap dancers, original songwriters and singers, a flutist, a pianist, a percussionist, an orator and a large troupe of jugglers. The show is bound to be great entertainment for young and old alike. The PSFC Children's Variety Show will be held at Old First Church on Saturday, March 13, at 7 p.m.



Photos clockwise: The four violinists (from left to right) Cyan Hunte, Genie Verdiner, Aliyah Verdiner and Kaylen Hunte; seated playing cello, Akari Hunte; flutist Jonah Murphy; singers Amelia Mosher-Smith and Lilly Anderson; Fun Committee members (from left to right) Martha Siegel, Len Heisler, Sasha Silverstein and Ginny Wiehardt.



Board of Directors Election

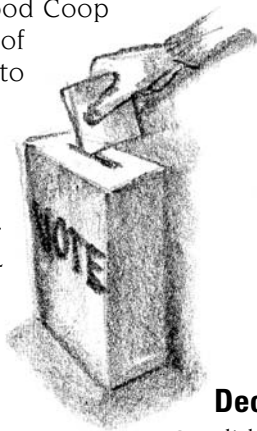
The General Meeting & the Board of Directors

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

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

Duties of the Directors

The Board of Directors is comprised of five elected Coop members and the senior General Coordinator present. Members serve three-year terms. Members of the Board are expected to attend GMs monthly. They receive Coop work credit for their attendance.



The Board of Directors conducts votes at the end of every GM whether to accept the advice of the members that night. Members of the Board are required to act legally and responsibly.

Openings

We have two three-year terms and one two-year term open this year.

Candidate Deadline

If you wish to place your name into nomination, you must declare your candidacy by Monday, March 1. Please submit a statement of up to 750 words to Gazette Submissions@psfc.coop. Please include a small photo for publication in the Linewaiters' Gazette and the member proxy mailing.

Deciding and Voting

Candidates will have the opportunity to present their platform at the March 23, 2010, General Meeting.

Every member will receive a proxy package in the mail in late May. Members may vote by returning their ballot by mail or by bringing it to the Coop. Members may also vote at the Annual Meeting on June 29, 2010.

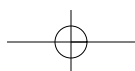
The Environmental Committee has a blog!

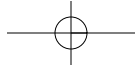
Please visit often for timely news and information from the PSFC Environmental Committee.



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

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





Park Slope Food Coop, Brooklyn, NY

January 28, 2010 13

LETTERS TO THE EDITOR

THE ROLE OF AN OWNER OF THE COOP

DEAR GAZETTE:

The Coop is crowded. More people want to join, and new coops are forming near-by. Our economic model offers an alternative to commercial profit-oriented business as a buying agent for our members and not a selling agent for any industry (from the Mission Statement). We are evidence that Another World is Possible. I take inspiration during these difficult times.

Living during profound, complex and interrelated crises—the environment, the economy, the wars—we face a situation more dangerous than any of us living has before confronted. Humanity is on a list of endangered species, I contend, because we have been organized around the wrong principles.

Most commercial movies and video games teach that only by capturing one of the limited places of power, and defending it with violence, can an individual be safe. Weakening public schools, hospitals, rent regulations, public transportation and infrastructure reinforces the myth that the sole purpose of government is the protection of property and privilege. We are pressured in thousands of ways to conform to a system that organizes our activities and relationships on the principle that people are inherently ruthless, greedy and self-

serving, and that we have to fight.

Membership in the Park Slope Food Coop is an act of resistance. For all the arcane rules, for all the crowding, for all the time-consuming procedures, we have built and we sustain an institution running on different assumptions—cooperation and collective responsibility. Institutionalized in our shopper/worker/owner enterprise is the commitment that each member accepts responsibility to contribute and then share the benefits equally. We don't have to fight; we can debate.

Contributing labor is required. We bitch, but we fit in our workslots, understanding that keeps prices reasonable and frequently finding a comfort in the quality of relationships with squad mates. More abstract is our responsibility as owners. There is no compulsion to contribute our thinking. I contend that we can address current challenges only by expecting a contribution of ideas from each member in addition to one's labor.

When I began as the leader of a shopping squad about twenty-five years ago, each squad was expected to have a brief meeting during the change-over time. We originated granting work credit for attending a GM. A letter to the editor about policy or politics may stimulate conversation and lead to a new adaptation.

We can participate in debate about how the Coop should react to unexpected crises and thus the collective will access the deep pool of intelligence and experience within our

members. The Coop, and our country, will thrive when we openly analyze together the crises we face and offer to the community our thinking as we offer our labor.

Susan Metz
Retired

DINING AL DESKO

The trouble with al desko
Is that it leaves al messko.
Your desk is not a tomb;
Why not walk around the room?
There's still a better choice
For giving fitness a voice—
Two meals pack sufficient punch—
Forget the needless lunch.

Leon Freilich

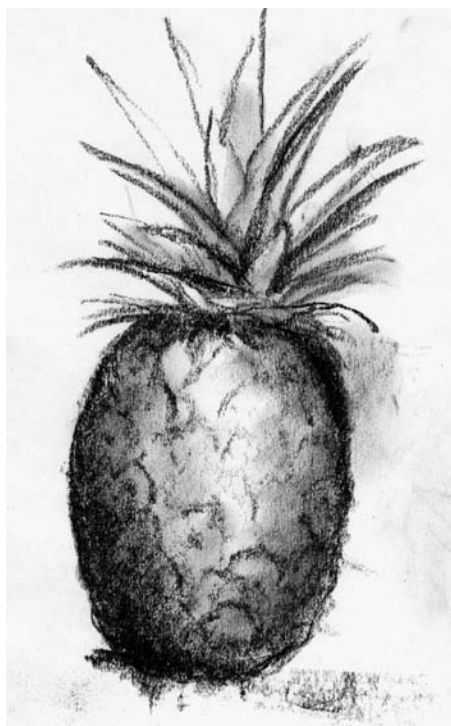


ILLUSTRATION BY CATHY WASSYLENKO

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.

BAY RIDGE
FOOD CO-OP

**We're one step closer to opening for business
NOW WE NEED YOU!**

The Bay Ridge Food Co-op is moving ever nearer to opening its doors, providing a valuable new resource for communities across South Brooklyn and beyond.

Response to the launch of our membership equity drive has already been amazing, but we still need your help to ensure we achieve all our goals. If you live in or close to Bay Ridge, do consider joining our co-op now — we have set a goal of 2500 members to open our doors, ensuring a desirable product selection and service level.

We're looking for people to help our growing membership with the many tasks that go into establishing a new co-op. Whatever your skills, talent or experience, your support will truly help make a difference. And please visit our site to subscribe to our email newsletter to keep up on our progress.

PSFC members receive FTOP credit for their work!

**www.foodcoopbayridge.com
hello@foodcoopbayridge.com
347-274-8172**

**GREENE
HILL** **FOOD
CO-OP**

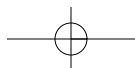
**CREATIVE? WRITER? TALKATIVE? LAWYER?
SOCIAL-BUTTERFLY? WEB-DEVELOPER?**

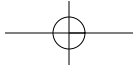
**HELP US GET STARTED
AND MAKE YOUR
OWN WORK SHIFT!**

Be a part of forming a new food co-op in the Fort Greene Clinton Hill area. 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





got drupal?

Need hours? Willing to work under deadlines?

drupal@foodcoopbayridge.com

347-274-8172

CLASSIFIEDS

BED & BREAKFAST

SOUTH SLOPE GREEN-2-room suite w/private bath for families of 1-5. Internet, TV, mini-fridge & microwave. Full organic breakfast. Long & short stays. Easy access to transportation & parking. Sept. thru May 10% discount to Coop members. www.southslopegreen.com. Linda Wheeler 347-721-6575 or southslopegreen@gmail.com.

The House on Third St. B+B-beautiful parlor floor thru apt. Queen bed, private bath, kitchen, deck, wi-fi, sleeps 4 or 5 in privacy and comfort. Located in the heart of the Slope. Call or visit us on the web. Jane White at 718-788-7171, houseon3st.com. Let us be your Brooklyn Hosts.

COMMERCIAL SPACE

PROFESSIONAL OFFICES available. Ideal for massage therapist, acupuncturist, psychotherapist, etc. Be part of a holistic center, either in a beautiful Soho section or in an excellent Brooklyn neighborhood. Doctor will introduce all patients to you. For information call 212-505-5055.

EMPLOYMENT

P/T BROWNSTONE MAINTENANCE. Lovely brownstone. 8th Ave. Two blocks from PSFC. Garbage and snow removal. Minor repairs, painting and gardening. Should have some experience in building maintenance. References required. email: dashington@aol.com. Call: 718-789-9796 or 570-396-0187.

SERVICES

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.

EXPRESS MOVES. One flat price for the entire move! No deceptive hourly estimates! Careful, experienced mover. Everything quilt padded. No extra charge for wardrobes and packing tape. Specialist in walkups. Thousands of satisfied customers. Great Coop references. 718-670-7071.

ATTORNEY—Experienced personal injury trial lawyer representing injured bicyclists and other accident victims. Limited caseload to ensure maximum compensation.

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

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

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

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.

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

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 asterisk (*) denotes a Coop member.

FRI, JAN 29

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.

9TH ANNUAL NIGHT OF MAGIC: A program of prestidigitation and allied arts assembled by Brooklyn magician and magic historian Richard Steven Cohn. Seating is limited. All tickets are \$15 for this performance & advance tickets may be purchased at Park Slope Copy, 123 7th Avenue. 8:00 p.m. The Good Coffeehouse Music Parlor at Brooklyn Society for Ethical Culture, 53 Prospect Park West at 2nd Street. 718-768-2972.

SAT, JAN 30

HOMEOPATHY OPEN HOUSE: Discuss your current health issues and experienced homeopaths will suggest a homeopathic remedy individualized for your needs. The consultation lasts 30 minutes and costs \$40.

At ThirdRoot Community Center, 380 Marlborough Road, Brooklyn. 12 to 4 p.m. www.homeopathyopenhouse.blogspot.com.

SUN, JAN 31

NETWORKING, WINE & CUPCAKE TASTING, hosted by MOMASPHERE. Brooklyn Oenology wines & Nine Cakes' cupcakes. To benefit Children Of The City. Muriel Guepin Gallery, 47 Bergen Street. 5:30 p.m. to 8 p.m. Tickets \$10 online at MomaspHERE.com & \$15 (cash only) at the door.

WED, FEB 3

FOLK OPEN SING: Come sing with us. Bring voice, instruments, friends. Children welcome. Co-hosted by the Folk Music Society of N.Y., the Ethical Culture Society, & the Good Coffee House. At the Ethical Culture Society, 53 Prospect Park West. 7:30-10:00 p.m. Info: 718-636-6341.

FRI, FEB 5

"SPLIT ESTATE" FILM SCREENING and discussion: See the film and join a discussion about efforts to protect the NY watershed from the dangers of gas drilling. 8 p.m.

at Park Slope UMC, 6th Ave and 8th St. Free. More info: splitestate.com.

GOOD COFFEEHOUSE Music Parlor: guitarists David Laibman and Norman Savitt. 8 p.m. Adults \$10/children \$6. Brooklyn Society for Ethical Culture, 53 Prospect Park West at 2nd Street.

SAT, FEB 6

JOIN THE MARROW REGISTRY AND HELP SAVE A LIFE: Park Slope mom Jennifer Jones Austin has been diagnosed with Acute Myeloid Leukemia and her chances of surviving are small unless she has a bone marrow transplant soon. But first she has to find a donor! Would you help Jennifer by joining the registry? Maybe you could be the match and save a life! 10 a.m.–2 p.m. at the Berkeley Carroll School, 181 Lincoln Place (7th & 8th aves.). Info: 917-364-9944 or lguarna@aol.com.

PEOPLES' VOICE CAFE: Buskin and Batteau. 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.

SAT, FEB 13

PEOPLES' VOICE CAFE: Rod MacDonald. 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.

THE 25th ANNUAL NEW YORK SWORD DANCE FESTIVAL: The festival features 15 teams, as the performing groups are known, in an exciting weekend of performances in public spaces around the city including the Brooklyn Heights Library at 3:00 p.m. Visit halfmoonsword.org or call 212-569-4374 for full schedule. Live music! Family friendly.

SUN, FEB 14

THE 25th ANNUAL NEW YORK SWORD DANCE FESTIVAL: The festival features 15 teams, as the performing groups are known, in an exciting weekend of performances in public spaces around the city including the grand finale at the Brooklyn Museum at 2:30 p.m. Earlier performances at four local churches. Visit halfmoonsword.org or call 212-569-4374 for full schedule. Live music! Family friendly.

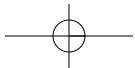
SAT, FEB 20

BOOK SALE: Thousands of new & used books plus DVDs, videos, CDs, records & tapes. Prices start at 50 cents. Incredible bargains! Terrific Children's Corner! Park Slope United Methodist Church (6th Avenue at 8th Street). 8:30 a.m. – 4:30pm. Donations needed! Visit www.parkslopeumc.org for details.

PEOPLES' VOICE CAFE: Magpie—Laura Warfield, Red Flag. 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, FEB 21

BOOK SALE (afternoon only): Thousands of new & used books plus DVDs, videos, CDs, records & tapes. Prices start at 50 cents. Incredible bargains! Terrific Children's Corner! Park Slope United Methodist Church (6th Avenue at 8th Street). 12:30 p.m. – 4:30 p.m. Details & more info at www.parkslopeumc.org.



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.

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.



SERVICES-HEALTH

HOLISTIC DENTISTRY in Brooklyn (Midwood) & Manhattan (Soho). Dr. Stephen Goldberg provides family dental care using non-mercury fillings, acupuncture, homeopathy, temporo-mandibular (TM) joint therapy & much more. For a no-obligation free initial oral examination, call 212-505-5055. Please bring X-rays.

HOLISTIC OPTOMETRY: Most eye doctors treat patients symptomatically by prescribing ever-increasing prescriptions. We try to find the source of your vision problem. Some of the symptoms that can be treated include headaches, eye fatigue, computer discomfort, learning disabilities. Convenient Park Slope location. Dr. Jerry Wintrob, 718-789-2020. holisticeyecare.com.

VACATIONS

HUDSON VALLEY VACATION COTTAGES. One- to three-bedroom cottages for sale in family-friendly, historic three-season community in Westchester County, NY. Pool, tennis, hiking, social activities. \$80k-112k, cash sales. Annual maintenance approx. \$4k. Sorry, no dogs. rhcottages39@verizon.net or 973-951-8378.

PEOPLE MEETING

BRIDGE GROUP. I would like to start a bridge group. Beginners and intermediates welcome. Call Nancy 718-622-2263.

WORKSLOT NEEDS CONTINUED

CONTINUED FROM PAGE 9

spreadsheet. Accuracy working with numbers and facility with Excel required. The shift on Thursday morning 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 or Sunday, 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.

Bathroom Cleaning

Wednesday or Thursday, 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.

Office Set-up

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.

To Submit Classified or Display Ads:

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

Submission forms are available in a wallpocket near the elevator.

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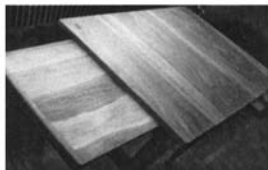


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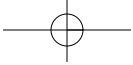
foreignangle@gmail.com

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


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



The Coop will be closing early for shopping at 5:00 pm on Sunday, January 31 so that we can conduct our annual Coop-wide inventory.

Some shifts will be affected, others will not.

Please help inform the membership about this early closing by telling your Coop housemates and friends.



EARLY CLOSING!?

Members whose shifts are affected by the closing will be contacted by the Membership Office.

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.						
Jose Gabriel Acosta-Reyes Adam Aigner-Treworgy Taharqa Aleem Tunde Ra Aleem Elizabeth Ayer Carissa Azar Shireen Barday William Barnett Nandi Barton Lee Beckford Erin Bell Itay Benzvi Catherine Beraud Jane Berentson Mollie Berliss Jesse Bernath Katharine Blodget Katie Blouse Emmeline Bock-Lovet Hugh Boyd Elizabeth Bucher Erin Carman John Carroll Dori Chandler Diane Cheadle Henio Chierentin	Cara Cibener Caroline Clark Nityda Coleman Jeb Colwell Kevin Connell Amy Corso Sarah Crabtree Jasmine Cruz Sarah Culha Ruth Curry Christine Dalsass Dorian L. Davis Malcolm Davis Samuel Davis Caroline DeFrance Nicole Desiano Jennifer Dickman John Dimenna Letitia Doggett R.W. Dolecal Elie Dolgin A.J Donich Renata Dos Santos Oliver Dungey Emily Einhorn Lydia Fass Rebecca Fitle	Thalia Forbes Rachel Fortgang Yolanda French Joshua J. Friedman Emily Gannett Anna-Maria Gasinska Judy Gelb Alyssa Gibson Cameron Gibson Andrew Godsberg Douglas Gomez Terri Gomez Miriam Gottfried Dena (Denise) Graham Philip Graham Brandon Gribben Ian Grunes Megan Guzman Hamidah Ha Kevin Hall Travis Harwood Erica Heinz Jake Honigman Philippe Intraligi Rashida Jackson Sam Jaffe Benjamin Jenkins	Phyllis Johnson-Wells Pierre Joris Gasky Joseph Jean Joyce Paul Kahil Heeyoung Kang Claudia Kapp Liz Kaufman Alex Kelly Mitch Kelly Ajay Khashu Kara Knott Anna Knutson Ekaterina Kosar Chien-ting Kuo Jill Landaker Charlotte Landrum Jillian Lange Tamara Leacock Melissa (Lissa) Lee Marianne Legard Vivian Leher Gianna Lemonides Jenna Libersky Seth Lind Leatha Lord Jason Lucki	Saul MacWilliams Stephen Mailer Jared Make Julia Malykhina Paul Manza Oana Marian Ricardo Marin Charles Trey Massey Samantha McCullough John Miller Ian Mitchell Mariana Mogilevich Anna Natsume Adam Newport-Berra Ariane Nonnenmacher Sean O' Driscoll Lauren Ohayon Danny Palaguachi Michael Penland Knoah Piasek Wendy Ploger Elizabeth Pupo-Walker Zeyba Rahman Elizabeth Rainer Kirk Rao Christina Raynock-Kahil Beverly Reid	Leon Reyز Kristen Rodacker Jessica Rodriguez Sarah Rogenes Julia Rosenfeld Kyle Roush Katarzyna Rusin Adam Schildge Emil Schmidt Miranda Schmidt George Schreiber Ben Schwartz Silvia Secondari Rebecca Sellon Karen Shakerdge Mark Shewmaker Wendy Shewmaker Beth Shumaker Zachary Silver Cheryl Simmons Paul Smalera Constantine Sofronis Marie Carrie Spinney Claire St Louis Barry St. John Jonathan Stadlin Jaime Stams	Juliet Stams Steven Stromer Mark Swier Kate Tarlov Tracey Thorne Carolina Torres Samuel Trott Nathalie Trytell Frank Tupacyupanqui Telesforo Ishmael Vasquez Evan Wagner Daniel Wallace Megan Walsh Tahanee Ward Camilla Wasserman Jenna Weinberg Chana Wells Rebecca Widiss Ben Winter Gordon Wu Kera Yonker Valerie Zamor

THANK YOU!						
Thank you to the following members for referring friends who joined the Coop in the last two weeks.						
Chris Artis Adina Back Nicholas Bartell Omiyinka K. Barton Matt Beck Simon Beins Julia Bender Eric Bryant Kelly Anne Burns Jennie Correia Iris Cushing Sara D.	Dawn D'Arcy Timothy Dalton Dana Gosha Danilov Jennifer Diviney Mary Dutan Cecile Dyer Joanna Edie Catrin Einhorn Kama Einhorn Sarah Finklea Michael Fischer	Regan Jaye Fishman Page Foster Scott Fox Becky Friedman Lewis Friedman Linda Gaal Jay Goldberg Noah Goldstein Grace Julia Hermos Lee Hitt Shyda Hoque	Joyce Nathan Karp Shauna Katz Reagan Kuhn Franziska Laskaris Jenna Libersky Lotte Lindner Dan Lupkin Kirsten Lynch Alisa Malinovich Kristopher Marx Kathrine McCullough	Jake Mooney Akilah Muhammad Delilah Mulraine Julia N. Jennifer Nuttall Sarah Parsons-Gow Melissa Rathbone Meg Rauen Ray Giuliana Reitzfeld Peter Reitzfeld Romer Family	Nancy Romer Daniel Romer-Friedman Naomi Rosen Julia Rubin-Cadrain Jennifer Samuel Jade Sanchez-Ventura Jacob Savage Zachary Schulman Laura Sheinkopf Mark Sklawer Sasha Soreff Bekah Starr	Sara Suman Rodan Tekle Thomas Truman Doug Turetsky Ross Tuttle Angela Valerio Trac Vu Adelaide Wainwright Shana Wiersum Maud Wilson

