

Established
1973



LINEWAITERS'

GAZETTE



Volume EE, Number 10

July 15, 2010



PHOTOS BY LISA COHEN

Standing Room Only Crowd for Annual Meeting

By Allison Pennell

Who knew that the Food Coop Annual Meeting was such a draw? Gadzooks, the line was literally around the block when I arrived. Admittedly, true-believers were outnumbered 9 to 1 by shifty types in search of an easy work slot credit, but still. I ran into a couple I know using their “date night” to get a couple of shifts out of the way. All it lacked was a bona fide celebrity. Wherefore art thou Adrian Grenier and Maggie G? Maggie’s husband? Loved you in *An Education*! We missed you so.

So, work credit for sitting on folding chairs listening to auditors and Joe for 2 hours and 45 minutes. I wasn’t sure if this was going to be such a great deal, actually, given the way the office staff laughed at

me when they heard I was covering this as my first *Gazette* assignment. I thought for sure I was going to need to liquor up, like I imagine teachers must in advance of running those obligatory fifth-grade sex ed discussions.

As it turned out, I, for one, was actually interested to find out what a well-oiled machine and cooperative monster we are. First off, a member gave instructions on the basics of proper micro-

CONTINUED ON PAGE 2

Odd Jobs At the Coop

By Hayley Gorenberg

We are, all of us Coop members, bound by our share of work. And overwhelming numbers of us share, as part of our collective Coop consciousness, the experience of stocking shelves. But a cadre of Coop members apply quirky talents and interests to fulfill their Coop shift. A few of them are featured in this article.

Can You Hear Me?

If you can hear a page at the Coop, even while you’re on a wall phone; if you can dock your iPod and serenade the shopping floor with your disc jockey prowess; if you can hear a message over the PA system while the cardboard compactor is running and a fire truck is pulling out, but not be blasted out of your seat in a quiet office—thank Zach Williamson.

Williamson, a sound engineer and designer, has spent the past two and a half years reworking the Coop’s PA sys-



PHOTOS BY ANN ROSEN

Sound engineer and designer Zach Williamson

tem. He has painstakingly broken down a monolithic system that blared primarily through the wall and desk phones (leaving folks in the bread aisle in limbo) into a web of dozens of zones throughout the Coop’s buildings. And in the course of his work, he added iPod-docking capacity for the sometimes controversial

CONTINUED ON PAGE 3

Next General Meeting on July 27

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month.* The next General Meeting will be on Tuesday, July 27, 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.

Coop Event Highlights

Tue, Jul 27 • PSFC JULY General Meeting 7:00 p.m.

Sat, Jul 31 • Children’s Clothing Swap 10:30 a.m. - 12:30 p.m.

Sat, Jul 31 • Book, CD, DVD and Video Swap 2 - 4 p.m.
For Adults and Children

Sat, Aug 21 • Adult Clothing Exchange 2 - 5 p.m.

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

IN THIS ISSUE

PSFC Compost Helps Neighborhood Gardens	4
Our Efforts to Eliminate Discrimination at the Coop, Puzzle	5
The Brooklyn Backyard Brigade	7
Coop Hours	8
Coop Calendar, Workslot Needs, Governance Information, Mission Statement	9
GM Agenda, Calendar of Events	10
Classified Ads	14
Letters to the Editor	15

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*

Cheese*

Books

Calendars

Juicers

Sushi

Bulk* (incl. Coop-bagged bulk)

Seasonal Holiday Items

Special Orders

Refrigerated Supplements & Oils

*A buyer is available during the week-days to discuss your concerns.

Refrigerated Goods (not listed above)

Frozen Goods

Meat & Fish

Bread


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

NEVER RETURNABLE

RETURNABLE ONLY IF SPOILED BEFORE EXPIRATION DATE
Packaging/label must be presented for refund.

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.



NEED FTOP?

The Brooklyn Food Coalition is looking for workers! Opportunities for parents of kids in public schools, as well as tabling at street fairs and the new Farmer's Market in Bed-Stuy.

Contact Laura Dawson (ljndawson@gmail.com) for more details.



Please protect your feet and toes while working your shift at the Coop by not wearing sandals or other open-toed footwear.

Thanks for your cooperation,
The Park Slope Food Coop

Standing Room Only Crowd

CONTINUED FROM PAGE 1

phone usage and how to avoid feedback. Some thankfully brief repartee and wit from the MCs was followed by a concise and fascinating financial report from a very pregnant Jennifer Rambarran, the Coop's lead auditor from the firm Cornick, Garber and Sandler.

The Food Coop is financially in good health, with a whopping \$39.4 million in sales last year, up \$5 million from the year before.

The Food Coop is financially in good health, with a whopping \$39.4 million in sales last year, up \$5 million from the year before. Salaries went up by \$500,000 from \$2.9 million to \$3.4 million, due to hiring of new staff. Joe Holtz announced that the mortgage was paid off in December of 2009 to the tune of a \$700,000 check to the National Cooper-

General Cordinator Joe Holtz.

ative Bank. The Coop's physical plant is currently valued at \$4 million in real estate and equipment. The only financial fly in the ointment is the simmering issue of the pension fund, which is still underfunded by \$1.5 million, but \$.5 million better off than the year before due to an improvement in the performance of investments. (Can I propose a surcharge of a quarter per transaction to go to making sure the pension fund isn't in the red for long? Because it looks like a ticking time bomb vis a vis the top brass — I mean, proletariat. They better get that pension plan resolved, pronto!) On to a vote for replacement seats on the Board of Directors. All proclaimed that they would be a rubber stamp for membership votes. John Urda (President), Imani O'ryn (Vice President), and Elizabeth Tobier (Secretary) were reelected. Members also rehired the Coop's auditors for a slightly higher fee of \$58,000, compared to the \$55,000 we paid the firm this past year. Wow. It was all so speedy; I started to wonder if they'd let it end early or keep it going

John Urda, candidate for Board of Directors, speaking at the Annual Meeting.

so as to fill the obligatory two and three-quarter hours. In keeping with their brilliant planning, organizers required that you sit through the whole deal before getting to sign in for shift credit. They know us too well! Nothing gets by these folks. 8:45 pm. Yes! Early release for good behavior. 224 in attendance. 204 'get out of a shift' free passes. Really, all told, the General Meeting was kind of sweet and nostalgic. If only every democratic gathering were so civil. ■

Jennifer Rambarran, the Coop's lead auditor from the firm, Cornick, Garber and Sandler.

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

Odd Jobs at the Coop

CONTINUED FROM PAGE 1



Art historian and Coop member Maggie Stenz.

music played on the shopping floor.

The calibrated system he has constructed responds to

city at venues such as the Irish Repertory Theater and Celebrate Brooklyn, where he conducted this Gazette interview during his dinner break.

Who Are We; Who Have We Been?

Art historian Maggie Stenz now contributes her share of Coop work archiving the organization's newsletters, newspapers, scrapbooks and other historical documents. Her FTOP shift has included tracking down and taking note of papers and documents dating from the Coop's beginnings in 1973 that are squirreled away in

over the place!" she said. "There's an index someone is making, boxes of photos we need to go through. You'd be surprised how long it takes to go through a pile of newspapers. We're really at the very beginning phases of it."

The team has collected piles of Gazettes dating back to when the newsletter was reproduced on a copier. "It's fun to look at really old Gazettes made on mimeograph machines," Stenz said. "What struck me is [that] some of the older Gazettes had lots of social events [like] Coop camping trips. The Coop was a lot smaller, a lot different feel than it is now."

Coop coordinators routinely field inquiries from people who want to start Coops, and the archives may assist such incipient cooperators. Since there's really no space to store and use large archives at the Coop, Stenz imagines that ultimately the Coop might seek to donate the records to a Brooklyn his-

Systems Support Group, he has worked with the IT staff at the Coop to design the entire network infrastructure that allows the Coop to process debit and EBT card payments, host its own email server and place daily orders for deliveries via the Internet.

Now that the Coop is about to begin web hosting its own web site, the Systems Support Group is looking for people with a skill set commonly called "System Administration." Please contact Martin Beauchamp at ssg@psfc.coop.

Guardian of Our Virtual Presence

David Hamilton Golland, an experienced Wikipedia editor, checks the Park Slope Food Coop Wikipedia entry every two to three days to ensure that it hasn't been vandalized. If it has, he purges offending content. He also checks on non-vandalizing changes for accuracy. Wikipedia has a strict neutrality policy, and he ensures that the page sticks to statements of fact. Finally, he adds additional content to the page about Coop policy, his-

and adding to it ever since. Golland said the issue is by far the most controversial he has dealt with on the Coop's behalf in Wikipedia.

Golland philosophized that work at the Coop need not bore members. "We have an environmental committee and a diversity committee. We have a shelf-labeling committee that hunts genetically modified ingredients and an audio squad that keeps the microphones running at the General Meetings," he wrote. "We even have a group that blasts the bathrooms with heavy-duty water cannons in the middle of the night!" ■



Coop Wikipedia Editor David Golland.



the noise levels in certain zones. Pages come across loud and clear in the receiving area even when Squad One's trucks are blaring but when the noise level is lower the paging system's sound level automatically reduces. Williamson is now focused on completing work in the basement, which he estimates is 30 percent done.

He logs FTOP shifts in six-to eight-hour blocks (he covers his wife's shift as well). Aside from the Coop, he works regularly around the

offices and boxes all over the Coop's second floor.

She and other members of the small archiving squad are attempting to gather and inventory the paper trail, sort the documents into archival boxes and assemble the Coop's past. "The Coop's history is really impor-

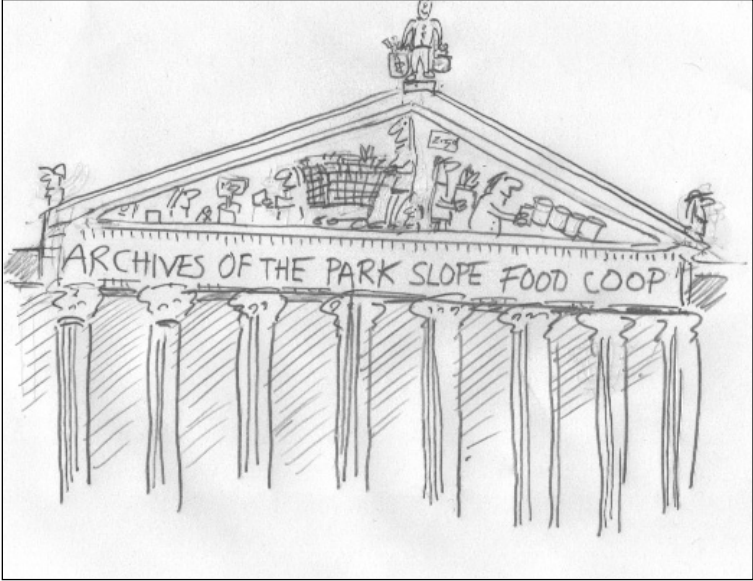
tant. If anyone wants to research the Coop, they'll have to use those papers. We want to get them organized so people could actually use them. Right now they're all

torical organization, library or some sort of cooperative institution.

In the meantime, Stenz, who over the course of her 15 years at the Coop has worked a range of shifts, from shopping and receiving to child care, hopes a few more members with archiving experience will join her shift to help out. Membership Coordinator Charlene Swift is the Coop staff contact for experienced archivists who want to work the shift.

A Call for IT Know-How

Coop member John McNally designs computer networks for a living. As part of the



tory, governance, etc.

Golland has been a Wikipedia editor for nearly three years. He first looked at the Coop's entry in early 2009 when a Brooklyn-based blog accused the Coop of boycotting Israeli products over the war in Gaza. He deleted untrue statements to that effect on the Wikipedia entry and clarified the current Coop policy on the subject. He has been checking the page



PSFC Compost Helps Neighborhood Gardens

By Nicole Feliciano

Did you know that more than 100 items could be composted? If you are a member for the dedicated Coop Composting Squad, you’re already keenly aware that anything from coffee grounds to rotting rhubarb can be composted right in our Brooklyn community.

Waste Not Want Not

According to the current US statistics, yard and food waste make up 30% of the trash that ends up in our landfills. Here at the Coop we’re taking active steps to lighten the environmental load. In addition to trying to order the correct inventory for the members, we’re re-using waste to fertilize community gardens. Our members have come to believe that we can make a difference by composting.

Breaking It Down

It all starts with the buckets. The Coop staff and workers fill five-gallon buckets with produce scraps that are unfit to sell or donate to the nearby CHIPS soup kitchen. As of now, it’s only Coop-generated waste that can be added to the buckets. Members cannot bring materials from home.



PHOTOS BY KEVIN RYAN

Compost buckets used to recycle produce.

Hauling

The buckets are stored in the backyard. Teams of two are designated as “haulers.” They collect the full buckets and take them to one of six gardens in Brooklyn. Collection happens three to four times a week with each team working out a schedule that works for them and the community garden they will be visiting.

The buckets collected from the Coop are emptied into composting bins at the gardens. Each hauler works with a coordinator who oversees the composting at the garden sites.

Some, but not all, of the gardens that receive our food waste also have “turners”—these workers roll up their sleeves and make sure the compost gets the necessary mix of air and moisture to break down the waste and produce fertile soil. Turners come once a week to rotate the material inside the bins. Paying attention to details is essential to building a healthy compost end product.

But that’s not all that’s needed to make the composting process work. Compost needs brown material. And there’s a team for that too. Once a cycle, the “brown” team heads to local carpentry shops to get bags of wood shavings and saw dust (carpenters seem delighted to pass along these shavings for free). The brown team works with the garden coordinators to deliver the shavings on a regular basis.

The C Team

Sherry Showell has been the composting Squad Leader for more than a decade. “Our squad is very quirky,” she says. Each job requires workers to be self-starters, yet also keenly aware of their co-workers’ time. Sherry knows the requirements of the job first-hand. For years she spent her shifts turning the soil as a squad member. When she became pregnant, she took the reins as Squad Leader.



Coop composting expert Claudia Joseph.

The complicated process is fraught with details. By Sherry’s estimations, the Coop fills about 2,000 buckets a year. Potential new squad members need to keep in mind that a great deal of education is involved before a new member can fill an open slot at the gardens.

Fabrice Covelli is a designated “hauler” and has been a compost squad member since he joined the coop in 2002. Covelli knew he wanted a coveted “outside” job no matter what the weather forecast. “I grew up on a farm, and I thought working outside in a garden would be perfect for me.” He teams up with Poul Weis to collect the buckets and deliver them to the Garden of Union.

Compost Science Lesson

Compost is a nutrient-rich, dark, crumbly material that helps improve the health of a garden by providing nutrients. Here’s the easy recipe: Combine nitrogen (fresh organic material, produce waste, fresh weeds, lawn clippings), carbon/brown material (wood shavings, leaves, etc.), moisture, and air. Compost is a natural process. Decomposing materials can become a soil amendment. But it’s all about balance. Organic waste needs the chance to decompose with a proper air supply so it can be turned into valuable garden material.

The Benefits

Why do the gardens want our waste? According to Coop composting expert Claudia Joseph, the soil in most urban areas has a compacted sub-soil containing little organic matter. Our compost helps communities grow food and flowers to make our communities more healthy and vibrant. “The Garden of Union, a rubble site, has become an incredible, healthy garden and model compost site,” says Claudia.

As for the positive elements for Coop members, Claudia pointed out the many pluses of maintaining a composting squad. First, there are notable financial savings. All that waste would cause the Coop to incur a substantial carting fee. Food material is heavy and carting companies charge by weight. In addition to saving cash, the Coop also lowers its carbon emissions since we are using fewer trucks to cart away our trash. Then there are the gardens...

The Beautiful Results

When the composting program first started, neighboring Garden of Union (a community garden located at 634-36 Union in Park Slope) was the only garden the Coop collaborated with—now we’ve expanded to the Red Hook Community Farm, 6/15 Green, Warren/St. Mark’s Community Garden,



Prospect Heights Community Farm and even the Brooklyn Botanic Garden. Still, Garden of Union gets the lion’s share of Coop waste—about half of the buckets end up at this spot.

Claudia Joseph devotes her Coop shift (plus plenty more hours of pure volunteering) to overseeing the composting at the Garden of Union. You could say she grew up composting. Claudia was raised on a pony farm in Virginia where compost from the stable was a natural by-product. “There is a different mentality when you have to haul away all of your own trash, as we did on the farm,” says Claudia.

Claudia and Sherry Showell work hand in hand to make sure the process is both efficient and effective. Claudia and her team at the Garden of Union are focused on the composting techniques that work for a small, public garden space. Thanks to Claudia and the other workers and volunteers, the composting process is running more smoothly than ever.

Garden of Union uses Open Road designed bins that are thankfully rodent-proof with unbreakable lids. Some of these bins were obtained through the Parks Department; the Coop purchased additional bins. At each step, the Coop is involved in making sure the partner gardens flourish.

Working with Dirt

The shift has proved to be quite popular—there’s usually a wait list to get an assignment. Sherry encourages anyone interested to speak with her and add his or her name to the list. What’s the appeal? In addition to helping green up our community, these workers are treated to a bit of scheduling flexibility as well as the chance to work in beautiful outdoor gardens.

Reliability is key for everyone on the compost squad. As Claudia tells it, “Compost is a living organism and attention must be paid or things will go wrong.” Working with soil may sound intriguing in April but imagine hauling food waste in both 100 degree heat and sub zero temperatures. These folks are dedicated.

Why spend all this time and effort? Claudia surmises, “I have a 10 year-old daughter and I realize that the world she is entering here is physically degraded. Closing our waste loop is part of improving our environment.”

If you are interested in starting a composting system at home, visit Claudia’s site (www.permaculture-exchange.org) or the NYC site for composting collection and tips, www.nyc.gov/html/nycwasteless/html/compost/. Also see the article entitled The Brooklyn Backyard Brigade in this issue. ■



Close-up of a compost pile.

DIVERSITY AND EQUALITY COMMITTEE

Our Efforts to Eliminate Discrimination at the Coop

By George Perlov and Louise Daniel

Last December the Diversity and Equality Committee (DEC) presented a series of strategic recommendations to the General Meeting to address a number of findings from a survey of Coop members we conducted in 2008. As a reminder, some of the key findings of the survey included:

- One in four respondents witnessed some sort of bias or discriminatory incident at the Coop; and one in seven experienced bias toward themselves.
- Poor behavior, disrespectful language and arbitrary application of Coop rules were the most cited driving forces behind the bias incidents.
- On almost all measures, people of color in the Coop reported higher levels of bias and discrimination at the Coop.

Complaint Review Subcommittee

The committee is actively working to implement activities and programs that we

believe will begin to raise awareness of these issues, create a more cooperative environment and strengthen organizational mechanisms to address diversity at the Coop. Members will begin to hear about these efforts in the coming months.

In addition to these new initiatives, the DEC is also home to the Coop's Complaint Review Subcommittee (CRS), the group that has the important responsibility for logging and investigating member-reported bias-related incidents in the Coop. In fact, it was the reporting of bias-related incidents through the CRS as well as informal meetings with members, squad leaders and staff that led the DEC to conduct the survey and initiate these new activities.

The CRS was founded about five years ago and since then has investigated approximately 20 cases. While this may sound like a small number, the DEC's vision is for a Coop in which respect and honor of our fellow members is paramount. This thought is also echoed in the Coop's official mission statement, "...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 respect the opinions, needs and concerns of every member..."

Recent CRS cases have included:

- A situation in which one member accidentally touched another member which led to repeated accusations by the person touched that were negatively experienced by the other member.
- An occurrence between a member working in the office and PSFC paid staff regarding the member's response to what she thought was a biased action by the staff, and what she believed was subsequent bias-related retribution for speaking out.
- An incident in which a member called another member working a shift a derogatory name and then pushed a shopping cart into this other member.

How We Can Help

In all of these cases, the complaint reports came from people of color. Once a complaint has been logged with the CRS, a member of the subcommittee will begin an investigation. This usually begins with a meeting with the complainant to clarify what exactly happened and why the person believed that the incident was bias-related. If the complaint meets these criteria, a member (or multiple members) of the CRS will also schedule meetings with others mentioned in the complaint to understand their perspective of the situation. In some cases, a meeting

between the parties will be organized by the CRS to attempt to mediate a settlement. In other cases, the case may be referred to the Disciplinary Committee or another standing PSFC committees that might have a stake in the situation.

If you have experienced bias or discrimination in the Coop, we want to hear from you. You can lodge a complaint by contacting the CRS by email at psfcdiversity-cpr@hotmail.com, by phone at 888-204-0098 or by filling out a complaint form available in the Membership Office and placing it in the DEC's mailbox. All reports are treated as confidential. ■


Gazette Sudoku

by James Vasile

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

For answers, see page 12.

SUMMERTIME



...Beached...
...and the living is easy.

But don't forget
your coop shift!


If you plan on being away
during one of your workslots,
please make arrangements to
have your shift covered.

One way to do it is to use
the Shift Swap at
www.foodcoop.com!

Your co-workers will
love you for it!

Follow
the
Food
Coop
on

twitter



@foodcoop

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CO-OP

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


HELP US GET STARTED
AND MAKE YOUR
OWN WORK SHIFT!

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

MORE
INFO

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

DO YOU LIKE DESIGNING FLYERS? HOW ARE YOU AT
MARKETING? DO YOU LIKE SOCIAL NETWORKING?
ARE YOU A WEB DEVELOPER? CAN YOU WRITE PHP?
DO YOU KNOW HOW TO USE WORDPRESS? DO YOU LIKE
TABLING AT EVENTS? DO YOU LIKE RESEARCHING
FOOD? DO YOU NEED FTOP CREDIT? DO YOU LIKE
COMMUNITY, EATING GOOD FOOD, AND FUN? COME
HANG OUT WITH THE BUSHWICK FOOD COOP
AND GET WORK CREDIT!



A BUYING CLUB AND CSA
ARE SATIATING US WHILE
WE WORK TOWARDS
MAKING THE DREAM
OF HAVING OUR
OWN STOREFRONT A
REALITY. WE ARE
REALLY INVESTED IN
OUR COLLECTIVE GOAL
OF BRINGING AFFORDABLE,
LOCAL AND ORGANIC FOOD TO
THE NEIGHBORHOOD OF BUSHWICK. IF YOU WOULD LIKE TO HELP,
PLEASE EMAIL US AT WORKSHIFT@BUSHWICKFOODCOOP.ORG.



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

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

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

SAFE FOOD COMMITTEE

The Brooklyn Backyard Brigade

by Megan Davidson

The Brooklyn Backyard Brigade mission is to help busy Brooklynites interested in urban gardening start growing organic food in their backyards and other small indoor and outdoor spaces.

This spring you may have noticed or talked with Coop members with information about growing food in our urban environment. Perhaps you took one of our handouts on composting, making soil, creating a worm bin, starting plants from seed, soil contamination, growing indigeneous plants, making a raised bed, container gardening or gardening with children among others.

The bulk of our efforts was spent on creating and providing these educational materials for Coop members and answering questions outside the Coop most weekends in March, April and May. What we found during our tabling hours was great enthusiasm for urban gardening, and we answered hundreds of important questions about how to create and maintain growing spaces and compost bins both indoors and outside.

One really popular topic this spring was composting

and creating rich soil to help your plants thrive. Compost is simply new soil made from decomposed organic material such as leaves, grass clippings, vegetable scraps, fruit cores or peels, coffee grounds, and more. Composting transforms these unwanted yard and kitchen scraps into a fertile medium for growing and nourishing plants, and saves resources and landfill space in the process. Composting in your yard or a local community garden can help you replenish your soil with the fresh nutrients necessary to create vital gardens. (For information on how the Coop composts, see the article "PSFC Compost Helps Neighborhood Gardens" in this issue.)

Composting Indoors

While many Coop members we spoke with were already composting in their backyards or community gardens, or through the Greenmarket pick-up sites, others wanted help connecting with local places where their compost could be taken or were seeking direction in creating their own composting bin in an outdoor space to which they had access. We answered dozens of questions

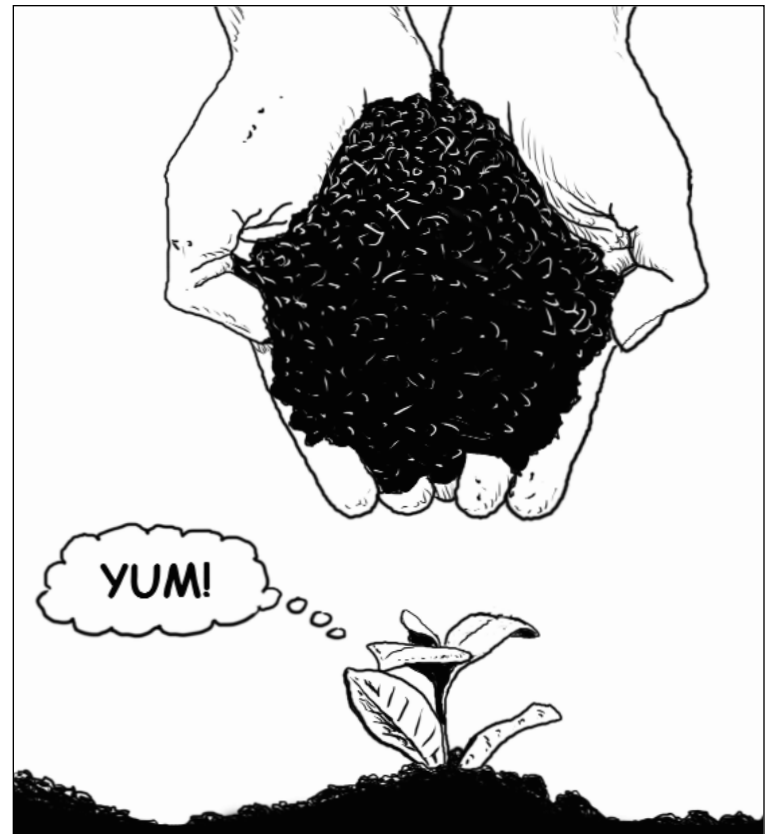
about how to maintain compost bins, what not to add to your compost (such as meat or pet waste) and how best to use the soil being created.

Most exciting for many of the apartment dwelling Coop members was the concept of indoor composting in a worm bin. In Brooklyn, many of us do not have access to a backyard space and composting at local community gardens or Greenmarkets is not always as convenient. Creating an enclosed habitat for redworms to live inside your apartment can offer an excellent way to turn your food scraps into some of the best soil available.

Vermiculture, or worm composting, is a clean, odorless way to reduce your waste while converting your kitchen scraps into organic soil fertilizer for house and garden plants. The worms require a dark, enclosed space which can be made from a plastic tub, a wooden box, or even a metal container. A bed is created from shredded and moistened newspaper, cardboard, peat or brown leaves. The worms are then fed with kitchen scraps such as vegetables, fruits, and coffee grounds. The worms consume the bedding and the food scraps, turning it into high-quality compost which you can remove and add to your plants, either indoors or outside. It is easy to set-up and easy to maintain, and NYC has great resources for helping those new to indoor composting.

Is Your Soil Clean?

Another topic of great concern for urban gardeners, and one about which the Brooklyn Backyard Brigade wants to con-



tinue informing Coop members is the contaminants in urban soils and how to most safely garden in Brooklyn. If you are considering turning your backyard into a space for growing fruits and vegetables, you should be concerned about what might be in your soil. Soil outside residences and in community gardens in New York City often contains heavy metals such as chromium, lead, nickel, copper, zinc, cadmium, and arsenic. Contaminants are most concentrated in northern Brooklyn, including Greenpoint, Bushwick and Williamsburg. But wherever you are in New York, you should assume that your soil is contaminated unless you test it and determine that it's safe.

Fortunately for us, there is access to soil testing through Brooklyn College. Their Environmental Sciences Analytical Center will test your soil for a small fee, as well as testing for the heavy metal content of

your vegetables, fruits and herbs so you can ensure your preventive measures are keeping your produce safe. Visit www.brooklyn.cuny.edu/pub/departments/esac/1535.htm or call (718) 951-5000, ext. 2647.

In addition to testing, you can also cover your existing soil and build raised beds (we have a handout with design and layout options), replace any contaminated soil, enrich your soil with compost, plant the foods least likely to absorb toxins or grow plants you do not plan to eat (perhaps creating a habitat garden such as a butterfly garden).

It has been a pleasure for our group to help Coop members compost their food scraps and find creative solutions for urban gardening. We have been excited by the enthusiasm we have seen from Coop members and loved watching people come out of the Coop with seedlings in hand and plans for growing their own herbs and vegetables. This year the Coop carried even more seeds, seedlings, and garden starting materials, so it was easier than ever to encourage these gardening efforts.

Look for us in the fall and winter with new handouts for the changing seasons and exciting workshops on urban gardening. Next spring we will be out again with even more materials to help support your efforts to live more sustainably and to eat locally. If you have questions or would like more information, please email us anytime at brooklynbackyard@gmail.com. ■

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/>

LAMP | LINUX | APACHE | MYSQL | PHP

The Coop is looking for new members for the Systems Support Group!

If you're a top notch sysadmin who'd like to earn workslot credit helping us configure and maintain the Coop's web servers, please contact the group at ssg@psfc.coop.

We are looking for bright people who can work collaboratively with an expert team of Coop members and staff. We're just starting the web hosting project, so here's your chance to weigh in on our architecture and procedures right from the start!

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.

What Is That? How Do I Use It?

Food Tours in the Coop

okay
let's get down to the business
of peace
everybody wants peace
we protest for it
we pray for it
we despair its absence

when you pet the dog
when you get what you thought
you didn't want

take your breath
let it fill your toes
then let it leave
wish it well

peace will rise
its bright light
and shine on you
and travel on
with its ripple of goodness

you will see
that peace was there
all along

Park Slope Food Coop
Partnering with peace

by Myra Klockenbrink

but how to generate it
how to peel away
all that hides it from view

practice breathing

everyone know this, you say
it is cliché

and yet
the power of peace
is not
complicated

try it:
before you say the usual thing
when you step out into the fresh morning
with the start of a loud sound
before you answer
before you have another
before you make the call

Monday, July 26

noon to 1:00 p.m.

and 1:30 to 2:30 p.m.

You can join in any time during a tour.

Monthly on the...

Last Sunday
JULY 25
10:00 A.M.–2:00 P.M.

Second Saturday
AUGUST 14
10:00 A.M.–2:00 P.M.

Third Thursday
AUGUST 19
7:00 P.M.–9:00 P.M.

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

RECYCLING

PLASTICS

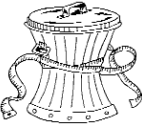
What plastics do we accept?
Until further notice:

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

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

PLASTIC MUST BE COMPLETELY CLEAN & DRY

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



This Issue Prepared By:	
Coordinating Editors:	Stephanie Golden Erik Lewis
Editor (development):	Wally Konrad Tom Moore
Reporters:	Hayley Gorenberg Nicole Feliciano Allison Pennell
Art Director (development):	Mike Miranda
Illustrators:	Rod Morrison Cathy Wassylenko
Photographers:	Lisa Cohen Ingrid Cusson Kevin Ryan
Traffic Manager:	Barbara Knight
Text Converters:	Joanne Guralnick Andrew Rathbun
Proofreader:	Susan Brodlie
Thumbnails:	Rose Unes
Photoshop:	Adam Segal
Preproduction:	Matthew Landfield
Art Director (production):	Kris Britt
Desktop Publishing:	Lee Schere Maxwell Taylor
Editor (production):	Barbara Knight
Final Proofreader:	Teresa Theophano
Index:	Len Neufeld

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

WORKSLOT NEEDS

Laundry Prep and Miscellaneous Cleaning
Saturday, 6:30 to 8:30 p.m.
The Coop is looking for members to collect the laundry from around the building and prepare it for washing. After starting the first load of laundry you'll complete the balance of the shift with miscellaneous cleaning tasks. Instructions and checklists will be provided. If you are interested or would like more information please call Jana or Annette in the Membership Office.

Receiving Vitamin
Friday, 9:30 a.m. to 12:15 p.m. or 12:00 to 2:45 p.m. or 2:30 to 5:15 p.m.
On these special receiving shifts, you will be

working with the Receiving Coordinator to check in vitamin orders, organize vitamin area in the basement and on the shopping floor, label product and shelves, and perform related tasks.

Office Data Entry
Tuesday, 4:30 to 7:15 p.m.
Are you a stickler for details, accurate on the computer and like working independently? If this sounds like you, then Office Data Entry will be your perfect shift. You will receive training, and Coop staff will always be available to answer questions. Please speak to a Ginger Hargett or Camille Scuria in the Membership Office if you would like more information. Workslot requires a six-month commitment.



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, JUL 27
GENERAL MEETING: 7:00 p.m.

TUE, AUG 3
AGENDA SUBMISSIONS: 8:00 p.m.
Submissions will be considered for the Aug 31 General Meeting.

Gazette Deadlines
LETTERS & VOLUNTARY ARTICLES:
Jul 29 issue: 7:00 p.m., Mon, Jul 19
Aug 12 issue: 7:00 p.m., Mon, Aug 2

CLASSIFIED ADS DEADLINE:
Jul 29 issue: 7:00 p.m., Wed, Jul 21
Aug 12 issue: 7:00 p.m., Wed, Aug 4

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. The sign-ups sheet is available all month long, except for the day of the meeting when you have until 5 p.m. to sign up. On the day of the meeting, the sign-up sheet is kept in the Membership Office.
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.
- 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.

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, July 27, 7:00 p.m.
The General Meeting is held on the last Tuesday of each month.

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

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

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.

park slope
FOOD COOP

calendar of events

jul 16-17
fri 11 am–6 pm
sat 11 am–6 pm

Blood Drive

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

jul 24
sat 10 am–2 pm

Adult Clothing Exchange



This is your opportunity to trade gently used and beautiful clothes that you no longer wear with other Coop members. Bring items that you think others might enjoy—and a snack to share. Do not leave clothing in the Coop before the hours of the exchange; bring up to 15 items only; bring gently used, clean clothing that you are proud to be able to exchange with a new owner. Unchosen items will be donated to a local shelter.

jul 25
sun 12 pm

What Is A Doula?

If you're pregnant, chances are you've heard of doulas...but you may not be sure what the fuss is all about. Doulas are childbirth professionals trained to support women during the emotional ups and downs of this important period. This workshop will discuss the differences between labor and postpartum doulas, answer common questions about the doula's role and provide tips on finding a doula. Presented by Coop members **Lily Dalke**, CD (DONA), and **Julia Willis**, a DONA-trained doula.

jul 27
tue 7 pm

PSFC JULY General Meeting



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

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

Item 1: Disciplinary Committee Election (20 minutes)

Election: "The committee will present new candidates for the committee to fill openings. These candidates will serve three-year terms."

—submitted by the Disciplinary Committee

Item 2: Suing for Injunction in Regard to Barney's Co-op (40 minutes)

Proposal: "To authorize the General Coordinators and/or the Coop's Officers to report the violation of New York State law in regard to Barney's use of the word 'co-op' and/or to sue for an injunction."

—submitted by the General Coordinators

Item 3: Credit Union Affiliation (30 minutes)

Proposal: "Allow the Coop to affiliate with the People's Alliance Federal Credit Union, therefore, allowing members to join a cooperative banking institution."

—submitted by Christian Smith-Socaris

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.

jul 27
tue 7:30 pm

Weigh Less, Live More

Explore the most effective way to lose weight and keep it off without any restrictive diets or calorie-counting. We will speak about the overall health benefits associated with a plant-based diet. Easy and delicious recipes will be distributed. Coop member **Jordan Melissa Sachs** is a holistic health coach and certified yoga teacher who received her training through the Institute for Integrative Nutrition.

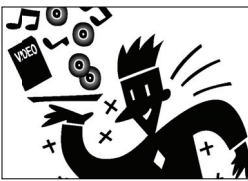
jul 31
sat 10:30–12:30

Children's Clothing Swap

Bring your child's outgrown clothes to the Coop to trade with other members. Please bring only items that are in good condition. Collect clothes for your own children, only. At 12:15, any remaining clothes will then be available to anyone. Attention moms-to-be: Come to the swap to find newborn clothes! Do not bring clothing to the Coop before the hours of the exchange. Drop off clothes by 12:00.

jul 31
sat 2–4 pm

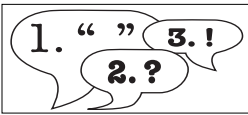
Book, CD, DVD and Video Swap for Adults and Children



Do you and your kids love to read, listen to music, watch movies? Bring your old books, CDs, DVDs and videos to the Coop to swap with others! All donations must be dropped off by 3:30 p.m. Please follow these guidelines when choosing what to bring: Books must be in good condition. We cannot accept magazines, journals, textbooks, computer books or out-dated guide books. *If you have these unacceptable items, you must throw them away in your recycling bin.* CDs, DVDs and videos must be commercially produced. We cannot accept home recordings.

aug 3
tue 8 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, August 31, 7 p.m., at Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Place at Eighth Avenue.***

aug 6
fri 7 pm

Film Night: Media That Matters



Screen. Act. Impact. Join us for a special screening of this year's 10th-annual *Media That Matters* collection: the premiere showcase for short films on the most important topics of the day. Local and global, online and in communities around the world, *Media That Matters* engages diverse audiences and inspires them to take action. From health care to the injustices of Guantanamo, this year's jury-selected collection represents the work of a diverse group of independent filmmakers. What all the films have in common is that they spark debate and action in 12 minutes or less. This year's collection features two films from Brooklyn filmmakers, *I Am Sean Bell* (dir. Stacey Muhammad) and *Lessons from a Tailor* (dir. Galen Summer). For more information about *Media That Matters*, visit mediathatmattersfest.org. ***To book a Film Night, contact Faye Lederman, squeeze@hotmail.com.***

aug 10
tue 7 pm

Safe Food Committee Film Night: The Coca-Cola Case



A searing indictment of the Coca-Cola empire and its alleged role in the kidnapping, torture and murder of union leaders trying to improve working conditions in Colombia, Guatemala and Turkey. ***The Coca-Cola Case: The Truth That Refreshes!*** follows labor lawyers Daniel Kovalik and Terry Collingsworth, along with Ray Rogers (founding director of the *Stop Killer Coke!* campaign), as they attempt to hold the giant U.S. international beverage company accountable in this taut legal/human rights procedural. Directed by Carmen Garcia and German Gutierrez (Canada, 2009, 86 minutes). Host: Mario Murillo: <http://mama-radio.blogspot.com/>; department chair, associate professor, Radio, Television, Film, Hofstra University; WBAI 99.5 FM radio host. Guest speaker: TBA.

jul 16–oct 15 2010

aug 21
sat 2–5 pm

Adult Clothing Exchange



This is your opportunity to trade gently used and beautiful clothes that you no longer wear with other Coop members. Bring items that you think others might enjoy—and a snack to share. Do not leave clothing in the Coop before the hours of the exchange; bring up to 15 items only; bring gently used, clean clothing that you are proud to be able to exchange with a new owner. Unchosen items will be donated to a local shelter.

aug 29
sun 12 pm

Babywearing 101

This is a hands-on workshop for participants to learn about the five basic types of carriers (wraps, ring slings, pouches, mei tais and soft-structured carriers), focusing on safe and comfortable carrying for newborns through toddlers. Carriers will be demonstrated, and parents are encouraged to bring the carriers they already have to get help with fit and positioning. Coop member **Lisa Brundage** is a Brooklyn co-leader of Slings in the City and has been trained in babywearing techniques by Die Trageschule of Dresden, Germany. Amy Takemoto is a babywearing mom of two children and has been a Brooklyn co-leader of Slings in the City.

aug 31
tue 7 pm

PSFC AUG 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 Membership office and at all General Meetings. **Meeting location: Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Place at Eighth Avenue.**

sep 2
thu 7:30 pm

Food Class: The Secret of The Sea Vegetable



Vegan, gluten-free and sugar-free dishes. What are sea vegetables? What do they look like? Learn the nutritional benefits of eating sea vegetables, how to prepare them safely and how to cook sea vegetables once and eat them twice. **Hideyo Yamada** is a trained sushi chef from Japan, who specializes in allergy-free pastries. Her unique health counseling, along with customized recipes and cooking classes, enable her clients to prepare delicious healthy meals, adding more balance and energy into their lives. She is a certified Holistic Health counselor and graduate of the Institute of Integrative Nutrition, working as a private chef. *Menu includes kombu stock, basic miso soup with tofu, wakame garlic sauté, quinoa hijiki salad, dulse dip and chocolate-banana mousse with agar.* **Materials fee: \$4.**

sep 3
fri 7 pm

Film Night



Film title to be announced.
To book a Film Night, contact Faye Lederman, squeezeestone@hotmail.com.

sep 28

PSFC SEPTEMBER General Meeting

oct 1

Film Night

oct 5

Agenda Committee Meeting

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

oct 12

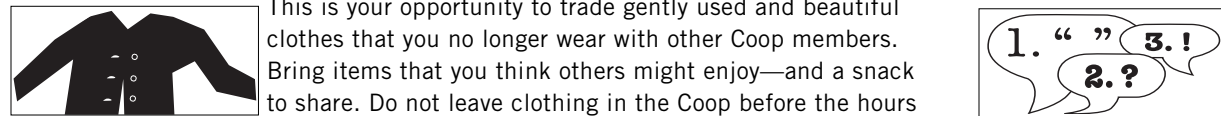
Safe Food Committee Film Night

oct 15

The Very Good Coffeehouse: Coop Concert Series

sep 7
tue 8 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, September 28, 7 p.m., at Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Place at Eighth Avenue.**

sep 11-12
sat-sun 9 am–7 pm

Food Drive to Benefit CHIPS Soup Kitchen

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

sep 14
tue 7 pm

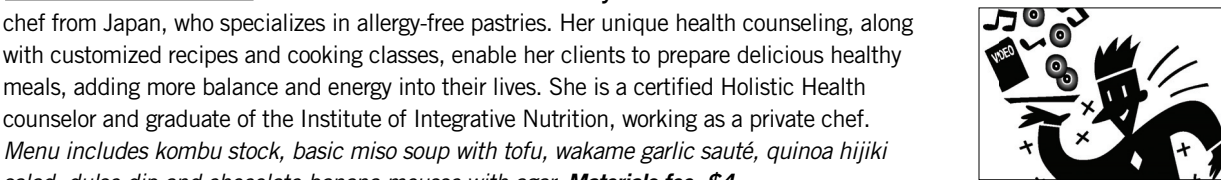
Safe Food Committee Film Night



Film title to be announced.

sep 25
sat 10 am – 1:30 pm

Book, CD, DVD and Video Swap for Adults and Children



Do you and your kids love to read, listen to music, watch movies? Bring your old books, CDs, DVDs and videos to the Coop to swap with others! All donations must be dropped off by 3:30 p.m. Please follow these guidelines when choosing what to bring: Books must be in good condition. We cannot accept magazines, journals, textbooks, computer books or outdated guide books. *If you have these unacceptable items, you must throw them away in your recycling bin.* CDs, DVDs and videos must be commercially produced. We cannot accept home recordings.

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.

still to come

Solution to this issue's sudoku puzzle

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

VALET BIKE
PARKING IS HERE
ON SUNDAYS!

Every Sunday through Nov. 21,
from 3:30 – 8:00 p.m.,
Coop members can leave their
bikes with our valet
parking service, which
is like a coat check for
bikes. Working
members will
check in and
watch your bike
for you.



Just drop off your bike,
do your shopping or your shift,
and hop back on.
No locks, no worries, no theft.
Service operates rain or shine.

Look for us
in front of the yellow wall.
(Note: no bike check-in after 7:30 p.m.)

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



PSFC
Shop & Cycle
Committee

The Diversity and Equality
Committee's
*Diversity Awareness
Initiative*

is starting a monthly event series
to promote diversity awareness and
education at the Coop.

The series will include film screenings,
moderated discussions, presentations
and workshops. Events will address
issues related to race, gender, sexual
orientation, disability, age, culture, eth-
nicity and socio-economics.

We are soliciting event ideas and potential
speakers. Please send event proposals to:
psfc.diversity@gmail.com.



The Ecockvetch
is now on Facebook,
representing the
Park Slope
Food Coop's
Environmental
Committee.

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 with experience in inves-
tigation, writing, and conflict-resolution. Mental health
professionals encouraged to apply. Use of a computer and
email is *ESSENTIAL*. Join us to make the Coop the best
place it can be for everyone.

- Some of our work includes:
- Investigating allegations of misbehavior by members.
(i.e. failing to report for or to complete shifts, bringing in
non-members to shop, shopping while suspended, steal-
ing, using racist, sexist, homophobic or nasty language
against other Coop members and staff)
 - Engaging in problem-solving and policy issues related to
the DC's work
 - Participation in disciplinary hearings
 - Daily email contact with DC members to discuss issues

- Requirements:
- Must be a member for at least a year
 - Have good attendance record
 - Attend an evening meeting approx. once every six weeks

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.

Interested? Please call Jeff: 718-636-3880



COORDINATORS CORNER

On International Cooperation

By Joe Holtz, General Coordinator

Last year General Coordinator Ann Herpel and I met with the President of Shining Stone Community Action of Beijing, China, Qinghua Song. We were then invited to send a General Coordinator to a conference this year in Beijing to discuss starting a food cooperative there. We declined the invitation. However, our model of food cooperative was represented nonetheless. What follows is an account of the conference written by former long-time member Guy Padula.

Park Slope Food Coop: Expanding to Beijing, China?

Can the Park Slope Food Coop be replicated in China? That question was recently asked at an international forum held in Beijing. The participants included local Chinese farmers, community activists, concerned consumers, and professors, as well as representatives from coops in Taiwan, Germany, The Wedge in Minneapolis, Minnesota and, of course, Park Slope, Brooklyn.

The reason for the meeting was obvious. Food safety is a major concern in China. In the past several years there have been numerous scandals, including one in which children died drinking milk tainted with melamine. Here in Beijing, various community-supported agriculture (CSA) groups have been created, farmers' markets are beginning to sprout and farms have recently begun offering organic produce.

In September 2008, my wife Jennifer Holdaway and I moved from Park Slope to Beijing, where Jennifer runs a research program on environmental health issues, including food safety. In 2009, she met Song Qinghua, the director of a Beijing community-based organization, who was interested in coops and suggested that Qinghua visit the Park Slope Food Coop on her trip to New York.

Qinghua met with Joe Holtz and Ann Herpel in November 2009 and became more interested in trying to start a coop in Beijing. Earlier this year, Jennifer and Jim Harkness, Director of the Institute of Agricultural and Trade Policy and a member of The Wedge coop in Minneapolis, decided to organize the meeting on coops.

Joe was invited to attend but unfortunately had to decline because of work commitments. Fortuitously, I was already planning a trip to New York and Joe agreed to meet with me and answer questions submitted by local Chinese farmers and consumers interested in starting coops.

Meeting with Joe and attending the Beijing forum were fascinating. Although I know a lot about the Coop, there were many questions I never considered. For example, what exactly is a "coop"? In Beijing, the development of two coops, recently founded in Germany, was discussed and they seemed like the Park Slope Food Coop circa 1975. But the other coops in attendance had characteristics that surprised me. For example, the coop in Japan is a huge chain store with outlets throughout the country. The Taiwan "coop" was originally started by a group of housewives who were protesting against McDonald's. The coop in Minneapolis owns its own farm, warehouse and trucks!

One of the key questions explored in the Beijing forum: "How can a food coop ensure both food producers and consumers get a fair deal? Is there a conflict of interest between the two groups?" This was especially important to the farmers who attended. The farmers are already struggling to earn a living providing healthy produce. They feared the idea of consumers banding together, forming a coop and driving down wholesale prices. Indeed, some of the farmers came to learn how they could form a farmers' cooperative.

The Wedge opened in 1974 originally as a worker-member coop. However, due to a change in state law requiring workers to receive wages, members no longer work at the Wedge. Unlike PSFC, it sells to both members and non-members. Currently it has 14,000 members. Moreover, it owns a 100-acre farm, warehouse and trucks.

When asked how the Wedge ensures that both food producers and consumers get a fair deal, Lindy Bannister, the Wedge's representative, explained that their staff meets with local farmers before the planting season and asks what they expect their costs to be, and they then settle upon a price. Asked if the prices were ever adjusted after harvest, Lindy explained that although sometimes they

agreed to a price increase, they had never asked for a price decrease. According to Bannister, the Wedge believes very strongly in supporting local farmers and sustainable agriculture, and its members are willing to pay more for their food in support of those goals.

I explained to the meeting that the Park Slope Food Coop takes a somewhat different approach. When I had asked Joe this same question, he told me the Coop has been buying its tomatoes from the same farmer for years. But if another farmer were to offer a better tasting tomato at a lower price, the Coop would go to our regular supplier and ask her to taste the new farmer's tomato. Joe play-acted the following conversation, holding an imaginary tomato in his hand: "You know this is a great tasting tomato and we can get it cheaper than what you're selling them at. We have a problem here and we're going to have to figure it out. Why is it that the other farmer is able to grow such a great tasting tomato?" The Coop might give the regular supplier time to improve their quality and lower their price and we might buy tomatoes from both farmers for a time, but if the new farmer could consistently offer better tasting tomatoes at a lower price, we would switch to that new farmer.

Joe also said that one time the Coop decided to stop selling conventional kiwis because the organic ones were only slightly more expensive. However, a member called and asked why the Coop had stopped stocking the conventional kiwis. The member explained he bought

a lot of kiwis every week and that the difference in price to him was \$1, but that was \$1 he could not afford.

After talking with Joe and attending the meeting I feel our scale leans to the side of "low prices." As Joe had explained, we won't bargain hard with our farmers, nor will we immediately abandon a regular supplier, but if a farmer cannot supply us with a tasty tomato at a fair price, we will eventually take our business elsewhere.

A third related discussion topic was how the "worker cooperative" model helps PSFC sell at a significant discount to conventional stores and even other cooperatives. Although I felt a sense of pride when relating our workers' cooperative model to the meeting, there is one policy the Wedge has adopted which I believe the Coop should consider. The Wedge makes a real effort to bridge the gap between farmers and consumers. The produce shelves offer pictures and a short biographical description of the farmer who grew the crop. A second approach the Wedge takes is to sponsor trips to farms. Perhaps the Coop could sponsor an annual trip to local farms and members could meet the men and women who grow the food we consume.

We are currently talking to two groups who are considering developing their current collective buying groups into coop stores. The Beijing meeting was helpful in identifying some key choices that they'll have to make and outlining the implications of different options. We're really looking forward to seeing how it works out. ■




To Submit Classified or Display Ads:


Ads may be placed on behalf of Coop members only. Classified ads are prepaid at \$15 per insertion, display ads at \$30. (Classified 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 in the entrance lobby.

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CLASSIFIEDS

BED & BREAKFAST

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.

CLASSES/GROUPS

SAT CLASS taught by college professor and test prep expert who taught for a major test company and improved their strategies. Maximum 6 students in a class. Real SATs as practice tests. Park Slope location. Enroll now. Space is limited. www.beritanderson.com. 917-797-9872. 363 6th Avenue. fireflies are crepuscular.

BANG THE KEYS summer writing seminars with Penguin Author, Coach/Editor Jill Dearman. BANG UP your structure skills. Tues. July 13/ 6:30 to 9:30pm \$95. BANG ON through to the end of the year. Finish your draft! Sat. July 17/ 10am to 4pm \$185. 10% PSFC Discount. Contact: JillDearman@gmail.com or 212-841-0177. www.bangthekeys.com.

PLAYBACK THEATRE WORKSHOP from Aug 4th-10th at the Brecht Forum. A super Vacation Option in the city. Learn, share and enjoy 27 hours of theater games, dancing, singing and acting in each others' stories. For anyone 16 or older who wants to enhance empathy, listening skills, team work, expressiveness + self-awareness. \$200 tuition. For schedule/details contact Susan Metz: susanslists@yahoo.com. Register at www.brechtforum.org/institute

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EMPLOYMENT

Two cooperative and energetic young people interested in gardening needed by retired teacher in Prospect Heights determined to grow vegetables in the backyard. \$7 per hour, about 4 hours per week early or late in the day during the summer. Susan 718-636-9089

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

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ATTORNEY—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.

NEED A PAPER “THERAPIST?” Feel burdened by your stuff? Can you find what you need when you need it? Would you like more space and ease in your home, office or life? Call a professional organizer: Parvati at 718-833-6720, Parvati4@aol.com. Free initial phone consultation.

DO YOU or a senior you love need to downsize & move? Or just get organized? We are a senior move manager here to help: create a floor plan of your new home, sell & donate possessions, pack & unpack and manage the move. Insured. 917-374-1525. Email: Katie@papermoonmoves.com or visit papermoonmoves.com.

MADISON AVENUE HAIRSTYLIST 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.

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CONTINUED ON PAGE 15

COMMUNITY CALENDAR

Community calendar listings are free. Please submit your event listing in 50 words or less to 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.

SAT, JUL 17

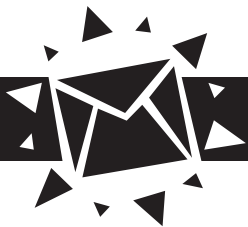
TIMELESS PRINCIPLES OF INFANT & CHILD NUTRITION: Come learn what your baby really needs to be healthy, what foods are easily digested & what she needs for proper growth, steady development & a strong immune system. TRS Professional Suites, 44 E. 32nd St., 11th Floor, Manhattan, 2:00-4:30 p.m. \$25. RSVP to hannah@wisewayscookingschool.com.

WED, AUG 4

FOLK OPEN SING: Come sing with us on the first Wednesday of every month. Bring voice, instruments, friends. Children welcome. Cohosted by the Folk Society of NY, the Ethical Culture Society & the Good Coffeehouse. At the Ethical Culture Society, 53 Prospect Park West. 7:30–10:00 p.m. 718-636-6341.

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



LETTERS TO THE EDITOR

A FARMER SPEAKS OUT

TO THE EDITOR,

I am writing this letter to the Gazette to share more widely this letter we got from one of our beef suppliers, Ken Jaffe of Slope Farms. We buy a cow a week from Ken. Here it is.

Joe Holtz

Folks in New York City may be feeling secure about gas drilling. After all, New York State has bowed to pressure from the City and decided there will be no drilling for methane gas in the New York City Watershed. You should not feel secure, because gas drilling will poison your food shed.

The industrialization of upstate New York will kill the production of organic and sustainable food in this region. The area of food production is almost all outside the NYC Watershed. Massive amounts of toxins will be pumped into our aquifers and air. These hydrocarbons and volatile organic compounds, known carcinogens and endocrine disrupters, are pumped into the ground in massive quantities in the drilling process and released into the air from evaporation tanks.

The gas and oil industry is relying on your silence so they will be unopposed. Their current plans are for 8 to 10 wells per square mile, pumping billions of gallons of toxic water into the ground. They will pollute the air and water of the region representing most of New York's food shed, threatening the agricultural base that you rely upon for your food. This includes the western Catskills, across the Finger Lakes to Western New York.

Pollution of water, air and food from the gas drilling industry is exempt from all federal pollution laws, thanks to Cheney's 2005 Energy Policy Act, and the "Halliburton Exemption." Gas drillers can pollute without regard to the Safe Drinking Water Act, the Clean Water Act or the Clear Air Act. For

instance, it is legal for gas drilling to cause drinking water to contain high levels of carcinogens like benzene that violate the Safe Drinking Water Act because the Safe Drinking Water Act simply does not apply if gas drilling is the cause. With this state of affairs, the public and the environment have been defenseless against gas drillers. They have used the cover of this exemption to ruin the air, water and landscape of large swaths of several western states, and are now moving east.

On a personal level, if gas drilling occurs in our area, I cannot imagine Slope Farms surviving. We will not be able to produce food that you will want to eat because of the toxins in the water that our cattle drink (and my family drinks as well) and the massive pollution of our air.

As a result of contamination of drinking water from gas drilling in Pennsylvania, Colorado and Wyoming and air in Texas the EPA has begun to study the risks. Proposed legislation at the federal and state level would more closely regulate gas drilling. There is a proposal in NY State for a moratorium on drilling until the EPA can complete its study of the risks. But none of this legislation currently has enough support to pass. So public awareness and pressure is critical. It is doubtful that the current form of gas drilling ("hydrofracking") with its injection of massive quantities of water and toxins in the ground can be done safely, even with regulation.

Best,
Ken Jaffe
Slope Farms
Meredith, NY
www.slopefarms.com

ANIMAL WELFARE COMMITTEE?

TO THE EDITOR,

We're a group of Park Slope Food Coop members who came together after realizing during our PSFC shop-

ping trips that, while there are a lot of animal-friendly products on the Coop shelves, there was still a lot of room for improvement!

In our conversations with other members, some were surprised to hear that we still carried any items that are tested on animals (even though our policy says the PSFC avoids such products) and others expressed confusion regarding animal-treatment labeling ("What's the difference between grass-fed and free-range?").

After having these conversations and wishing for a way to help inform PSFC shoppers who are interested in animal welfare, we thought we would enlist other PSFC members who share these concerns to join us in creating a workslot credit committee to specifically address these issues and be in service to the PSFC membership regarding animal welfare.

We invite you to learn more about the proposal for a PSFC Animal Welfare Committee and share your ideas with us at <http://psfcanimals.blogspot.com> or via email at PSFCanimals@gmail.com. Thank you.

Jesse Oldham
Patrick Kwan

MY FIRST JOB

I was 14, and high snow
Had fallen in a cascade
When a Park Slope neighbor called
And pleaded for my aid.
"I'll pay you handsomely,"
Mrs. Jones impressively said,
So using my parents' shovel
I eagerly went ahead.
I dug and dug and dug
Till aching bent my bones.
And my handsome reward? A framed
Picture of Mr. Jones.
I've kept it all these years,
A reminder how work began,
And it sits in a place of honor
At the bottom of a garbage can.

Leon Freilich
CONTINUED ON PAGE 16

CLASSIFIEDS (CONTINUED)

CONTINUED FROM PAGE 14

tion + Relaxation Techniques. Park Slope 718-622-5220. www.ThereseBimka.com

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20 years exp. As Featured in Allure Magazine. Dr. Gilman 212-505-1010.

HOLISTIC DENTISTRY in Brooklyn & Manhattan (SOHO). Dr. Stephen R. Goldberg provides comprehensive family dental care using non-mercury fillings, crowns, dentures, thorough cleanings, non-surgical gum treatments with minimal X-rays. For a free initial exam in a nutrition-oriented practice and for insurance information, please call 212-505-5055.

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P/T ADMINISTRATOR for firm to keep our projects on track and on budget. Must have: excellent math and calculation skills; edit & proofreading prowess; Excel, Word and Project experience; great organizational skills; 4+ years experience as an administrator.

Please email us with your resume at info@sylviaharris.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. \$42k-112k, cash sales. Annual maintenance approx. \$4k. Sorry, no dogs. www.reynoldshills.org/bungalowshop or 973-951-8378.

VACATION-PENNA. country house rental: 4 BR, 2 bath, private pond and stream, large lawns, full kitchen and screened porch. 3 hours from NYC. Available various weeks in July, August or Sept. \$600/wk. Great for families and kids. Call 718-622-8175.

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.

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



CONTINUED FROM PAGE 15
MORE ON ISRAEL

TO THE EDITOR,

In view of some misleading statements about Israel in recent letters, I'd like to clarify one of the issues: the flotilla attack.

In late May the Israeli government imposed a maritime blockade to prevent the convoy from reaching Gaza. They did so because Israel is in a state of armed conflict with Hamas, which controls the Gaza strip. (Under international law, maritime blockades are legitimate measures that may be implemented in international waters as part of armed conflicts so long as they don't bar ships from neutral states from reaching other states.)

The ships were to be directed to the port of Ashdod to unload their cargo, then sent back to their countries of origin. Food, clothing and construction materials from the ships would be transferred to Gaza after undergoing a security inspection. Days before the convoy's arrival the Israeli navy held drills to prepare to redirect the convoy, including preparing for possible violence.

The navy intercepted six ships about seventy miles off Gaza's coast in international waters. They were among a fleet of nine carrying humanitarian aid

and hundreds of pro-Palestinian activists. The "Freedom Flotilla" was organized by the pro-Hamas "Free Gaza" group.

As the flotilla approached, Israel radioed the ships repeatedly, requesting that they head to Ashdod where they could unload their aid materials which would be transferred to Gaza after inspection.

The first five ships were steered quietly to Ashdod—which means that neither their passengers nor the Israel forces who had boarded were provocative. The sixth ship, the Mavi Marmara, was different. Its sponsoring organization, called "The Humanitarian Relief Fund" (I.H.H.), reportedly has ties to Al Qaeda, an ally of Hamas.

When the sailors boarded, they were attacked with metal clubs, knives and live fire. (Smoke bombs, bulletproof vests, gas masks, wrenches, gun sights and rifle cartridges were found later.) One sailor was stabbed. (Videotapes shown on CNN and other stations recorded this attack.) The sailors then used riot dispersal methods, including live fire.

Clearly, those aboard had prepared weapons to attack sailors who boarded. Their intent and methods were violent. Unfortunately, so were the results. If their intent was truly for

humanitarian purposes, they would have accepted Israel's offer to deliver the goods to Gaza. If Israel's intent was to attack the people on the convoy or deny help to Gaza residents, the first six ships would not have been allowed through to Ashdod.

Last year after my visit to Israeli and Palestinian areas, I realized that their situation is far more complex than I could know or understand. It is all too easy to hold opinions based on half-truths or distorted information.

Having said all this, I want to point out that the Coop is a food store, not a political forum. Besides, many political Gazette letters are not nearly as entertaining as the one urging the Coop to ban Sabra hummos products (which are in fact manufactured in Queens).

Please let's agree to ban political Letters to the Editor instead.

Ruth Bolletino

REDUCE THE USE IN DISTRICT 39

TO THE EDITOR,

The New York State Energy Research and Development Authority (NYSER-DA), Con Edison, and Councilmember Brad Lander have teamed up to create an exciting energy savings competition

in Brooklyn founded on the idea that increased knowledge about one's energy usage leads to increased energy conservation. Join the competition by signing up online at www.surveymonkey.com/ReduceTheUseD39

As a participant, you will see how your household's energy data compares with your neighbors' (and CM Lander's). You'll also get energy savings tips specifically tailored for your home to help you cut your waste every month while competing for great prizes. In addition to competing on your own, you can help your neighborhood win the title of greenest in D39. District 39 is made up of Carroll Gardens, Park Slope, Kensington, Windsor Terrace, Borough Park and Cobble Hill.

We can't do it without you, so sign up while there is still time. If you would like to be a part of the competition and see how well your household compares to your peers, please visit www.surveymonkey.com/ReduceTheUseD39 and fill out a registration form before the August 1 deadline and launch date.

Also, the participant that recruits the most people will win a \$50 gift certificate for Aunt Suzie's on 5th Avenue and Carroll Street, so get your friends and neighbors to sign up!

Thanks,

Emma Bassein

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

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

In addition to assembling the monthly agenda and maintaining records of items submitted, the AC works with members who submit items for consideration by the GM and may need assistance formulating proposals and discussion points.

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

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

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

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.

Helen Anstis	Margo Cohen Ristorucci	Samuel Emke	Wilfred Lee	Michael Meagher
Miachael Callaghangn	Victor Danzinger	Suzanna Finley	Lisa Mackie	Elizabeth Thomas
Ted Christensen	Donna Dominique	Roxanne Henry	Lawrence Marcus	Jacob Victorine

THANK YOU!

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

Maribeth Batcha	Soraya Odishoo	Betsy Fagin	Jean-Francois Hamant	Lucas Shapiro
Joseph Victorine	Remle Stubbs-Dame	Beth Ruck	Frauke Glaubitz	Courtney Scheel
Damian Dominique	Susannah Cole Callaghan	Steven Scott Henstrand	Michael Paone	Naomi Singer
Dages Keates	Aaron Wolfe	James Halliday	Jillian Johnson	