



OFFICIAL NEWSLETTER OF THE PARK SLOPE FOOD COOP

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A Gascon in Park Slope Ariane Daguin of D'Artagnan Visits the Coop

By Thomas Matthews

If there's a neighborhood in the Coop that's on the wrong side of the tracks, it's probably the meat section.

One evening in August, I hung out next to the bloody packages of beef, the dismembered chickens and the bulging sausages and talked with people who stopped by to inspect the merchandise. With me was Ariane Daguin, owner of D'Artagnan, and one of the Coop's biggest suppliers of meat. It was her first visit to the store.

It's not as though people were reluctant to answer my questions, and no one I spoke with said the Coop shouldn't sell meat. It's just that, despite the fact that they were buying it, they wanted us to know that, well, they really didn't eat very much of it. As if they thought that, on some level, there might be something wrong with being a carnivore.

"I'm a vegetarian," said Abraham, who joined the Coop in 2002. "I'm not militant about it, but it's a complicated issue. It seems a bit of a contradiction for the Coop to sell meat, because even in the best of scenarios, meat poses problems. But I've got friends who eat meat, and some of them are coming for a cookout this weekend." He was pleased to find two packages of turkey hot dogs.

"I don't eat that much



PHOTO BY ANNI ROSEN

Ariane Daguin, owner of the Coop's biggest meat supplier.

meat," said Ellen, a member since 2005, "but my daughter eats it. I don't mind that the Coop offers it. I just want something that isn't pumped full of hormones or costs a million dollars." She inspected a few packages, but moved on without buying anything.

"The Coop is one of my best customers," Ariane reflected. "I was kind of upset that they never ordered my foie gras. I

guess I should be grateful for what we have here."

The D'Artagnan Story

Foie gras was the foundation of D'Artagnan, and the controversial product is deeply rooted in Daguin's life and culture.

Ariane Daguin grew up in Gascony, a region of southwest France famous for the

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GENERAL MEETING REPORT

Coop Fashion Police Cite Barneys' Violation; Do We Need an Audit Committee?

By Gayle Forman

Call it David versus Goliath. Or the Birkenstock versus the Loubutin. But much of the debate at the August 31st General Meeting of the Park Slope Food Coop centered around the continuing question of whether our coop should challenge the soon-to-open Cobble Hill outpost of Barneys Co-op from calling itself a coop when it is in fact an upscale apparel store. The meeting—which was held in the Congregation Beth Elohim Ballroom in Park Slope, and chaired by Samantha Natov with Robin Campbell acting as secretary and Imani O'ryn—was the second in a row to have this issue on the agenda. At the July GM, a proposal to authorize the Coop to sue Barneys for an injunction against using the world "co-op" in their stores' name was voted down.

General Coordinator Joe Holtz brought a draft of an amended proposal to the floor on the heels of the previous defeat because of timing. The Barneys Co-op is due to open at Atlantic and Court "less than two miles away," Holtz noted, in September. Holtz, who was perplexed about last month's defeat, said that he felt passionately about the issue and went on to explain the crux of the matter: New York State has a law that stipulates which organizations can call themselves a coop and which cannot. (In a nutshell, corporations that have policies aimed at "improving the economic welfare of its people" and are not-profit are classified as cooperative.) "As someone who has been involved in coops since the 1970s, to let someone break the law...it's an insult to coops everywhere, to the effort that goes into them," Holtz said emphatically. "What's to stop Union Market from changing their name to Union Market Coop?"

Holtz presented a discussion item for a new proposal that would authorize the Coop to sue Barneys Co-op for an injunction against using the word coop in its name. The proposal also suggested forming a legal and a public relations team and made clear that the Coop would spend a maximum of \$3,500 (mostly for court and filing fees) on this issue; legal services would be

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Next General Meeting on September 28

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, September 28, 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

- Thu, Sep 23 • Diversity Awareness Initiative Series 7:00 p.m.
- Thu, Sep 30 • Wordsprouts: An Evening with Gayle Forman 7:00 p.m.
- Fri, Oct 1 • Film Night: Keep It Clean and Last Summer at Coney Island 7:00 p.m.
- Sun, Oct 3 • Fall Food & Wine Event 6:00 – 9:00 p.m.

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





A Gascon in Park Slope

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Three Musketeers, Armagnac brandy and foie gras, the delicacy made from the livers of fattened ducks. Her father, Andre, earned two Michelin stars at his family's Hotel de France in Auch. Ariane grew up in the kitchen and on the farms of their suppliers, absorbing the flavors and the traditions of the region's cuisine.

She came to New York in the 1980s to study journalism, and found work at Les Trois Petits Cochons, which sold pâtés and sausages and other French specialties. At the time, it was illegal to import fresh foie gras from France, and there were no domestic producers. But one day, a Hudson Valley farmer came into the store with foie gras made from his locally raised ducks. Daguin recognized her destiny.

Daguin founded D'Artagnan in 1985 with a partner, George Faison (who left in 2005). The company has since expanded, to source or produce an extensive line of poultry, pork, beef, game and mushroom products, both raw and cooked. They sell to specialty stores and top chefs around the country, as well as to consumers through their web site (www.dartagnan.com). This year, Daguin says the company will reach \$50

million in sales.

Few foods are as contentious as foie gras. The PSFC voted against selling it several years ago. California is taking efforts to ban its production; the city of Chicago briefly outlawed its sale; a state assemblyman in New Jersey once introduced a bill prohibiting its production, sale and distribution—even though D'Artagnan is based in Newark, N.J., where it employs more than a hundred people.

Yet Daguin staunchly defends the product, on ethical, cultural and culinary grounds. Her Web site describes it as "produced from Moulard ducks raised in a low-stress environment on 200 acres in the lush valley formed by the Hudson River of New York State. Their wholegrain diet consists of corn and soy and fresh clean water; no hormones or antibiotics are ever used."

This approach underlies all of D'Artagnan's products. Their chickens were free-range and organic years before the USDA established the National Organic Program. Their meat, much of it from heritage breeds, is raised by small ranchers following humane, sustainable methods.

"I was raised in a world of small farmers who were

largely organic by default," Daguin said, standing in the Coop. "My goal is to establish the same kind of healthy, sustainable food system here in the U.S. And have it taste good, too."

D'Artagnan at the Coop

As long as the Coop has been selling poultry, D'Artagnan has been on the shelves.

Bill Malloy, the receiving coordinator responsible for purchasing meat, recounted the history: "In the late 1980s the Coop conducted a referen-

the birds hunt around the barnyard for their feed. In 1986, the Eberlys met Daguin and began producing organic chickens. In 1991, Eberly Poultry became certified as an organic poultry processor by the Northeast Organic Farmers Association of New York.

D'Artagnan's web site explains that "Each bird comes from a true free-range environment where they get plenty of sunshine, fresh air, and room to roam. They are fed only organically grown grains. Their water comes

separate farms, but D'Artagnan is still our principal provider of organic chicken and chicken parts. They are also our sole distributor for duck, duck breast, and rabbit. Their applewood- and hickory-smoked bacons are some of our most popular. The sausages, pâtés, confits, and mousses are consistent sellers. And their Australia-raised legs and racks of lamb are an economical alternative to the local lamb we bring in from farms in upstate New York."

Kyle, 18, is one of D'Artagnan's fans at the Coop. He was picking up a package of chicken apple sausage while his mother, Ann, was working her shift as a Gazette photographer. "I want to be a chef," he said, "and I love this brand. I'll put it in spaghetti or just fry it for breakfast. We buy their sausages pretty much every time we shop."

Watching members shop, Daguin noted that "when people are browsing, and they pick up one kind of chicken, then another, they don't usually settle on D'Artagnan. I guess it's because we're usually more expensive than the other brands. The ones who do buy D'Artagnan go right for it on the shelf. They know it already."

On the list of seven brands of whole chickens carried at the Coop, Murray's is the least expensive, at \$2.35 per pound (compared with \$3.29 per pound at the Union Market just down the block). D'Artagnan's Eberly chicken is the most expensive, at \$4.21 per pound (Union Market doesn't carry it; "it didn't sell," a manager explained, "a matter of price point.").

But on a recent Sunday, the shelf space for D'Artagnan whole chickens was empty. It seems that some Coop members are willing to pay a premium for D'Artagnan's provenance and quality.

Daguin, a tall, energetic woman with an engaging smile, promises the shelves won't stay empty. "Our truck delivers to the Coop four days every week to ensure they have the freshest product possible. We make them our first stop. The Coop is our best retail client in Brooklyn." ■



"I was raised in a world of small farmers who were largely organic by default... My goal is to establish the same kind of healthy, sustainable food system here in the U.S. And have it taste good, too."
— Ariane Daguin

dum that voted in favor of selling poultry. But we didn't have the space or the refrigeration capacity until 1991, after the second building was added. At that point we began to carry both organic and conventional chickens. From the beginning, we went to D'Artagnan for organically raised birds from Eberly Poultry."

Eberly Poultry is a family-owned business in Pennsylvania that began raising chickens "naturally" in 1984, which basically meant returning to the old ways of letting

from the same well that the family uses for drinking. No protein supplements, no poultry or fish by-products, no pesticides or herbicides are ever used. In addition, no antibiotics, no growth hormones, no arsenicals and no artificial light are permitted at any time."

Daguin's philosophy apparently resonates with Coop members. "We did over \$275,000 worth of business with D'Artagnan in 2009," said Malloy. "We now carry different kinds of birds from seven

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.

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 presented 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.

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





Saved by a Peach

By Donna Cameron

The year 2010 was one of the hottest, driest, sunniest summers on record. And while frequently uncomfortable for city denizens, it was good news for peaches. Each mid-summer day in the Coop produce aisle, we were magically drawn to crates where the profuse aroma of summer peaches rose with an unusual power, and someone would inevitably pick one up, hold it toward another shopper and ask:

“Do you believe these?” Or say, “These are the best ever! So perfect, juicy and sweet!”

Or, “Mom, get the donut ones please...”

We all tuned in to what the ancient Chinese sages knew about this mystic fruit, its legendary power to endow immortality. Or, at least, a moment's happiness.

Nationwide, the 2010 peach harvest has been hailed as a bumper crop of unmatched proportion.

“The unusual sweetness in this year's crop is due to the combination of dry weather and sunshine throughout the growing season, and to the fact that we had no sud-

itself. This process sends more sugar to the fruit.”

“Here at the Park Slope Food Coop (PSFC), people have been knocked off their feet by peaches all season long,” said PSFC General Coordinator and produce buyer Allen Zimmerman. “At peak, we consumed 2500 lbs of minimally-treated yellow peaches per week, 2500 lbs. per week of conventionally grown yellow peaches, 500 lbs. per week of white peaches, 700 lbs. per week of donut peaches, 1200 lbs. per week of nectarines and 800 of California organic nectarines per week.

In addition to this, Zimmerman said, the PSFC received a truckload of minimally treated peaches from Hepworth Farms in Milton, New York five times a week. A truckload is around 400 cases, a case is about 25 lbs.—that's 2,000 x 25 lbs. of minially treated peaches alone. Every week. “We exhausted every peach on her trees—we ate them all!”

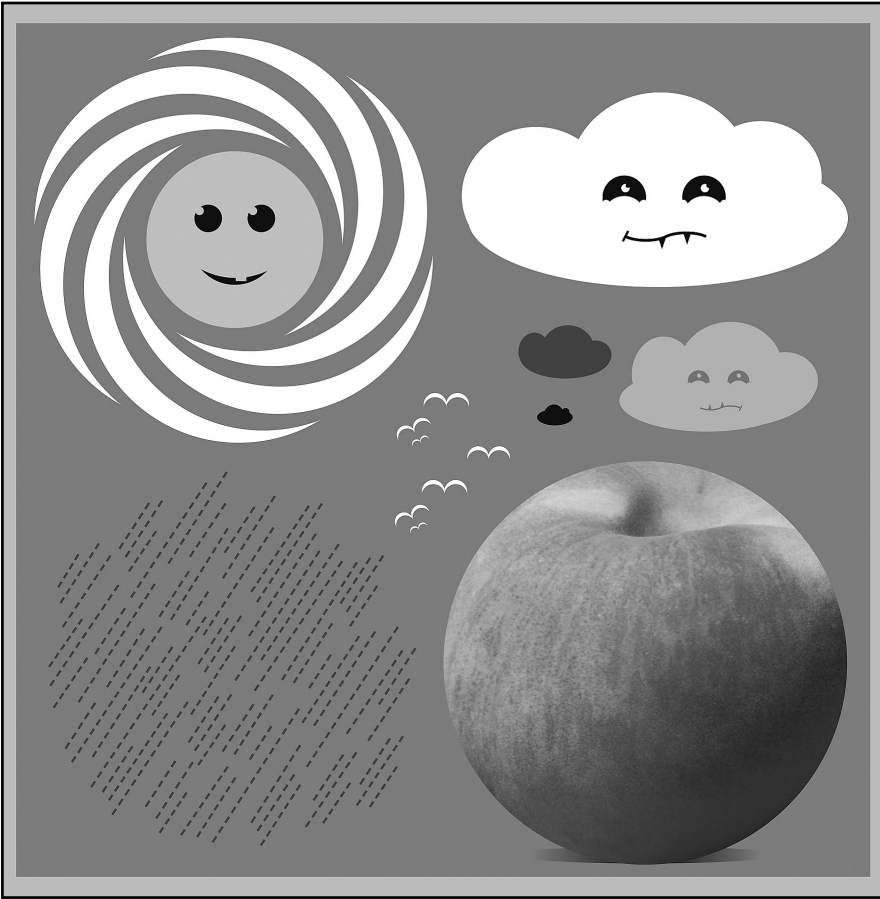
Zimmerman, who works closely with his associate PSFC produce buyer Julie Gabriel, adds that PSFC shoppers are very fond of the produce brought in from Amy

They are not organic, but people devour them with a similar appetite. My own cousin rated them 11.5 on a scale of one to ten,” Zimmerman remarked.

Fralinger Orchards sit on the banks of the Cohansey River in southern New Jersey's Cumberland County. The southern New Jersey winters mean perfect winter dormancy conditions for peach tree farming. A fourth generation agricultural enterprise that harvests 350 of its 500 acres and also produces poultry eggs as a winter crop, Fralinger describes his farm as sustainable, and says it has been so for four generations.

Fralinger, who distributes his peaches to the markets through a broker, says that while the 2010 summer has yielded an abundance of peaches, it is a national phenomenon, driving down the wholesale price paid to farmers.

“This has been our best year to date for getting local peaches for a lower market rate. Increased sales at higher late season prices now can change the performance of a year. I hope this is so for the farmer,” Zimmerman stated.



ILLUSTRATIONS BY PAUL BUCKLEY

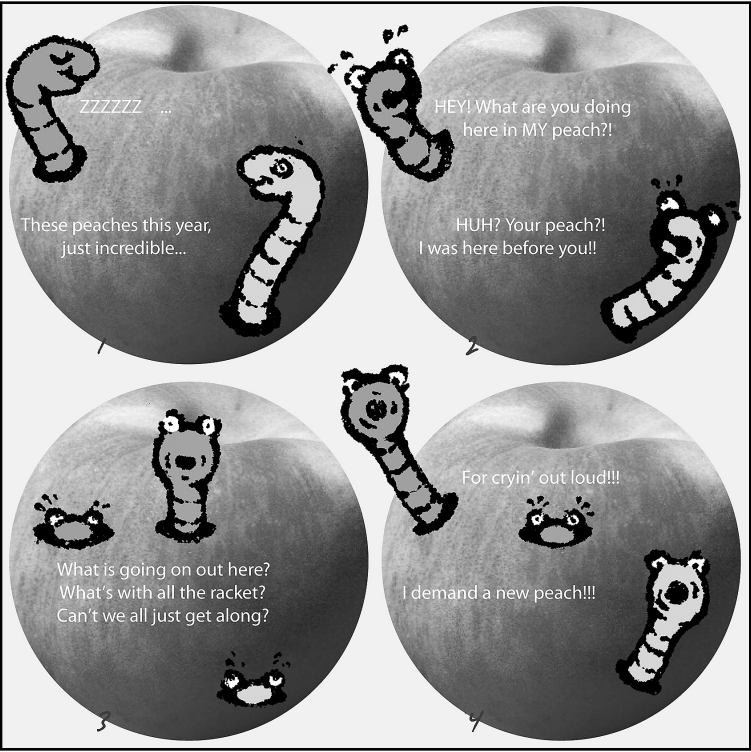
NASS also reports that many growers are selling out within two weeks of harvest.

Thankfully, that doesn't include Fralinger. “Peaches literally flew out of here this summer,” said Zimmerman. “This week, late season, the Fralinger peach is the only one on the shelves. People love it. It's not just a great harvest statistically but a better tasting one, too!”

Fralinger Orchards' output includes more than 190,000 half bushels as of mid-September, and they expect to

harvest in excess of 200,000 by the season's end. That's a lot of peaches to pick—and the unrelenting heat and bountiful sunshine was not so nice for the workers tasked with harvesting. “Production alone was very costly this year. It was difficult for our workers in the constant sun and heat, and we needed replacement workers for more hours,” Fralinger said. Even so, there were times when it was humanly impossible to keep up with the

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den late spring frosts,” says Bob Fralinger III, manager of Fralinger Orchards of Bridgeton, New Jersey, whose peaches are featured at the Coop.

“Extensive sunshine causes the peach tree leaves to increase photosynthesis, making more chlorophyll,” he explained. “The leaves, in turn, share this extra boost of chlorophyll within the tree

Hepworth's sustainable farm. This peach season, once Hepworth's peach crop was sold out, the produce buyers turned to Fralinger to meet Coop demand.

“The Fralinger peaches, which I purchase at Hunt's Point Market, are the only local commercial peach crop there that has consistently shown greatest taste and quality through the years.

2009 v. 2010 Peach Harvest

2010's bumper crop is making up for the setback to the 2009 harvest caused by a severe late spring frost across the southern U.S. Of the nation's four major peach-producing states—California, South Carolina, Georgia, and New Jersey—only New Jersey was unaffected, according to the USDA's National Agricultural Statistics Service (NASS) 2009 report. As a result, 2009 New Jersey peach market profits rose, compared to the drop caused by the 2010 glut.

Indeed, the national 2009 peach production volume was down 5 percent compared to both the 2008 and 2007 crops. This year, NASS shows both an exceptional volume for the 2010 peach and nectarine harvest; and, less positively, that peach farmers nationwide are selling their crops at a price below their cut-off for turning a profit—something Bob Fralinger is experiencing.



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.



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





GENERAL MEETING REPORT

From the General Meeting

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provided by Coop members as their workslots. Holtz also spoke of cooperation among cooperatives and hoped that other coops would have our back on this.

Mike Salgo, the Coop's lawyer, spoke about some of the legal issues, including whether Barneys Co-op is a trademark (it is, and this could send the matter into federal courts) and the "why-now?" issue given that the Barneys Co-op brand has been around for a while. "It was never in our backyard before," Salgo said. "It was never in Brooklyn."

This led to a heated discussion. Many PSFC members felt that going up against Barneys, a large corporation with deep pockets, would only lead to a spiraling legal bill. "How much is this worth to us?" asked Michael Thompson. "We have to choose our battles."

But for an equal number of members, the principle of this battle was one worth standing up for. "This is the same as corporate industry co-opting organic and natural. They're hoping coops won't say anything," said Damali Miller. Attorney Leslie Jenkins said she felt this case was "slam dunk. The state law is very specific." In an impassioned comment, she added: "If we aren't going to stand up to this, who is? I live in a society where corporations are taking over everything."

Others felt that this kind of lawsuit would open the Coop up to more ridicule. "It makes us an easy target," said Kris Munson. "We're a comedy goldmine."

The debate went on for so long that the discussion period had to be extended twice. And then there was the last-minute twist. Because Holtz had already put this item on the agenda two months in a row, he was doubtful he would be able to get a proposal on the next month's agenda. But the Barneys is opening imminently. And challenging the name after the store is open a few months takes some of the wind out of our legal sails. So as the meeting was winding down, Chair Committee member Dave Golland moved to suspend rules, amended the proposal, striking the language about suing for an injunction, allowing the draft

proposal to be voted on. By passing this version, the coordinators would at least be allowed to alert the attorney general about the misuse of the word "coop" and start the public relations campaign and vote later on the authority to sue. The new proposal was voted on and passed, though not without drama. Elizabeth Tobier was visibly upset about the break in protocol: "We're not permitted to turn a discussion item into a proposal without alerting the membership. This is shocking." And in the end, Holtz didn't vote for the proposal—not because of protocol issues but because he thinks without the ability to sue for an injunction, the Coop loses its muscle.

The other item on the evening's agenda—a discussion item on a proposal to form an audit committee—

Members had many questions, several of them some form of: Is something broken that needs fixing?

was another seemingly dry piece of business that also turned heated. Yigal Rechtman presented the proposal, which essentially suggested creating a new committee, comprising members and coordinators to act as a buffer between the auditors who audit our finances yearly and the coordinators who work with the auditors. "Auditors are supposed to check on management. Management selects the auditors. We want more tension," Rechtman explained. He went on to say how a Madoff fraud situation would never have happened with the kind of oversight he was suggesting. "We're a \$40 million company, a big place, not a mom and pop shop with a till in the corner."

Members had many questions, several of them some form of: Is something broken that needs fixing? "What are the risks that this proposal would solve?" Alex Mandl asked. "There's no specific threats that I know of," Rechtman replied, "but we know from experience, the better a corporate structure is designed, the less chance



ILLUSTRATION BY MICHAEL COHEN

of financial mismanagement or fraud."

The General Coordinators—who work with the auditors—were of two minds. On one hand, Holtz said that the Coop prides itself on its transparency, producing ten financial statements a year and the yearly audited statement. "More transparency, how can I say no?" Holtz asked. But on the flipside, the Coop has such a unique corporate structure: the board meets in the open, the board is forced to receive the advice of the GM. An audit committee, Holtz said, would add a level of transparency and several levels of work.

"It certainly is more cumbersome but it's not a bad idea," said member Martha Rose, who has an MBA. "It works for management to better understand and translate what the Coop does."

"Is something broken?" Holtz concluded. "I don't think so. Would I vote against this? I don't think I could."

The rest of the meeting, however, was fairly drama-free. Open Forum brought suggestions for water filters in the kitchen, questions about tracking hidden household members through the guest registrations, and whether the Coop is subject to the city's crackdown on pricing violation (meaning all

items need to have price tag). Apparently not, because the Coop doesn't serve the general public.

There was no financial report this month (a good thing, given all the audit talk—so much math in one evening) but Allen Zimmerman waxed euphoric about the late summer bounty of produce, 215 items, the majority of them locally grown—really locally grown, mostly Hepworth Farm (86 miles from us), as well as Lancaster County or the Fingerlakes region. He made a special pitch for the Red Lipstick Pepper, which Amy Hep-

"Is something broken?... I don't think so. Would I vote against [this Audit Committee]? I don't think I could."
— General Coordinator Joe Holtz

worth grows, and which Coopers show little love. "It's weird looking and small but it's cheaper than organic red pepper and tastes about the same," he said. "In another twenty years, maybe they'll catch on."

Speaking of locavore, General Coordinator Ann Herpel reported on the Locavore

Challenge hosted by the Northeastern Organic Farming Association of New York, which for the month of September is encouraging people to eat as much local food as they can—food grown within a 250-mile radius of where it's consumed. On September 18 there will be a Preserving the Harvest event/fundraiser as part of the Challenge, hosted by Leda Meredith, who will teach how to pickle, dehydrate and lacto-ferment food. Which should come in handy, as Allen Zimmerman noted in his report that organic tomatoes had been selling for 78 cents a pound.

And speaking of food, Zimmerman also announced the Cooking in Harmony fall food and beverage tasting at the Brooklyn Society for Ethical Culture on Sunday, October 3, seasonal food for the omnivores to the vegans, with or without alcohol pairings. Tickets are limited and on sale in the Membership Office.

Perhaps it was just this hungry reporter's perspective but by the time Herpel and Zimmerman finished their reports—including Zimmerman's jubilant declaration that the local apples have started coming in—the snack table in the back of the room suddenly seemed to get very crowded. Are Newman-O's considered local? ■

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





The Kombucha Krisis

By Ed Levy

Last June, in response to an alert from the federal government about elevated alcohol content in kombucha tea, many retail stores removed it from their shelves and many distributors stopped distributing it. The Coop's distributor UNFI (United Natural Foods, Inc.) also discontinued delivery after random Food and Drug Administration testing showed an alcohol content higher than .5 percent in many samples of kombucha—a level that would require sellers to adhere to a licensing and labeling process similar to that required for beer.

Although the Coop is licensed to sell beer and could, in theory, sell kombucha even with the elevated alcohol content providing it was appropriately labeled, the beverage has been in short supply in the store because of the stoppages.

One Coop supplier, Kombucha Brooklyn, ceased production several months ago to retool, in anticipation of the government alert, and is now producing kombucha with a new formula that addresses the alcohol-level issue. Kombucha Brooklyn is currently on the shelves in the Coop.



Kombucha (pronounced com-BOOCH-a or com-BOOK-a) is a sweetened tea that contains live bacteria and yeast fermented into a sweet-and-sour drink. Its probiotic bacteria are said to support digestive health. According to Coop member Eric Childs, founder of Kombucha Brooklyn, one of the Coop's suppliers, "the drink dates

back to the Tsin Dynasty (220 BC) in China."

The alcohol level during production of kombucha is usually less than .5 percent, but additional fermentation can occur after it is bottled and refrigerated. Because of this ongoing fermentation, some commercial kombucha has been reported to contain as much as 3 percent alcohol.

In its June warning, the government stated that "our primary concern is to ensure that consumers are not misled about the nature of alcohol beverage products that might be marketed as nonalcohol beverages. At this point in time, we do not know how extensive the problem is."

Provisions in the Internal Revenue Code (IRC) state that "persons who produce distilled spirits, wines, or beers must qualify as producers, file bonds, pay Federal excise taxes, file returns, maintain records, and mark containers, as required." Retailers who do not have such permits face potential legal exposure, including the possible loss of their existing permits and licenses.

No official recall has been issued, and compliance so far has been voluntary.

Kombucha has become increasingly popular in the U.S. in recent years. "Sales have been doubling each year for at least the past four years and are now worth more than \$150 million a year at retail," writes Emily Fredrix in www.dailyfinance.com. Still, this is a relatively small percentage of the \$100 billion-a-year U.S. beverage market.

Keeping the Alcohol Content Down

One method producers of kombucha have been looking into to keep the alcohol content below the levels that trigger regulation is pasteurization. However, as one consumer pointed out, producers who take this route may be selling the horse to build the barn, since—as many of the health-conscious consumers of this beverage contend—pasteurization negates the benefits of the drink by destroying the beneficial bacteria along with the fermentation process.

Other methods for maintaining legal alcohol levels include reducing the amount

of sugar used during production and filtration.

The Coop continues to stock three brands of kombucha tea—Kombucha Brooklyn, High Country, and a new variety called Bao Kombucha, which was launched after the pullback and is locally brewed in Manhattan. Bao Kombucha contains less than .1 percent alcohol, and the company has said that it intends to keep this percentage low by keeping the product constantly refrigerated and by having a "sell by" date on each bottle. Refrigeration, while it does not eliminate fermentation, slows it down.

Peter Wohlsen, the Coop's buyer of kombucha and other fermented products, pointed out that while many brands of kombucha are unavailable in the Coop, people are finding they can still purchase it at their corner store. That is because many stores are continuing to sell stock they ordered months ago, despite the threat of being penalized by the government. By contrast, the Coop, with its heavy turnover, sells out of shipments relatively quickly.

Production Method

Kombucha is produced by placing a culture known as a SCOBY (symbiotic culture of bacteria and yeast), in a sweetened tea, with sugars to assist fermentation. Black tea is most commonly used, but kombucha can also be made from green or other flavored teas.

According to Wikipedia, "after a week or more of fermentation, the liquid is tapped. Some liquid is retained to keep the pH low to prevent contamination. This process can be repeated indefinitely. In each batch, the "mother" culture will produce a "daughter", which can be directly handled, separated like two pancakes, and moved to another container."

Some Skeptical of Government Claims

"I do think more study should be done on the matter, because all live products naturally ferment on the shelf," Rana Change of House Kombucha said. "Even a picked orange ferments in its own rind sitting in a crate. No one goes around testing every live



ILLUSTRATIONS BY LYNN BERNSTEIN

product to see if it's under .5 percent ABV [alcohol by volume]. I believe properly made and stored locally produced kombucha can be easily kept under 1 percent alcohol. But splitting hairs over fractions of less than 1 percent is probably a lost cause when dealing with live food."

GT's, in an attempt to turn the situation to its advantage, has said it will soon announce plans for the launch of an above .5 percent alcohol line of kombucha, currently code named AP5, and will later return to the market with launch of a below

.5 percent alcohol line, designated BP5. UNFI has stated that it does not currently hold the necessary licenses to distribute the above .5 percent GT's product, and Wohlsen said the Coop probably will not be carrying the alcoholic one. In addition, in order to favor smaller local producers and because of limited shelf space, the Coop will stock only a few of GT's many varieties of kombucha.

In the meantime, consumers who are impatient for their favorite brand may decide to teetotal it for awhile, or make their own. ■

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





Saved by a Peach

CONTINUED FROM PAGE 3

trees’ production, and on average his farm lost more than 2% of its crop due to its sheer volume.

Many Varieties, All Delicious

Botanically, the peach tree is in the rose family, native to China or East Asia, and can actually be found growing wild there. Everywhere else, it is cultivated. Like its cousin the almond, peaches have oval shaped, wood-like corrugated seed shells. But unlike the almond, the peach seed is poisonous. Peach seeds contain cyanogenic glycosides, metabolized when ingested by humans as a sugar molecule, releasing hydrocyanide gas. This toxicity is also a stone trait of nectarines, often erroneously believed to be a hybrid of peaches and plums. Carefully cultivated from a peach mutation, nectarines ARE peaches.

“The smooth skin of the nectarine is a peach created by a recessive gene. A peach with fuzzy skin is a product of the fruit’s dominant gene,” Fralinger said. “Nectarines sometimes grow from bud spores on peach cultivars, but not vice-versa.”

Most peach farmers grow many varieties of peaches (including nectarines), which ripen in turn throughout a season. Some are

white, others yellow-fleshed. Fralinger, who grows only yellow peaches, begins with “Flamin Fury” in mid-June and ends with “Prince” in mid-September, with many other varieties available in between.

“White are more about sugar and yellow are more about depth of flavor. I love

them both,” Zimmerman answered, when questioned about his preference.

Peaches are further declined into “freestones” or “clingstones,” depending upon whether or not their flesh sticks to their seed or not. Most clingstones are produced in California and processed, canned or frozen.

Most freestones are marketed raw. Indeed, the wonderful waft in the Coop produce aisle hailed from freestones.

The summer of 2010 was all about the peaches—amazing peaches. Now the question is, what will the high temperatures and dry conditions mean for this autumn’s apple harvest? ■

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.



The Environmental Committee Is Looking for New Members.

The Environmental Committee works on a broad range of issues related to food, energy and the environment, with an emphasis on issues that impact the Coop.

We particularly need people who are good at putting ideas into action. We will accept people with a broad range of experience, but leadership and/or organizational abilities will be put to good use.

To be considered for a spot on the committee you must have been a Coop member for at least 6 months and have a good attendance record.



Work for the environment while fulfilling your Coop workslot!

For more information contact the Environmental Committee at ecokvetch@yahoo.com.



Puzzle Corner

The Three R's

Below is a list of 30 common words. Each word has three letter R's, which have been removed. The remaining letters have not been rearranged.

For example, the word “firecracker” has three R's. With these removed, it would be written as “fiecakee.”

Can you figure out all the words in the list?

suende

ivefont

abitay

hoo

iegula

esevoi

espiatoy

deiee

epetoie

cayove

ieveent

pefeed

baie

cuicula

geengoce

cabueto

popieto

teo

ecuing

efeal

teitoy

aowoot

coido

eo

teie

fankfute

egista

waio

etogade

canbey

Puzzle author: Stuart Marquis. For answers, see page 15.

Can you help us just this once?

Start up food coop needs Spanish translators for our pamphlets, flyers and a Membership Agreement

We would like to share our info with respect to those who don't speak English.

PSFC members get FTOP credit in exchange for their help. You just need to be a PSFC member for a year or more, with good attendance.

Janice9910@yahoo.com or David at 347-274-8172 at Bay Ridge Food Coop www.foodcoopbayridge.com





Fall Food Event



Sunday, October 3

6:00 – 9:00 p.m.

**Brooklyn Society for Ethical Culture
53 Prospect Park West, at 2nd St.**

**If you love to eat and drink, please join us at
the Park Slope Food Coop's first culinary cook-off.**

Get your tickets now! Space is limited.

Tickets for this event are available in the Membership Office.

Tickets are available in three categories:

Children (12 and under): \$5

Adults: \$15

Adults (with wine/beer pairings): \$20

Cash only. Advance ticketing required.

No tickets will be available at the event.

For more details about this event, visit www.foodcoop.com.

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

The heat has brought out the best
of the tomatoes—
but has murdered the lettuces
It can take years to grow a good tomato
but lettuce will bolt in a day

When the tomatoes are good enough to eat
right out of the hand, likely we'll eat it,
enjoy it and sigh...

But when the lettuces are bitter
we can gripe indefinitely:

Where's the lettuce?!

It's all so bitter!

Can't they grow a decent lettuce?!

Isn't lettuce lesson #1 in farmers school?

We get such pleasure from our negativity
It is an inexhaustible and ever-ready com-
panion
Its dominion can be so powerful
that the lonely tomato in the bowl
rots from neglect

We are a funny animal
attached as we are to complaint
But if negativity is your master
and who can say never
Recall the succulent tomato
how she gives herself over
to our supreme pleasure

How she loves us and waits
for us to take her goodness
and make it our own

The Park Slope Food Coop

Where you'll fine lettuce and tomatoes

by Myra Klockenbrink

Mondays October 4 and October 18
noon to 1:00 p.m.
1:30 to 2:30 p.m.

You can join in any time during a tour.

Orientation Committee Seeks New Members

The Orientation Committee is looking for people to be trained to give orientations to new members. Training for the committee takes place over 2-5 months, and prospective candidates get three work credits for the trainings after an initial group interview/training session.

We're looking for people who are experienced teachers and/or trainers. Prospective candidates need to be able to explain a large amount of information with clarity and warmth while making a diverse group of new folks feel welcome. You must have at least two years of Coop membership to be on this committee. Orientations take place Sunday afternoons, Monday and Wednesday evenings, and Wednesday mornings.

An annual meeting of the Orientation Committee is part of the work requirement.

We are seeking an applicant pool that reflects the diversity of the Coop's membership. For more information, contact the Membership Office or write to karen_mancuso@psfc.coop.





COOP HOURS

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

Shopping Hours:
Monday–Friday
8:00 a.m. to 10:00* p.m.
Saturday
6:00 a.m. to 10:00* p.m.
Sunday
6:00 a.m. to 7:30* p.m.

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

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

Telephone:
718-622-0560

Web address:
www.foodcoop.com

LINEWAITERS' GAZETTE

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

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

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

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

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

Voluntary Articles: Maximum 750 words. 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
Oct. 15
8:00 p.m.



very

The Good Coffeehouse

COOP CONCERT SERIES

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



Pat Hull is a songwriter from Connecticut. He moved to Chico, CA, two years ago to see relatives, teach and go to school. It was there he released three albums and toured extensively with a band of friends. Upon graduation, he decided to move back to the east and experience New York. He writes and performs here and is planning on releasing his fourth album this July entitled *Fable Names*.



Elijah Tucker reaches into uncharted corners of his heart and comes out grinning. With the sweet rawness of early Springsteen and Van Morrison, the twists of Todd Rundgren and David Byrne, and the soul-striving of Stevie Wonder and Joni Mitchell, he makes sounds to swim in."



Camp, Noriega and Dunn is an acoustic power trio of seasoned New York musicians comprised of Joshua Camp, (One Ring Zero, Chicha Libre), Oscar Noriega (Lee Konitz) and Trevor Dunn (Mr. Bungle, John Zorn). Their talents bring an eclectic, original mix of solid songwriting and fierce instrumental lyricism: classic Americana with forays into European folk music.

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
SEPTEMBER 26
10:00 A.M.–2:00 P.M.

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

Third Thursday
OCTOBER 21
7:00 P.M.–9:00 P.M.

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

RECYCLING

PLASTICS

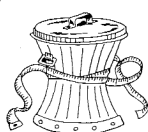
What plastics do we accept?
Until further notice:

- #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

Editors (development): Dan Jacobson
Carey Meyers

Reporters: Gayle Forman
Thomas Matthews
Donna Cameron
Ed Levy

Art Director (development): Michelle Ishay

Illustrators: Paul Buckley
Michael Cohen

Photographers: Ann Rosen

Traffic Manager: Barbara Knight

Thumbnails: Barbara Jungwirth

Preproduction: Mary Ellen Muzio

Photoshop: Bill Kontzias

Art Director (production): Lynn Cole-Walker

Desktop Publishing: Leonard Henderson
Matthew Landfield
Midori Nakamura

Editor (production): Michal Hershkovitz

Puzzle Master: Stuart Marquis

Final Proofreader: Nancy Rosenberg

Index: Len Neufeld

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



WORKSLOT NEEDS

Refrigerator Cleaning
Monday 9:00 a.m. to 11:00 a.m.

This position requires a desire to do physical work and an affinity for cleaning and organizing. You will thoroughly clean the refrigerator, remove all movable parts and clean them; label food items, and discard old or out-of-date products. Please speak to Adriana in the Membership Office if you are interested.

Office Data Entry
Tuesday 4:00 p.m. to 6:45 p.m.

Are you a stickler for details and accurate on the computer, and do you like working independently? If this sounds like you, then Office Data Entry will be your perfect shift.

You will receive training, and Coop staff will always be available to answer questions. Please speak to Ginger Hargett or Camille Scuria in the Membership Office if you would like more information. This workslot requires a six-month commitment.

Vitamin Worker
Friday 9:30 a.m. to 12:15 p.m. and 2:30 p.m. to 5:15 p.m.

On this shift you will work with a receiving coordinator to check in vitamin orders and organize the vitamin area in the basement and on the shopping floor. You will label products and shelves, and perform other related tasks. If you're interested, contact the Membership Office.



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, SEP 28
GENERAL MEETING: 7:00 p.m.

TUE, OCT 5
AGENDA SUBMISSIONS: 8:00 p.m.
Submissions will be considered for the Oct 26 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:
Oct 7 issue: 7:00 p.m., Mon, Sep 27
Oct 21 issue: 7:00 p.m., Mon, Oct 11

CLASSIFIED ADS DEADLINE:
Oct 7 issue: 7:00 p.m., Wed, Sep 29
Oct 21 issue: 7:00 p.m., Wed, Oct 23

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, September 28, 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 p.m.) (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. 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.





park slope

FOOD COOP

calendar of events

sep 24

fri 7:30 pm

Natural Perfume

This sensory presentation will examine the artisanal art of natural perfumery. Natural perfumery is a process that uses only essential oils and precious absolutes that are extracted from plants. Come spend an evening re-educating your nose and discovering the art of natural fragrance. Presented by Coop member **Julianne Zaleta**, Licensed Massage Therapist, Certified Aromatherapist, herbalist and natural perfumer.

sep 28

tue 7 pm

PSFC SEPT 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: August 2010 GM Decision is Void (45 minutes)
Discussion: “Discussion to clarify that the General Meeting decision made on August 31, 2010, regarding a legal action involving the store called Barneys Co-op is void.”
Explanation: “The agenda item taken up by the August 2010 GM regarding a legal action involving the store called Barneys Co-op had been scheduled as a discussion item only. The General Meeting may not vote on any agenda item that has not been announced as a proposal to the membership in advance of the meeting.”
—submitted by Elizabeth Tobier

Item #2: Animal Welfare Committee (45 minutes)
Discussion: “To form an Animal-Welfare Committee which would provide animal-related reference materials, articles and product suggestions (alternatives to PSFC products as they relate to animals).” —submitted by Jesse Oldham and Patrick Kwan
Explanation: “Focus on research and education to share with PSFC members on products as they relate to animals or animal-welfare issues. This will include researching animal-tested products and animal-care standards on “food-animal” products that the Coop carries or is asked to carry. Examples: a) identifying products still tested on animals contrary to the Coop’s Environmental Statement and researching alternatives, working with the coordinators and their distributor information; b) educational overview of the different kinds of animal testing/“food-animal” welfare standards certification labels and what they mean; c) vendor profiles as they relate to animal-related products as the PSFC (could be farm visits, could be interviews); d) films relevant to animal-product issues.”

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.

sep 30

thu 7 pm

Wordsprouts: An Evening with Author Gayle Forman



Gayle Forman, bestselling author and Coop member, will read from her latest young adult novel, *If I Stay*, and lead a young-adult writing workshop. In its starred review of *If I Stay*, Booklist wrote, “Both brutal and beautiful, this thought-provoking story will stay with readers long after the last page is turned.” Gayle Forman’s previous books were the travel memoir *You Can’t Get There From Here: A Year on the Fringes of a Shrinking World* and the YA novel *Sisters in Sanity*.
To book a Wordsprouts, contact P.J. Corso, paola_corso@hotmail.com.

oct 1

fri 7 pm

Film Night: Keep It Clean and Last Summer at Coney Island



Keep It Clean (4 min.), produced, written and directed by Coop member **Jeanette Muhlmann** aka Sena. A trashed and crowded beach with stressed out city people is magically visited by a colorful “Healing Tribe.” Without using words they create a clean circle. With ancient rhythms and dances they invite everybody to participate and join the KEEP IT CLEAN Experience—and the whole beach crowd becomes part of this joyful transformation. **Last Summer at Coney Island** (99 min.), directed by Coop member **JL Aronson**. Coney Island is known throughout the world as the birthplace of amusements, but, sadly, the area has lingered for years as a specter of its former magnificence. Now, after years of false starts, change is coming. This film profiles a legendary amusement park at the precipice of transformation. A time and place where every summer feels like the last. Soundtrack by Kaki King.
To book a Film Night, contact Faye Lederman, squeezestone@hotmail.com.

oct 3

sun 6 pm

Cooking in Harmony

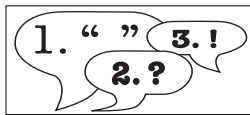


An evening of tasty food and intriguing beverage pairings courtesy of nine Coop-member chefs, selected from among many applicants by a panel of food and beverage professionals. All ingredients (with a very few exceptions) used in preparation of the dishes are available at the Food Coop. Beverage pairings will include wine, beer and non-alcoholic drinks. The event program will include recipes, beverage pairing information and bios of the chefs and members of the event steering committee. Each attendee will be invited to vote for their favorite dish. The winner will receive a prize of five workslot credits. **Event takes place at the Brooklyn Society for Ethical Culture, 53 Prospect Park West (at 2nd St.).**

oct 5

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

oct 7

thu 7:30 pm

Food Class: Lucid Food: Cooking For an Eco-Conscious Life



Louisa Shafia returns for a second time to demonstrate and discuss produce for an autumn menu. She is the IACP Award-nominated author of *Lucid Food: Cooking for an Eco-Conscious Life* (Ten Speed Press, 2010), a collection of more than 80 original recipes (available for purchase) that has been featured in *The Washington Post*, *Saveur*, *The Philadelphia Inquirer* and *The Tasting Table*. She was one of the principal chefs behind the menus of top NYC restaurants Pure Food & Wine and Gobo. *Menu includes creamy red kuri squash soup; kale salad with avocado, almonds and toasted nori; grilled maitake mushrooms (hen of the woods) (or other mushrooms available at Coop).*
Materials fee: \$4. Event coordinated by Susan Baldassano.

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.

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



sep 24–nov 2 2010

oct 12
tue 7 pm

Safe Food Committee Film Night: Blue Gold: World Water Wars



In every corner of the globe, we are polluting, diverting, pumping and wasting our limited supply of fresh water. The over-development of agriculture, housing and industry increase the demands for water well beyond the finite supply, resulting in desertification. Corporations force countries to privatize their water. Investors target desalination and export schemes. Corrupt governments use water for economic and political gain. Military control of water creates new geo-political maps and power structures, setting the stage for water wars. This film follows people fighting for their basic right to water, from court cases to revolutions to constitutional conventions to local protests.

oct 15
fri 7 pm

Wordsprouts: Reading for Teens and Young Adults



Torrey Maldonado was born and raised in the Red Hook projects of Brooklyn. After graduating from Vassar College with a BA in Sociology, Maldonado earned a Master's Degree in Educational Administration at Baruch College. He has taught in a Brooklyn public school for nearly 10 years. His first novel, *Secret Saturdays*, which was published in April 2010, is inspired by his life and his students' struggles with bullying, tough choices, friendships and wanting to fit in while wanting to be themselves.

To book a Wordsprouts, contact P.J. Corso, paola_corso@hotmail.com.

oct 15
fri 8 pm

Pat Hull, Elijah Tucker and Camp, Noriega and Dunn



Pat Hull is a songwriter from Connecticut. He moved to Chico, CA, two years ago, released three albums there and toured extensively with a band of friends. Today, he writes and performs in New York and is planning on releasing his fourth album entitled *Fable Names*. "With passion born of tribulation, **Elijah Tucker** reaches into uncharted corners of his heart and comes out grinning. With the sweet rawness of early Springsteen and Van Morrison, the



twists of Todd Rundgren and David Byrne and the soul-striving of Stevie Wonder and Joni Mitchell, he makes sounds to swim in." **Camp, Noriega and Dunn** is an acoustic power trio of seasoned New York musicians comprised of Joshua Camp (One Ring Zero, Chicha Libre), Oscar Noriega (Lee Konitz) and Trevor Dunn (Mr. Bungle, John Zorn). Their talents bring an eclectic, original mix of solid songwriting and fierce instrumental lyricism: classic Americana with forays into European folk music. **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.**

oct 16
sat 11 am

A Workshop for Mental Health Practitioners

Learn how to use art with your therapy clients. Experience how art can work for you in a supportive environment and you will begin to understand how to use it in your practice. When words are not enough, connect mind and body through art. Coop member **Sarah Zahnstecher** is a New York State–Licensed Creative Arts Therapist who works in private practice and has more than 20 years of experience.

oct 16
sat 2 pm

Sustainable Townhouse Primer

This presentation is intended to provide homeowners with a basic understanding of their homes, what their assets and liabilities are, and how to retrofit. Topics include the importance of the building envelope, solar orientation, air infiltration, heating and cooling options, electrical efficiency, sunlighting and passive heating/cooling. Architect and Coop member **Ryan Enschede** leads an architecture practice pursuing sustainable building solutions adapted to NYC's climate and built conditions.

oct 17
sun 12 pm

Stars in Your Pocket: Evolutionary Astrology

This class is an introduction to evolutionary astrology. Our soul comes into this life with an underlying, evolving purpose. This purpose is the underlying cause for all that occurs in life: vocation, relationships, spirituality, health. With this deeper perspective, we can bring fresh insight into our lives that helps us move forward. We will discuss the basic archetypes of the signs, houses and planets, through the 12 signs of the zodiac. Coop member **Clara Nura Sala** has been practicing and teaching astrology for 10 years. She is a graduate of the Jeffrey Wolf Green School of Evolutionary Astrology and counsels clients across the U.S. and around the world.

oct 22-23
fri-sat 11 am–6 pm

Blood Drive

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

oct 23-24
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.

still to come

oct 24 Dream Workshop

oct 26 PSFC OCTOBER General Meeting

oct 28 Diversity Awareness Initiative Series:
"Who Are Those Subtitles For?"

oct 29 The World According to Monsanto

oct 30 Eldercare from A to Z

oct 31 Candida Albicans, AGAIN?

nov 2 Agenda Committee Meeting





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



THINKING TWICE ABOUT
A BOYCOTT

TO THE EDITOR:

An August 12th letter praises the Olympia Food Coop for joining the boycott of Israeli goods. The author neglected to say that the decision to join was taken in a backroom manner with the general membership unaware of the impending decision. Unlike our coop, according to Olympia's by-laws, decisions to join any boycott are made by the staff. After 2 years of discussion the staff did not come to a consensus regarding joining the boycott. At that point the Olympia board met with a contingent of boycott supporters and, without representation of dissenting opinions, voted to impose the boycott on its membership.

The use of such tactics is not surprising. Enlisting a civic organization to support a boycott without 100% of its membership's agreement is an anti-democratic undertaking. While I would never force the letter's author to buy the luscious lychees the Coop stocked in August and deny her the right to boycott them, she should not deny me the right to choose to buy them. She would further impose upon me, through my Coop membership, identification and agreement with a political view, regardless of my opinion on the matter. Imposing any boycott on the membership is akin to having the Coop endorse a political candidate and then forcing every

member to vote for him.

The Davis Food Coop was also faced with members suggesting the coop join the boycott. Davis' by-laws require that the coop's board of directors first approve a vote by determining if the proposed question is legal and serves a "proper purpose." After research and discussion with the membership, the Davis board determined the boycott failed the "proper purpose" test. The board reasoned that participation in the boycott would conflict with the general principles of the international coop movement (the Rochdale Principles), which emphasize "political (and religious) neutrality and the dangers of meddling in political (and religious) affairs." It would require the organization to accept as truth statements that could, at best, be characterized as opinion or selective presentations of fact. Furthermore, the board noted that cooperatives "that have failed to abide by this essential principle of political neutrality have been harmed by the divisiveness that such issues cause among members."

Joe Holtz eloquently addressed the issue of boycotts in the March 12, 2009 *Gazette*. Noting that we do not expect the Coop to take political positions, he wrote "we do not measure members on their adherence to any political position." He also noted, "When a political position is taken there is the risk of alienating mem-

bers who do not share it." He concluded, "that unless we can agree on a boycott in vast majority numbers, we will do damage to our cooperative spirit, and our mission."

Have the promoters of this boycott given consideration to the well-being of the Coop and its community? Do their social justice concerns extend to their fellow Coop members?

Barbara Mazor

BOARD SECRETARY—
MINDING THE RULES,
KEEPING US HONEST

DEAR COOP MEMBERS,

Some members who attended the August 31, 2010 General Meeting voted on a proposal that was taken up by the meeting. Because that proposal item had not been announced to the membership in advance of the meeting, the actions taken by the August 31, 2010 GM in regards to that item are void.

I have submitted a complaint about the handling of the item to the committee that chairs the General Meetings.

For anyone who needs to contact me regarding this matter, my email address is elizabethtobier@gmail.com.

Sincerely,

Elizabeth Tobier

Board member and secretary
Park Slope Food Coop

CHAIR COMMITTEE:
"WE WILL LEARN
FROM OUR MISTAKES"

TO THE EDITOR:

The Chair Committee would like to respond to a complaint it received from Coop Secretary Elizabeth Tobier.

At the August 2010 GM, a proposal was made by a Chair Committee member who was not involved with running the meeting that evening to suspend the rules that would allow a discussion item to be treated as a proposal. Before discussion could commence, a member called the question and a third member seconded it. The chair declared the question called. There was no objection from the floor. The motion to suspend the rules was then voted on and passed by two-thirds majority. A member then moved a proposal regarding Barneys' use of the term "co-op." The proposal was seconded. Before discussion could commence, again another member called the question, which was seconded. Again the chair declared the question called, and again there was no objection from the floor, with no vote taken. The motion for the proposal was then voted on and passed.

The motion to suspend the rules should have been declared out of order on the ground that the membership of the Coop had not been informed that there would be a pro-

posal at the GM. Additionally, there should have been a vote on each instance of the motion to call the question.

The Chair Committee regrets that neither of these actions was taken.

The Chair Committee is and always will be a work in progress. We learn from our mistakes.

Sincerely,

PSFC Chair Committee

DEAR COOP, WILL YOU
PLEASE FORGIVE ME?

TO THE EDITOR:

At the August GM, I proposed a suspension of the rule that forbids voting on a discussion item. After the suspension passed, I made a motion that allowed the coop staff to inform public authorities of a possible violation of the New York State Cooperative Corporations Law (use of the word "coop" by Barneys), and begin the process of forming a committee to study the issue. Although I am a member of the Chair Committee, I was not serving in an official capacity at the meeting.

Following the meeting, Coop Secretary Elizabeth Tobier sent a complaint to the members of the Chair Committee, as well as the board of directors, general coordinators, members of the GM Rules Revision Committee, and several other regular GM attendees. Having carefully re-read the GM rules of order and a series of e-mail messages discussing the complaint, and having consulted with the Chair Committee, I have decided that I was incorrect to propose the suspension of the rules at the August GM, and that my motion was out of order.

I am not speaking on behalf of the Chair Committee.

My intention in proposing the rule suspension was honest and cooperative. I was not trying to abuse any authority or trust I may have as a member of the Chair Committee and the GM Rules Revision Committee, nor was I trying to use my knowledge of the rules to push through my own agenda. I was not intentionally trying to disenfranchise the absent membership, nor circumvent the agenda process.

Nevertheless, I did do these things, and I am deeply sorry.

I believed that the majority of the members present at the July GM wanted to pass some form of statement in opposition to the use by Barney's of the word coop, but voted against the proposal because of several major issues with the wording. When the staff brought a heavily revised version of the proposal to the August GM, I believed that the overwhelming majority of the members present felt frustrated by the rules preventing them from doing so at that time. I thought I could help the membership do what it appeared to want to do.

I did not consider the rights of the

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

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

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

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

Anonymity

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

Fairness

In order to provide fair, comprehen-

sive, factual coverage:

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

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

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

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

Respect

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

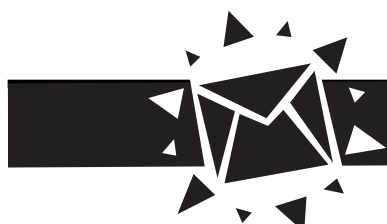




Park Slope Food Coop, Brooklyn, NY

September 23, 2010 13

LETTERS TO THE EDITOR



members who were not present, nor did I consider the deleterious effect this might have on the agenda process, or the trust the membership has in the GM to deliver accurate advice to the board of directors.

I hope that the membership will show me its cooperative spirit by forgiving me my flaws. I am always learning to do better, and I have learned tremendously from this. I will work harder to be the member you expect me to be, and I hope soon to re-earn the trust you place in me.

Sincerely,
Dave Golland

UNREAL ESTATE

Manhattan Borough President Scott Stringer: "The entrance fee to live here is a million-dollar condo."—NYT 5 Jul 10
"Give me your tired, your poor, your huddled masses,"

Said Emma Lazarus—but time passes,
And the poor go back to being wretched
refuse
For which the condo captains have no use.
And so the needy are forced again to
disperse,
To search for ill-lit tenements, or worse,
From which their outcast children may
behold
The soaring towers built of glass and gold.
Leon Freilich

REVENGE OF THE SMALL PEOPLE, PART II

TO THE EDITOR:

My 6/3/2010 Environmental Committee report argued that most environmental devastation is generated by corporate activity, *not* citizens, that corporations are *not* simply fulfilling "consumer demand" but rather *forcing* it, and that "green consumerism" would *not* reverse our dire environmental situation—that only decisive political action can stop the freewheeling environmental destruction corporations inflict with seeming impunity.

But that's not likely. Corporate money has subverted politics. Most politicians, Democrats and Republicans, depend on it, and are consequently committed to implementing corporate agendas. Presidential and senate candidates differentiate themselves—at least rhetorically—on cultural and social issues. On war, the dire environmental situation, and corporate money in politics, an unholy consensus exists. In short, the system is rigged,

In 2000 George W. Bush lost the *popular* vote to Al Gore but became president by *carrying the Electoral College*. The Supreme Court's majority opinion in Bush v. Gore contained the startling observation that Americans have *no Constitutionally guaranteed right* even to vote for president. The Constitution's Article II, Section I describes presidential elections thus: "Each State shall appoint, *in such Manner as the Legislature thereof may direct*, a Number of Electors,

equal to the whole Number of Senators and Representatives to which the State may be entitled in the Congress" [emphasis added].

That's right! *Electors* vote for president, and *state legislatures* determine how electors are chosen—by popular vote or otherwise. (Senators were chosen this way until the 17th Amendment instituted popular voting in 1913.)

Ralph Nader, spearhead of the great environmental, government accountability, and workplace and consumer safety laws of the 1970's and the very symbol of opposition to corporate power, took viciously perverse criticism for winning *too many votes*, allowing Bush to win a *plurality* (not a majority) in Florida—the popular vote margin being 537 votes—and thus all of Florida's 25 electoral votes. The ultimate and crazy logic of Nader's vilification is that only Democrats and Republicans be allowed to compete in elections! Partisans may like that idea, but besides being unconstitutional and anti-democratic, when corporate money rules politics no matter how destructive to environmental, economic, and social well-being, we've got a problem, and continuing to vote for complicit Democrats and Republicans just deepens it.

Partisans should instead direct their anger. The aftermath of the 2000 election was an obvious time to introduce a Constitutional amendment eliminating the antiquated and anti-democratic Electoral College. Plurality victories and split votes are easily solved by runoff elections. But none of this was discussed, nor will it within today's two-party stranglehold.

Longshoreman philosopher Eric Hoffer said that change seldom comes from experienced politicians—experience is a handicap, that real revolutionaries "were wholly without political experience." Pingponging from one corporate party to the other, thinking this is choice, or doing so while waiting for *viable* alternative parties or candidates to appear (meaning, in today's environment, corporate funded) is self-defeating and only strengthens the two-party deathtrap. Not voting means giving up one's only legal, tangible power in determining who governs. Alternatives exist now. We need outsiders—real ones.

David Barouh

LET'S KEEP COOP POLITICAL DISCUSSIONS FOCUSED ON FOOD-RELATED ISSUES

TO THE EDITOR:

Last year our family joined the Park Slope Food Coop. I expected to find quality healthful food choices at reasonable prices in exchange for monthly "volunteer" work in a co-

operative, community-building setting. The regular ads in this paper promoting diversity and equality remind me that I joined the right organization for these goals and make me feel welcome.

I do not, however, feel welcome when, in every issue, I see an anti-Israel op-ed piece (masquerading as a letter-to-the-editor). Don't get me wrong. I heartily support freedom of speech and I could argue or agree point-by-point with Israel's detractors in every issue of the LG. I could also argue that there are a host of countries (including the USA!) that have some disagreeable, even harmful, policies especially toward their minorities.

But I (and I'm sure I'm not alone)

joined the PSFC thinking about food not international political situations. Like many other Coop members, I am interested in international issues and have found other forums and venues (luckily there are so many in Brooklyn!) in which to discuss them, vent or promote my personal agenda. If we as a food co-operative feel we must get involved in political issues, we could focus on, for example, underpaid migrant workers, unhealthy working conditions, sources of toxic food or fighting childhood obesity.

I look forward to seeing in the pages of Linewaiters' Gazette articles and letters to the editor more relevant to our mission than the seemingly endless focus on Israel.

Robert Blumenthal

In Memoriam

HEATHER ANN FARAONE



Heather Faraone, a complementary health care practitioner, died on August 25 in her home in Park Slope. She was 47. Heather had been diagnosed with leukemia two years ago, and this past March the disease advanced to the point where she needed a bone marrow transplant. Complications from chemotherapy prevented the transplant from taking place.

Heather studied at the University of Pittsburgh, where in 1986 she was awarded the designation of University Scholar, as "one of those who show high promise of significant contribution to society and progress." She subsequently worked for more than a decade at the University as a researcher for a child development demonstration program for Early Head Start. Through her work in Early Head Start, as well as other research experience at Mount Sinai Medical School and the Federal Department of Health and Human Services, Heather identified a gap in health care services, which inspired her to develop a multidisciplinary practice in complementary health care, with a strengths-based and client-driven approach, using compassion, trust and freedom as guiding principles.

Her practice, Brooklyn Energy and Bodywork, flourished for the past ten years, as she incorporated into her work Jin Shin Jyutsu (a Japanese form of acupuncture without needles); the Trager Approach (bodywork to facilitate neuro-muscular reeducation); and the chakra development and meditation teachings of her mentor, Eliane Sisqueira.

While she lived in Pittsburgh, Heather studied Indian classical and folk dance, and performed a solo kathak at the Three Rivers Arts Festival in 1995; she created choreography that synthesized salsa, samba, cumbia and Indian dance. A keen curiosity and desire to learn led Heather to study art at Brooklyn's Pratt Institute, and furniture making at Anderson Ranch in Colorado. In 1999, she worked briefly as a furniture maker with Robert Martin Designs in Brooklyn. Native American spiritual traditions were of great interest to Heather, and in 2000 she spent six weeks on the Dine (Navaho) Reservation in Arizona. The friends she made there invited her to stay in a hogan and participate in rituals. In the past four years she devoted herself to ice skating, becoming an instructor and competing with Women In Sync, a synchronous ice skating team that placed fourth at the 2008 Eastern Sectional competition in Richmond, VA.

Heather is survived by her beloved, Vincent Collazo, and their dog, Eclipso, sisters Holly, Elizabeth, Andrea, Bernadette and Caroline, nieces Zea and Jessica, and nephew Joshua.

Heather joined the Park Slope Food Coop in 1997, and her last (and favorite) Coop workslot was as a hauler for the Compost Committee.





VALET BIKE PARKING IS HERE ON SUNDAYS!

Every Sunday through November 21, from 3:30 p.m. – 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**

Attention Park Slope Food Coop You won't believe what this credit union has to offer!

Representatives from People's Alliance Federal Credit Union will be at the Park Slope Food Coop to present information and to sign up members in the second-floor meeting room.

**Saturday, Sept. 25
10:00 a.m. – 2:00 p.m.**

**Tuesday, Sept. 28
1:00 – 3:00 p.m.
5:00 – 8:00 p.m.**

**Tuesday, Oct. 19
2:00 – 5:00 p.m.**

**Wednesday, Oct. 20
2:00 – 4:00 p.m.**

**Tuesday, Oct. 26
6:00 – 8:00 p.m.**

**Saturday, Oct. 30
2:00 – 6:00 p.m.**

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.

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ART PORTFOLIO CONSULTANT/TUTOR available for H.S. or College entry: 30 years experience teaching in public school. Also available for general art lessons. Homeschoolers welcome. At my South Slope home or will travel to yours. Individual or small groups. www.risajohnson.com. 718-369-0647.

YOGA FOR BEGINNERS on Friday mornings. Beautiful, pristine studio one block from the Coop. Small classes, personal attention and a 10% discount on class cards for PSFC members! For details on this and other classes, visit Jennifer brilliant.com.

TAI CHI PRIVATE CLASSES available in Boerum Hill area. \$60 per hour class. Contact Tom at tpjdaly@aol.com. Visit www.taichiclassesnyc.com.

COMMERCIAL SPACE

TERRIFIC 450 sq. ft. furnished holistic office PT/FT. Great Bklyn location. Charming reception room, large lecture or group session room (e.g. Shiatsu, Yoga, Chiropractor, M.D., Nutritionist, etc.) Massage table and recliner in the next room for Acupuncture, Reiki, Reflexology, Psychotherapy, Hypnotherapy, etc. For viewing premises, Please call 718-339-5066. Reasonable Rates

PROFESSIONAL OFFICES AVAILABLE for Health Providers: Medical, Doctor, Dentist, Psychotherapist, Podiatrist, Hypnotherapist, Shiatsu, Nutritionist, Reiki, Yoga, etc. Be part of the Soho Professional Health Center, a beautiful downtown facility promoting inter-office referrals. Non-medical

offices also available. Reasonable rates. Please call: 212-505-5055

HOUSING AVAILABLE

HOUSE FOR SALE: Mohegan Colony progressive community in Westchester, 2,500 SF on 0.9 acre. Legal two family. Lake rights to Mohegan Lake. Great space for the price. Lakeland school district. Call Bob at 917-755-4686.

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DOG BOARDING in my home. 40 yrs. experience w/ all breeds. One dog at a time will be pampered and never alone. Very competitive rates! Let me keep your pup happy while you're at work or out of town. Call Jane at 347-860-2142 or e-mail petnanny01@yahoo.com. Your dog will thank you!

SERVICES

ATTORNEY--Experienced personal injury trial lawyer representing injured bicyclists and other acci-

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, SEP 25

Peoples' Voice Cafe: Sharon Katz & the Peace Train; Walkabout Clearwater Chorus. 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, SEP 26

"Honoring Yourself, Elevating Your Practice": A Workshop for Health Care Practitioners. Learn how to build a strong foundation for your practice as well as your personal joy as a healer. Geared toward both seasoned & beginning practitioners. Facilitated by Joanna Lindenbaum, www.soulfulcoach.com. 5-7 p.m., \$35. Brooklyn Acupuncture Project, 530 3rd Ave. #4F. RSVP to bapnyc@yahoo.com.

WED, SEP 29

Back to School Night: Dr. Andrea

Auerbach & Carol Patti, Nutritionist. 3-7 p.m. 196 6th Ave. between Union & Berkeley. School nutrition, backpack safety, how to enhance learning skills, snacks, prizes, info, fun. A must for all: parents, caregivers and children.

SAT, OCT 2

Peoples' Voice Cafe: Mahina Movement; Annie Dinerman. 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.

TUE, OCT 5

The Brooklyn Women's Chorus is having open rehearsals to invite new members every Tuesday evening during the month of October. No auditions. Try your first rehearsal for free with no commitment. 7:30 at the Brooklyn Society for Ethical Culture. Prospect Park West at 2nd St.

For more info, visit www.brooklynwomenscho-rus.com or call Bev Grant at 718-788-3741.

WED, OCT 6

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. Info: 718-636-6341.

SAT, OCT 9

Peoples' Voice Cafe: Jim Page; Dave Lippman. 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.

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





CLASSIFIEDS (CONTINUED)

dent 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.

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.

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.

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.

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 www.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.

HAIRCUTS HAIRCUTS HAIRCUTS in the convenience of your home or mine. Also color highlights or lowlights. Adults \$35.00 Kids \$15.00 Call Leonora 718-857-2215.

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SERVICES-HEALTH

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. holisticyecare.com.

HOLISTIC DOCTOR in Naturopathy stimulates body's natural ability to heal chronic conditions, allergy, skin, muscle, cancer support with homeopathy, physical & chelation therapies, bioenergetic acupuncture, lab tests, hair analysis & more. Research Director. 20 years exp. As Featured in Allure Magazine. Dr. Gilman 212-505-1010.

HOLISTIC DENTISTRY in Brook-

lyn & 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.

THERESE BIMKA LLSW LICENSED PSYCHOTHERAPIST Exp. w/ Children, Adolescents + Adults. Compassionate, interactive + experienced integrative approach using strong clinical skills + diverse modalities such as Jungian Sand-play Therapy, Expressive Arts, Guided Visualization + Relaxation Techniques. Park Slope 718-622-5220. www.ThereseBimka.com.

VACATIONS

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WEEKEND/SUMMER CATSKILLS MTN RETREAT two hours from Brooklyn! Buy (69k) or rent Apr-Oct (6k) double unit in premier cooperative bungalow colony. Fully equipped/furnished. Sleeps 5-10. Playground, pool & community garden on 8 acres. Nr hiking, biking, fishing, horseback riding and more! Contact sgcorners35@gmail.com.

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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).

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**Jazz and meditation instruction together - Young People and Adults
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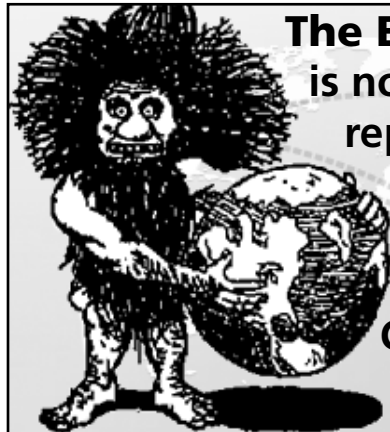
Brooklyn Zen Center • 505 Carroll Street, Brooklyn, N.Y. 11215
jazzmindfulness@earthlink.net • 917-992-5662
www.brooklynzen.org/jmp/aboutjmp

*I thought it would be a nice opportunity...to see the world.
— Milan, age 9 on her school trip to Tanzania*

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Puzzle Answer

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WELCOME!						
A warm welcome to these new Coop members who have joined us in the last four weeks. We're glad you've decided to be a part of our community.						
Sara Abruna Tariqah Adams Amelia Adler Cesar Aguilar Sarah Akhter Amanda Allen Chris Allick Kaykhosrow Alvandi Rebecca Alvandi Sharon Alvandi Michael Anderson Charlotta Andersson Lockie Andrews Anna Camilla Anichini Anna-Camilla Anichini Michael Appuhn Evy Aristhene Raquel Aristhene Satoshi Asanuma Annika Bach David Backer Erika Barratt Julia Barrett Ned Bealy Emily Beard Paulette Bensussen Sonam Bhuti America Billy Christopher Blacker James J.A. 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THANK YOU!						
Thank you to the following members for referring friends who joined the Coop in the last four weeks.						
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