

Established
1973

LINEWAITERS'

GAZETTE



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January 27, 2011

Winter Warmers

PSFC Shoppers Share Cold Weather Food Favorites

By Diane Aronson

It's freezing. The wind is roaring down Flatbush Avenue; spring seems only a remote possibility. What better way to counter Brooklyn's cold months than by serving up some hearty comfort food? When I spoke to Coop members as they shopped, everybody had an idea or two about how to eat to keep winter at bay.

Lucy S. outlined her winter eating strategy as, "Basically, I like to eat salad. I like to eat lots of fish, because it's healthy and an easy meal to cook and to digest." If fresh vegetables aren't available, she'll opt for pickled. Lucy's favorite winter power food is cranberries, which she boils for about fifteen minutes, adding a little sugar and citric acid or lemon juice to "make it sour-sweet." Sometimes, she adds fresh apple slices or wine.

In Jamil Myrie's shopping basket, I saw kiwis, shiitake



PHOTO BY WILLIAM FARRINGTON

David St. Germain's winter shopping list includes beets, carrots, cauliflower and broccoli.

mushrooms, a couple of garlic heads, Brussels sprouts and paprika, and when we spoke about the household's winter eating routine, his response was "Hearty. Try to keep it as compact as possible—meals we can cook once and have them last two or three days."

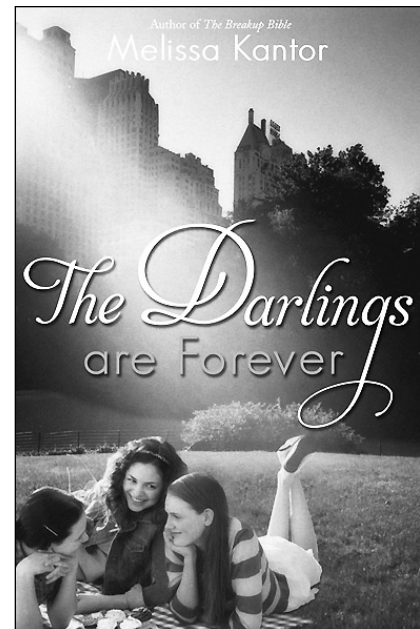
Butternut squash soup with garlic and onions sautéed in olive oil is a favorite; the soup's stock is vegetable, although the household will eat poultry and red meat on occasion. And to add a little winter sparkle, Jamil Myrie will pour in a cup of orange juice, let the mix simmer and then puree it, for a nice bowl full of winter-beating soup.

Delmi Garcia also likes to make a vegetable soup featuring butternut squash in the winter; she likes the veggie gourd's sweet flavor.

Delmi also includes potatoes, carrots and zucchinis. "I make a rich soup," she observes. She loves to cook mushrooms, too, during the colder months, remarking, "You can grill them, sauté them, stuff them, bake them; you can do anything with them." Delmi enjoys winter stews, made with poultry, not beef. She won't eat "from the cow," as she summed it up for me.

For Julie Barber, roasted vegetables and short-grain brown rice are winter staples. When we spoke, her shopping cart was filled with greens, beets, Brussels sprouts, mushrooms and sweet potatoes. Regarding fruits, Julie Barber commented, "My husband has a theory that to not get the winter blues, we should eat citrus all the time. So we eat tons and tons of citrus."

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Best Friends Forever

By Jill Dearman

For Coop member and author Melissa Kantor, New York, good food, and good friends are themes that arise in much of her work. Her new book, a young adult (YA) novel titled *The Darlings Are Forever* ("Darlings"), centers on the strong adolescent bond among Jane, Victoria and Natalya, best friends who are about to begin high school at three different schools, in distant corners of New York City. Melissa was kind enough to share some of her thoughts on writing, New York neighborhoods, and

what constitutes a "real meal." Read on for the full scoop:

All About the Darlings

Linewaiters' Gazette: *Your new book, "The Darlings Are Forever," is such a fabulous New York read. Where did you grow up and how did you manage to weave the city so seamlessly into the story?*

Melissa Kantor: I was born in New York City (the Bronx) and later we moved to Manhattan and then Long Island. As a Long Island girl who commuted to the city to see

CONTINUED ON PAGE 10

The Coop will be closing early for shopping at 5:00 pm on Sunday, January 30, so that we can conduct our annual Coop-wide inventory.

Some shifts will be affected, others will not.

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

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

Coop Event Highlights

- Fri, Jan 28 • Wordsprouts 7:00 p.m.,**
- Tue, Feb 1 • Northern Italian Cheeses 7:00 p.m.**
- Thu, Feb 3 • Food Class: Veggie Tapas at Home 7:30 p.m.**
- Fri, Feb 4 • Film Night: Sperm Donor X 7:30 p.m.**
- Tue, Feb 8 • Safe Food Committee Film Night: All in This Tea 7:00 a.m.**
- Sat, Feb 12 • Valentine Card Making for Everyone 3–6:00 p.m.**

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

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Winter Warmers

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Karen Yau-Smith, a member for two weeks and shopping in the Coop for the first time, described her household's cold-weather eating strategy: "My husband does a lot of stews—we're meat-eaters—a lot of crock pot stuff." Soupy rice with chicken was a savory dish the household made that week. Roasted vegetables, including potatoes, beets and Brussels sprouts, also feature prominently on the Yau-Smiths' menu, as does pasta. The family, which includes two young children, also enjoys the occasional cup of hot chocolate. As we spoke, Karen was looking over the Coop's tea selection for ideas to counter winter's cold.

Claire Grandison has a simpler winter culinary approach. "I basically cook soup—anything in soup form. Throw it in the pot and cook it for a while." As we talked, she was scrutinizing a package of udon noodles, and decided to try them in an upcoming soup—a dish that draws its inspiration from a favorite dish at a local restaurant. Also going in the soup pot will be shiitake mushrooms, carrots, onions, scallions and garlic. Claire also makes a quinoa risotto in the winter. A Peruvian friend shared the tip to add pisco, a robust South American brandy—which complements

quinoa's Inca roots—in place of white wine.

At first, Val Vinokur couldn't really put his finger on dishes or foods he was drawn to during the cold months, and he remarked about what was in his shopping basket, "It's really no different than what I get during the rest of the year; there's nothing particularly wintery here." But as we talked, Val spoke longingly of a dish he craves and makes during winter's depths: cholent, which Val describes as a "traditional Sabbath meal. You can cook the meat overnight on a very, very low heat. You can add lots of different kinds of beans, grains, barley." Root vegetables can go into the pot as well, and, according to Val, some cholent cooks will add eggs still in their shells.

The wind is roaring down Flatbush Avenue; spring seems only a remote possibility. What better way to counter Brooklyn's cold months than by serving up some hearty comfort food?

Melissa Markley is a big soup and chili fan during the winter. She was shopping for the first time after rejoining the Coop, following a move back to Brooklyn. In her basket was purple kale, a prime ingredient in what Melissa terms as her "default dinner: red

quinoa, kale and tofu." A winter stew she likes to make includes garbanzo beans, kale and lentils. Specific spice choices were pending, but curry was definitely on the winter-seasoning list.

In the produce aisle, David St. Germain was deep into the family shop; his wife was home minding their two young sons. David details the household's winter meal plan as "cook in bulk; we'll find different soups. We're vegetarians, so no chicken stock—we use the low-sodium vegetable stock." Minestrone is a favorite. Black beans and winter squashes, particularly acorn squash, find their way into the soup pot as well, as do lentils. David will cook up large batches of soup and freeze portions for quick meals during the week. For winter veggies, David sautés beets or carrots and roasts cauliflower or broccoli, and Brussels sprouts put in a frequent appearance, too. Sweet potatoes are a staple of the boys' diet, as is quinoa for protein and as a replacement for grains containing gluten. For added heft, David will often add quinoa to his winter soups.

Satomi O. fortifies her winter menus with "soups, beans and greens." For her soups, she mostly uses vegetable stock, but sometimes she'll choose chicken. Noodles also find their way into the pot. From Japan originally, Satomi prefers udon or soba noodles, which she shops for in Asian markets in Manhattan's Lower East Side. Fresh greens, chicken broth and beans (black beans and white are favorites) come from the Coop.

When one encounters a Coop member passing a meandering, Saturday-afternoon wait on the checkout line by reading Travels in Siberia, one surmises that the shopper knows a thing or two about cold climate cuisines. Tanya Ostromogilskaya did not disappoint. "What is good to eat? Borscht." Tanya makes hers with "beets, carrots, cabbage; ideally you should have meat bouillon." She added that all kinds of vegetables can go into the soup pot, including Brussels sprouts. Whatever one adds to borscht's basic beets, the soup should, according to Tanya, cook for "several hours. It's a project, but you can eat it for several days." When the borscht is ready to serve, Tanya recommends topping each bowl with a dollop of sour cream, remarking "the idea is that you eat some



Jamil Myrie says butternut squash soup is one of his favorite winter meals.



PHOTOS BY WILLIAM FARRINGTON

Delmi Garcia says mushrooms – grilled, stuffed, sautéed or baked – are a favorite winter ingredient.

food with fat; it stays longer, with more calories."

Yoshi Sawyer eats a lot of spices and hot peppers, cayenne in particular, during the winter to keep away the cold. He is a "soup person—hearty, brothy foods." His is a vegetarian household. When I asked Yoshi what might go in the household's next meal, he held out his girlfriend's impressively organized shopping list. Together we reviewed it. Four bunches of kale, porta-

bello mushrooms, okra, string beans, yellow split peas, adzuki beans, quinoa, thyme, rosemary, Valencia oranges, apples and raspberries were only some of the list's entries. Here were choices pointing to a chef fully capable of cooking up a nutritional storm the likes of which would hopefully knock a chill cold in its tracks.

What better way to end than with a recipe for soup—a winter warmer that you can make and call your own:

Super-Easy Soba Soup

Serves two as a meal-main dish, four as a soup course.

- | | |
|--------------------------------------------------------------------|------------------------------------------------------|
| 4 cups low-sodium chicken or vegetable broth, store-bought is fine | ½ cup white wine |
| 1½ teaspoons butter or soy margarine or vegetable-based oil | 2 tablespoons green salsa |
| 8 medium radishes, sliced thin | 2 tablespoons fresh lime juice |
| 2 large handfuls of kale, stems removed, chopped fine | 1–2 tablespoons dried or fresh basil, finely chopped |
| | ½ teaspoon ginger |
| | One 8-ounce package of soba pasta |

In a large saucepan, add all ingredients but the soba. Bring to a slight boil for about half a minute and then simmer covered for 20 minutes, stirring occasionally. Add soba and simmer gently for 10 more minutes.

Sudoku

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

Puzzle author: James Vasile. For answers, see page 11.

RETURN POLICY



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

REQUIRED FOR ANY RETURN

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

CAN I EXCHANGE MY ITEM?

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

CAN I RETURN MY ITEM?

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

NEVER RETURNABLE

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

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

Food for Thought

By Liz Welch

Lisa Amadeo and Deana Morenoff, two Coop members who co-founded Two Beets and A Head of Kale, a production company dedicated to making people really think about their food, first met while taking a Communication and Sustainability class in 2007. It was part of their Masters program in Media and Film at the New School. "The class explored how media could be used as a tool for sustainability," Morenoff said. "That's where we first bonded over common interests." Those interests include sustainable food systems, holistic nutrition and progressive media, as well as storytelling as a form of grassroots activism. So when they wound up in another class together—Emerging Media and Documentary Practice—they decided to act on their passions. "We're both really interested in using media in many forms as a tool—not just as entertainment," Lisa explains. They were both also fascinated by how food connects people. "Everyone has a relationship to food," Morenoff says. "But the stories we see about food in mainstream media felt way too superficial." The latest fad diet, super-antioxidant, cleanse or political fascination with school lunch seemed to, using Amadeo's word, "fetishize" the issues, rather than deeply explore them. "We were more interested in looking at people themselves and their relationship to food," she added.

The Two Beets and a Head of Kale Productions website, www.2beetsandaheadofkale.com, describes the company as one that "produces storytelling projects that explore big ideas about social change through tangible, personal stories from everyday individuals." Citing NPR's *This American Life* as an inspiration, the two began compiling stories about people and how they

relate to food. "Ira Glass focuses on the humanity of the story," Amadeo explained. "That's our goal as well."

So far, the duo has completed three short documentaries about food, which were recently shown at the Coop as part of The Safe Food Committee's "Plow to Plate" series, which Amadeo helps plan as part of her work slot. (Morenoff joined the Coop in 2006, followed by Amadeo in 2007.) Jay Tran, the curator of the series, asked the women to show their films as part of the monthly series, which started in 2009. "We get together the second Tuesday of every month and watch a film that inspires a conversation about food or water," explains Jay, who not only chooses the movies—and is open to recommendations—but invites documentary filmmakers, actors or producers to present their work and participate in a Q&A afterwards. "We have had directors Skype in from Britain and California," Jay explains. Documentaries like *Blue Gold Water Wars* have been screened, as has *Fresh*, a film that Amadeo worked on as part of the film's crew, in the role of Events Administrator. "That Coop screening was standing room only," she recalls.

On January 11th, Amadeo and Morenoff screened all three films at the Coop, each of which explores how food acts as a bridge between culture and daily life. In *Grandpa Chili*, a Brooklyn-based Caucasian couple explains their commitment to cooking Korean food at home as a way to deepen their relationship with their two children, Eli and Lucy, both adopted from Korea. "The first time we went to Korea, we went to this grocery store and had no idea what anything was or how to feed ourselves!" Martha, the mom, says in the film. "That was a feeling I never wanted my kids to have." The film

shows the family making bibimbap, a Korean dish that means "mixed meal" and generally includes rice topped with namul, seasoned vegetables, gochujang, a chili paste, and often sliced beef and/or a fried egg. Later in the film, Martha shares her epiphany about why they decided to learn about Korean food. "I met a woman in Korea during our adoption process who said, 'If you are going to be the mother of a Korean son, you have to know how to make kimchi,'" Martha recounts. "That's when I realized, this is what Eli's mother ate every day when Eli was in utero. It's what Lucy's mother ate—this is about their relationships, and this missing part of their family that is not here [in the United States] and how we want to integrate this into our lives."

Two Beets and A Head of Kale {is} a production company dedicated to making people really think about their food.

Amadeo and Morenoff chose this story as part of a nascent series they are working on for Two Beets and A Head of Kale, called *Lay it On the Table*. This first film derived its title from the fact Eli has an imaginary friend called Grandpa Chili. In one particularly touching scene, Martha explains how she learned about Grandpa Chili. "One day Eli said, 'Did you know I have a Korean Grandpa?'" Martha recalls. "He said, 'He likes spicy food and has a broccoli farm in Korea, and he flies back and forth from Brooklyn to my birth mother

to tell her that I am okay.'"

When Martha shared this moment with her husband, she told him, "Eli has a guardian angel." Amadeo and Morenoff worked with an illustrator to make Grandpa Chili come to life on screen. In the film, he flies and hovers around the family: he is their guardian angel. This moment illustrates what Amadeo and Morenoff want to investigate with their filmmaking: "We are interested in layers," Morenoff says. "Stories are complex and intricate—this is what we want to get across."

The second film in the series is called *Radical Amazement*. It is an intimate look at a Shabbat meal, and how one man prepares his for his friends and family. It begins with a Diane Ackerman quote from her best-selling book, *A Natural History of the Senses*: "If an event is meant to matter emotionally, symbolically or mystically, food will be close at hand to sanctify and bind it." In many ways this quote becomes Amadeo and Morenoff's mantra. "We bonded over how food can be used to heal—not only physical ailments but mental ones, too," Morenoff said. For Maribel Araujo, the subject of the third short, *Viva La Arepa*, opening a restaurant in Manhattan that sold arepas—the corn-based, pita-like pancakes stuffed with a variety of savory fillings like chorizo, chicken, cheese and beans—healed a hole in both her heart and stomach. The Venezuelan native grew up eating arepas, a staple in her country, and was living in

New York, missing them, and working long hours for little pay in the film business. One day, she declared to her husband, Aristide Barrios—whom she met at an Areperia in Caracas—that she wanted to open one. Within one month of its opening, Caracas Arepa Bar, in a tiny East 7th storefront, garnered a stellar review in the *New York Times*. "That changed our life," Araujo declares in the film. Now they have two places in the East Village, as well as a larger restaurant across the river in Williamsburg that churn out a total of 1,000 arepas daily, according to a recent story in the *Times*.

Watching that film makes you want to eat an arepa—and luckily for those who attended the screening, Caracas Arepa catered the event. Likewise, watching *Grandpa Chili* elicits a craving for kimchi, which was the filmmakers' hope. "These films make you hungry," Amadeo explains. But they do more than that: They teach you something about the culture from which the food comes, the impact it has on people and the love it instills. "We really think that food is powerful on so many levels," Morenoff says. "This is our way of honoring that." ■

***The next Plow-to-Plate film screening is ...All in This Tea, Les Blank's and Gina Leibrecht's documentary that follows world-renowned tea expert David Lee Hoffman into remote China in search of tea. The film will be shown on Tuesday, February 8, at 7 p.m. in the second floor meeting at the Coop.*



Coop members Deana Morenoff, left, and Lisa Amadeo, producers of the documentary *Lay It On The Table*, a film about food safety.

PHOTO BY WILLIAM FARRINGTON

LETTERS TO THE EDITOR

MEMBERSHIP
RESIGNATION

TO WHOM IT MAY CONCERN,

I had the unfortunate experience of joining the Park Slope Food Coop the week before Christmas, but, before I was even able to shop or work on my assigned shift, I was accused of lying.

With my kids grown and away at school and due to the recession, my husband needed to relocate to Canada for work, I figured this was finally a good time for me to join the Coop. Knowing that I would have the time to commit to working, I registered weeks ago and attended my orientation appointment for the Wednesday before Christmas.

I needed to return after the orientation meeting to bring proof of address. One of my sons was in the car waiting for me while I did this. We were on our way to pick up my other son from college. My husband was arriving from Toronto the next day for the Christmas holidays.

Once I had finished showing my proof of address and finishing other administrative tasks, I briefly chatted with the member who was taking all this information. We talked about how economical and delicious the Coop is.

I told her about my son in the car, the other son at the Culinary Institute and my husband, all large men and all 'foodies.' I explained that I wanted to bring in my son when I shopped for our Christmas Eve dinner, and was told it was not a problem as long as I

registered them as visitor. And, I volunteered that my husband no longer lives with me because he had to move to Toronto for work. Unsolicited, I shared all this information with the member as a matter of course that was my "enrollment" conversation with the member.

When I arrived home that night there was a message from the Coop stating that there was a problem with my registration and that I should call the office.

I could never have expected nor could have imagined what the "problem" was.

The staff member at the desk told me that I had not been registered the previous day because someone in the office notified her that she had overheard me say I had a husband waiting for me in the car.

I was flabbergasted by this miscommunication of what I said the previous day. I attempted to right this wrong info by repeating what I had stated.

With no apology or attempt to say that perhaps she was mistaken, it was decided that rules are rules and that I could shop once on that day but only if I "sign my husband up, too."

Therefore, I was guilty until proven innocent, my word was not good. I was presumed to be a liar based on hearsay.

I said that more than half of my friends are members of the Coop, that two were present that day who could vouch for me, and that I had his two phone numbers, land line and cell

phone in Canada in my phone. Not good enough.

She and the general supervisor said that during the week my husband was visiting he should bring in proof of his Canadian residence to become a member (then ostensibly turn right around and resign) and they would make this one exception to allow me to shop now.

And, though he will never be able to work at the Coop and barely eat the food I will bring home from there, he still would need to sign up.

Gee, I thought, this was becoming reminiscent of the behavior of other regimes throughout history. But, alas, not those associated with "democracy" or in line with the Coop's mission statement:

"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"

Those values were lost during this confrontation.

On my work shift day scheduled for the week after New Year's, my husband had taken ill during his time off (as is often the case for people during the holidays after stressful work). I was depressed by the thought of returning to the Coop.

In fact, I would rather saw off my head than drag him in to disprove the accusation that I was a liar.

I not only withdraw my membership based on this appalling accusation, but it has forever tainted my vision of the Coop. Shame on you.

Anita Glestia

EXTREMELY POLITE OR
EXTREMELY STUPID

DEAR GAZETTE:

As I was waiting on a very long line this past Friday, I suggested that the person in front of me can start unloading at a checkout station where a customer was packing up. The unloading part of the counter was completely empty. The person I was talking to refused to budge and thought I was being very impolite. After processing a buyer, and while the buyer is packing, the checkout person stands there like a bump on a log waiting for the customer to finish packing. If each instance wasted 2 minutes (sometimes a lot more) multiplied by 1,000 customers a day (just a rough guess) that's 33 1/3 hours of completely wasted time every day, 233 1/3 hours every week, and 12,333 hours every year, 505 DAYS! Who has so much time to waste. When I mentioned this to the person directing people to checkout, she said a lot of checkout people like to wash the counter after each customer. Doesn't happen. Yes, be polite, but be efficient! I'm getting older very quickly and don't like wasting time through sheer stupidity. Go to a supermarket (God forbid) and see if people wait until the previous person is safe at home in their cozy abode before proceeding. Can this be made a stated policy? It would hasten the procedure and

SAFE FOOD COMMITTEE REPORT

Plow to Plate Movie Series Presents ... All in This Tea

By Adam Rabiner

Many of the films featured in the Plow to Plate movie series have focused on food and how it's produced. But the series is equally interested in beverages. Already it has explored the alleged malfeasance of Coca-Cola bottlers in Colombia, the negative economic and environmental externalities of bottled water, and the unfair trade of global coffee markets. Now the series turns its attention to a very quaint and lovely drink, namely tea. However, this film is neither an angry indictment nor a dire warning. It is a gentle and lyrical movie filled with beautiful Chinese string music, attractive images of tea and China, and wonderfully poetic words of love and appreciation for the film's subject. Mostly, though, the viewer just enjoys spending time with David Lee Hoffman, an American tea importer, as the film follows his efforts to identify and procure the highest quality product. Hoffman is a nomad, friend of the Dalai Lama, Buddhist, pioneer of fair trade, successful businessman, early and

strong advocate of sustainable and organic production, and an all-around good guy.

...*All in This Tea* begins with a choreographed tea ceremony featuring dozens of identically costumed young women performing perfectly synchronized movements at an oolong competition in Hangzhou in 1997. The film itself takes on a ceremony's meditative and tranquil qualities and the viewer in some ways becomes drawn in as a participant. A tea ceremony creates a vocabulary for richly experiencing tea's subtle nuances, and, similarly, the film is engaged in an almost spiritual effort to describe the ineffable. Hoffman has highly attuned taste buds and is an expert at discovering the best quality product. Sniffing a handful of tea leaves, he might exclaim "sensational," or nod his head in distaste and spit out the word "chemicals." But a deeper language eludes him. At one point, speaking with German filmmaker Werner Herzog over some freshly brewed tea, Hoffman declares that there is no vocabulary that can say what the tea

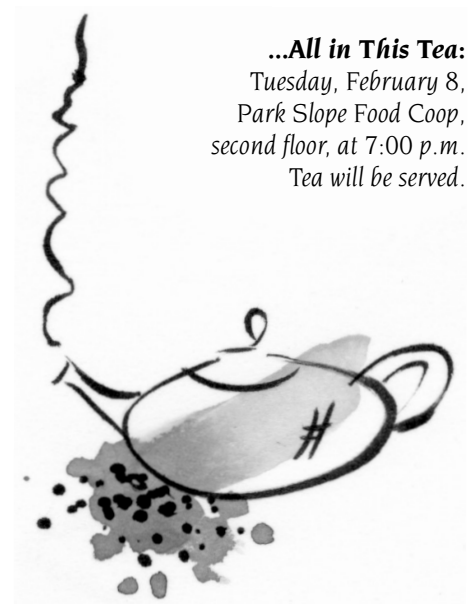
tastes like. Herzog counters: "I imagine things like walking through a forest. There are leaves on the ground. It has just rained. The rain has stopped. It's damp, and you walk...and somehow that's all in this tea."

The film is an elegy to tea, which is variously described as "shavings on angels' wings," "the spirit of Cleopatra," "buttery," "vegetal," "rich," "fragrant," and "oceanic, seaweed, not flowery." Tea's flavors are determined by soil, minerals, neighboring plants, water, elevation, sunlight and shade, the skill of the farmer, and hundreds of other variables. No two teas are alike; drinking good tea is imbibing nature. Drinking tea is resurrecting archeology; sharing in the same sensual experiences as were found in the court of a Chinese emperor or the times of Queen Victoria: it's ...all in the tea.

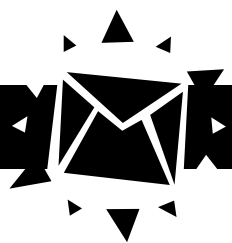
A deep and abiding respect for nature and efforts to restore its health is Hoffman's deeper mission. At the time of the film's making, traditional Chinese tea farmers were a dying breed, and the Chinese government

was supporting industrial tea manufacturing, chemical fertilizers and pesticides. However, largely due to Hoffman's tireless efforts, traditional, organic and sustainable tea production is on the rise in China and around the globe. This movie may very well further this trend by inspiring you to trade in your Lipton tea bags for some premium Darjeeling. ■

...All in This Tea:
Tuesday, February 8,
Park Slope Food Coop,
second floor, at 7:00 p.m.
Tea will be served.



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



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

make everybody a little bit happier. I've written about this several times, but this stupid attitude continues. Let's be logical and efficient, and, at the same time polite.

Al Ettlinger

FOOD FIGHT

Stewing in a mood
Brooding before good food
Yearn, burn, turn. Yearn, burn, turn.
I nourish my nutrition
with fruity intuition.
Fruit fruition fosters feeding,
sewing seeds for another day.
I insist that I exist and
subsist on edible sustenance,
when I provide provisions
that nurture my nature.
I'm naturally dietary
when I remove the die in diet.
Die yet? Not yet!
I swallow
my gluttony whole.
Gluten whole wheat.
Grovel my grub,
gulp at the pub,
before and after.
I crack my crackers
I've got room to consume.
and, toast my fleshy meaty roast.
Can you picture my epicure,
your gourmet, my gourmand?
Whether we devour, feast,
crunch or nibble,
We gnaw sucking succulents
And dine on fine wine.

Len Heisler

TWEEDLE TWINS AT HARVARD

*Tweedledum and Tweedledee
Went to school in Mass.,
Came up with a social network,
Computing skills didn't pass.
Beseeched the help of digital whiz,
A prodigy with a grin,
But he turned out to be a snake—
Trust no one but a twin.*

Leon Freilich

THANK YOU PSFC –
SIGNED CITY HARVEST

DEAR COOP,

Thank you for your food donation of 3,195 pounds in November 2010, which City Harvest distributed, free of charge, to community programs throughout New York City.

Now serving New York City for more than 25 years, City Harvest is the world's first food rescue organization, dedicated to feeding the city's hungry men, women and children. This year, City Harvest will collect 26 million pounds of excess food from all segments of the food industry, including restaurants, grocers, corporate cafeterias, manufacturers and farms. This food is then delivered free of charge to nearly 600 community food programs throughout New York City using a fleet of 17 trucks, bikes and volunteers on foot. Each week, City Harvest helps over 300,000 hungry New Yorkers find their next meal.

Thank you from all of us here at

City Harvest, the agencies we serve and the hungry New Yorkers that benefit from your generous contributions. We look forward to working with you in the future as we continue to fight hunger in New York.

Sincerely,
Jilly Stephens
Executive Director
City Harvest

ON HOW THE COOP
MADE ME REALIZE I'M
NOT THE GOOD PERSON
I THOUGHT I WAS

TO THE EDITOR:

I have been a member since 2003. I've been in good standing, bad standing, my record for make-ups owed is 26, and I've left for a year and been granted amnesty. I've been yelled at, pushed, bumped, rebuked and scolded like a child. An old lady called me stupid and made me cry once over processing her return of a croissant. I cried in the arms of an office coordinator who consoled and reassured me that it wasn't my fault. His soothing ways restored my faith in the Coop. Again. Through all of these trials I've persevered and championed the merits of the Coop in my own mind as well as sheepishly explained to my friends the reasons why I continue here. The ones who know me the best also know that I'm a bit of a sadist; a sensitive sadist.

After twelve years in the city I've

finally managed to harness the time and space constraints and put them to work for me. The hardest part has not been survival. My biggest challenge has been to try to see the good in people and the humor in situations that would ordinarily bother me. I've been working in the customer-service industry since the age of fourteen, and I believe most people are good. I consider it my job to see the best in people. I need to believe that I'm a good person. I strive for this every day.

Then there's the Coop. I'm struck that at this point in my life, a time where I have figured out the key to my happiness, which is to be a good person and see the best in people, I have the least tolerance for Food Coop members. The other day I scoffed out loud at a mother who informed me that she would be the next one to get a cart instead of me. A man got pissed when I hit his ankles in front of me with my cart because he stopped short and I offered no apology. A woman grew impatient with me when her receipt would not scan. Instead of calmly explaining to her the situation as I would in my place of business, I was indifferent, if not a little keen to make her wait a little. None of this mind you, makes me feel good. On the contrary, it makes me feel very, very bad. Perhaps I am not the good person I thought I was. Must try harder.

Julia Duncan-Roitman

LETTERS POLICY

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

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

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

Fairness

In order to provide fair, comprehensive, factual coverage:

1. The *Gazette* will not publish hearsay—that is, allegations not based on the author's first-hand observation.
2. Nor will we publish accusations that are not specific or are not substantiated by factual assertions.
3. Copies of submissions that make substantive accusations against specific individuals will be given to those persons to enable them to write a response, and both submissions and response will be published simultaneously. This means that the original submission may not appear until the issue after the one for which it was submitted.

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

Respect

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

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

We get to do all this — the fretting,
the striving, the sleepless turning in the night
the quick dash through the cold
that would take our life if we lingered

The sparrows are puffed in the bushes
the pigeons crowd together in the eaves
the squirrels are closeted in....
where do the squirrels go?

We come together and crow over the cold
It feels good to remark on the weather
For a few moments a stranger
becomes our best friend
We communicate understanding
and are understood

We are all one
under the same weather
You may have the thicker coat
or longer to walk
but the cold bites us all the same
and would take the life out of any of us
given the chance

Each of us was given a stove of heat
We pile up together under a blanket
and the cold has to wait
for another time

Let us welcome the cold and all it's tricks
the snow, the sleet, the stinging wind
Let it make us bright with fear
bring us together round a fire
make us hug each other
warm lips with lips and....

Let it connive with the holly days
to bring us together merrily
Let us deck our halls against it
adorn trees to celebrate it
eat heartily to fend it off

The cold, the cold, the bitter cold
How cold to be without it!

The Park Slope Food Coop
Bringing us in from the cold
by Myra Klockenbrink

Mondays

**February 7 and
February 28
noon to 1:00 p.m.
1:30 to 2:30 p.m.**

and

You can join in any time during a tour.

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 Tri-Star Offset in Maspeth, NY.

Friday
Feb. 18

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

AFARA

is Hasan Bakr, Kevin Nathaniel and Tomas Rodriguez. The boundary-breaking collaboration draws from the music of the African and Spanish diasporas and celebrates their



union in the musical landscape of the Americas. Award-winning music journalist Norman Weinstein said: "This trio mines the deep spirit encoded musically throughout the African Diaspora, a rare achievement in itself. Marking their sound is an engaging groove, touching harmonies and a mesmerizing exploration to discover how to bring the tonal continent Africa into a global symphonic world map."

In four-part harmony, through songs from many cultures, **Harmonic Insurgence** responds to the dramatic events of our times, passionately crying out for justice, freedom, and peace. The a cappella ensemble sings the extraordinary arrangements of Gene Glickman, alternately powerful and shocking, mournful, sweet and joyous. The group is Chris Carlson, Ellen Davidson, Gene Glickman, Mara Goodman, Bobby Greenberg, Nancy Hoch, Mark Karwowski, Jenny Knight, Nicholas Panken, Don Raphael, Marie Robinson and Charenee Wade.



53 Prospect Park West [at 2nd Street] • **\$10** • **8:00 p.m.** [doors open at 7:45]

Performers are Park Slope Food Coop members and receive Coop workslot credit.

Booking: Bev Grant, 718-788-3741

Monthly on the...

Last Sunday
JANUARY 30
10:00 A.M.–2:00 P.M.

Second Saturday
FEBRUARY 12
10:00 A.M.–2:00 P.M.

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

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

PLASTICS

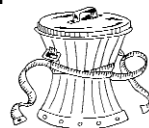
**What plastics do we accept?
Until further notice:**

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

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

PLASTIC MUST BE COMPLETELY CLEAN & DRY

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



This Issue Prepared By:

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Erik Lewis

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Liz Welch
Jill Dearman

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Photoshop: Steve Farnsworth

Art Director (production): Lauren Dong

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Dana Rouse

Joe Banish

Editor (production): Lynn Goodman

Puzzle Master: James Vasile

Final Proofreader: Teresa Theophano

Index: Len Neufeld

WORKSLOT NEEDS

Check Store Supplies**Saturday, 9:00 to 11:45 a.m.**

This workslot is responsible for restocking supplies on the shopping floor, at checkout lanes, entrance desks and cashier stations and in the basement. This is a task- and detail-oriented job, ideal for someone who likes working independently and is proactive. Please speak to Alex in the Membership Office or contact him at alex_marquez@psfc.coop if you are interested.

Bathroom Cleaning**Friday, 12:00 to 2:00 p.m.**

Work with a partner to deep clean the Coop's bathrooms. Tasks include scrubbing floor tiles,

cleaning toilets, mopping floors and stocking the bathrooms. You will work with only natural cleaning products. This job is perfect for members who like to clean and are conscientious about doing a thorough job.

Office Set-up**Thursday, 6:00 to 8:30 a.m.**

Need an early riser with lots of energy to do a variety of physical tasks including setting up tables and chairs, buying food and supplies, labeling and putting away food and supplies, recycling, washing dishes and making coffee. Sound like your dream come true? This job might be for you. Please speak to Adriana in the Membership Office for more information.



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 Internetwww.foodcoop.com**The Coop on Cable TV****Inside the Park Slope Food Coop**

FRIDAYS 2:30 p.m. with a replay at 10:30 p.m.
Channels: 56 (TimeWarner), 69 (CableVision).

General Meeting Info**TUE, FEB 1**

AGENDA SUBMISSIONS: 8:00 p.m.
Submissions will be considered for the Feb 22 General Meeting.

TUE, FEB 22

GENERAL MEETING: 7:00 p.m.

Gazette Deadlines**LETTERS & VOLUNTARY ARTICLES:**

Feb 10 issue: 7:00 p.m., Mon, Jan 31
Feb 24 issue: 7:00 p.m., Mon, Feb 14

CLASSIFIED ADS DEADLINE:

Feb 10 issue: 7:00 p.m., Wed, Feb 2
Feb 24 issue: 7:00 p.m., Wed, Feb 16

ALL ABOUT THE
GENERAL MEETING**Our Governing Structure**

From our inception in 1973 to the present, the open monthly General Meetings have been at the center of the Coop's decision-making process. Since the Coop incorporated in 1977, we have been legally required to have a Board of Directors. The Coop continued the tradition of General Meetings by requiring the Board to have open meetings and to receive the advice of the members at General Meetings. The Board of Directors, which is required to act legally and responsibly, has approved almost every General Meeting decision at the end of every General Meeting. Board members are elected at the Annual Meeting in June. Copies of the Coop's bylaws are available at the Coop Community Corner and at every General Meeting.

**Next Meeting: Tuesday,
February 22, 7:00 p.m.**

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

Location

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

**How to Place an Item
on the Agenda**

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

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

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

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

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

Agenda (8:00 p.m.)

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

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

**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

jan 28
fri 7 pm**Wordsprouts: Michele Carlo,
Daniel Levin, Thomas Rayfiel**

Michele Carlo is a writer/performer whose stories have been published in *Mr. Beller's Neighborhood*, *Lost & Found: Stories from New York*, *Chicken Soup for the Latino Soul* and elsewhere. Her memoir, *FISH OUT OF AGUA: My Life on Neither Side of the (Subway) Tracks*, about growing up as a redheaded Puerto Rican in an Italian/Irish neighborhood, was published by Citadel Press in August 2010. **Daniel Levin** is a playwright, composer and lyricist living in Brooklyn. His play, *HEE-HAW: It's a Wonderful Lie*, produced at the Nuyorican Poets Cafe, was called a "delightful surprise" by *The New York Times*. **Thomas Rayfiel** is the author of several novels, including *The Eve Trilogy: Colony Girl* (a *Los Angeles Times* Notable Book of the Year), *Eve in the City* and *Parallel Play*.

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

jan 29
sat 12 – 5 pm**Your Divine Nature**

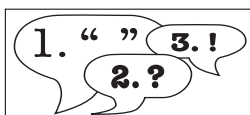
Unleash the magnificence of your authentic self. Discover your inner truth. Unlock your true potential, dispel and transform limiting beliefs, receive deep personal healing and learn Sufi secrets and practices that are the keys to happiness and success. Hosted by Coop member **Tarell Rodgers**. John Abdul Latif Healy, of the Shadulliyah Healing Sufi Order, co-teaches with Ellen Rifqa Brown.

jan 30
sun 12 pm**Effective Communication**

One of the most important jobs of a mediator is to facilitate effective communication — to help people listen to and speak with each other in a way that promotes mutual understanding and cooperation, rather than misunderstandings and injury. In this workshop, you will learn some of the ways that people can get stuck in a pattern of miscommunication, and tools that you can use to get out of that trap and into a place where communication is meaningful and productive. **Tara West, Esq., Ph.D.**, is a Coop member and family and divorce mediator who specializes in mediation for special-needs families.

feb 1
tue 7 pm**Northern Italian Cheeses**

Having trouble telling your Pecorino from your Parmesan? Ever wonder about Italian fruit mustard? Join the Park Slope Food Coop's cheese buyer, **Yuri Weber**, on a tasting tour of Northern Italy. Learn about cheese-making methods and traditions from Lazio to Friuli and from Veneto to Piemonte. See buffalo roam in Bergamo, sheep bleat in Rome and a wall of Parmigiano Reggiano as high as an elephant's eye. Fun for the whole family.

feb 1
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, February 22, 7 p.m., at Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Place at Eighth Avenue.**

feb 3
thu 7:30 pm**Food Class:
Veggie Tapas at Home**

Molly Neuman will prepare a classic Spanish Tapas (small plates) for the home cook. Three vegetarian menus will be prepared, featuring some classic Spanish ingredients, including pimenton (paprika), saffron (saffron) and vinagre de Jerez (sherry vinegar). A graduate of the Chef's Training Program and the Food Therapy course at the Natural Gourmet Institute, Neuman offers catering, personal chef and nutritional consultation services. She is passionate about the traditional cuisines of the Americas, Southern Europe and Asia and is thrilled to share this passion with the members of the Park Slope Food Coop. Menu includes Spanish potato omelet; thick stew of spinach and garbanzo; and red pepper sauce with hazelnuts and almonds, served with asparagus. **Materials fee: \$4.**

feb 4
fri 7 pm**Film Night: Sperm Donor X**

Only 6% of American children will grow up in a "traditional family" and the U.S. has some of the best reproductive options worldwide. **Sperm Donor X** looks at four diverse women, including the director, as they go for having children solo using donor sperm. From the bizarreness and humor of picking an anonymous donor to the creation of joyous families of both biological and adopted children **Sperm Donor X** provides a powerful challenge to old ideas about making a family. **Deirdre Fishel** has been writing and directing documentaries and dramas for close to 20 years; many centering on women's lives. To book a Film Night, contact Faye Lederman, squeezestone@hotmail.com.

feb 8
tue 7 pm**Safe Food Committee Film Night:
All In This Tea**

All In This Tea is a feature documentary by Les Blank and Gina Leibrecht that follows American tea importer David Lee Hoffman to some of the most remote regions of China in search of the finest handmade teas in the world. Not since Robert Fortune clandestinely made his way through the tea-growing districts of China in 1843 to steal plants and seeds for the British Empire has a westerner attempted to gain access to the hidden world of tea, where farmers have been making it for generations. As the Chinese open their doors to the global marketplace, Hoffman opens their eyes to their own ancient tradition that links them, and all of us, to the distant past, while introducing the west to one of China's finest cultural gems — the artistry and exquisite taste of fine, handmade tea. Special guests will be present after the screening.

feb 11
fri 7 pm**Wordsprouts: Open House**

Learn about all the fab Coop authors, their books and upcoming events. Co-curators **Paula Bernstein** and **Paola Corso** would love to hear about your writing projects and news for an upcoming Wordsprouts column or suggestions for future Wordsprouts events. Sign up for a critique of your writing. Paula Bernstein is the co-author of *Identical Strangers: A Memoir of Twins Separated and Reunited* (Random House, 2007). Paola Corso's most recent book of fiction is *Catina's Haircut: A Novel in Stories*, included on Library Journal's notable list of first novels last fall. To book a Wordsprouts, contact P.J. Corso, paola_corso@hotmail.com.

feb 12
sat 3–6 pm**Valentine Card Making
For Everyone**

Bring family and friends of all ages to a Valentine's Day Card-Making party in the Coop's Meeting Room. We'll supply glue, markers and paper; bring any other special art materials you would like to use. (And we'd love donations of art supplies such as buttons, fabric, recycled paper, magazines, newspaper and cardboard.)

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.

jan 28–apr 1 2011

feb 18
fri 8 pm

AFARA and Harmonic Insurgence

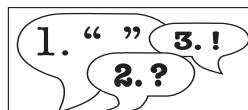


AFARA is Hasan Bakr, Kevin Nathaniel and Tomas Rodriguez. The boundary-breaking collaboration draws from the music of the African and Spanish diasporas and celebrates their union in the musical landscape of the Americas. In four-part harmony, through songs from many cultures, **Harmonic Insurgence** sings a cappella arrangements of Gene Glickman, alternately powerful and shocking, mournful, sweet and joyous. The group is Chris Carlson, Ellen Davidson, Gene Glickman, Mara Goodman, Bobby Greenberg, Nancy Hoch, Mark Karwowski, Jenny Knight, Nicholas Panken, Don Raphael, Marie Robinson and Charenee Wade. **Concert takes place at the Brooklyn Society for Ethical Culture, 53 Prospect Park West (at 2nd St.) • \$10 • doors open at 7:45. The Very Good Coffeehouse is a monthly musical fundraising partnership of the Coop and the Brooklyn Society for Ethical Culture.**
To book a Coffeehouse event, contact Bev Grant, 718-788-3741.



mar 1
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, March 29, 7 p.m., at Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Place at Eighth Avenue.**

mar 3
thu 7:30 pm

Food Class: Healthy Sweets



What is gluten? What are healthy sweets? Learn the nutritional benefits of ingredients, how to bake gluten-free without additives and how to make vegan sweets without refined sugar. **Hideyo Yamada** is a cooking instructor and private chef. She specializes in pastry, sushi and Japanese food. Her delicious gluten-free and vegan dishes add more balance and energy to the lives of her clients. She is a certified Holistic Health Counselor and graduate of the Institute of Integrative Nutrition. See www.hideyocooking.com for a schedule of her upcoming classes. **Menu includes grilled pineapple; tofu-blueberry-agar cheesecake; black-bean brownie with raisins and walnuts; and Japanese roasted-tea ice cream. Materials fee: \$4.**

feb 19
sat 2 pm

Forgiveness

Learn to forgive yourself and others, focus and use the power of unconditional love, align your head and your heart, use the power and energy of love to relieve stress, and participate in a group unconditional love meditation. Coop member **Moraima Suarez** has studied and practiced the healing arts for more than 20 years.

feb 22
tue 7 pm

PSFC FEB General Meeting



Meeting Agenda to be announced. For information on how to place an item on the Agenda, please see the center pages of the *Linewaiters' Gazette*. The Agenda Committee minutes and the status of pending agenda items are available in the Coop office. **Meeting location: Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Place at Eighth Avenue.**

feb 25
fri 7:30 pm

Meet Your Mind

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

mar 4
fri 7 pm

Film Night: Pray the Devil Back to Hell



Pray the Devil Back to Hell is the gripping account of a group of brave and visionary women who demanded peace for Liberia, a nation torn to shreds by a decades old civil war. The women's historic, yet unsung achievement finds voice in a narrative that intersperses contemporary interviews, archival images and scenes of present-day Liberia together to recount the experiences and memories of the women who were instrumental in bringing lasting peace to their country. Co-producer **Johanna Hamilton** won the 2008 Tribeca Best Documentary Film Award for this film, and was short-listed for the 2009 Academy Awards. **To book a Film Night, contact Faye Lederman, squeezezone@hotmail.com.**

mar 5
sat 7 pm

Coop Kids' Variety Show



Performers in alphabetical order: Cloe Dean, Marina Zero Espinet (AKA Marina Zee), Jordan Nass-Demaude, David Gratz, Ikhari Hinds, Malkhut Hinds, Eli Jort, Ruby Kahn, Naomi Levy, Delia Mandik, Jonah Murphy, Reuben Gelley-Newman, Ellie Pike, Lara Saddique, Emma Scholl, Aliyah Verdiner, Genie Verdiner, Clementine Vonnegut, Graham Vonnegut, Olivia Wohlengemuth, Dominic Wynter, Vanessa Wynter, and a parent or two. Types of acts include: violin, singing, flute, guitar, unicycle, cello, piano, drums, Irish dancing. **Event to be held at Old First Church, Carroll St. and Seventh Ave. Admission: \$5. Refreshments for sale.**

still to come

mar 8

Safe Food Committee Film Night

mar 20

Wordsprouts: Open House

mar 12

Cleanse & Renew

mar 24

Diversity Awareness Initiative Series

mar 18

Experience Healing

mar 29

PSFC MARCH General Meeting

mar 18

The Very Good Coffeehouse Coop Concert Series

apr 1

Film Night

Best Friends

CONTINUED FROM PAGE 1

my dad, I was super aware of being a lame suburban kid whenever I was in New York. I'm glad the city feels seamlessly woven into the book since I really want readers who live here to recognize it, and people who don't to love it as much as I do.

LG: *The theme of friendship is a powerful one in Darlings. How much did you draw on your experiences as a young adult (it is a YA novel), and your grown-up friendships?*

MK: I think one of the hardest things for me to do as a writer is betray my characters. Actually, I really hate to make anything bad happen to my characters, which (as you can imagine) limits my plots. So for a number of drafts the Darlings were just perfect to each other. They never got irritated with one another. They never said anything mean to one another. And they certainly never had a serious conflict with one another. My editor at the time gently, gently helped me to make their friendships more complicated and truer to real relationships. I mean, when I look back at my friendships from middle school and high school, we were often being less than kind to one another. There was a certain competitiveness and there was plenty of jealousy and there was definitely judgment. But that didn't mean we weren't good friends to one another or that we didn't love each other. Once I was able to allow the Darlings to be less perfect towards each other, I was able to make their friendship better, deeper, more real. Just to be clear, they're not awful, catty or cruel. They just have some real tensions that I let them explore as they dealt with growing up.

Food and Friendship

LG: *Food is often the thing that brings people together. When you were a teenager what did you like to eat, and what about now—favorite Coop items?*

MK: Okay, I love the Coop. I love shopping at the Coop and eating food from the Coop and working at the Coop. Whenever we take a leave from the Coop, I go completely insane and I look askance at all of the food in our fridge and cabinets. Favorite foods: cheese. Cheese. Cheese. Also watercress. Whatever yummy, exotic crackers can be found at that end cap across from the chicken. More cheese.

LG: *And speaking of food, what can you tell us about GaGa Noodle?*

MK: In my head, I know exactly where GaGa Noodle is and what the vibe is there. It's got crisp white tablecloths and a waiter who knows your drink order (or at least knows the Darlings' drink order—virgin pina coladas). It's got a huge plate glass window. In my head, it's a cross between Mr. Wonton (on 7th Avenue in Park Slope), Silk Road Palace (on the Upper West Side) and this tiny restaurant in my hometown on Long Island, the name of which I've completely forgotten (though not the awesome egg rolls).



Melissa Kantor

It used to be that a few hours was a writing day for me, but now that time is so short, I try to make myself work a long day. ... "How do you do everything?" I honestly answer: "I have no idea."

Confessions

LG: *One of your other books, Confessions of a Not It Girl, began in Brooklyn, in a way, didn't it? Could you tell us about it?*

MK: *Confessions of a Not It Girl* is my first book, my baby, and it's set in Park Slope. In retrospect, I can't believe I didn't make the narrator's parents Coop members. They're a total fantasy of a Park Slope couple. She's a documentary filmmaker, he's a professor of art history at Columbia (his field is Northern Renaissance painting, and the narrator is named Jan after Jan van Eyck, which she hates). Though they have these wonderful, fulfilling jobs in fields that are not known for their high pay, they live in a center Slope brownstone. This back story (my adult fantasy, as opposed to my YA fantasy) is probably lost on most of my teenage

readers. That said, I think Coop members of all ages will recognize some of the familiar landmarks. There's a store called Cutie Pie that's based on Kiwi, there's a video store that's based on Video Forum. It's a very Seventh Avenue book.

Juggling Act

LG: *Where do you do your writing these days, and how do you juggle your creative work with the rest of your life?*

MK: Oh, wow, juggling. I have three little kids and I teach full time, so there's a lot of juggling in my life. During the summers, I get up and write at school all day. During the school year, which is when I do most of my editing, I just catch a bit of time here and a bit of time there. I teach middle- and high-school English, so from September to June writing is very much about stealing time away from children (my students and my kids, ages two, three and seven). I grab an hour in the afternoon when I don't have a class to teach or, if things are really desperate, I'll work at night (which I hate doing—I'm a morning person). Having a husband who works part-time is what makes any and all of this even remotely possible. He does pretty much all of the cooking. (Evenings when he's working, the kids often get baby carrots and salami on crackers for dinner—still haven't heard a convincing argument for why this isn't really a meal.) Things are a bit more civilized during the summer. I get up, head out early and buy a bagel and a sandwich, so I can work all day. Then I park myself at my (fairly empty) school to write. As soon as I sit down at the computer, I immediately eat both the bagel and my lunch. Only then do I turn to writing. It used to be that a few hours was a writing day for me, but now that time is so short, I try to make myself work a long day. It all feels a bit ad hoc and precarious. When people say, "How do you do everything?" I honestly answer: "I have no idea."

LG: *What is your favorite comfort food after a hard day of writing?*

MK: Miche* and cheese. Have you had the Coop's amazing miche? But honestly, I'll eat pretty much anything—leftovers, Pirate Booty, the kids' Halloween candy. I'm easy.

For more on Melissa, visit her website: www.melissakantor.com. ■

* A round loaf of white bread

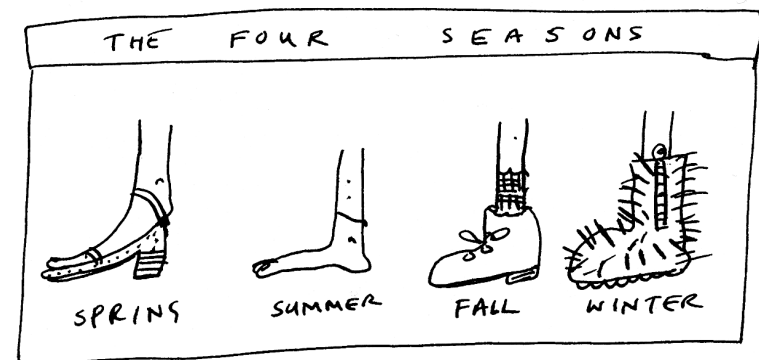
DIRTY
THE MOVIE
2/3
BILL BENSON & GENE RUSOW
WITH GUEST SPEAKER CLAUDIA JOSEPH, PERMACULTURE TEACHER & COMMUNITY GARDENER

GAS
2/10
JOSH FOX
WITH GUEST SPEAKER WES GILLINGHAM, PROGRAM DIRECTOR OF CATSKILL MOUNTAINKEEPER

WHAT'S
2/17
SHELLEY ROGERS
ORGANIC ABOUT ORGANIC?
WITH GUEST SPEAKER BEN FLANNER OF BROOKLYN GRANGE

GARLIC
2/24
LES BLANK
IS AS GOOD AS 10 MOTHERS
WITH GUEST SPEAKER ANNE SAXELBY OF SAXELBY CHEESEMONGERS

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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

CLASSIFIEDS

BED & BREAKFAST

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

CLASSES/GROUPS

JOIN PARK SLOPE De-Clutter Support Group. Want to create more space in your home or office? Learn how to manage paper, file & dispose of unwanted clothes & possessions? Make room for new things to enter your life? Email Susan Kranberg at susan@simplesolutionsny.com or call 718-965-1809 for details.

TRANSFORM YOUR RELATIONSHIP. Moment by Moment Couples Workshop Friday, Feb. 18th 7-8:30 p.m. Limited space. Register asap. Margo Steinfeld, LCSW, Relationship specialist, certified Imago Relationship Therapist. Call for more information. 718-783-5066. Park Slope location near Food Coop.

PETS

RETIRED SOCIAL wkr. 35 yrs. exp. w/ all breeds, wants to board your dog in my home. One dog at a time. Rates include 3 walks a day. If your dog is your baby I am the boarder for you! Day boarding too. Call Jane at 347-860-2142 or e-mail me at Petnanny01@yahoo.com. References available. Your dog will thank you!

SERVICES

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

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

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

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

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



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.

ELECTRICIAN, ART CABRERA. Celebrating 38 yrs. Wiring P.S. Bklyn. "Can't do not in our Lexicon." Add an outlet, light, switch or wire your entire home or business. Trouble shooting specialist, L.V., phone or cable. 110 or 220 v. Patching + painting provided (additional). 718-965-0327. Emergency: 646-239-5197. artcab16@gmail.com. PEACE.

COMPULSIVE OVEREATING support group - work with an experienced therapist along with group support to address eating issues that are difficult to change. Call Geri Ness for more info at 718-789-6739.

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

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LIFE COACH Start 2011 inspired. Clarify goals, identify and release blocks, move into action. Discover your inner purpose, become more focused. Free consult. Experienced, wise coach. For more info, email Mina Hamilton at minaham@aol.com or call 917-881-9855.

VACATIONS

HAVE FUN WITH YOUR FAMILY at Common Ground Center Family Camp - an all-inclusive vacation in beautiful Vermont. A great cooperative community, fabulous programming, 700 acres with a lovely pond, meadows, starry skies and delicious vegetarian food. Register today at 800-430-2667 or www.cgcvt.org

ADVERTISE ON THE WEB

If your ad would benefit from broader exposure, try the Coop's web page, www.foodcoop.com. The ads are FREE.

To Submit Classified or Display Ads:

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

Submission forms are available in a wallpocket near the elevator in the entrance lobby.

Good Green Fun for Everyone!
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Uncommon Fun for Grown-Ups and Kids
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- ♦ Register today for your all-inclusive Vermont vacation!
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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, FEB 5

Peoples' Voice Cafe: Pamela Drake, Pat Lamanna, Mercy Van Vlack. 8-10:30 p.m., Community Church of New York, 40 E. 35th St. (between Madison & Park). Info: 212-787-3903 or peoplesvoicecafe.org. Suggested donation: \$15 general/\$10 mem-

ber/more if you choose, less if you can't/no one turned away.

SUN, FEB 6

Lecture: "Dreaming the Possible for an Egalitarian America" by Kai Wright, editor of Colorlines magazine. 11 a.m. at Brooklyn Ethical, 53 PPW at 2nd Street.

Solution to this issue's sudoku puzzle

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

WELCOME!

A warm welcome to these new Coop members who have joined us in the last two weeks. We're glad you've decided to be a part of our community.

Caitlin Adkins	Santiago Domenech	Alison MacGregor	Mikael Sheikh
Meral Agish	Christine Doyle	Sandra Maitland	Susan V. Shields
Karen Allison	Brian Duda	Joshua Martinez	Brooke Slabic
Ian Marcus Amelkin	Jordan Dunn	Jean-Phillipe Masson	David Adam Smith
Mark Andres	Alexander Dwinell	Nicole Waller Masson	Steven Sockey
Jean-Paul Anglade	Cordelia Eddy	Darren Mastropaolo	Eimmy Solis
Akshay Arora	Robert Edridge-Waks	Tameka McAdams	Young Sone
Jonee Austin	Maggie Fay	Annie McShiras	Randi Song
Caroline Bacquet-Walsh	Emily Feder	Mario Michelena	Nicole Strayer
Amanda Baisinger	Faina Fest	Alice Moe	Ben Syversen
Julia Bentz	Sarah Fields	Erik Moe	May Takahashi
Jennifer Bills	Leslie Forehand	Pamela Moore	Jessie Taylor
Joanna Binsack	Judith Foster	Eleazar Morris	Tonya Taylor
Priscilla Binsack	William (Bill) Foster	Danielle Muniz	Will Thiel
Rachel Blatt	Sara Frohlich	Stuart Newman	Scott Tixier
Joseph Blumenstein	Alden Gatt	Max O'Donnell	Hakan Topal
Katharine Boicourt	Clara Genard-Claus	Elise Ohayon	Lindsey Travis
Y-Lan Boureau	Laurel Gitlen	Kathy Paciello	Allyson Turner
Sara Bouzas	Fraser Hartley	George Padilla	Abby Vandegrift
Sarah Brady	Nao Hatano	Natasha Page-Levin	Micah Vandegrift
Rhea Bundrant	Sarah Heisman	Aileen Payumo	Candice Waldron
Beatrix Burneston	Ernie Hershey	Jillian Pena	Nicholas Walker
David Caro	Ted Hesser	Eva Peskin	Patrick Walsh
Alexandra Catalan	Robin Hessman	Elizabeth Pienaar	Emilie Weibel
Jacqueline Cataldo	Matthew Hollerbach	Matthew Piso	Lorin Wertheimer
Carlos Cedeno	John Jackson	Sarah Poleshuck	Ryan Whisnant
Katrina Chance	Kate Johnson	Eliezer Potchin	Phylliss Wigginton
Maryanne Chaney	Stacy Kane	Dave Ratzlow	Clare Wiseman
Evonne Cho	Emily Kaplan	Muriel Resal	Jeffrey Wolfman
Duncan Cooper	Finola Keyes	Samuel Richardson	Phyllis Wong
Leah Curry	Jacob Kirkpatrick	Iwona Roszkowska-Sockey	John Wood
Josh Davis	Adam Krandle	Emily Saunders	Magdalena Wszelaki
Ashima Dayal	Charon Kraus	Zoe Saunders	Jennifer Zelnick
Juliette DeCarlo	Jesse Krief	Eric Schnabel	Maria-Jose Zubieta
Evan Denerstein	Michael Lampeter	Abbe Schriber	
Valeriy Deren	Peter Lettre		



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

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Be a part of forming a new food co-op in the Fort Greene Clinton Hill area. Join us in getting ready to open our store and Buying Club on Putnam and Grand (near Fulton).



www.GreeneHillFood.Coop
info@GreeneHillFood.Coop
718-208-4778

THANK YOU!

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

Alexandra Alter	Ralph Engelman	Benjamin Kliger	Ariel Schneider
Melanie Aronson	Michelle Exline	Katherine Kordaris	Alexandra Shartle
Fernando Azevedo	Steve & Linda Faust	Ilana Kramer	Sherry Showell
Sarah Barnes	Nancy Festinger	David Lee	Amanda Simson
Michael Bates	Jennifer Fiedler	Josh Lerner	Jennifer Smith
Joshua Bauchner	David Friedman	Marina Libel	Hadley Smith
Elizabeth Brightstar	Chenda Fruchter	Jessica Ling	Julie Smith
Enschede	Michael Gamble	Eric Lovely	Laura Stoland
Vilasinee Bunnag	Joshua Garrett-Davis	Jenna Loyd	Patricia Thomson
Noah Burg	Jacob Goldstein	Sara Marcus	Daniel Tisman
Sarah Burgess	Julia Greene	Chris Mathers	Suzanne Tisman
Christina Chala	Ian Hart	Delia Mellis	Kenzan Tsutakawa-Chinn
Jesse Christensen	Christopher Hinton	Marian Murray	Matt Tucker
Peter Colavita	Willow Holdorf	Saara Nafici	Kate Valentine
Carla Conforto	Jake Honigman	Jennifer Napoli	Carla Waldron
Fabrice Covelli	Carla Hung	Vanessa October	Jessica Wasmuth
Cynthia Crawford	Ursula Jaro	Dani Ohayon	Andrew White
Trish Dalton	Lynda Johnson	Lauren Ohayon	Olivia Williamson
Aurore DeCarlo	Liubov Kaper-Pop	Ryan Piester	Alex Wolk
John Decker	Erin Kaplan	Daniel Rassi	Molly Wolosky
Queen Deshara Fleary	Jesse Karp	Eugene Resnick	Geo Wyeth
Deborah Diamant	Alex Kelly	Jean Rodea	Conor Yates
Amelia Dombrowski	Christine Kim	Jennifer Rosenberg	
Travis Edwards	Rebecca Kirchheimer	Dorothy Rosensweig	
Joanna Ekman	Sarah Klevan	Sonia Ruschak	



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

