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What About Wine?

The New York State legislature may vote to permit wine sales in grocery stores—a look at a tangled history.

By Thomas Matthews

At any given time, the Park Slope Food Coop carries about 9,000 different items for sale. All of them must fight for their place on the shelves: they have to reflect the Coop's values; respond to members' needs and desires; contribute to a balanced and attractive product mix; and, ultimately, sell enough to justify maintaining their slot.

Recent negotiations in the NY State legislature have raised the possibility that grocery stores may soon be allowed to sell wine. If that happens, will the Coop offer wine to its members?

Alcoholic beverages fall into a group of controversial products whose availability has been vigorously contested in many times and many cultures. There was a period of national Prohibition in the U.S. (1920-33), and there was a time when Coop members voted not to sell alcohol in the store.

"In the mid 1980s, the Coop created an items research committee," recalled General Coordinator Joe Holtz. "The committee was authorized to present Coop-



PHOTO BY ANN HERPEL

Wine might soon compete for valuable shelf space at the Coop.

wide referendums on certain items. Beer and poultry were

the names of their favorite beers, just in case...."

Recent negotiations in the NY State legislature have raised the possibility that grocery stores may soon be allowed to sell wine. If that happens, will the Coop offer wine to its members?

the two most prominent.

"Poultry was approved for sale, with something like 60 percent of the vote. But beer lost, by a small majority. I recall counting the ballots and noting that many people who voted 'no' also wrote in

Delaney, who is now the Coop's beer buyer. Currently, beer sales are about \$10,000 per week (out of total weekly sales of about \$800,000) and, Anngel reports, "definitely trending up."

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The Benefits Of Big

By Gayle Forman

The checkout lines stretch past the bananas. The shelves on Sunday nights look post-apocalyptic. There's no room for your twins in childcare! And getting an FTOP shift? Don't even ask!

Yes, the Coop is big. As in lots-of-people big. A few hundred short of 16,000 people big is the current census. And yes, as anyone who's ever had to pop in for some groceries on a Saturday afternoon well knows, big can be a pain.

But what many Coop members might not realize is that there is an upside to big—more than one, in fact—that most of us enjoy every time we set foot in the place, even if we don't actually notice because we're so busy trying to navigate our carts through the crowded aisles. So here are six benefits of big you likely never considered:

1. Big Helps Small

Counterintuitive as it may seem, the larger the PSFC has grown, the more able it has become to source its food from smaller local farms. General

Coordinator Joe Holtz explains how in the early days, the Coop bought its produce from the Hunts Point produce market. Then the Coop started prioritizing buying fruits and veggies that were local and in-season from smaller farms. But because we don't truck in our own deliveries, we rely on farmers and distributors to come to us. The larger we grow, the more enticing a stop we are. "We became more and more attractive to local growers who deliver to us or get a commercial intermediary to deliver to us," says Holtz. "So that's crucial. Crucial to our grass-fed local meat supply, our egg supply. Crucial to our organic access." The Coop has become such a large consumer of local organic produce (and grass-fed meat and pasture-raised eggs) that we now help keep some small local farms afloat. "We can be a pretty big deal to some farms' existence," says General Coordinator and Produce Buyer Allen Zimmerman. "Members should be proud that we can have an

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Next General Meeting on March 29

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, March 29, 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

- Fri, Mar 18** • The Good Coffeehouse 8:00 p.m.
Sun, Mar 20 • Wordsprouts: Open House 12:00 p.m.
Fri, Apr 1 • Film Night: Yumi Means Rain and Harmony: A New Way of Looking at the World 7:30 p.m.
Thu, Apr 7 • Food Class: Textures & Tastes of Thailand 7:30 p.m.

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

What About Wine

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So what about wine? "There are plenty of members who are interested in wine," Anngel affirmed. "Joe and I are following at a distance the debate over allowing grocery stores to sell wine. If it passes, it will be something to discuss, for sure."

ceries, but were rarely found in Five Points saloons."

However, "respectable" women increasingly turned against alcohol, and local and national Prohibition movements gained steam. Finally, in 1920, the 18th Amendment to the Constitution, known as the Volstead Act, was ratified. It provided that "no person shall manu-

facture, sell, barter, transport, import, export, deliver, or furnish any intoxicating liquor." Prohibition kept America legally dry until repealed by the 21st Amendment in 1933.

much of the energy and resources devoted to overturning Prohibition came from wealthy industrialists who believed that the excise taxes that would be generated by renewed sales of alcohol would allow for the dismantling of the progressive income tax. They nearly had their way. The top rate on income taxes dropped from 73 percent in 1920 (when Prohibition passed) to 24 percent in 1929 (as repeal became inevitable). Only the Depression drove rates higher again.

Like Prohibition, repeal brought a number of unintended, and largely unwelcome, consequences. The 21st Amendment gave most of the power over regulating the production, distribution and sale of alcoholic beverages to the states. The result is a bewildering hodge-

podge of contradictory laws. Some states have chosen to retain almost complete control over alcohol sales. These are commonly called "control states." There are currently 19 control and monopoly states in the U.S., according to Wikipedia.

Other states issue liquor licenses to private establishments. Some are extremely accommodating. In Arizona, for example, according to Wikipedia, sales of any type of alcohol are legal at any store that has an off-premises liquor license. Bars may sell closed containers of alcohol for consumption off the premises. Even drive-through liquor stores are allowed. In California, gas stations may hold licenses to sell beer, wine and spirits. In all, 35 states allow wine to be sold in grocery stores.

Alcohol in New York State

But New York is not one of them. Its laws have been largely fixed in place since repeal. New York's 19,000 grocery stores may sell beer (and food). The state's 2,400

liquor stores may sell wine and spirits, but not beer (or food, for that matter).

A proposal to allow grocery stores to sell wine first surfaced in the 1960s, and Gov. Mario Cuomo attempted to pass one in 1984. Neither effort came to fruition (although farm wineries were given permission to sell wine in their tasting rooms).

In Dec. 2008, Gov. David Paterson tried again. The budget he submitted for 2009 proposed legalizing wine sales in grocery and convenience stores. His argument was that by charging the stores various fees for the right to sell wine, the state could raise \$105 million per year, and help close its anticipated \$15 billion deficit. (He also proposed raising the excise taxes on wine.)

New York liquor store owners set up a coalition to fight the idea, called Last Store on Main Street. The coalition warned that 1,000 stores might close throughout the state and cited all the job and revenue loss that would follow.

The supermarket industry groups conducted their own research. They claimed wine sections in 19,000 stores would create 2,000 new jobs. They pointed out that liquor stores still exist and still make money in the states

posals were submitted again for the 2010 budget. In March 2010, New York State Agriculture Commissioner Patrick Hooker claimed the wine-sale proposal would provide the state with more than \$300 million in tax revenue over the next two years. The proposal could also lead to 20 percent growth in New York's wine and grape industry with the potential for \$150 million in new wine sales, according to Hooker.

"There's 570 municipalities within the state of New York that have a grocery store, or some kind of food store, but have no liquor store," Hooker said.

But once again, the proposal disappeared from the final budget.

When current governor Andrew Cuomo submitted his first state budget in February, the proposal to allow grocery stores to sell wine was missing. But the issue may not be dead.

"I think it's high time we had this conversation," said Assemblyman Joe Morelle, D-Rochester, according to a story by Jimmy Vielkind posted on TimesUnion.com. "It certainly is not an insignificant amount of money, so as people are potentially looking for ways to...meet some of the human service needs we have to meet, it's a way to do it without raising taxes."

Morelle's arguments are supported by New Yorkers for Economic Growth and Open Markets, which claims to be a coalition of small businesses, grape growers, consumers and grocers.

Spokesman Michael Rabinowitz said in a statement that, "This popular proposal will provide \$300 million in much-needed revenue to the state to fund education and health care without raising a single tax and provide new growth opportunities for independent liquor stores, New York's wineries and grape growers and small businesses, while preserving mea-

sures that protect public safety. It's a no-brainer supported by the vast majority of New Yorkers."

Rabinowitz seems to have a point about popular support for the measure. According to



Two wineries located on the North Fork of Long Island, one of New York's wine producing regions.

Will it pass? American attitudes about alcohol and the laws regulating it have a complex history. Here's a look at where we've been and where we might be going when it comes to selling wine in grocery stores in New York.

Alcohol in America

New York City has always been soaked in alcohol. As the city grew, many establishments catered to the incessant demand for drink, including grocery stores.

In the first half of the 19th century, the Five Points neighborhood in lower Manhattan was home to poor immigrants and known as a violent, vice-filled yet vibrant community. According to *Five Points*, Tyler Anbinder's riveting history of this world-renowned slum, "the groceries in Five Points were mostly dark, dirty, depressing-looking establishments...they stocked virtually everything a tenement resident might need." Alcohol was a mainstay, "the most lucrative portion of the grocer's trade."

One notable feature of the groceries was their tolerance of women drinkers. "Most Five Pointers chose to do their drinking in saloons, rather than groceries," Anbinder noted, but "unlike the grocery, the New York saloon was an overwhelmingly male domain. Women could drink in gro-

cery stores in New York.

Conventional wisdom now views Prohibition as a disastrous attempt at social engineering, with terrible outcomes for public health, criminal behavior and a general breakdown of social mores.

It was, however, also associated with outcomes long-desired by progressives, according to Daniel Okrent in *Last Call*, his engaging history of the rise and fall of Prohibition. He suggests that Prohibition was a crucial battleground in the conflicts over women's suffrage and the progressive income tax.

For example, a law giving women the vote, drafted by Susan B. Anthony, was first introduced into Congress in 1878; it finally passed in 1918, with the vital support of politicians in favor of Prohibition who knew that women would support them in their efforts to outlaw alcohol.

And while the 60 percent of Americans today who occasionally enjoy an alcoholic beverage are likely relieved that it is no longer a criminal pleasure, there were progressive political costs associated with repeal.

According to Okrent,



Sourcing wines locally would be a viable and attractive option for the Coop.

where supermarkets can sell wine. Wider access to wine should increase sales by 20 percent, they estimated. Paterson's proposal never made it into the final 2009 budget.

The following year, the pro-

a poll released on Feb. 22, 2010, by the Siena Research Institute at Siena College, voters support selling wine in grocery stores.

"By a 58–39 percent majority, voters support allowing New York grocery stores to sell wine. It is supported by Democrats, Republicans and independents, liberals, conservatives and moderates, and by voters upstate and downstate. Selling wine in grocery stores is supported by virtually every demographic group, with the exception of

African Americans, Latinos and older voters, who are all evenly divided," Siena pollster Steven Greenberg said.

Cuomo has nominated Darrel Aubertine, a former upstate New York state senator, to be the new commissioner of the Department of Agriculture and Markets, replacing Hooker. Aubertine served the 48th Senate district in central and northern New York, and he is also an active farmer. And, according to his record, he supports selling wine in grocery stores.

Aubertine was a co-sponsor of the "Wine Industry & Liquor Store Revitalization Act," introduced in the summer of 2009. In a statement at the time, he said, "Moving wine to the shelves of grocery stores has been a shot in the arm for agriculture and wine-makers in other states—but we could not afford to let this growth come at the expense of another group of small businesses, the local liquor stores. This legislation frees up liquor store owners to expand their sales, giving them the flexibility needed to keep their small businesses open while opening up new opportunities for another group of small businesses, our New York wineries and grape growers."

Will Aubertine and members such as Morrell convince Cuomo to add a regulation in his budget allowing grocery stores to carry alcohol? Should they?

Our local state representatives are notably silent on the issue. Requests for comments to Assemblywoman Joan Millman and State Senator Velmanette Montgomery, whose

political districts include the Coop, went unanswered.

Local wine shops are also reluctant to take a position. Off the record, they are not eager for more competition, even though they understand that the wine labels most super-

prepared to take a guess about how significant the opposition would be."

But some coordinators are willing to express their hopes that the Coop might one day offer wine.

"I think if grocery stores are going to sell wine, then I want the Coop to be as much of a one-stop shopping experience as possible," said Joe Holtz. "I would say we should do it, but probably some people would be against it. There would have to be discussion at a General Meeting, a vote there, possibly another referendum. In the end, it would be up to the members."

Holtz pointed out that difficulties would arise. "We'd have to cut down the space we give to something. I couldn't say what. Maybe beer. Maybe some non-food item like glassware. But we're not going to give up space for important food items. There are also issues about base-ment storage. Wine is bulky. And then there are the license fees they are proposing. You might have to add a couple of dollars to every bottle to pay the state. I'd have to do the math."

Anngel Delaney likes the idea, too, despite the challenges it would pose. "We'd have a smaller selection than a wine store," she mused.

"We'd look at organic or biodynamic or local wines, in the same way we look at those issues for other products. There are a lot of terrific wines out there. I know a couple of members are in the trade and could consult. We have the resources to figure it out. But it would be hard. People would request Chateau Margaux!"

With the 2009 vintage of Chateau Margaux, the famed red wine from Bordeaux, France, offered for \$1,200 per bottle at Morrell & Company in Manhattan, it's not likely to show up on the shelves of the Coop any time soon. But there are plenty of reasonably priced alternatives that would make a delicious accompaniment to grass-fed beef, a cheese soufflé or tofu sautéed with wild mushrooms. Perhaps one day, all those ingredients will be available in one place. ■

"We'd look at organic or biodynamic or local wines, in the same way we look at those issues for other products..."

Anngel Delaney,
PSFC Coordinator



ILLUSTRATION BY PAUL BUCKLEY

ment. These owners have built their businesses according to a clear set of rules, whether fair or not. They would prefer not to change the rules in the middle of the game.

Wine in the Coop?

Because at this point the issue is moot, the Coop coordinators do not have an "official" position on the issue of selling wine at the Coop.

"We have not had any real discussions, as far as I know, about wine. While theoretically it is interesting, I think the fact that the law prohibits us from selling wine has also prohibited us from spending time discussing it," wrote Jessica Robinson in response to an email query. "I am sure that there would be people opposed if the issue came before the membership; with 'big' changes there is usually some opposition. I am not



2011 Bike Valet



Season Is Coming!

Every Sunday starting on April 3

Bike Valet Service Hours

3:30–7:30 p.m.



Bike Valet Service works like a coat check: Coop members arriving by bicycle leave their bikes with a Bike Valet worker and receive a numbered ticket, which they will use to identify and retrieve their bike when done shopping. The service helps to provide secure, plentiful bicycle (and stroller!) parking during peak shopping times.



WORKERS NEEDED!

We are looking for **regular squad members** to join these shifts, and are also looking for one Squad Leader per shift. Workslot times will be: Sundays 3:00 p.m.–5:45 p.m. and 5:30 p.m.–8:15 p.m. There will be a range of shared responsibilities for the shift, including setup and takedown of the check-in station & bike racks. Shifts will be rain or shine and there will be 2 trainings offered in late March for potential members.

If you are interested in becoming a regular squad member of the Bike Valet Service, please contact Membership Coordinator Charlene Swift (email is preferable) at charlene_swift@psfc.coop and please indicate if you are interested in being a Squad Leader.



Coop Band Nite

The Fun Committee is looking for bands

(various genres including rock, folk rock, funk, indie, etc.)

to perform on April 29 at Jalopy Theatre.

Please contact Sarah Safford at saffo1953@gmail.com or drop off demo CD in Jason Weiner's mailbox in the Membership Office.

Deadline for submission is March 18.

*At least one person in the band must be a Coop member.

Benefits of Big

CONTINUED FROM PAGE 1

impact. In dealing with smaller entities that we really care about, we're helping in tangible ways to support the local sustainable family farm. That's a great thing."

2. Big Stays Fresh

The Coop is not the largest grocery store in the world, and similarly the basement space—and coolers—are not huge, either. Because of our small storage capacity, we can't hold onto perishable products for very long, which makes produce buying a delicate dance of supply, demand, and space. Back before we had such large membership, it used to be that we might order a case of collards and those greens would sit around until they yellowed, says Zimmerman. But now that we have so many members buying so much

collard greens (and kale and chard and...) those collards are gone well before they age. What's more, because we lack the basement space to store lots of produce (or anything) for a long time (and because organic produce doesn't keep anyhow), and because we have so many members with so much buying power, we can entice the farmers and distributors to deliver to us more frequently. "We get deliveries six days a week for produce," says

that goes to the soup kitchen is lower than it used to be, say both Zimmerman and Holtz, in part because the large membership goes through our stock so efficiently.

3. Big Has Pull

The Coop's largeness has enabled it to support local farmers. And those local farmers give back, too. Specifically, many will grow items that Coop members specially request. Just this winter, produce buyer Julie Gabriel spoke to farmers and requested a laundry list of goodies members have wanted, from soy beans to kiwi berries to baby bok choy. Some of these items will take

We buy a lot from United Natural Foods. They appreciate that. And they show that appreciation. "United Natural Foods gives us an across-the-board discount that we pass along to members," explains General Coordinator and buyer Janet Schumacher. And they're not the only ones. In some cases, the more of a certain product we buy, the more apt the seller is to discount it for us. Take Bionaturae. It used to be, says Schumacher, that Bionaturae would put certain products on sale, depending on which ones were selling heavily. But keeping up and adjusting prices got confusing, so Schumacher negotiat-

ed "everyday low pricing" with them, 10-15 percent discounts on all Bionaturae products. Other times, a seller might have an excess of a certain type of cheese one month and they

might give us a discount knowing that we'll be able to turn it over. And if this were not enough of a benefit, our large distributors also give a rebate discount as a percentage of our sales at the end of each fiscal quarter. Last year, these discounts amounted to around \$90,000, says Holtz. "We can't use this money to lower the prices of groceries," Holtz explains, because it comes in after the fact. Instead, "it goes back into the treasury," where it offsets other operating expenses, like the skyrocketing costs of health insurance for Coop coordinators. Without cushions like this, these escalating costs might eventually lead to higher prices. Big keeps prices lower.

5. Big Improves Customer Service

Like all institutions, the Coop has a hierarchy of needs that must be met by its member labor force: The food needs to be brought in from the trucks. Processed. Stocked. Checked out. The workers themselves need to be organized into shifts. "Once the operation is humming in a way where the critical needs are being met, that's where you can ask, what can we add?" says General Coordinator Jess Robinson. "What are other customer service elements we can add?"

One answer? We can add additional maintenance shifts to make the Coop



PHOTOS BY ANN ROSEN

Checkout Assistants help shoppers unpack or pack their groceries, reducing the length of the line and eliminating congestion.

cleaner. Okay, not exactly customer service, but before the Coop reached such capacity, we had two maintenance shifts a week; now we have 14, Robinson says, and a much cleaner space.

We can add outside workers to walk people to their homes or cars or the bus stop. Or line managers to make checkout run more smoothly. We can even offer pilot programs like weekend bike valet parking. If the Coop did not have all its necessary shifts covered by a membership large enough to cover the receiving, food processing, shopping and office shifts, then these additional workslots could never have been added.

Now, there is a flipside: We wouldn't need walkers if growing crowds hadn't blocked the fire department's way. Or bike valets if there weren't such a battle for two-wheeler real estate. Or line managers if the lines weren't so, well, unmanageable. And for some, the mere existence of walkers may be a deciding factor in joining the Coop, and consequently drawing more members in. "For some people getting their stuff to and from the Coop was a barrier to entry," says Robinson, who also points out that the emergency orange vest-wearing Samaritans are like walking advertisements to boot. Still, it's hard to debate the convenience of those walkers as you trundle out of the Coop with your giant cart full of incredibly priced, shockingly fresh, locally procured goods.

6. Big Looks Outward

It's not just customer service that improves when the Coop's basic operational needs are met. Community service does, too. Because not only is the Coop able to send outside walkers out into the street, we are also able to send our members to work at other fledgling food coops, where they can earn work credit (and incidentally, the hope is, help alleviate crowding in our ranks once these other coops get off the ground). Our members can volunteer for work credit at a civic council clean-up. All for credit. "We can look outward to things that benefit the larger community of people who aren't Coop members," says Robinson. "We can start to share our resources with them."

As Holtz is so fond of reminding the membership, the principles guiding cooperatives call for, among other things, concern for the community and cooperation among cooperatives. The PSFC is arguably as community oriented and as helpful to other coops as it has ever been, and one thing that enables this is our size. Something to chew on the next time you're grumbling about the length of the check-out line. ■

Many Coop members might not realize that there is an upside to big—more than one, in fact—that most of us enjoy every time we set foot in the place.

a few years for farmers to plant and harvest and deliver to us (and in the mean time, we may source them from other places), but because the Coop represents such a large portion of some farms' sales, they are willing to invest the time and a portion of their land to grow to order. Just for us. Amy Hepworth frequently grows to order: organic broccoli rabe and okra when we can't source it locally. That's service.



The Coop successfully negotiated "everyday low prices"—a 10-15% discount—for all Bionaturae products.

Zimmerman. We turn our products over quickly, and the Coop's coordinator buyers have now got the general demands of the shoppers down to such a science, so they generally can predict how much broccoli or parmesan we'll need to tide us over just until the next delivery. All of which means fresher produce for members. Fresher cheese for members. Fresher everything for members. And also less waste. The Coop donates produce that is still edible but not sellable to local soup kitchens. The proportion of our produce

4. Big Lowers Prices

Most Coop members recognize that the PSFC already has significantly lower prices because our markup is so low—a mere 21 percent compared to more than 100 percent for many health food stores. But what they may not realize is that when we buy in such large quantities—as our swelling numbers compel us to do—we receive all kinds of discounts and rebates. Most of our groceries come in to us via distributors, one of the largest being United Natural Foods.

Three things the Coop is doing to combat big

• Helping other local food coops

The best way to take the strain off the PSFC is to support the emergence of other food coops in and around Brooklyn. The PSFC has been very active in offering all sorts of guidance to these coops—including allowing members to work at fledgling coops for credit. In terms of sustainability, this is the long-term goal. Clone more coops, decrease our crowding.

• Managing lines

The Coop recently introduced line managers to help checkout run more smoothly.

• Adding checkout stations

Coordinators are exploring the possibilities of adding a fifth express checkout and an eighth regular checkout.

GENERAL MEETING REPORT

Ruling in the New Guide to Democratic Governance; Majority, Boycotts, Plastics

By Donna Cameron

Highlights of the PSFC February 22 General Meeting (GM) at Congregation Beth Elohim Temple House (Garfield Temple) in Park Slope included a much anticipated report by the PSFC Rules Revision Committee (RRC) entitled *Park Slope Food Coop Guide to the General and Annual Meetings*, and its single page overview, *Welcome to the GM*. The evening's first Agenda Committee item was the culmination of more than two years of work by RRC cohorts David Golland, Jim Abbazia, Allen Zimmerman, Elizabeth Tobier, Glenn Brill, Sherri Levine and Tim Platt. A moderately sized group of PSFC members listened intently as RRC committee spokesman David Golland explained that the documents brought before the membership in their final draft form at the February 2011 GM are expected to be voted on in their final form at the May 2011 GM.

Golland explained in detail how the new *Guide* would codify protocol for conducting PSFC General and Annual meetings. Golland and other committee members showed that the new *Park Slope Food Coop Guide to the General and Annual Meetings* simply upholds familiar GM habits in writing, such as *Robert's Rules of Order*, the GM Committee Chair's call for a "list of three" as a practical strategy for discussion of agenda items, the recording of a "Yea" or "Nay" and the elimination of counting abstentions on a PSFC GM vote.

"We were tasked with looking at the rules of order for the GM and with revising them in any way possible to make for a better experience for you, ultimately, and especially for the first time GM attendees," Golland told the assembly. He noted that the committee's aim was to record a unified set of rules that could be understood clearly by the PSFC membership and that would basically encompass everything in a group of older documents that included *Rules for the Conduct of the General Meetings*; *Structure of the Coop General Meeting*; *General Meeting Format*; and others.

Welcome to the GM, the single page version of the *Park Slope Food Coop Guide to the General and Annual Meetings*, was developed as a service to the general membership, said Golland. He musingly dubbed it "our very own GM 101," and a "reference for the entire membership." There are only five or six actual changes to the existing rules in the *Guide* document, he said, noting that this is the chance to codify them.

The concept of the new codified *Guide* was met with enthusiasm. Several members asked where copies of the *Guide* might be obtained. Golland recommended that members who wished to review the newly drafted, 10-plus page *Park Slope Food Coop Guide to the General and Annual Meetings* find it online at the PSFC website, and from there download and print the PDF file. Furthermore, the RCC, he said, welcomes all comments and messages by the membership on the topic of the *Guide* and recommends sending emails to GMrulesfeedback@gmail.com.

Vote of Abstention Rule to Be Changed

One of the six new changes to the existing GM rules states that abstentions will not be counted in the voting process at the GM.

"Often when I choose not to vote, I don't see it as an abstention. There are many reasons not to vote yes or no," said PSFC General Coordinator and RRC member Allen Zimmerman.

"A lot of people feel that the GM should provide an opportunity for voters to abstain and be counted as such," he added. "If this is you, come to the May GM when this new guide will be voted into rule by the membership present. Your vote can then affect whether or not the Vote of Abstention Rule is changed."

Another member was concerned with texting, laptop use, web surfing and other unfocused behavior by some members at the GM, and questioned whether or not the RRC would include rules for this in the new *Guide*.

"We aren't involved with rules regarding the logistics of the meeting—how people

enter the room, sign in, sign out, but more concerned with the parliamentary rules, or the process of bringing matters before the GM and making decisions about those matters," said RRC member and Agenda Committee member Glenn Brill.

Boycott: By Vote of Simple Majority or Super Majority?

The second item before the General Meeting was a proposal to codify rules for PSFC boycott of a product. General Coordinator Joe Holtz presented this agenda item by referencing a question put out to the membership by a member, in an open mike discussion moment. One member asked the RRC to describe the difference between a "simple majority vote and a super majority vote." Golland answered that while a simple majority required only a majority of 50 plus one in a poll, a super majority required the support of 2/3 of the voting body.

"Speaking of simple majorities, this agenda (item) is about that.

"If someone comes to a store owner and says, 'Hey, I shop in your store, and I would like you to not carry this particular item because there's a problem in the world in relation to your store—there's a labor problem or a human rights problem...or an environmental problem, I need you to boycott this—the store owner could say anything he wants. But the Coop is not a private store, it's a democracy."

Describing himself as a person with strong political views, Holtz said, "I can choose to boycott on my own. But if the Coop votes to boycott, then it's a big act, and we should do it carefully."

Holtz said that he had noticed, over the last several years, that there have been letters in the *Linewaiters' Gazette* about boycotting Israel and not boycotting Israel. These strong letters impressed him enough to make an agenda item out of it, he said.

"Our *Gazette* is a wonderful thing. We allow very divergent views. They will print your letter unless you personally say something discriminatory about someone.

So I need advice. What percentage is a majority for a boycott? Is it a 2/3 super majority or a 50 plus one simple majority?"

Holtz then expressed his conviction that the PSFC should codify its traditional overwhelming support for boycott, as voted on by the majority.

Some members became confused. Gloria stepped up to the open mike and won-

on such a boycott be codified in the new *GM Guide*. Other members were concerned as to how exactly a boycott would be voted on by the membership. One member pointed out that this was an obvious flaw in the draft of the new codified *Guide*. Another member insisted that she would want to be notified if a boycott of Israeli goods came to a GM vote because it would cause horri-



ILLUSTRATION BY MICHELLE ISHAY

dered if decisions were still made by a majority vote under the new *GM Guide*. Until now decisions are made by a simple majority vote, she said.

"A super majority—2/3 vote—is usually used to limit something. It's a traditional number for any kind of negation or limitation—like a boycott," Holtz answered.

Members then asked if there was a time limit on the boycott.

Holtz answered that yes, boycotts needed to be re-certified annually. He concluded that by definition a boycott is an activity outside of the Food Coop. It has nothing to do with internal policy.

"We don't invent boycotts, we join them," he announced.

That concept ballooned into anxious comments and questions about the rumor that the PSFC was planning to boycott goods from Israel by members.

A heated discussion then arose. Several members demanded that a definition of the term "boycott" be written and that a rule for voting

ble dissension among those present, and she "did not want to be witness to such a terrible moment." Many persons, in a singular voice, from both Agenda and Chair Committees and the PSFC membership in attendance, said that a controversial local or global policy such as an Israeli goods boycott should itself be held to ballot over the course of a long period of time, and that the entire membership be notified and polled by installing a ballot box on the PSFC sales floor. Member Susan Metz insisted this was a "serious issue of governance." Golland then stated that the committee would draft a rule recommending how and where the membership might cast its vote on an issue such as the boycott of goods.

Plastic Poisons Abound

On a quieter note, the GM's Open Forum, which had promptly commenced at 7:20 p.m., focused on plastics pollution. Several members

CONTINUED ON PAGE 6

GENERAL MEETING REPORT (CONTINUED FROM PAGE 5)

stepped up to discuss, among other topics, options for replacing the plastic bag system for produce and dry goods. Bags are not biodegradable and therefore not in compliance with the Coop's mission statement "to respect the environment" and to "strive to reduce the impact of our lifestyles on the world we share with other species and future generations," they noted.

To cap the Open Forum platform, General Coordinator Joe Holtz spoke on the possibility of switching to biodegradable plastic bags: "Where are they going to break down?... Maybe we should stick with horrible plastic bags, they can be recycled with the other plastics. That's a known."

Jenna and Ilyana, of the PSFC Environmental Committee, reported on the presence of plastic waste and consumption, noting that the major accomplishment of the PSFC Environmental Committee to date was the phasing out of plastic bags at the PSFC check-out stations. In their presentation, Jenna and Ilyana framed their strategy to educate PSFC members about the dangers of miscellaneous items sold prepackaged in plastic wrap and in containers at the PSFC. The

hard plastic bins in the PSFC bulk grain aisle were also targeted. They outlined four concerns for members: financial waste, environmental devastation, health toxicity and social injustice, concluding that plastics were, in every way, "dirty."

The PSFC financial "waste" amounts to \$30,000 annually,

Boycotts need to be re-certified annually.

which is the cost of those infamous plastic bags in the produce and bulk grain aisles, they said. The PSFC Environmental Committee encourages the PSFC membership to note all plastics in their shopping carts and to think of personal strategies for working toward plastic-free shopping. Jenna and Ilyana urged the membership to share suggestions and blog comments at their site, ecokvetch.blogspot.com or to email them at ecokvetch@yahoo.com.

February Fiscal Report

General Coordinator Mike Eakin added more about biodegradable plastic bags. "Almost all New York trash is going to go into a

landfill where, I understand, almost nothing biodegrades," he said.

Eakin also represented that, because "the [PSFC's] fiscal year ended only three weeks ago, on January 30," the next financial statement would be presented as a preliminary report at the March GM. Eakin announced that the final audited fiscal summary for the PSFC will be ready at the June GM. He presented his "annual February statistics," a "list of our accumulative sales since our incorporation about a third of a century ago." Eakin calculated the new total to be "a little over \$365 million" in sales so far. He then presented a two-sided chart depicting membership growth. One side showed that the PSFC grew very little last year because "we instituted size control by controlling the attendance at orientations beginning in April 2009," Eakin noted. The PSFC grew only 1% in membership last year. Eakin claimed that the PSFC last year showed the lowest number of new joins and also the lowest numbers of departures—less than 20%—in the entire history of the Coop. "That's maybe because when fewer join, fewer depart, thinking that the Coop isn't for them," he said. ■

RAFFLE

TO SUPPORT
CHENANGO DELAWARE OTSEGO
GAS DRILLING OPPOSITION GROUP



1st Prize: Schwinn Coffee Cruiser Bike

2nd Prize: \$100 VISA Gift Card

3rd Prize: \$25 VISA Gift Card

4th Prize(s): Park Slope Food Coop T-shirt

\$5.00 tickets on sale in the Membership Office beginning Monday, March 14th.

Drawing to be held on Monday, May 2nd.

Please show your support of the Coop's campaign to protect New York's watershed and foodshed and support local farmers. More information about hydraulic fracturing gas drilling (hydrofracking) in New York State is available at ecokvetch.blogspot.com.

Schwinn bike donated by Cliff Bars. Gift cards donated by Small Planet Foods (makers of Cascadian Foods, Larabar, and Muir Glen). T-shirts donated by the Park Slope Food Coop.

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

Just when we think we can't take another thing
one gets delivered to our door

When we given everything we've got
the world extends it's hand for more

Sometimes we fall and can't get up
other times we sleep and can't wake up

All this and more
I cannot name

But I can tell you this:
Beneath the snow
under the anvil of ice
is a tiny space

Where the moss is wet and supple
where small shoots of green nose their way upward
where the light is lit as smooth as alabaster
and a small chiming trickle fills this space with music

Not one care, not one worry there
the muzzle of the deer soft as a new baby
huffs into this space and fills it
with the warm smoke of his breath

Rabbits rummage here as a matter of fact
And the birds poke and dig
inviting this small space
to get bigger
much bigger

Don't give up!
the wide world awaits!

The Park Slope Food Coop
Big things in small spaces

by Myra Klockenbrink

Monday March 14
and noon to 1:00 p.m.
1:30 to 2:30 p.m.

You can join in any time during a tour.

Sudoku

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

Puzzle author: James Vasile. For answers, see page 9.

Painted Goat Farm

PSFC and One of Our Local Suppliers

By Marion Stein

In August of 2010 my husband and I had the pleasure of meeting Ilyssa Berg, the cheese maker at Painted Goat Farm and one of the local suppliers of artisanal cheese for our Coop's well-stocked cheese section. We had a lengthy chat with her

goat cheese. Together, they tend to about 80 goats on approximately 100 acres. They do everything themselves including milking the goats, making and aging the cheese, and marketing the cheese at farmers' markets and retail outlets. Javier is from Cuellaje, Ecuador, a farming region high in the Andes, where his family has been campesinos (small farmers) for generations. Ilyssa says that the "coolest" things about their farm are:

They have done everything themselves. They designed and built the cheese house, aging cave, house and barns, and developed all the infrastructure. Everything they brought onto the site was used or reused for another purpose. They farm using sustainable practices. Ilyssa and Javier rotate the goats through their 100 acres of different pasture, shrub and forest land according to a

modified Management Intensive Grazing practice that maintains optimum pasture and animal health.

Javier's background is the other "coolest" thing. Having come from an isolated location, he learned to be a "jack of all trades." He came to New York to marry Ilyssa, not in search of the "American Dream," *per se*. (How did Ilyssa, a New York girl, meet Javier, a campesino from Ecuador, you may ask?) She met him in Ecuador while completing a master's degree in Ecological Anthropology, researching the local farming practices and attitudes towards environmental conservation. These multiple skills serve them well in their current work. At first, they wanted to remain in Ecuador, but when opportunities for learning about cheese making and starting a new venture in farming came about, they decided to go for it. Now, appropriately, Javier is putting his vast



Say goat cheese, please

knowledge of farming and carpentry skills to use doing what he already knows and loves. Ilyssa and Javier are real "do-it-yourselfers."

Of course, the "coolest" thing of all is the cheese itself. Here are some of the varieties of Painted Goat cheese that we carry at the PSFC:

Soft fresh goat cheese in tubs (richly plain or flavored varieties such as garlic and chive, rosemary-fig, or pine nut pesto);

Little herbed buttons (lightly sprinkled with dill, pepper, or herbs du provence);

Esperanza and Cinderella

(both French-style, soft ripened cheeses) aged for 2-3 weeks in their own caves, built 12 feet below their cheese house.

Don't fail to come and try them when Ilyssa comes for her cheese tasting in March. That will mark the opening of the new 2011 season for their goat cheese since the goats are 'dry' between December and February and only start milking again at the end of February. For more information about this local producer, visit www.paintedgoat.com or www.facebook.com/PaintedGoat. ■

Member Contribution

and sampled several of her offerings that day at the Cooperstown Farmers' Market. We were pleased to have discovered some of the best goat cheeses we have ever tasted.

Ilyssa is originally from the NYC metropolitan area and was a member of the Coop only six years ago before heading to upstate NY where she and her husband, Javier Flores, settled down to make



One of Painted Goat Farm's milking does, an Alpine named Picasso.



The exterior of the cheese caves.



Javier washing and turning wheels of "Fighting Goat."



Salting fresh cheeses before aging.

PHOTOS BY MARION STEIN

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, Maspeth, NY.

Friday
Mar 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



The *Village Voice* raves, "**Annie Keating** is a wise mix of Lucinda Williams songwriting, Gillian Welch guitar and a vocal all her own ... a cross between Willie Nelson and John Prine and you don't get any better than that." Keating appeared live on the BBC Radio (UK) Bob Harris show and has gone on to perform at leading festivals, playing on the bill with the likes of John Hiatt, Dan Bern, Boris McCutcheon, and Shannon McNally. On her latest album, *Water Tower View*, Keating is at her best, delivering beautifully crafted songs.

Vocalist **Jean Rohe** and percussionist **Rogério Boccato** come together for an imaginative and collaborative duo project. With Brazil and its many rhythms as a jumping-off point, their repertoire ranges from original songs to traditional and from The Beatles to Jobim, with a dose of improvisation. Boccato plays with leading jazz players, like Danilo Perez, John Patitucci, Edward Simon and David Binney and is featured on two Grammy-nominated albums. Rohe is the audience prize winner of the 2006 Montreux Jazz Festival vocal competition and leads her own genre-bending trio.



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...

Second Saturday

MARCH 12

10:00 A.M.–2:00 P.M.

Third Thursday

MARCH 17

7:00 P.M.–9:00 P.M.

Last Sunday

MARCH 27

10:00 A.M.–2:00 P.M.

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

PLASTICS

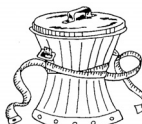
What plastics do we accept?
Until further notice:

- #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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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, MAR 29

GENERAL MEETING: 7:00 p.m.

TUE, APRIL 5

AGENDA SUBMISSIONS: 8:00 p.m.
Submissions will be considered for the Apr 26 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Mar 24 issue: 7:00 p.m., Mon, Mar 14
Apr 7 issue: 7:00 p.m., Mon, Mar 28

CLASSIFIED ADS DEADLINE:

Mar 24 issue: 7:00 p.m., Wed, Mar 16
Apr 7 issue: 7:00 p.m., Wed, Mar 30

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, March 29, 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 pm) (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

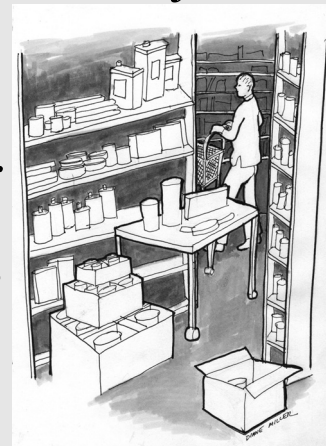
The Park Slope Food Coop is a member-owned and operated food store—an alternative to commercial profit-oriented business. As members, we contribute our labor: working together builds trust through cooperation and teamwork and enables us to keep prices as low as possible within the context of our values 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.

Sudoku Solution

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

The GMO Shelf Labeling Committee is looking for a few new members with a passion for food labeling. If you really, really want to know what you're eating, this committee is for you!

We need folks with skills in communications, art, design, videography and computer programing. But mostly you must want to be on this committee. It's not going to be easy, but with hard work, we hope to offer members more information about the GMOs in their food. To find out more, send an email to gn.todd@verizon.net.



10 March 10, 2011

Park Slope Food Coop, Brooklyn, NY

park slope
FOOD COOP

calendar of events

mar 12
sat 2 pm

Cleanse & Renew

Now is the perfect time to assist your body's natural springtime desire to detoxify. Join us for a fact-filled presentation on how and why to cleanse your body safely, gently and easily...no messy juicer, no fasting, no hunger! Eat to lose weight, lower cholesterol and regulate blood sugar. Coop member **Diane Paxton**, MS, LAc, is the owner and principal of Inner Fire Integrative Health Services, with offices in Manhattan and Park Slope.

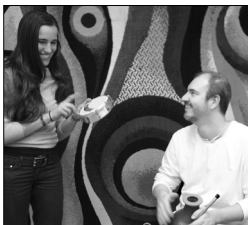
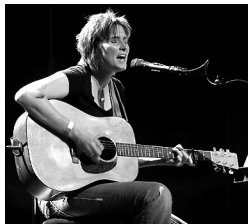
mar 18
fri 7 pm

Experience Healing

Learn to draw the Prema Agni healing symbol for yourself and on others in this hands-on workshop. Prema Agni means "Fire of Divine Love" and this symbol opens the heart for love to flow in and expand your heart. In this workshop, you will experience and learn to work with healing energy. **Becca Gee** is a Coop member, rising star practitioner and prema birthing practitioner/teacher. She has studied with master healer and spiritual teacher Derek O'Neill in Ireland.

mar 18
fri 8 pmAnnie Keating and
Jean Rohe & Rogerio Boccato

The Village Voice raves, "Annie Keating is a wise mix of Lucinda Williams songwriting, Gillian Welch guitar and a vocal all her own ... a cross between Willie Nelson and John Prine and you don't get any better than that." On her latest album, *Water Tower View*, Keating is at her best, delivering beautifully crafted songs. Vocalist **Jean Rohe** and percussionist **Rogerio Boccato** come together for an imaginative and duo project. With Brazil and its many rhythms as a jumping-off point, their repertoire ranges from original songs to traditional and from The Beatles to Jobim, with a dose of improvisation. Boccato plays with leading jazz players, like Danilo Perez, John Patitucci, Edward Simon and David Binney and is featured on two Grammy-nominated albums. Rohe is the audience prize winner of the 2006 Montreux Jazz Festival vocal competition and leads her own genre-bending trio.



Concert takes place at the Brooklyn Society for Ethical Culture, 53 Prospect Park West (at 2nd St.), \$10, doors open at 7:45. The Very Good Coffeehouse is a monthly musical fundraising partnership of the Coop and the Brooklyn Society for Ethical Culture. To book a Coffeehouse event, contact Bev Grant, 718-788-3741.

mar 20
sun 12 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 *Catrina'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.

mar 26
sat 9 am

Joy! What Is It? Where Is It?

Come and learn specialized eastern and Mayan secrets to discovering what it is that may be blocking you from your own power, strength and joy. You will be introduced to Emotional Freedom Techniques (EFT) and the Four Agreements, which show you how to reduce or eliminate your emotional blockages, past traumas, pain, anger, phobias, fears and trauma memories. Coop member **Carolyn Meiselbach** has an advanced certification in both hypnosis and EFT, with a private practice in Carroll Gardens.

mar 26
sat 12 pm

Take Action on Your Dreams

Co-counseling — a grassroots, peer-based process based on listening — empowers you to trust your own thinking and create your life according to your own values and needs. Work through any obstacles, from frozen childhood needs to the impact of race/class/sexist/homophobic oppression on your life. This workshop will help you clear out old blocks and plan for a fresh new start! **Jennifer Joy Pawlitschek** is a Coop member and the NYC Co-Counseling International teacher and leader.

mar 26
sat 3 pmSelf-Care for the
White-Collar Hero

The increasingly long hours spent at the computer for work and recreation is a health hazard. This lecture will present an overview of all the muscles that are involved in computer use, from the hamstrings to the extraocular (eye) muscles. You will learn techniques for how to effectively relax these muscles at home or at the office. We will go over trigger points and common pain referral patterns, tension headaches, carpal tunnel syndrome, "Blackberry thumb" and other ailments. Coop member **Elena Tate** is a licensed massage therapist.

mar 27
sun 12 pm

Why Meditate?

Review scientific data supporting meditation. What is Monkey Brain? Redefine what is "good meditation." When and how often is meditation truly beneficial? For the benefit of humanity, we must all learn to clear our past so we may interact from a clear place full of light and love. Coop member **Esme Carino** is an Angel Therapy Practitioner, Reiki Master and card reader/healer. She runs monthly meditation groups in Brooklyn.

mar 29
tue 7 pm

PSFC MARCH 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: Annual Disciplinary Committee Election (20 minutes)

Election: Two current committee members will stand for re-election.

—submitted by the Disciplinary Committee

Item #2: Amending the Park Slope Food Coop, Inc. 401(K) Plan and Trust (20 minutes)

Proposal: "To amend the Park Slope Food Coop, Inc. 401(K) Plan and Trust to more accurately reflect the intent of the original plan in regard to when employees become eligible for participation. We propose to change the language of the plan to read: 'All employees are eligible to enroll on January 1 or July 1 if they have worked a minimum of 1000 hrs in the 12 or fewer months preceding the enrollment date of either January 1 or July 1.' "

—submitted by Joe Holtz and Bonnie Kaplan,
Trustees of the Park Slope Food Coop, Inc 401(K)

Item #3: Changing the date of the Dec 2011 GM (20 minutes)

Proposal: "Proposal to change the date of the December 2011 General Meeting to December 27, 2011."

—submitted by General Coordinators

Item #4: Formation of Animal Welfare Committee (30 minutes)

Proposal: "To form an 'Animal-Welfare Committee' squad which would provide animal-related reference materials, articles and suggestions of humane product alternatives on PSFC products as they relate to animals." —submitted by Jesse Oldham and Patrick Kwan

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.

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.

mar 12–apr 26 2011

mar 29
tue 7:30 pm

Fibroids, Cysts and PMS

Participants will learn five effective, natural ways to eliminate fibroids, cysts and PMS. Learn the underlying causes of hormonal imbalance, how to resolve them and how to boost energy and clarity through beneficial diet, appropriate exercise and the use of natural supplements. Advanced registration suggested: call 646-483-4571. Coop member **Rebecca Curtis** is a licensed and registered health and fertility coach, through the New York State Department of Education and the American Association of Drugless Practitioners, specializing in women's issues and hormonal balance.

apr 1
fri 7 pm

Film Night: Yumi Means Rain & Harmony: A New Way of Looking



A couple in Moyobamba, Peru, struggles to maintain a reserve for an endangered monkey species in *Yumi Means Rain* (24 minutes). Set in the little-known towns of Northern Peru's disappearing cloud forests and highlighted by the music of Sonido Verde de Moyobamba (Green Sound of Moyobamba), the film traces one especially trying month focused on the survival of two infant monkeys (Yumi and Tumai), both rescued from illegal captivity. **Adam M. Goldstein** is a video journalist, director, writer and founder of Películas Atabamba, a production company focused on producing videos in Latin America. *Harmony: A New Way of Looking at the World* (45 minutes) looks at The Prince of Wales and his three-decade-long work with environmental activists, business leaders, artists, architects and government leaders. Working to transform the world, they each address the global environmental crisis and seek to build a more sustainable, spiritual and harmonious relationship with the planet. The film shows ways to meet the challenges of climate change globally, locally and personally. **Jessie Vogelsson Childs** is an award-winning producer of documentaries and narrative projects for film and television. Her first independently produced film, *No End in Sight*, was nominated for an Academy Award and won the Special Jury Prize at the Sundance Film Festival.

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

apr 2
sat 12 pm

What Is Democratic Education?

Join us for an open discussion about this grassroots movement in education reform. The community is composed of parents, students, educators and others who believe that freedom and democracy are not just textbook concepts, but a way of living and learning. All students must be free to develop naturally as human beings in a non-coercive educational environment where they are empowered to make decisions affecting their everyday lives and that of their community. Presented by Coop members **Bruce Zeines** and **Sheryll Durrant**, who are founding parents at Brooklyn Free School.

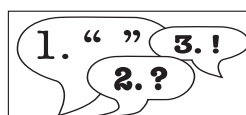
apr 3
sun 12 pm

Learn How to Food Shop

If you always wondered about: how to pick fish, meat, dairy, beans and bread; how to read product labels; which advertising messages to believe (and which not to), then this workshop is just for you. Coop member **Magdalena** is a former advertising executive who knows how product marketing really works. She became a holistic health coach focused on nutrition and is an avid believer in the healing power of food.

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

apr 7
thu 7:30 pm

Food Class: Textures & Tastes of Thailand



An exploration of everyday street foods rarely found in Thai restaurants here. Authentic ingredients and substitutions will be discussed. Dishes will combine spicy, sticky, creamy and crunchy textures with sweet, salty, sour and spicy flavors. Fish sauce and eggs will be used. **Pirco Wolfram** is a Coop member and a long-time team member of the Food Class. She has lived and worked in Bangkok, Thailand, for two years and has had the opportunity to experience the exotic flavors of Thailand. *Menu includes spicy salad; sticky rice; Thai beverage; and creamy Thai dessert. Materials fee: \$4.*

apr 8-9
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.

still to come

apr 10 Babywearing 101

apr 10 *Wordsprouts:* Group Reading at The Union Hall

apr 12 *Safe Food Committee Film Night:*
A Farm in Danger and The Garden

apr 15 *The Very Good Coffeehouse Coop Concert Series:*
Matt Garrison and Cynthia Hilts

apr 16 Ancient Foods, Ancient Wisdom

apr 16 Transforming Anxiety

apr 23 Finances for Freelancers

apr 26 PSFC APRIL General Meeting

apr 26 Philosophical Counseling

LETTERS TO THE EDITOR



RE: RECENT NEW YORK TIMES ARTICLE ABOUT NANNIES COVERING SHIFTS

DEAR EDITOR:

I sent the following letter to the *New York Times* in response to the 2/17/11 article "At a Food Co-op, a Discordant Thought: Nannies Covering Shifts":

TO WHOM IT MAY CONCERN,

This article is a textbook example of poor journalism. It opens with 2 assertions: "organic and nonorganic products must not touch; long vegetables must be displayed lying parallel to the aisles." Virtually all places that sell food have guidelines for how it should be displayed; why is it noteworthy that The Park Slope Food Coop does? The rest of the article written in barely concealed scorn and sarcasm and is spun off of the notion that an "allegation" on a blog is the source of "raised eyebrows and debate." Since when was a single allegation relevant as the basis for an article in the *New York Times*? Why is the *Times* resorting to mudraking?

I have spoken with Ann Herpel, the employee of the Coop who was interviewed by Anemona Hartocollis, and she told me how the reporter was unable to understand many basic aspects of how the Coop was run. She added that she was unaware of the alleged incident before the *Times* began inquiring about it. In fact, none of the many members I have spoken with had heard of this "problem" until they read the *Times* piece. Is the exchange between Hartocollis and Herpel representative of the caliber of the staff at one of the best known news dailies in the U.S.? What does this say about other issues that the *Times* purports to cover objectively?

This piece is in keeping with the coverage of issues related to the Coop in previous issues of the *Times*: condescending, trite and irrelevant to both the Coop membership and the greater Brooklyn and New York Communities. Even if the topic had been accurately depicted, the possibility of a nanny working for one person's work shift is meaningless except to provoke a rash of comments online (which is perhaps the true purpose of this piece). Does the *Times* have such a deficit of imagination that it cannot conceive of topics of real concern that also overlap with the Coop's mission? Issues such as the difficulty of finding quality food in many neighborhoods; the rarity and complexity of running a business on a non-capitalist basis; options available to the unemployed to feed themselves inexpensively and the importance of community organizations to serve as magnets for a diverse cross section of the City. There are ways of examining

these topics critically but without the juvenile gossip's tone but the *Times* prefers to publish hearsay.

The ghosts of Judith Miller and Jayson Blair live on at *The New York Times*.

I do not expect it to be published, however, I hope other members respond to the relentless hostility of this paper to our Coop.

Roger Broome

IN SEARCH OF...

DEAR EDITOR:

I propose a section for "missed connections" at the Coop. If not in the print version, then perhaps a short reminder in the print version to check it on the website.

In my case, I'm trying to find an Asian woman who works in food processing, lives in Cobble Hill and drives a gray SUV. I did not pursue it at the time or get her name, although it was very clearly a connection; and if not, at least there is a better chance of me finding out.

Thank you!
Philip DeRossi

HELP STOP PROPOSED PROSPECT AVENUE HOTEL

DEAR EDITOR,

I am a Coop member and a member of the South Slope Residents Committee.

Our committee is gathering signatures for a petition to stop the non-contextual expansion of the Grand Prospect Hall located on Prospect Avenue between 6th & 5th Avenues. They are proposing to build an 11-story hotel approximately 110 feet tall and a 400-car parking garage with the exit and entrance on the residential block of 16th street. The zoning for the neighborhood is R6B, which limits the height of a building at the street wall to 40 feet. Grand Prospect Hall is asking the City Council for a "spot rezoning" which is a loop hole that in effect allows them to flout the zoning law which was hard fought for by the community in 2005.

I would ask Coop members who support our initiative or would like more information to visit the url www.ipetitions.com/petition/denyexpansion_grandprospecthall and sign the on-line version of the petition.

Thank You,
Josephine Fassari

NANNYCOOP

The Food Coop says this to a nanny Whether Myrtle, Lavinia or Fanny: If requested to do A work shift, say, "Adieu, Don't do windows or that—M'am I'm canny."

Leon Freilich

WALKER STORIES WANTED

DEAR EDITOR AND GOOD PEOPLE OF THE PSFC:

I am beginning a project focusing on the "walker" of the PSFC and their sometimes remarkable encounters with the Coop population. As a walker, I think this service is an invaluable courtesy offered to Coop members and I have sincerely enjoyed the one-on-one conversations I have had during my shifts. With your help, I would like to collect interviews and portraits with walkers and walkees that have interesting stories involving their escorted walk home. Perhaps some of you have met a lover, been hired for a gig or just made a friend. In any case, if you have a story to share please contact me and I can begin compiling these narratives into something meaningful for the community.

Thank you very much.

Michael Itkoff
www.michaelitkoff.com
mike@daylightmagazine.org

AN ATTACK ON PUBLIC EDUCATION

DEAR EDITOR:

I applaud Susan Metz's letter in the February 10 *Gazette* for drawing our attention to the situation at P.S. 9. Susan mentions in her letter that, "One goal of the campaign for semi-private charters... is to break a public sector union". We are seeing this union busting most dramatically in Wisconsin under the leadership of Gov. Walker.

In New York City, since 2002, and mayoral control of the schools, the Bloomberg administration has closed over 90 schools and has opened 450 new small schools including charters. On Feb. 1st and 3rd proposals were approved to close two dozen more schools throughout the city.

Most charter school faculties are not unionized, and working conditions are often onerous. Salaries are lower than unionized staff's leading to profits for privatizing companies that run the charters. There is no proof that the charters are more successful than the schools they are replacing even though they are often selective in not accepting students with learning problems and others who are new to English. These students end up in their local public schools, often bringing down the scores within these schools and leading these schools to being labeled failing and scheduled for closure.

This dynamic is destined to both destroy the traditional public school system and weaken teacher unions. Unfortunately this is also the policy advanced by Arne Duncan and the Obama administration. New York City has a proud tradition of public schools and we need to take action to

stop what is happening and pursue policies that can advance quality education for all students. Susan in her letter indicates that the goals of an education system should concentrate on children and communities not profits.

Carl Makower

IT IS TIME TO STOP PRINTING "BDS" LETTERS

TO THE EDITOR:

Yet another letter containing Bigoted, Dishonest and anti-Semitic content was published in the Feb. 24 *Gazette*. The author marches out a parade of lies and distortions designed to make the reader believe Israel is the worst country in the world, solely responsible for the conflict, and Israel's supporters, namely Jews, complicit in Israel's alleged "crimes." Well, false accusation is not criticism, and repeating lies intended to vilify is hate speech. Get it?

So, what is it doing in the *Linewaiters' Gazette*? Does it have anything to do with the operation of our Coop? Is this "committed to diversity and equality"? Does this "oppose discrimination in any form"? Does this "make the Coop welcoming and accessible to all and to respect the opinions, needs and concerns of every member"? Should any group in the Coop be subjected to this type of abuse?

There have been many letters from many members over the past 2 years, explaining why the BDS (boycott, divest, sanctions of Israel) movement is wrong for the Coop. It is not necessary to repeat all the reasons. It is time for the *Gazette* to cease printing letters promoting BDS.

Barbara Mazor

GOVERNANCE AS AN OBLIGATION OF COOP MEMBERSHIP

DEAR EDITOR:

I believe in collective action, and I am comfortable in a group. Still, when I feel a process is not fair, I shut down. Convinced that the group has made a mistake to protect authority, it's hard for me to present a new proposal. Rather than vigorously defend a position, even when we know more than the decision-making authority, we bitch to each other.

Two discussions at the GM in February dealt with decision making procedures. I think these are the most important discussions we can have because we rarely pay attention to the process of how we govern ourselves. Fewer than 50% of those registered actually vote in US elections.

Our challenge in Coop governance

LETTERS (CONTINUED)

is to think through and ensure conditions that invite, encourage and maximize members' participation in decision making. Then, each member needs to accept that participation as one of the obligations of membership in the collective.

In the Coop we are creating an institution outside of the established mechanisms of corporate capitalism. We struggle to transition from a hierarchy where authority/power rules via rewards (of resources and prestige) and punishment (via force and repression). Our Aquarian aspirations lead us to envision that we can engage the talent, knowledge and wisdom of each to enhance the health, well-being and fulfillment of all. As creatures living in immense masses, established social structures mark the choices that we most readily perceive. We can have an impact on those structures to increase our options. However, to act outside of commonly accepted paths takes creativity to think of new possibilities and courage to take the risk of non-conformity and of confronting the power structure and established authority.

The two proposals discussed at the February GM can be evaluated by examining the extent to which each opens up channels for participation

in the governance process: Debate that is Honest, Inclusive, Extensive and Respectful; Voting that is Participatory, Transparent, Fair, and Timely.

Consensus Procedure requires a 2/3 majority to pass a proposal and can be effectively used in a small group. Members take time to labor over language and refine a proposal. A vote comes IF, after that long process of trying to integrate objections, there remain serious differences. Using Robert's Rules to debate a proposal and requiring a 2/3 majority means the minority rules.

This discussion arises in the context of our debate over joining the campaign of Boycott, Divestment and Sanctions of Israel over human rights violations against Palestinian people living in territories under Israeli military occupation. The campaign will come up first as a discussion item at a GM and later for a vote. Using Robert's Rules means Majority Rules.

Our Coop earned the influence we hold over years of debating and deciding together. We each need to think through these important process issues, express our opinion and concerns, and vote every time we have a chance. Democracy lives when it is used.

Susan Metz 2958 Retired

LETTERS POLICY

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

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

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

Anonymity

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

Fairness

In order to provide fair, comprehensive, factual coverage:

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

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

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

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

Respect

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



Board of Directors Election

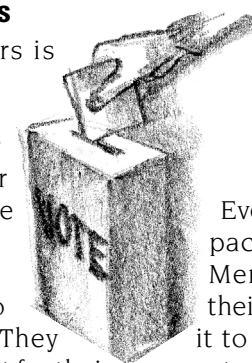
The General Meeting & the Board of Directors

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

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

Duties of the Directors

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



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

Opening

We have one three-year term open this year.

Candidate Deadline

If you wish to place your name into nomination, you must declare your candidacy by Monday, March 28. Please submit a statement of up to 750 words to GazetteSubmissions@psfc.coop. Please include a small photo for publication in the *Linewaiters' Gazette* and the member proxy mailing.

Deciding and Voting

Candidates will have the opportunity to present their platform at the April 26, 2011, General Meeting.

Every member will receive a proxy package in the mail in late May. Members may vote by returning their ballot by mail or by bringing it to the Coop. Members may also vote at the Annual Meeting on June 28, 2011.

GREENE HILL FOOD CO-OP

LE GRAND DAKAR

285 Grand Ave (at Clifton)
Clinton Hill, Brooklyn



For details:
www.greenehillfoodcoop.com or
contact Irina: hereiam2@gmail.com

Advanced ticket purchase:
brownpapertickets.com
(Greene Hill Food Coop Fun Raiser)

Le Grand Dakar FUN Raiser!

FOR NEIGHBORS, BY NEIGHBORS
Community Fundraiser and Celebration

Join your neighbors, new and old, in a celebration of a community feat: the birth of our very own food co-op. Come relish in the incredible diversity of our community, join the momentum of a vibrant community endeavor, indulge in delicious Senegalese food, make new friends, and rock out to the sounds of local musicians and DJs at our spring fundraiser.

MARCH 19, 2011

COMMUNITY-STYLE DINNER
7:30-9:30pm

DANCE PARTY
10:00pm-close
with live musicians
and local DJs
\$10 / person
at the door

DINNER
\$20 / person
in advance
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at the door



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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**

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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**.



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

CLASSES/GROUPS

THE ART OF SWIMMING. Improve performance w/o injury through skillful alignment. Receive hands-on guidance and step-by-step instruction for each stroke. Two teachers experienced in method of movement efficiency known as the Alexander Technique offer group class starting 3/19 and private lessons. Call Dan 203-258-5424.

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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!

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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 resi-

dent. Long time PSFC member. Adam D. White. 212-577-9710.

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

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- ♦ Delicious vegetarian food, music, art, nature and relaxation
- ♦ A great diverse community - 73% of campers return!
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nutrition-oriented practice and for insurance information, please call 212-505-5055.

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PSYCHOTHERAPY: I offer individual and couples therapy in my Park Slope and Manhattan offices. I am a on-network provider which allows greater confidentiality and non-HMO directed therapy. Multicultural competence. Diversity welcomed, respected, affirmed. 212-714-4691 baroh99@aol.com Beverly Rohlehr, LCSW

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.

FRI, MAR 11

Garbage Dreams: Free Film Screening at 7:30 p.m. Park Slope UMC, 6th Ave. and 8th St. The award-winning film follows three teenage boys born into the trash trade and growing up in the outskirts of Cairo where the Zaballeen survive by recycling 80 percent of the garbage they collect until globalization threatens the survival of their community. <http://garbage-dreams.com/>

SAT, MAR 12

Peoples' Voice Cafe: Brooklyn Women's 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.

FRI, MAR 18

Folk Music Society of NY: Sarah Grey and Kieron Means, fine voices, banjo and guitar, great songs, 8:00 p.m., OSA, 220 E 23rd

St., Suite 707 (btw 2nd & 3rd Avenues). Info: 718-672-6399 or www.folkmusicny.org. Admission \$20, students under age 23 free.

SAT, MAR 19

Peoples' Voice Cafe: Dan Schatz; Alan Friend* & Chris Seymour. 8-10:30 p.m., Community Church of New York, 40 E. 35th St. (between Madison & Park). For info call 212-787-3903 or peoplesvoicecafe.org. Suggested donation: \$15 general/\$10 member/more if you choose, less if you can't/no one turned away.

SAT, MAR 26

Peoples' Voice Cafe: Adele Rolidier*; The Raging Grannies. 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.

Free Trees: Green Fort Greene & Clinton Hill, together with the FAB Business Alliance, will give

out free trees from 10 a.m. to 12 p.m. Putnam Triangle at Grand Ave. and Fulton St. One per person. First come, first served 'til they run out. Smaller flowering species for planting on private property (not street tree pits). For more info, contact tree@greenfgch.org. Rain date March 27.

SAT, APR 2

Peoples' Voice Cafe: The Johnson Girls; Dan Milner. 8-10:30 p.m., Community Church of New York, 40 E. 35th St. (between Madison & Park). For info call 212-787-3903 or peoplesvoicecafe.org. Suggested donation: \$15 general/\$10 member/more if you choose, less if you can't/no one turned away.

SAT, APR 9

Peoples' Voice Cafe: Joanne Shenandoah. 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

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.

Olga Aleksandrovskaya	Vanessa Brown	Sasha Dobson	Jon Hutchens	Amie Leeking	Lindsay Peters	David Stavish
Claudia Alessi	Salvatore Bruno	Jennifer Eyl	Sarah Hutchens	Natalia Margulis	Matthew Peterson	Acacia Stevens
Gabriel Alter	Natalie Burgess	Nicholas Fallletta	Sandy Hyun	Joseph Marra	Lisa Pettersson	David Sutcliffe
Amanda Altman	Ian Cheney	AJ Feldman	Gabriel Isaksen	Kelon McFarlane	Svetlana Potapova	David Tedeschi
Joanne Ambia	Emanuela Chiara Gillard	Joe Fenstermaker	Alyce Kenny	Jose Medina	Timothy Reuter	Anne Todd
John Andrejack	Robert Cohen	Jeremy Fernanadez	Dennis Kenny	Nicholas Miller	Janet Robles	Christopher Tordini
Michelle Andreucci	Sarah Colbath	Benjamin Filippo	Khaly Ketoure	Alexander Mindlin	Semyon Romananenko	Jamie Tresselt
Scott Andrews	David Courtois	Nick Fleischhacker	Nadia Ketoure	Jennifer Moyer	Lyubov Romanenko	Kimberly Vagner
Chad Anke	Lauren Craft	Christian Flores-	Sydney King	Benfield Munroe	Allan Sachs Jr.	Jolene Vanderheiden
Emily Anton	Catherine Crawford	Carignan	Chamonix Kinimaka	Mo Nassar	Coumba Santana	Ivette Vargas
Dana Arceneaux	Jason Crawford	Jason Garcia	Alex Klein	Sonia Nayak	Clara Schmidt	Clara Vega Kliros
Rachel Bader	Marcello Cristo	Shawn Geegbae	Justyna Kociubinski	Christianna Nelson	Shelley Senter	Kathy Viskup
Paul Bearpark	Sheron Crosbie	Karen Gioia	Dina Kraiem	Anthony Nuciforo	Tonice Sgrignoli	Paul Viskup
Leah Belsky	Alessandro De Angelis	Erik Goodlett	Megan Krebs	Tristan O'Donnell	Kerri Shadid	Jacqueline Walsh
Montse Belver	Amir Debourou	Nirit Gordon	Adam Krieger	Maria Paz Ochoa	Devon Shanley	Lisa Weiser
Adam Benaroya	Maria DelNaja	Aurelie Guermontprez	Kori Krysh	Elizabeth Ody	David Siegel	Jenna Gwenn Willis
Eric Bennett	E. Karen DeMasco	Melinda Hanzel	Mark Kushneir	Dennis Patrick	Nicholas Silverman	
Sharon Best	Robert DeMasco	Jean Hartig	Julianna Labruto	Katherine Payne	Marissa Solomon-Garcia	
Daniel Bockrath	Jesse Deutsh	Sebastian Heilpern	Leon Lazaroff	Hayley Perlmutter	Mikael Spade	
Michele Bove'	Luis DiazAlbertini	Marissa Hurlburt	Ha Ja Lee	Cat Oliver Peters	Kelly Stanton	

THANK YOU!

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

Lisa Altman	Alex Brooks	Kate Edmundson	Angela Jimenez	Beth Manes	Alison Rona	Sarah Treem
Joanne Ambia	Shannon Caravello	Alex Elinson	Olga Kressen	Kathy Martino	Rufus	Jennifer Weiss
Jennifer Bain	Todd Clark	Queen Deshara Fleary	Lisa LeeKing	Kelly McDonald	Erik Schurink	Kim Wetzel
Michelle Billies	Amanda Cooper	Stephanie Gilman	Lindsey	Carey Meyers	Jonathan Sharp	Abby Wilkes
Jason Binder	Caitlin Delohery	Kathleen Gray	Kate Lynch	Lindsay Miller	Chanti Smith	
Liza Bolitzer	Felicia Desrosiers	Laura Hames	Kelly Mahoney	Kate O'Connor Morris	Gil Smuskowitz	
Alice Bonilha	Sarah Dupuy	Charlie Harris	Clare Maloney	Heather Ritchie	Majo Tinoco	

WORKSLOT NEEDS

IT Department Seeks FTOP Workers

Java Developers:

The Coop is looking for help developing our next generation applications. We are looking for members who program in Java and have some experience with all or some of the following technologies:

- Eclipse
- JFC/Swing
- JDBC
- JasperReports/iReports

If you are interested in using your programming skills to help make the Coop better and receive FTOP work credit, please contact it.ftop@psfc.coop.

Mac Sys Admins

The Coop is looking for help maintaining and streamlining the administration of our MAC workstations. We need members that have experience administering Mac OSX systems. You do not have to be a full-time admin. In addition to admin experience, the following technologies will be useful:

- Experience on Mac OS X 10.6+
- Scripting (Applescript, Bash shell script, Python, etc.)
- Experience installing memory, changing hard drives, cleaning internals, etc.
- Experience repairing and maintaining printers

If you are interested in helping the IT group improve our workstation administration and receive FTOP work credit, please contact it.ftop@psfc.coop.

To be considered, you must be a Coop member for at least six months and have a good attendance record. Please realize that in addition to your valuable time, Coop IT staff mem-

bers need to spend their time bringing you on-board these projects, so only apply if you see this as a long-term means of fulfilling your work commitment.

Beer Enthusiasts

The Coop is seeking members to stock and organize the beer shelf in the afternoons and on the weekends. The shifts will be 3:30 p.m. Monday-Friday and 8:00 a.m. on Saturdays and Sundays—arrival times can be made a little flexible.

We are looking for folks who are knowledgeable and/or interested in beer, a bit meticulous, able to lift cases of beer, and willing to be responsive to member requests. It is very important that beer squad members be what is referred to as "self-starters" and be able to work without direct supervision.

The squads will be comprised of one or two members and will be trained by and work with the Coop's beer buyer.

Please email anngel_delaney@psfc.coop directly to sign up.

Plastics Recycling Baler Saturdays and Sundays, 12:30 to 3:15 p.m.

Balers work as part of the Environmental Issues Plastics Recycling Committee. Tasks include operating the baler machine in the receiving area. NO SANDALS OR OPEN-TOED FOOTWEAR SHOULD BE WORN WHILE WORKING IN THIS AREA. Workers must be able to work with receiving staff to coordinate the use of the baler and shared workspace. You must be able to follow detailed safety instructions. Some strength & lifting required. Training will take place on your first scheduled shift. If you are interested, please contact Cynthia Pennycooke before signing up for this

shift. She can be reached in the Membership Office Mon-Fri 8 a.m.-12:30 p.m. or at cynthia.pennycooke@psfc.coop.

Environmental Committee

The GMO Shelf Labeling Committee is looking for a few new members with a passion for food labeling. If you really, really want to know what you're eating, this committee is for you! We need folks with skills in communications, art, design, videography and computer programming. But mostly you must want to be on this committee. It's not going to be easy, but with hard work, we hope to offer members more information about the GMOs in their food. To find out more, send an email to gn.todd@verizon.net.

Office Data Entry

Mondays, 4:00 to 6:45 p.m.

Are you a stickler for details, accurate on the computer and like working independently? If so, you'll love Data Entry. You will receive training, and Coop staff will always be available to answer questions. Please speak to a Ginger Jung or Camille Scuria in the Membership Office if you would like more information. Work-slot requires a six-month commitment.

Refrigerator Cleaning

Mondays, 9:00 to 11:00 a.m.

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