

Established
1973

LINEWAITERS'

GAZETTE



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Drinking Local

Why should locavores focus only on food?

Explore some environmentally friendly and delicious wines from New York State

By Thomas Matthews

The locavore movement has had a huge impact on restaurant kitchens throughout the U.S. No matter what their cuisine, chefs chant the mantra of fresh, local and seasonal ingredients.

But the "local" wave often runs dry when it comes to the restaurants' wine cellars. When explaining the rationale behind their wine lists, sommeliers talk about authenticity, tradition and typicity more than locality.

As a result, restaurants that focus on American cuisine often stock international wines, ignoring their local producers. In California, it's a matter of style. Sommeliers there argue that the ripe, rich wine style prevalent in Napa Valley, for example, is too clumsy to match with food. Too much fruit, too much wood, too much alcohol.

Here in New York, the issue is more of quality, or prestige. New York wines don't have the cachet of their international rivals, and even the most fervently locavore menus will generally be partnered with wine lists that offer only a token few New York wines. I know plenty of all-French or all-Italian lists in the city; I don't know a single restaurant with an all-New York wine selection.

In the past, quality might have been a valid excuse. I've



ILLUSTRATION BY MICHAEL JAY COHEN

been reviewing New York state wines for *Wine Spectator* since the early 1990s. Back then, there were few that I would eagerly have ordered in a restaurant. But today, things have changed. Passionate owners and winemakers have more experience in the vineyards and more tools in the wineries and you can find clean, food-friendly wines from all of our state's main growing regions—the East End of Long Island, the Hudson River Valley and the Finger Lakes.

In addition, a number of New York wineries are deeply committed to environmental issues. With its debut vintage in 1980, Four Chimneys Winery on Seneca Lake was the first organic winery in the U.S.

This means that both the grapes and the wines meet organic regulations: The winery purchases certified organically grown grapes, then vinifies them without adding sulfur as a stabilizer and preservative. This is a risky process, and as a result few wineries around the world are fully organic.

However, many vintners are making efforts to farm in ways that minimize negative impacts and enhance sustainability. VineBalance is a joint effort begun in 2004 by the New York wine and juice grape industry, Cornell Cooperative Extension, and the New York Department of Agriculture and Market's Soil define and

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Shopping, Not Profits?

Coop Keeps Prices Low, But Occasionally Some 'Profit' Slips In

By Danielle Uchitelle

Feeling smug because you correctly guessed the name of the person buried in Grant's tomb? Then here's another riddle for you: what's the one thing that a not-for-profit organization cannot make? If you answered "a profit," you're wrong. Do you think the Coop gets a free pass from the tax collector because of its not-for-profit status? Wrong again. To understand how the Coop can be a not-for-profit corporation that makes a profit and pays taxes, it helps to understand a bit about tax law and accounting.

The Coop is a not-for-profit and has been since its incorporation in 1977. Because of the New York State laws under which the Coop was incorporated, we are classified as a membership cooperative and a Type D not-for-profit (so tell that to all the type A personalities among our members). Unlike a charitable organization such as City Harvest, for example, we are expected to pay federal, state, and local taxes on our business income, and pay we do: the last audited financial statement lists payments of

around \$283,000 for payroll taxes, \$34,000 for State and city income tax, and \$12,000 for property taxes.

If these numbers seem large, consider the Coop's annual income: our net sales were over \$41 million last year. Subtracting out the cost of goods sold we were still left with a gross profit of slightly over \$7 million dollars. But then there are all those prosaic but essential expenses that need to be paid out of that \$7 million—salaries, staff health benefits, pension payments, insurance—and the net income suddenly becomes a mere \$134,000. This relatively small number isn't exactly a coincidence. "We try to break even," says General Coordinator Mike Eakin, "it's awfully close." The general coordinators keep a close eye on the balance sheet to be sure we're always focusing our efforts on providing high quality groceries at the lowest possible markup, rather than on making a profit. And this is what really sets the Coop apart from a regular for-profit business: our goal is not to build equity for investors or

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Next General Meeting on July 26

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month.* The next General Meeting will be on Tuesday, July 26, at 7:00 p.m. at the Congregation Beth Elohim Temple House (Garfield Temple), 274 Garfield Place.

* Exceptions for November and December will be posted.

Coop Event Highlights

Tue, Aug 9 • Safe Food Committee Film Night:
Chinatown 7:00 p.m.

Fri, Aug 19 • Blood Drive 11:00 a.m.–6:00 p.m.

Sat, Aug 20 • Blood Drive 11:00 a.m.–6:00 p.m.

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

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Drinking

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promote the use of sustainable growing practices on the 33,000 acres of vineyards in New York. By 2008, nearly 100 growers representing almost 7,000 acres had taken steps to implement these best practices.

Macari Vineyards, in Mattituck on the North Fork of Long Island, was founded in 1995, and has been a leader in environmental sustainability, employing extensive soil preparation, rich composts, careful cover cropping and a consideration to wildlife and terrain on their 180 acres of vines, according to their website.

New York's environment raises significant obstacles for vintners who want to farm their vineyards organically, though. Grapevines—especially the vinifera species, the European-derived grape varieties most widely respected for wines, such as Chardonnay, Riesling, Cabernet Sauvignon and Merlot—are extremely susceptible to oidium, mildew, rot and other disease pressures related to high rainfall and humidity.

Undaunted, however, Shinn Estate Vineyards in Mattituck has taken a step beyond organics to embrace biodynamic viticulture, a system derived from the philosophy of Rudolph Steiner. David

Page and Barbara Shinn, who formerly owned Home restaurant in Greenwich Village, now produce a range of fine red, white and rose wines.

"We began the transition to biodynamics in 2005," Page told me. "We will be certified Organic and Biodynamic by Demeter in September 2012. Biodynamics is a holistic approach to farming that treats our entire vineyard as a living organism. We do not know of a better way to treat our land and wines. Our vineyard has become a diverse ecosystem teeming with life. Our wines sing of the place where they are grown. As winegrowers, we have learned to connect with the rhythm, dance and spirit of our vineyard."

Beyond the vineyards, a number of wineries have taken steps to reduce their energy use and carbon footprints. Shinn, for example, produces all their own electricity through wind and solar sources.

In the Finger Lakes, Nancy Irelan and Mike Schnelle of Red Tail Ridge Winery have introduced cutting-edge techniques to western Seneca Lake. The winery is heated and cooled



PHOTOGRAPH BY INGSU LIU

New York State Wines: A Locavore's Dream.

by a geothermal energy system in which thousands of feet of coiled pipe are buried underground. The energy extracted from this system can be pumped to different zones in the winery, so for example, radiant flooring can warm the barrel area during malolactic fermentation; a separate system can simultaneously supply cooling for the insulated jackets on individual fermentation tanks. The building was constructed of sustainable wood and recycled galvanized steel.

Hunt Country Vineyards on Keuka Lake has installed a vertical-axis wind turbine that generates up to 1.2 kw of electricity and is designed to work productively at the lower wind speeds encountered in less-than-ideal sites, according to the winery's website. The project is part of an ongoing effort at this sixth-generation family farm to reduce its footprint on the land, use renewable energy and develop agriculturally and environmentally sustainable practices.

The Park Slope Food Coop works hard to source products that combine deliciousness, healthfulness and sustainability. The Coop is not legally able to offer wine to its members (though a bill to permit wine sales in grocery stores is now under consideration in Albany). But members who enjoy wine can find these same qualities in many wines from New York state. Here are a few recommendations from a long-time taster of our own local wines. You can find these and other fine New York wines at many local wine shops. ■

Recommendations for Drinking Local:

Long Island

SHINN ESTATE VINEYARDS www.shinnestatevineyards.com

Shinn makes a wide variety of single-varietal and blended wines from its 22 acres of vineyards (these are labeled as "Estate" bottlings) and from purchased fruit. At their best, the wines have grace and clarity, with vivid, lively flavors. Shinn's top wines have been reds, particularly Cabernet Sauvignon and Merlot (\$22–\$42). The Wild Boar Doe (\$29), an exotic red blend, is full of juicy fruit flavors. I also like their Coalescence (\$14), a distinctive white blend perfect for summer.

MACARI VINEYARDS www.macariwines.com

Macari makes a full line of wines from both estate-grown and purchased fruit (their Riesling, for example, comes from the Finger Lakes). The wines show good balance and varietal character. My favorites have been Macari's whites, particularly Chardonnay and Sauvignon Blanc (\$13–\$27). Showing little overt oak influence, the wines have verve and mouth-watering acidity. Macari's dessert wines, made from late-harvested Chardonnay and Viognier (\$40/385 ml.), are irresistible, honeyed and sweet yet still fresh.

Finger Lakes

RED TAIL RIDGE WINERY www.redtailridgewinery.com

This winery on Seneca Lake makes wines from its 34 acres of estate vineyards, along with purchased fruit, in a LEEDS-certified winery completed in 2009. Their offerings include a fine dry rose, made from Pinot Noir (\$17), and Good Karma (\$14), a blended white whose proceeds benefit Foodlink, a regional food bank. The best wines are Rieslings (the premier grape in the Finger Lakes region). The dry version (\$18) really crackles, with lime and apple flavors. A semi-dry version (\$16) is rounder and fruitier, but still nicely balanced and refreshing.

HUNT COUNTRY VINEYARDS www.huntwines.com

Six generations of Hunts have farmed this 170-acre property, located on the western flank of Keuka Lake; they have been making wine since 1981, and now grow 50 acres of grapes. They are among the leaders in the effort to oppose current proposals to extract natural gas in the area by "hydrofracking." Hunt Country offers a wide range of wines, both dry and sweet, from both traditional vinifera and local hybrid grapes. Most of their estate vineyards are devoted to white grapes, and these are their best. The dry Riesling (\$14) is fresh and bright; the Chardonnay (\$13) is soft and fruity; and a rare Pinot Gris (\$16) offers peach and floral notes.

Hudson River Valley

MILLBROOK WINERY www.millbrookwine.com

Millbrook, located in Dutchess County, is the leader of the small group of wineries located in the Hudson River Valley. Owner John S. Dyson is a businessman who has served in public office under both Democratic and Republican administrations. He founded Millbrook in 1979, and also owns wineries in California and Tuscany. The 130-acre estate has about 30 acres under vine. Though not explicitly "green," Millbrook has been a leader in exploring ways to make fine wine in New York's difficult conditions. Over the years, they have experimented with dozens of different grape varieties, and been innovators in growing practices and winery techniques. Their most consistent wines are their Chardonnay, especially the lighter, unoaked version (\$16) and the unusual Tocai Friulano, an Italian varietal (\$19). They have also doggedly pursued, and done surprisingly well, with the most difficult of red grapes, Pinot Noir (\$30).

VALET BIKE PARKING IS ON HERE ON SUNDAYS!

Every Sunday through November 20, from 3:30 p.m.–8:00 p.m., Coop members can leave their bikes with our valet parking service, which is like a coat check for bikes. Working members will check in and watch your bike for you.

Just drop off your bike, do your shopping or your shift, and hop back on.
No locks, no worries, no theft.
Service operates rain or shine.
Look for us in front of the yellow wall.
(Note: no bike check-in after 7:30 p.m.)

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



PSFC
Shop & Cycle
Committee

Getting into the Coop

By Gayle Forman



PHOTOGRAPH BY ANN ROSEN

Barb Citerman, happily now a Coop member.

When Barb Citerman moved to Brooklyn from St. Louis to be closer to her son and his family this past spring, one of her first orders of business was to join the much vaunted Park Slope Food Coop that her son had belonged to for more than ten years. “We went to the membership office. I was told I could only sign up online,” Citerman says. “But every time I tried, there were no sessions available. We called the membership office. They said to keep refreshing the page. They said several sessions were available but I was in front of the computer with my son. Nothing was there. I almost gave up and joined

the coop in my neighborhood [the Flatbush Food Coop]. Finally, my son and I called, and we told the membership office that we weren’t getting the options online. So someone just signed me up over the phone. I felt like I’d reached the Promised Land.”

Jumping through Hoops

Perhaps nothing irks, perplexes, bewilders or maddens Coop outsiders so much as our version of the velvet rope. Once upon a time, anyone could walk in and expect to be let into an orientation as long as they were on time, but ever since 2009, things have gotten a little trickier. Two years ago,

the Coop instituted a cap on the number of people who could attend new-member orientations and made pre-registrations for the sessions mandatory and in May 2011 the Coop made further changes to the online pre-registration system.

The rationale behind the pre-registrations is a cause of confusion among Coopers and outsiders alike. The purpose is not to keep anyone out. But it is to keep people from pouring in at unprecedented rates, because, as anyone who’s shopped a weekend recently or tried to get on a new squad knows, the Coop’s numbers have exploded in the last few years. In spite of the Trader Joe’s and Fairway that had opened up in our backyard, our membership has continued to swell to nearly 16,000 people. If that that pace of growth goes unchecked, the Coop would become unsustainably, unshoppably large. Hence the cap on orientations. “People can still flow in,” says Jessica Robinson, General Coordinator, “but not at an unregulated pace.”

The system has worked, sort of. The change has helped keep the Coop from really busting at the seams. It’s also kept the Coop from having to institute a waiting list, something certain coordinators were loathe to do owing to a bad experience with waitlists in the 1980s, Robinson explains. Back then, the Coop had a waiting list for a spell, but when the Coop expanded and wanted to increase members, the perception that we had a waiting list remained and it was harder to get that flow of new members. (And besides, if people think we’re velvet rope now, imagine what a waiting

list/guest list would do?)

The Balancing Act

But managing the flow, and figuring out the best way to do it is a delicate task, one that balances sustainability with accessibility, and one that has required some adjustments. To that end, the

system again. Under the new system, people may pre-register four times a week at the same times that orientations occur—that would be Monday and Wednesday at 7:30 p.m., Wednesday at 10:00 a.m. and Sunday at 4:00 p.m.—for an orientation slot exactly two weeks



Coop membership: still a challenge?

system was recently modified. It used be that would-be Coopers had two shots a week to register online, both at 3 p.m. and office staff manually inputted the lucky slot-getters.

This system tended to be inefficient and aggravating—for office staff who had to manually input everything, and for the contingent of joiners for whom 3 p.m. was a challenging hour—teachers, nine-to-fivers who really aren’t allowed to use the Internet for non-work related business, or parents like Heather Moors Johnson who was constantly flummoxed about how she was meant to sign up for the quick-to-go slots while simultaneously doing school pickup for three children at three different schools.

So in May, in an attempt to address these issues, coordinators tweaked the

later. Everything is now automated, minimizing the back-end work for office staff. The slots still fill quickly, especially the Sunday ones, but it’s not like trying to get tickets to the Rolling Stones or anything.

Wiggle Room

But one thing hasn’t changed about the pre-registration policy, and this might be the biggest point of confusion about the policy: It is *not* solely online. It *never* was. It is online for people who *can* register online. If someone doesn’t have Internet access, they just need to call and they’ll be registered for an orientation over the phone. “If you’re not online at all, we’re going to register you right off the bat,” says Robinson. “If you have some Internet access, but it’s not reliable—say you

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

Thanks for your cooperation, The Park Slope Food Coop

Not Profits

CONTINUED FROM PAGE 1

to realize a net profit, but simply to provide good, inexpensive food.

Still, \$134,000 is better than nothing. Small though it may be, what do we do with this money? As with most other businesses, the year-to-year accumulation of net income, which is what most people think of as profits, appears on the Coop balance sheet as retained earnings. Any annual losses are subtracted from this amount, but even with an occasional year of losses we've managed to rack up about \$471,000 in retained earnings to date. A typical business often uses the retained earnings as a dividend payment to investors. But since all Coop members are investors of both their original investment payment and subsequent monthly labor, shouldn't we share out this windfall among all of us? This is exactly what many food coops do. For example, the Wedge Natural Foods Coop in Minneapolis gives an annual "Patronage Refund" to all members in good standing. The amount of the refund is based on how much each member has spent shopping during the previous twelve months, and members receive a check in

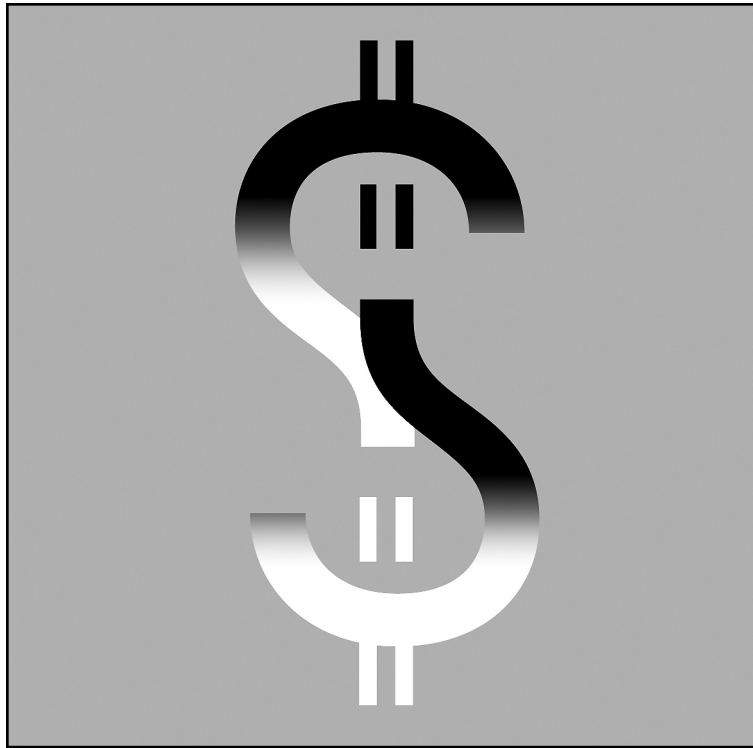


ILLUSTRATION BY PAUL BUCKLEY

the mail every year the coop's board of directors deems the financial position of the business warrants doing so.

Technically, our Coop could do the same thing. "There is a provision in the by-laws that says that we may do that, if the members decide that this is what they want," says General Coordinator Joe Holtz, though he acknowledges that our current point of sale software doesn't keep tabs on how much each member has spent in a year. But tracking issues aside, our Coop has a fundamentally different phi-

losophy: as General Coordinator Ann Herpel puts it, "We give back money every time you buy something by keeping the margin as low as possible." Unlike some other coops, we simply want to keep costs, and markup, as low as we can. "We don't have any interest in having a large pot of money, because we just want the costs to meet the expenses," says Ann. Joe agreed, saying that the retained earnings figure is more of a trailing indicator of overall Coop health, and not something he keeps a close watch on. "What I'm looking at is how much posi-

tive cash flow is happening," rather than how steadily retained earnings are building up.

So think of the retained earnings, our cumulative profit (or loss), not so much as a pot of money waiting to be redistributed among

members and more as a relatively thin year-to-year buffer for Coop operations, one that we work hard at keeping as lean as possible. If your goal is profits, go to Wall Street. If your goal is affordable shopping, come to the Coop. ■

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

Mondays, July 11 and July 25
Noon to 1:00 p.m. and 1:30 to 2:30 p.m.
You can join in any time during a tour.

I know a farmer who loves his chickens
They hunt and peck in his big yard
and cool themselves in the shade
of a mulberry tree that will soon drop its
fruit

The farmer puffs his pipe and regards
them
with the frank affection of someone
who doctors them, feeds them and
shovels out their coops

The birds display no reciprocate affection
unless swarming around him when he
scatters seed,
his hat and shoulders quick perches,
count as love

No, trust is what the chickens do
they explore the reaches of the vast yard,
bathe themselves in bowls of dust,
and live in peace

We took some eggs home
wonderful, irregularly-colored gems
A chicken lays an egg every 27 hours
if there are roosters (and there are here)
and she sits on the egg for three weeks
a downy chick will emerge

We paid 33¢ an egg from our farmer
but they were worth much more:

Find a farmer who loves his chickens
and pay him well
Foster peace in the world

The Park Slope Food Coop
A loving coop for all us chickens
by Myra Klockenbrink

SUMMERTIME



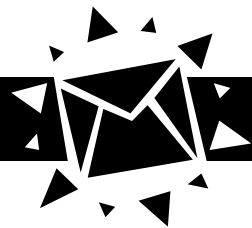
...and the living is easy.
But don't forget your coop shift!

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

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

If you plan on being away for eight weeks or
more, contact the Membership Office to take a
leave of absence.

Your co-workers will love you for it!



LETTERS TO THE EDITOR

RED HOT NEWS

*So many folks are out converting
To the lure of cremation,
It makes one wonder what exactly
Has made it such a sensation.
For one thing the ashes can be spread
All over a favored place,
And for another, it costs far less
Than any burial space.
And yet, the final funeral flames
Are something that I dread.
Besides, if I wanted to be cremated
I'd take up smoking in bed.*

Leon Freilich

GETTING BACK TO BASICS

TO THE EDITORS:

A letter in the *Gazette* requested that the "Boycott Israeli Products" proposal be withdrawn. Well, here I don't address the substance of the proposal. (Of course I have my own views on what Israel claims to be doing in my name, just like everyone else; nine years ago I co-wrote a resolution for the Green Party calling for

divestment and disinvestment in Israel and an end to arms sales to ALL countries in that region, which remains a plank in the Green Party's program to this day.) Here, I just want to call attention to the history of the Coop itself.

The Coop was born in the throes of the antiwar movement. Its founders were active in radical caucuses in the trade unions as well as in the prison reform, Women's liberation, Gay Rights and Black (and Latino) power movements, and later in the anti-nuke and ecology movements. The Mongoose—the original PSFC—saw itself as a place where "outcasts"—us!—could buy healthy food cheaply, sustain ourselves as we organized, and would provide an institutional base from which to "intervene" in issues of the day—that is, "taking a stand."

I went to a couple of meetings back in the early 70s and knew the key organizers, but did not play much of a role as I was still out at Stony Brook University on Long Island and in and out of jail, mostly for antiwar protests. Still, I was the Long Island coordinator of Cesar Chavez's boycott of California grapes, organized farm workers upstate, and helped set up the Black

Panther Party's free breakfast for children program in Riverhead. Had the Coop existed back then I would have expected it to boycott scab grapes (just as it is now doing with Coca-Cola products!) and provide nutritious food for children's breakfasts.

But those urging withdrawal of the "Boycott Israeli Products" proposal argue that "the proposal serves no constructive nor positive purpose for the Coop." They write that the proposal should be withdrawn because it would "bring undue media attention to the Food Coop." To me those arguments are specious; they fly in the face of the very reasons for why activists started the Coop to begin with.

Maybe I'm just old and outdated, but I refuse to accept that the argument is about whether a boycott would "mak[e] the staff's jobs more difficult." I'd prefer that all of us—REGARDLESS OF ONE'S POSITION ON ISRAEL ITSELF—keep this discussion focused on what the state of Israel is actually doing and not on contrived rationalizations.

What the state of Israel is doing to the Palestinian people (with our tax dollars) is a SHANDA, a disgrace. If a boycott of goods would help stop the horror there, then by all means let's join that boycott. It's why the Coop was formed by activists to begin with.

Mitchel Cohen

Brooklyn Greens/Green Party

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 sub-

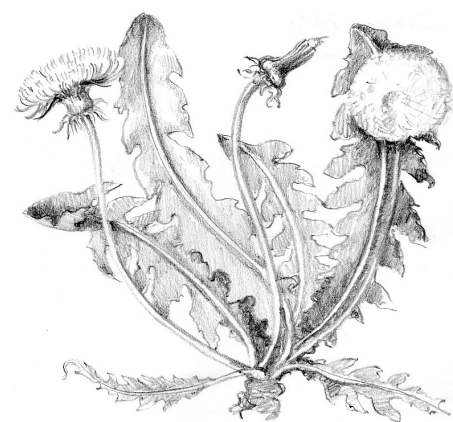
stantiated by factual assertions.

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.



53 MEMBERS SERVING MORE HUMMUS

TO THE EDITOR:

We believe that the Food Coop is a uniquely hospitable and diverse community, and we join the many members who celebrate and value its unique inclusiveness. The community is about food first, even about food politics, but not geo-politics. So, we take this opportunity to remind our fellow members of the three fundamental principles of the More Hummus campaign:

(1) We object to the politicization of Food Coop policy and the accompanying injection of divisive partisan geopolitics into the fabric of the Food Coop community.

(2) We believe the proposal to hold a referendum on joining the BDS movement (boycott, divest and sanctions of Israel), regardless of outcome, will promote discord and will alienate a substantial number of Coop members, in contradiction to the Food Coop's mission "to make the Coop welcoming and accessible to all and to respect the opinions, needs and concerns of every member."

(3) We support the right of Food Coop members to individually exercise their "buy veto," if, for any reason, they choose not to purchase items produced in states or countries whose policies they object to. We cannot agree to having members' politics decided for them so that they are

identified with movements that many may—and in this case do—find objectionable.

For these reasons, we oppose forwarding this item to the General Meeting. We call upon the submitters to voluntarily withdraw it and to prevent the serious internal political dissension the proposal will cause.

We therefore encourage and invite you, our fellow Coop members, to add your name to our list of supporters by sending an e-mail to morehummus@gmail.com, and to learn more about Coops and BDS at: www.stopbdsparkslope.blogspot.com.

More Hummus, Please

1. Rhudi Andreolli

2. Maurice Appelbaum

3. Rebecca Appelbaum

4. Shena Gitel Astrin

5. Steven Berke

6. Robert Blumenthal

7. Ruth Bollettino

8. Elisa Bonneau

9. Matthew Brown

10. Darrin Cabot

11. Nathalie Cabot

12. Chana Crayk

13. Meir Crayk

14. Zusha Dean

15. Audrey Elias

16. Mickey Elias

17. Eli Eliav

18. Shayna Eliav

19. Arthur Finn

20. Carol Freeman

21. Riva Freeman

22. Felicia Glucksman

23. Beth Halpern

24. Devorah Hershkop

25. Esther Hertz

26. Sheldon Jacobson

27. Constantine Kaniklidis

28. David Kastin

29. Chaya Lang

30. Tzvi Lang

31. David Leveson

32. Margaret Leveson

33. Chana Lew

34. Sylvia Lowenthal

35. Abba-Natan Mazor

36. Avishay Mazor

37. Barbara Mazor

38. Poppy O'Neill

39. Rachel Ravitz

40. Yigal Rechtman

41. Lila Rieman

42. Michael Rieman

43. Jill Robinson

44. Mirele Rosenberger

45. Jesse Rosenfeld

46. Tzivia Chaya Rosenthal

47. Ruth Seliger

48. Mushkie Silberberg

49. Naftali Silberberg

50. Rivkah Siegel

51. Nancy Spitalnick

52. Allen Tobias

53. Baruch Weisman



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.

July 4 Shopping hours: 8 a.m. – 7:30 p.m.

The Coop still needs workers for Monday, July 4, at 6:00 p.m.!

Please contact the Membership Office to sign up for a shift: 718-622-0560.

Monthly on the...

Second Saturday

JULY 9

10:00 A.M. – 2:00 P.M.

Third Thursday

JULY 21

7:00 P.M. – 9:00 P.M.

Last Sunday

JULY 31

10:00 A.M. – 2:00 P.M.

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

RECYCLING PLASTICS

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

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

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

PLASTIC MUST BE COMPLETELY CLEAN & DRY

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

**This Issue Prepared By:**

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Index: Len Neufeld

WORKSLOT NEEDS

Bathroom Cleaning

Monday, Tuesday, Wednesday, Thursday, 12 to 2:00 p.m.

Work with a partner to deep clean the Coop's bathrooms. Tasks include scrubbing floor tiles, cleaning toilets, mopping floors and stocking the bathrooms. You will work with only natural cleaning products. This job is perfect for members who like to clean and are conscientious about doing a thorough job.

Store Equipment Cleaning

Monday, 6:00 to 8:00 a.m.

The Coop is looking for members to clean the checkout area of the store. It entails cleaning the scales at each check out and

vacuuming around the base of the checkout station, as well as sweeping and occasionally mopping. You will work under the supervision of a staff person.

Laundry and Toy Cleaning

Sunday, 8:30 to 10:30 p.m.

This work slot has two responsibilities. You will load laundry into dryer, fold it and redistribute it around the Coop. While the laundry is washing/drying, you will clean toys in the childcare room. You will be working with a partner on these tasks. Please contact Annette or Jana in the Membership Office for further information.



COOP CALENDAR

New Member Orientations

Attending an Orientation is the first step toward Coop membership. Pre-registration is required for all of the four weekly New Member Orientations. To pre-register, visit www.foodcoop.com or contact the Membership Office. Visit in person or call 718-622-0560 during office hours.

Have questions about Orientation? Please visit www.foodcoop.com and look at the "Join the Coop" page for answers to frequently asked questions.

The Coop on the Internet

www.foodcoop.com

The Coop on Cable TV

Inside the Park Slope Food Coop

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

General Meeting Info

TUE, JUL 5

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

TUE, JUL 26

GENERAL MEETING: 7:00 p.m.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Jul 14 issue: 12:00 p.m., Mon, Jul 4
Jul 28 issue: 12:00 p.m., Mon, Jul 18

CLASSIFIED ADS DEADLINE:

Jul 14 issue: 7:00 p.m., Wed, Jul 6
Jul 28 issue: 7:00 p.m., Wed, Jul 20

ALL ABOUT THE GENERAL MEETING

Our Governing Structure

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

Next Meeting: Tuesday, July 26, 7:00 p.m.

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

Location

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

How to Place an Item on the Agenda

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

Meeting Format

Warm Up (7:00 p.m.) • Meet the Coordinators
• Enjoy some Coop snacks • Submit Open Forum items
• Explore meeting literature

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

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

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

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

Attend a GM and Receive Work Credit

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

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

• Advance Sign-up required:

To be eligible for workslot credit, you must add your name to the sign-up sheet in the elevator lobby. The sign-ups sheet is available all month long, except for the day of the meeting when you have until 5 p.m. to sign up. On the day of the meeting, the sign-up sheet is kept in the Membership Office.

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

• Two GM attendance credits per year:

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

• Certain Squads not eligible:

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

• Attend the entire GM:

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

• Signing in at the Meeting:

1. After the meeting the Chair will provide the Workslot Credit Attendance Sheet.
2. Please also sign in the attendance book that is passed around during the meeting.

• Being Absent from the GM:

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

Park Slope Food Coop Mission Statement

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

park slope
FOOD COOP

calendar of events

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

jul 22
fri 7 pm

Why You're Not Pregnant

Learn the nine underlying causes behind "mystery infertility," miscarriage, blocked tubes, anovulation, cysts and fibroids. The presenters will show women how to solve those problems, and tell men how to get their sperm in shape. Get strategies to eliminate environmental toxins and identify the foods, exercises and supplements that best support your individual fertility. Pre-registration suggested: to register call (646) 483-4571 or e-mail GreenGemHealth@gmail.com. **Rebecca Curtis** is a certified Holistic Health Coach who specializes in helping busy, professional women replenish the nutrients they need to conceive healthy babies naturally. **Mary Hart** is a licensed and registered acupuncturist and the founder of Healing Heart Acupuncture in Park Slope.

jul 24
sun 12 pm

Introduction to Infant Massage

If you're a parent with a newborn to year-old infant, here's a perfect way to spend an hour that will benefit you and your child for a lifetime. Bring the baby and learn some techniques to understand infant reflexes and what they mean and to soothe and calm her/him. Coop member **Deirdre Lovell** is a licensed massage therapist and massage therapy instructor, former performing artist and mother.

jul 26
tue 7 pm

PSFC JULY General Meeting



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

jul 30
sat 2 pm

Joy! What Is It? Where Is It? How Can I Get 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. **Carolyn Meiselbach** is a long-time member of the Coop. She has an advanced certification in both hypnosis and EFT, with a private practice in Carroll Gardens.

jul 30
sat 5 pm

The Gems of Excellence

A Geotran introduction. A brain-mind empowerment course for joyous-successful living. Want to love again, but feel isolated? Would like your creativity back, but lost your passion, focus and drive? Do worry, fear and fatigue steal your joy away? If you are to willing and open to transform your old patterns it can be done with ease and fun. The body is like a magnet, and when these experiences are in cellular memory, the body attracts the same experiences. Doctors and other professionals have used these techniques for daily stresses, eating disorders, robbery, rape and emotions such as anger, anxiety, fear and others. This unique technology will be demonstrated by **Marija Santo**.

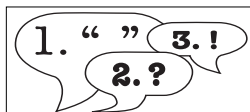
jul 31
sun 12 pm

Peeling the Onion: A Workshop on Research

Are you frustrated by how long it takes to find useful information about a given topic? Overwhelmed by the Internet and all the data out there? Unsure when to trust a source? Unable to translate your information needs to concrete queries? Learn about the current information environment and how to navigate its layers for more fruitful searching sessions. Whether you're a student, a community activist, an independent journalist or just someone who wants to be more efficient, come for research tips and tricks (and bring your own to share)! **Melissa Morrone** is a public librarian in Brooklyn and a member of the librarians' collective Radical Reference.

aug 2
tue 8 pm

Agenda Committee Meeting



The Committee reviews pending agenda items and creates the agenda for this month's General Meeting. Drop by and talk with committee members face-to-face between 8 and 8:15 p.m. Before submitting an item, read "How to Develop an Agenda Item for the General Meeting" and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office. **The next General Meeting will be held on Tuesday, August 30, 7 p.m., at Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Place at Eighth Avenue.**

aug 7
sun 12 pm

Nutrition Response Testing

Digestive Problems? Bad Skin? Overweight? Low Energy? These are just a few of the challenges that will respond to a custom-designed nutrition program. Nutrition response testing is a precise, analytical tool that enables us to identify the underlying reason your body is creating symptoms. Then we can test you for the most precise supplementation, the perfect diet and create a personalized program just for you! Coop member **Diane Paxton**, MS, LAc, is the owner and principal of Inner Fire Integrative Health Services, with offices in Manhattan and Park Slope.

aug 9
tue 7 pm

Safe Food Committee Film Night: Chinatown



Plow to Plate will be screening the 1974 psycho-mystery-noir classic film **Chinatown**, which was inspired by the historical disputes over land and water rights that raged in southern California during the 1910s and 1920s. Starring Jack Nicholson, Faye Dunaway and directed by Roman Polanski. Special guests will be on hand for a post-screening discussion.

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.

jul 5–oct 21 2011

aug 19-20
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.

aug 28
sun 12 pm

Intro to Fertility Awareness

Learn how to chart your menstrual cycle events in order to achieve or avoid pregnancy. This workshop will describe the basic tools used to interpret the body's signals, indicating fertile and infertile days. By paying attention to these signs, a woman is able to prevent or achieve pregnancy depending on her wishes. Women with menstrual issues, irregular cycles or compromised fertility may also find charting helpful. Open to both women and men. Coop member **Kim Chinh** is currently in training to become certified as a Holistic Reproductive Healthcare Practitioner through a Canadian program: Justisse Healthworks for Women.

aug 30
tue 7 pm

PSFC AUG General Meeting



Meeting Agenda to be announced. For information on how to place an item on the Agenda, please see the center pages of the *Linewaiters' Gazette*. The Agenda Committee minutes and the status of pending agenda items are available in the

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

sep 1
thu 7:30 pm

Food Class



Class subject, chef and menu to be announced.
Materials fee: \$4.

Susan Baldassano, Coordinator

sep 2
fri 7 pm

Film Night

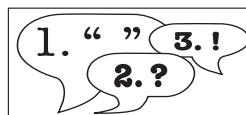


Film to be announced.

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

sep 6
tue 8 pm

Agenda Committee Meeting



The Committee reviews pending agenda items and creates the agenda for this month's General Meeting. Drop by and talk with committee members face-to-face between 8 and 8:15 p.m.

Before submitting an item, read "How to Develop an Agenda Item for the General Meeting" and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office. **The next General Meeting will be held on Tuesday, September 27, 7 p.m., at Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Place at Eighth Avenue.**

sep 11
sun 12 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.

sep 13
tue 7 pm

Safe Food Committee Film Night



Film to be announced.

still to come

sep 16

The Very Good Coffeehouse Coop Concert Series

oct 7

Film Night

sep 27

PSFC SEPTEMBER General Meeting

oct 11

Safe Food Committee Film Night

oct 4

Agenda Committee Meeting

oct 15–16

Food Drive to Benefit CHIPS Soup Kitchen

oct 6

Food Class

oct 21

The Very Good Coffeehouse Coop Concert Series

Getting Into Coop

CONTINUED FROM PAGE 3

use the Internet at the library or only at work but you can't it for this—we will register you over the phone." Similarly, if someone is having some other kind of accessibility issue, like Barb Citerman was, the office staff will work with them.

If however someone is having problems because the slots are all full, well, that's sort of the point of the pre-registration and limited orientations. (Oh, and by the way, if your household has already joined but certain members have not oriented, they do not need to pre-register; they can simply show up to any orientation).

A Block In the Spigot?

As Coordinators limited the numbers of members who could join, one concern was to make sure that they did not block accessibility to any one group. The Coop doesn't keep any demographic data on the membership so it's all anecdotal and the jury is still out. While Robinson says the Coordinators have heard no complaints and a recent survey of the Orientation Committee as to whether the Coop was less diverse or as diverse as the year before found the smattering or respondents (less than half of the 24-person committee) evenly split, some of the orienters are concerned.

Fela Barclift leads Wednesday morning orientations and she is

dispirited by the lack of diversity she sees, which doesn't reflect the level of diversity she sees on the Coop floor. "Wednesday mornings typically don't have a very diverse community ever. If I have one or two people of color that's diverse," she says. "Since they started to doing the Web-based thing, it seems to me that that number has dropped."

Barclift recognizes that this is just an impression, one weekday morning every six weeks, but still, her sense is that the membership is becoming more whiter, younger, and wealthier. She also recognizes that this could reflect the changes in the neighborhood. During orientations, prospective members introduce themselves and often say where they are from; Barclift says most are from Park Slope or nearby. And indeed, a study the Coop did in 2005 found that 80 percent of Coop members lived within 1.7 miles of the store.

Karen Mancuso, who recently left her post as a Membership Coordinator, has a slightly different perspective. Having spent the last nine years working in the membership office, Mancuso says she's seen a rise in the kind of diversity that's not always so obviously visible—economic, religious, sexual identity. And Robinson says that even with the changes in the orientation, the Coop is still drawing a wide variety of new members. "A ninety-two-year-old woman joined recently," she says. "I'm pretty sure she didn't do it online." ■

Stepping Out

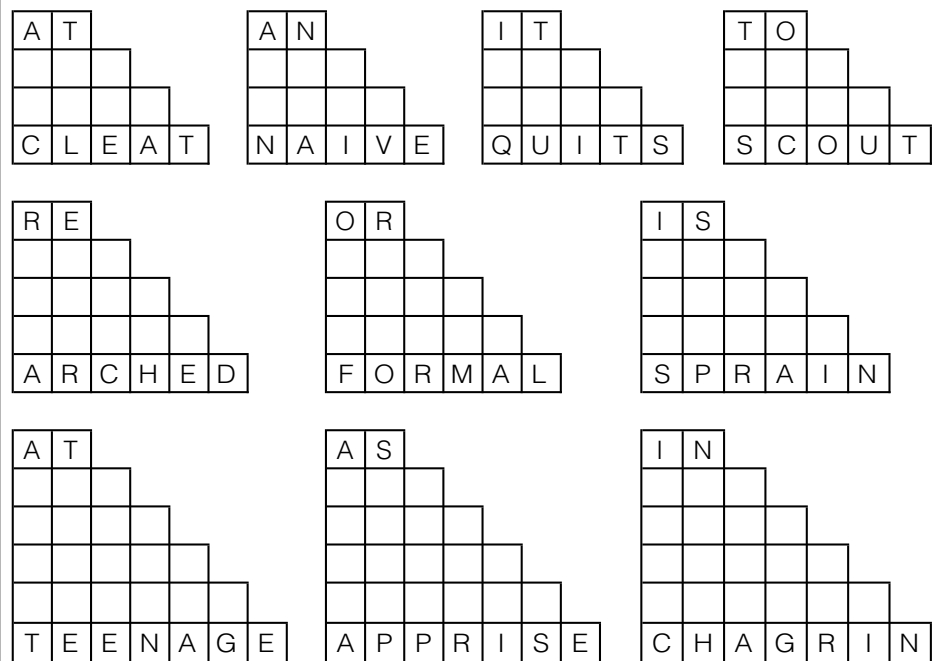
Each of the puzzles here begins with a two-letter starting word. On each subsequent line you are to add one letter to the previous word and shuffle the letters to form a new word. Continue until you reach the final word.

For example, if the starting word is OR and the ending word is DINOSAUR, the words would be:

OR
ROD
ROAD
RADON
ORDAIN
INROADS
DINOSAUR

Add a D to get...
Add an A to get...
Add an N to get...
Add an I to get...
Add an S to get...
Add a U to get...

In each case the starting word and the final word are given. Puzzles with more steps are more difficult. Alternative answers may be possible in some cases.

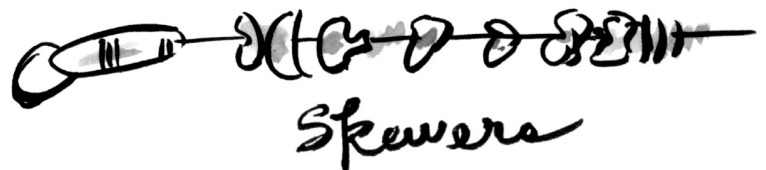


Puzzle author: Stuart Marquis. For answers, see page 12.

THANK YOU!

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

Denise Abatemarco	Corinne Goodman	Michael McGinnis	Liesl Schwabe
Ben Alberg	Mrs. Gottlieb	Patrick McNulty	Noah Shapiro
Ian Marcus Amelkin	Taylor Greene	Andrea Moss	Mark Shaw
Daniel Apfel	Gail H.	Benfield Munroe	Julia Solomatin
Dana Arceneaux	Benjamin Haber	Mikako Niino	Eleanor Spottswood
Autumn	Sebastian Heilpern	Tamae Ouchi	Christine Stromer
Allison Barlow	Faith Hsu	Zimran Parchi	Daniel Susser
Rob Blake	Jean	Akiko Pavolka	Melanie Sutherland
Arielle Breland	Judy	Jade Payne	Jennifer Swift-Morgan
Casey Bryant	Michaela Kabat	Rachael Peters	Amy Tam
Myrna Caban	Kirk Kahn	Jane Pfitsch	Andrew Thompson
Hilda Cohen	E. Kramer	Sarah Pumroy	Brett Tieman
Laurel Crawford	Erin Kurnik	Maggie Raife	Tracy
Susan D.	Mikael Levin	Leah Rinaldi	Kimberly Trafton
Lillian Dalke	Matt Lewkowicz	Craig Roberts	Jen W.
Dana	Liza Lowinger	Michael Romanos	Peter Wohlsen
Aja Davis	Leah M.	Michael Rose	Alex Wolk
Marilyn Dixon	Laurel Madar	David Ross	Larisa Yaneva
Kurt Ericksen	Agnes Maddox	Sonia Ruschak	Jie Zeng
Emily G.	Kristopher Marx	Galina R.	
Ken Garson	Joe McCann	Barbara Sarudiansky	
Nicole Giannone	Safiyyah McCroud	Zoe Schwab	



BAY RIDGE FOOD CO-OP

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

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

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

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

PSFC members receive FTOP credit for their work!

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



CLASSIFIEDS

BED & BREAKFAST

BROWNSTONE BROOKLYN BED AND BREAKFAST. Victorian home on tree-lined Prospect Heights block has space with semiprivate bath, AC, Cable TV & free Wi-Fi. Full breakfast provided in attractive smoke-free environment. Reasonable rates. Call David Whitbeck, 718-857-6066 or e-mail brownstonebbb@yahoo.com.

THE HOUSE ON 3rd ST. B&B - serving Park Slope for 20 yrs.! Beautiful parlor floor thru, sleeps 4-5 in comfort and privacy. Queen bed, bath, double living room, piano, AC, flatscreen, wi-fi, deck overlooking yard, kitchen. Visit our web site at Houseon3st.com or on FB at The House on Third St. B&B or call Jane at 718-788-7171.

EMPLOYMENT

EXCITING OPPORTUNITY: ASST. NEEDED IN HOLISTIC OPTOMETRIC OFFICE in Park Slope, Brooklyn. Interest in holistic health and exp. working with children and adults necessary. P/T after school hours Mon and Tues. Please send a personally composed cover letter only. Please cut and paste the letter to alteyedr1@AOL.com.

HELP WANTED - Local Licensed and Insured Moving Company needs Drivers and Helpers. Must have a clean driver's license. Call for interview. Position is part-time only. Robert 718-622-0377. Must be reliable, courteous and always on time.

MERCHANDISE-NONCOMMERCIAL

PIANO FOR SALE. Sohmer Upright. Professionally tuned and maintained. Light brown, bench included. \$300 OBO. You move. (It's now in elevator building.) Call or text 917-797-1673. Email patko-necky@gmail.com.

PEOPLE MEETING

WOMEN'S BOOK GROUP seeks new members. Eclectic, interesting group, meets monthly in each other's homes over snacks, wine, seltzer, what-not. Great discussions & fun. Recent books: Cutting for Stone, Elegance of the Hedgehog, Wind-up Bird Chronicle, History of Love, Palace Walk. Call Joan 718-208-8686.

PETS

PET NANNY: Retired social worker 35 yrs. exp. with all breeds, esp. rescues & traumatized dogs. One dog at a time gets the run of my

large apt. Your dog will rarely be alone. Arrange a meet & greet. Act fast, many summer wkends & Xmas are booked. Call Jane 347-860-2142 or e-mail petnanny01@yahoo.com. Unbeatably low rates!

SERVICES

TOP HAT MOVERS, INC., 145 Park Place, Bklyn. Licensed and Insured Moving Co. moves you stress-free. Full line of boxes & packing materials avail. Free estimates 718-965-0214. D.O.T. #T12302. Reliable, courteous, excellent references & always on time. Credit cards accepted. Member Better Business Bureau.

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

ATTORNEY—Experienced personal injury trial lawyer representing injured bicyclists and other accident victims. Limited caseload to ensure maximum compensation. Member of NYSTLA and ATLA. No recovery, no fee. Free consult. Manhattan office. Park Slope resident. Long time PSFC member. Adam D. White. 212-577-9710.

ATTORNEY—Personal Injury Emphasis—33 years experience in all aspects of injury law. Individual attention provided for entire case. Free phone or office consultation. Prompt, courteous communications. 22-year Park Slope Food Coop member; Park Slope resident; downtown Brooklyn office. Tom Guccione, 718-596-4184, also at www.tguccione.com. DO YOU or a senior you love need to downsize & move? Or just get organized? We are a senior move manager here to help: create a floor plan of your new home, sell & donate possessions, pack & unpack and manage the move. Insured. 917-374-1525. Email:

Katie@papermoonmoves.com or visit www.papermoonmoves.com.

PAINTING AND WALLPAPERING - Over 25 years experience doing the finest prep. Cracked walls and ceilings meshed and plastered smooth. Brownstones are my specialty. All work guaranteed. Fred Becker, 718-853-0750.

PIANO TUNER-TECHNICIAN with 40 years experience. Diligent, cost-effective workmanship at fair prices. Piano humidity-control systems installed. Vintage electrics (Wurly, Rhodes) custom-serviced. I'm also a performing musician and music educator and treat every piano like it is my own. Michael 718-965-3296.

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

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

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

THERESE BIMKA LLSW LICENSED PSYCHOTHERAPIST Exp. w/

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.

WED, JUL 6

FOLK OPEN SING: Come sing with us the first Wednesday of every month. Bring voice, instruments, friends. Children wel-

come. Cohosted by the Folk Society of NY, the Ethical Culture Society & the Good Coffeehouse. At the Ethical Culture Society, 53 Prospect Park West. 7:30-10:00 p.m. Info: 718-636-6341.

To Submit Classified or Display Ads:

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

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

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NATURAL HEALTH ASSOCIATES offering naturopathic & allopathic med- IV therapy - colonics - biopuncture for pain - allergy testing - massage. Call for our "Spring Into Health" special. Insurance Reimbursable. Call: 718-636-3880.

VACATION RENTAL

VACATION-PENNA. country house rental: 4 BR, 2 bath, private pond and stream, large lawns, full kitchen and screened porch. 3 hours from NYC. Available various

weeks in June, July, August or Sept. \$600/wk. Great for families and kids. Call 718-622-8175.

SUMMER and/or FALL Get Away less than 1 1/2 hr. from NYC. 42' deck w/outdoor fireplace. Home has a liv-room w/ fireplace, dining area, kitchen, bath, bedroom w/ Q bed, lg. skylight. Outdoor screened room. Use of 2 swimming pools + a lake. Price + time frame negotiable. Call Dale 718-499-2787. Email dalesoules@yahoo.com.

HUDSON VALLEY COTTAGES. Friendly, historic, 3-season community in Northern Wetchester. 1-hour train ride to NYC. Enjoy organic community garden, hiking, tennis, pool, wifi cafe, social activities. 1-3 BR cottages. \$35k-\$129k. www.reynoldshills.org/bungalowshop. Contact: Mel: 347-307-4642 or melgarfinkel@yahoo.com.

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.

Zayne Abdessalam	Danielle de Palma	Shoshanna Levy	Daniel Reinhard
Kimberlynn Acevedo	Scott DeLeon	Ruth Liberman	Jonathan Retseck
Alix Achille	Claire Donato	Sarah Litwin	Rachel Ries
Joaquin Acosta	Rebecca Elmquist	Andrey Lykin	John Roberts
Maria Acosta	Zari Esaian	Aleksandra Malamud	Mary Roberts
Hilary Adams	Nir Felder	Arkadiy Malamud	Amita Rodman
Wiley Aker	Cassi Feldman	Heather Mansfield	Charles Rogers
Ghazi Al-Mulaifi	Adi Flescher	Lidia K.C. Manzo	Zoya Romm
Remon Alberts	Stefania Franja	Konstantino	David Rosenstein
Angela Aloia	Jordon Fuentes	Marangoudakais	Anne Rosow
Cordelia Alquist	Anthony Furlong	Anouchka Martin	Zachary Roth
Nicolle Anderson	Allen Gaoiran	Jesse May	Lauren Rothman
Yvonne Apollonio	Ben Gatus	Courtney Mazzone	Emily Rothschild
Willy Appelman	Chris Geiser	Garth McCardle	Lance Rubin
David Aronson	Rebecca Gildiner	Mackenzie McIlmail	Ted Sands
Justin Arroyo	Alec Glucksman	Andrea McMahan	Ilan Schifter
Jessie Austrian	Christopher Goldman	Justin McMahan	Rita Schifter
Mikayla Avedisian-Cohen	Erica Goldman	Viren Mehta	Katherine Schorr
Tari Ayala	Reuben Goldstein	Rebekah Meresman	Gazino Scott
Laila Bahman	Robert Goulding	Alyssa Meyer	Jennifer Senn
Rashad Bailey	Eli Gremont	Hanna Miller	Elliot Shaffer
Melissa Baker	Ira Gross	Lisa Miller	Ann Shedd
Amanda Baletti	Alex Guiterman	Melanie Milton	Summer Shirey
Peter Barlin	Maureen Gundlach	Janet Morgan	Jen Shykula
Sunny Beerman	Joanne Hazel	Susan Moultrie	Mikhail Silk
Nathan Bellomy	Paul Brock Hemsley	Peter Mudd	Alex Sokolovsky
Vera Berlyavsky	Douglas Hilton	Fidelle Munroe	Keeli Sorensen
Rory Bernstein	Kambria Hittelman	Rebecca Myers	Angela Stepan
Daniel M. Berstein	David Ho	Eric Nanevie	Bayh Sullivan
Max Bond	Mark Hodson	Amber Nolan	Nicholas Talbert
Grace Betsy Bonner	Bradley Hooker	Matthew O'Connell	Avi Teplitsky
Melanie Bower	Abel Horwitz	Christine O'Flanagan	Nicole Terwilliger
Jane Box	Christopher Hubbard	Kerry O'Keefe	Sarah Trafton
Seth Box	John Hume	Tom Ochs	Leora Trub
Naomi Brenman	Simon Isaacs	Aaron Ochylski	Annalisa Verde
Carol Brown	Mai Iwasaki	Douglas Olney	Eliane Victoria
Kiyama Brown	Nikolai Jacobs	Mikki Olson	Leo Victoria
Justin Brumfield	David Jaffe	Melissa Onstad	Anna Viertel
Vanessa Bryant	Lisa Jensen	Yakov Paley	Rachel Von Glahn
Elizabeth Buckley	Chris Johnson	Monica Palma	Janet Wall
Calvin Burton	Jeff Johnson	Matthew D Parker	Anthony (Kuma) Wash-
Renata Bystritsky	Jeffrey Johnson	Johanna Peet	ington
Isaiah Cambron	Tim Johnston	Matt Pekar	Cheyenna Weber
Celia Cantone	Jenny Jones	Kristina Pentek	Andrew Weinstein
David Carcache	Julia Katz	Sophie Peresson	Baruch Weisman
Rich Carmona	Jonathan Kava	Adrian Perez	Timothy Wilson
Christopher Casuccio	Justine Kelly-Fierro	Jonathan Perez	Jessica Wood
Yung Gi Chew	Ryan Kenniff	Andrew Perret	Jennifer Wu
Caroline Cleroux	Babak Kheshti	Melissa Phillips	Scott Wyner
Lally (Gladys)	Kerry King	James Pollock	Meimei Xiu
Codriansky	Misa Kubo	Aviva Pontos	Michi Yahata
Jetty-Jane Connor	Leona Lancaster Cottman	Katherine Poor	Mariko Zapf
Audrey Culver	Roger Lancaster	Annette Powers	Anna Zheng
David Cutler	LJ LaValle	Ivy Raffa	Eugene Zingman
Julia Dault	Jason Lee	Ryan Raffa	Ben Zwicker
Robin Davidson	Peter Levin	Annie Raife	

DO YOU LIKE **DESIGNING FLYERS**? HOW ARE YOU AT **MARKETING**? DO YOU LIKE **SOCIAL NETWORKING**? ARE YOU A **WEB DEVELOPER**? CAN YOU WRITE **PHP**? DO YOU KNOW HOW TO USE **WORDPRESS**? DO YOU LIKE **TABLING** AT EVENTS? DO YOU LIKE **RESEARCHING FOOD**? DO YOU NEED **FTOP CREDIT**? DO YOU LIKE **COMMUNITY**, EATING **GOOD FOOD**, AND **FUN**? COME

HANG OUT WITH THE **BUSHWICK FOOD COOP** AND GET **WORK CREDIT!**

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



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

Stepping Out: Answers

AT TEA TALE CLEAT	AN VAN VAIN NAIVE	IT SIT SUIT QUITS	TO OUT OUST SCOUT
RE HER HERD HEARD ARCHED	OR OAR ROAM MORAL FORMAL	IS SIR AIRS RAINS SPRAIN	
AT TAN GNAT AGENT NEGATE TEENAGE	AS SPA SPAR SPEAR PAPERS APPRISE	IN GIN RING GRAIN RACING CHAGRIN	

