

Established
1973

LINEWAITERS'

GAZETTE



Volume GG, Number 12

June 14, 2012

I Scream, You Scream, We All Scream for... Organic and Artisanal Ice Cream

By Liz Welch

Remember the days when Häagen-Dazs was R exotic? Now we're spoiled for choice:

Do you reach for Steve's Salty Caramel? Or Van Leeuwen's Ginger? Or perhaps Blue Marble's simply perfect Strawberry, which tastes like ripe farm-stand summer berries doused in fresh cream and sugar? That you can get any of these brands—all committed to local organic ingredients and made in Brooklyn—at the Coop is a problem: You want them all! Not to mention Ciao Bella, which is based in Manhattan's Little Italy, and was the gateway to many for the current craze in artisanal ice cream: their Blood Orange Sorbet causes reveries.

But back to Brooklyn: how cool that we can apply "local" to our ice cream choices, as well as our produce and meat—especially since most of these ice cream purveyors take the freshness of their ingredients so seriously. Laura O'Neill, who co-founded Van Leeuwen Ice Cream with her husband, Ben Van Leeuwen and his brother Pete, in 2008 noted, "The Coop was one of our first accounts. We've been selling there for the past four years." You can also buy hand-scooped cones of their special flavors from their signature custard-yellow ice cream truck, often parked on the corner of Seventh Avenue and Carroll Street in Park Slope during the summer months. The ice cream-making process, which O'Neill summed up in four words, is certainly in keeping with the Coop's ethos and commitment to good food: "fresh, local, pure and simple." Van Leeuwen ice cream

is made with hormone-free milk from a dairy farmer in Lewis County, New York, organic egg yolks and pure cane sugar. "There are no stabilizers, preservatives or emulsifiers in our ice cream," O'Neill explains, adding this is why their ice cream tastes as good—perhaps even better than—homemade. "I am not sure if any other ice cream sold at the Coop is as pure as ours," O'Neill adds. "It really is as close as one can come to making it at home."

But here are a few small but relevant differences: how many home ice cream makers are using 72% Askinosie Nibs in their Coconut Chip ice cream? Or even making Coconut Chip ice cream for that matter? Even their plain vanilla is made with exotic ingredients: organic bourbon and beans from Tahitian vanilla orchids sourced in Papua New Guinea. Their Pistachio—which is

out of this world in both taste and texture—is made with nuts grown on the slopes of Mount Etna in Sicily, and even though they are not "local" they are the only pistachios to have been certified by the International Slow Food Movement, according to the Van Leeuwen website. "We wanted to do the classic flavors as well as possible," O'Neill says. "Every flavor is a celebration." Their Chocolate is made with Michel Cluizel chocolate, their Coffee is made with Fair Trade certified beans and their Strawberry is made without any additional colors or flavors beyond sun-sweetened strawberries. These three flavors come in pints and can be bought at the Coop, in addition to Ginger, Hazelnut and Peppermint Chip. But this summer, O'Neill says to be on the look out for new flavors, like Currants and Cream, which will be scooped at the

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Above: Laura O'Neill, co-founder of Van Leeuwen Ice Cream.

Coop Event Highlights

Sat & Sun, Jun 23-24 • Food Drive to Benefit CHIPS Soup Kitchen
9:00 a.m.-7:00 p.m.

Tue, Jul 10 • Safe Food Committee Film Night:
Tupperware! 7:00 p.m.

Fri & Sat, Jul 13-14 • Blood Drive
11:00 a.m.-6:00 p.m.

Sun & Tue, Jul 22 & 24 • All About the Coop's New Animal Welfare Committee 7:00 p.m.

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

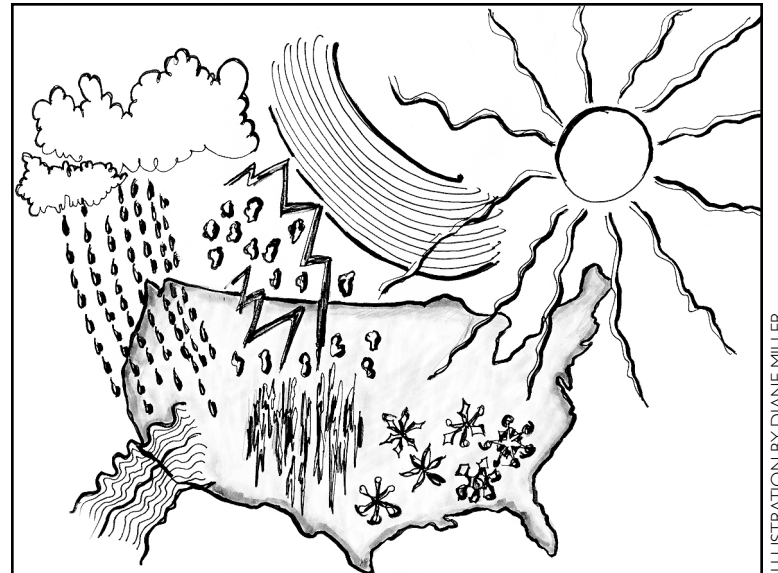


ILLUSTRATION BY DIANE MILLER

A wide variety of produce has been disrupted by the unusual climate this year.

Warm Winter May Lead to Summer Produce Shortages

By Lily Rothman

On a typical summer day, the produce section of the Coop can be an oasis—and not just because of the coolness of nearby refrigeration. The season is a prime time for local fruits and vegetables. Shelves brim with baskets of strawberries, tiny and sweet; with greens, rich dirt still hiding between their leaves; with tomatoes both

small and large, so ugly on the outside that you know they're delicious. But the summer bounty may be a little bit less bountiful this year, since those typical summer days will have been preceded by a winter and spring that were anything but.

It will be no surprise to anyone who went outside this winter that the season was

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Next General & Annual Meeting on June 26

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

For more information about the GM and about Coop governance, please see the center of this issue.

To receive workslot credit for attending the monthly General Meeting, members must sign up in advance in one of the following three ways: on the Coop's website (www.foodcoop.com), add your name to the sign-up sheet in the ground-floor elevator lobby or call the Membership Office.

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Ice Cream

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Park Slope ice cream truck.

If that were not enough to satiate the most diehard ice cream lovers, enter Steve's. Some of you may remember the Somerville, Massachusetts store that opened in 1973 and offered make your own flavor mix-ins: Oreos, M&M's, berries, nuts, etc. David Stein was a 20-year-old philosophy student when he got a job making ice cream at the original store—and has since brought back the brand, but is taking it in an entirely different direction. "Steve invented mix-ins as a new style of flavor," Stein explains. "In fact, Ben and Jerry's consciously modeled their brand on Steve's when they started their business in 1978." Stein bought the Steve's name and re-launched the brand in 2010, the same year the Coop started stocking his ice cream. "I'm sure we don't have a better customer," Stein says. That is probably because Stein's ideals, like Van Leeuwen's, are so in line with the Coop's: fresh, local and sustainable. "I thought, 'If Steve's was just beginning for the first time right now, as opposed to 1973, how would it change people's idea of what ice cream was?'" Stein explains. "Today, people want to know where the ingredients come from, how the ice cream is made and that it is done within a culture that's sustainable." So Stein decided to re-launch Steve's by giving people what they want: handmade ice cream produced with organic and local ingredients wherever possible.

Remember the days when Häagen-Dazs was exotic? Now we're spoiled for choice...

Whereas Van Leeuwen created a company dedicated to simple flavors, exciting combinations often made with ingredients by other local artisans makes Steve's Ice Cream compelling. Take their Strawberry Ricotta ice cream: it is a combination of fresh strawberries and handmade whole milk ricotta cheese supplied by Salvatore, which makes small batch ricotta cheese at

their Brooklyn shop that they sell weekly at Brooklyn Flea, as well as Union Market, Bklyn Larder and Whole Foods. "We decided to focus on amazing flavors by getting the best possible ingredients from local artisans," Stein explains. "Strawberry tastes great with Ricotta cheese, and the idea that we could use someone else's artistry to build our own flavors seemed right. We found

even know it!"

The main reason Steve's can experiment with both non-dairy and dairy ice creams, as well as sorbets, is because rather than out-source production, the company has its own factory in Holbrook, New York. "We make everything from scratch, and our factory gives us room to experiment," Stein says. "We formulated our own non-dairy base after playing around with soy, hemp and coconut bases and ended up settling on coconut milk, because it was the most delicious." They currently sell 12 flavors of non-dairy but will be going up to 16 this summer.

Steve's will also be offering seasonal flavors in the full-cream section: Asked what he was most excited about Stein said, "Southern Banana Pudding," without pause. He added, "When I started with Steve's in the eighties, I was an ice cream maker. There was a whole point of pride for me for the bananas to get really brown—that's when their flavor is the most intense. So for this one, we use really brown bananas, vanilla cookies and banana pudding."

Another one to watch for is Coconut Key Lime Pie, which has graham cracker-crust pieces flecked throughout. And we have not even addressed Steve's Sorbets, best epitomized by their Red Ginger Kombucha flavor.

Gone for many of us are summer hankerings for a soft-serve cone from Carvel that would taste like plastic compared to the incredible offerings one can find at the Coop. And don't forget Blue Marble, a Coop favorite, or Adirondack, another extraordinary small-batch artisanal and organic maker based in Kingston, New York, which makes its ice cream from milk that is delivered daily from eight local farmers. Try Adirondack's Kulfi Pistachio Cardamom, Chocolate Walnut Chip or Barkeater, which is vanilla mixed with English almond toffee. And if you start to feel guilty for indulging, remember these brands are committed to the same things the Coop is: local, fresh food. Then have another scoop. ■



PHOTO BY WILLIAM FARRINGTON

THE GAZETTE INDEXES

If you are interested in the history of the Coop or in when and how particular subjects have been discussed in the Gazette...

Send an e-mail to Len Neufeld, Gazette indexer, at lenneufeld@verizon.net, to request PDF files of either or both of the following indexes:

- ◆ An alphabetized list of the titles of all articles published in the Gazette from 1995 to the present, with issue dates.
- ◆ An alphabetized list of all subjects (including people's names) discussed in Gazette articles from 1995-99 and 2001 to the present, with article titles, issue dates, and page numbers (subjects for the year 2000 are being added).

Many of the Gazette issues referenced in these indexes are available as PDFs on the Coop's website.

Saturday, June 16
2-6 p.m.

FREE
Non members Welcome

BIKE PART
SWAP SOCIAL

at

LOWLANDS BAR
(543 Third Ave. @ 14th St.)

Bike parts and accessories swap for
the Coop community and the public.

Presented by the
PSFC Shop & Cycle Committee.



PSFC
Shop & Cycle
Committee

Sudoku

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

Puzzle author: James Vasile. For answers, see page 16.

How Green Is Your Grave?: Coop's Amy Cunningham Morphs from Journalist to Green Funeral Director

By Willow Lawson

When Amy Cunningham's 94-year-old father died at home in South Carolina nearly four years ago, she and her siblings worked to make his funeral service the type of event he would have enjoyed. He had paved the way by pre-planning some of details: As a supporter of local musicians, he wanted a particular quartet to play. He'd also picked a local funeral home.



Coop member Amy Cunningham is a certified funeral celebrant and an advocate of eco-friendly burial practices.

The family asked a friend to read from a newspaper column penned by Cunningham's dad in which he described his love for New Orleans and, in particular, the celebratory beauty of the city's jazz funerals. At the end of the service, a Presbyterian minister said a prayer. That's when musicians from a local college who had known Cunningham's dad stood and played a dirge as they slowly walked toward the exit.

"When they hit the sunshine of the front door, they burst into a jubilant rendition of 'Sweet Georgia Brown,'" she remembered. "It was such an exciting funeral. It still gives me shivers to think about it. I came back to Brooklyn and said to my husband, 'I would love to be a funeral director.'"

Not your typical reaction to a parent's death, to be sure. But coming from Cunningham, who had spent years writing essays about spirituality, meditation and healthy living, it seemed like a natural progression to the people who knew her well. And so at age 55 she embarked on her new career by enrolling at American Academy McAllister Institute of Funeral Service on 11th Avenue and 54th Street in Manhattan.

Initially, Cunningham imag-

ined becoming a funeral director would be similar to getting a real estate license. Instead, it was more like cramming for medical school. In her year of training, Cunningham took two semesters of chemistry—organic and inorganic—three semesters of embalming and two classes in pathology. While riding the Q train to class, she studied flash cards with names and symptoms of diseases and their influences on the human body. Her intense study habits amused her two teenage sons.

Cunningham's dad had been cremated per his wishes. Cremation has been increasingly popular in the U.S. and many people see it as the most environmentally friendly option for disposing of human remains. However, cremation emits hundreds of pounds of greenhouse gases into the atmosphere, making it a better choice than burial, but not the best for the planet. Falling into the latter category would be "green burial," a trend that is gaining traction in some of the most liberal pockets of the country, such as Oregon, California and Colorado.

"It was such an exciting funeral... I came back to Brooklyn and said to my husband, 'I would love to be a funeral director.'"
Not your typical reaction to a parent's death, to be sure...

Cunningham learned about green burial from the book *Grave Matters* by the environmental journalist Mark Harris. It paints a stark picture of the waste and pollution caused by modern American burial conventions. Of the some 2.5 million Americans who die every year, the majority opt for burial. Many people who are buried are by default embalmed in toxic chemicals, enclosed in heavy metal caskets and finally surrounded by a ton of concrete called a vault. Today's modern take on death is completely different from the burials most Americans had only a few generations ago, burials that were completed within days of death, usually in simple wooden coffins in which the

body naturally decayed. The modern green burial movement seeks to strip death back down to the essentials—returning the body to earth in as environmentally friendly a manner as possible. Now age 57, Cunningham is a resident at Greenwood Heights Funeral and Cremation Services, which specializes in the burgeoning field of eco-friendly burial. Started a few years ago by Erin Gigoux, the owner and director of Las Rosas funeral home on 4th Avenue in Sunset Park, the firm has performed a handful of green funerals. The most recent took place in January. The decedent was buried in a wicker casket at the Steelman-town cemetery in rural New Jersey in a hand-dug grave marked with a natural stone. The body was not embalmed.

Steelmantown cemetery, which dates back to the 1700s, greets mourners at the gate with a hand-pushed wooden cart to carry the body, Cunningham said. At the grave, which was decorated with pine boughs, the family lowered the basket into the ground and began to shovel the dirt onto the basket.

"People really weep at this moment," said Cunningham, sitting in Las Rosas/Greenwood Heights "arrangements" room, where traditional and green casket and urn styles are displayed side by side. "It's a ceremony that has a lot of family participation. It can be really restorative and help a family on the path to grieving."

Thinking about these end-of-life choices can itself be a spiritual exercise, said Cunningham, who has been holding talks at the Food Coop about the emotional benefits of funeral preparation. In addition to training as a funeral director, she's also a certified funeral "celebrant," specializing in mixed or blended faith memorial services.

"Buddhist monks are instructed to meditate on corpses," said Cunningham. "It's an exercise to force them to be more conscious of life's beauty and impermanence. It's good for all of us to make some plans, jot some notes and put them in a file cabinet. We'd be giving our surviving relatives a gift."



PHOTOS BY WILLOW LAWSON

Biodegradable wicker caskets come in different sizes. Metal caskets, on the other hand, are one-size-fits-all.

As the baby boomer generation ages and dies, Erin Gigoux says the funeral industry has seen more interest in personalized and creative funerals, mixed with environmentalism. A company named Eternal Reefs, in operation since 1999, specializes in making artificial marine habitats by embedding ashes in big balls of cement. Greenwood Heights now displays a wicker casket, a biodegradable clay urn and a pink Himalayan sea salt urn next to the line of traditional metal and wood caskets. The firm also carries biodegradable urns made from handmade paper, sand and gelatin, cornstarch, bamboo and recycled papers. There's even a white cardboard casket that can be decorated with written messages, like a cast on a broken bone.

"When parents or grandparents say, 'Honey, I've already purchased my funeral. It's all planned so you don't have to worry about it,' it's a good idea to then ask them, 'Well, what did you buy?'" said Cunningham. "What kind of casket? Does the cemetery require a vault?"

Said Cunningham, "If you fearlessly think out death in advance, you'll live a more conscious life, and experience every day with expanded awareness." ■

For more information: Green Burial Council, greenburialcouncil.org, Greenwood Heights Funeral and Cremation Services, 761 Fourth Ave., Brooklyn, NY, (718) 768-1212, www.NYCGreenFunerals.com.

Grave Matters by Mark Harris (2007, Scribner). Harris blogs about the green funeral industry at gravematters.us.

RETURN POLICY

park slope
FOOD COOP

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

REQUIRED FOR ANY RETURN

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

CAN I EXCHANGE MY ITEM?

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

CAN I RETURN MY ITEM?

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

NEVER
RETURNABLE

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

RETURNABLE
ONLY IF SPOILED
BEFORE
EXPIRATION DATE
Packaging/label
must be present-
ed for refund.

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

RETURNABLE

The Coop reserves the right to refuse returns on a case-by-case basis. If you have questions, please contact a staff member in the Membership Office.

Produce Shortages

CONTINUED FROM PAGE 1

not exactly seasonal. The National Oceanic Atmosphere Administration has recorded this winter—the months of December, January and February—as New York State's second warmest on the books. And March continued the trend, topping out as less than one degree cooler than the record warmest March in New York history. And although more recent months have seen plenty of rain, precipitation was also low during the winter, especially when it came to snow. The unusual winter has affected crops grown throughout the region, organic and conventional alike.

"Weather is not exclusive to any one discipline of agriculture," says Robert Perry, a life-long farmer and an inspector for the Northeast Organic Farming Association of New York. "It doesn't care about your politics."

The weather is also undis-

much they can do. Once a bud freezes, the subsequent fruit may be deformed or eliminated altogether. Some New York State orchards lost 75 to 100 percent of their crops of some more delicate varieties of apples, according to Perry. Early strawberries, stone fruits and cherries were also damaged. "You'll see it in the heat of summer just when you're ready for the first peaches," he says. "You'll notice that there'll be a shortage."

There are other problems caused by the early heat. For one thing, extra light and heat can also cause leafy plants like spinach to do what is known as bolting: with too much sunlight, they begin to flower. Flowering should happen as a season ends, so that the plant can reproduce, but if a plant bolts—flowers too early—then the farmer has lost a season's worth of the non-flower crop, as the plant no longer devotes energy to creating new leaves. Another problem caused by the warm

tion as well.)

But although farms of all sizes experienced the same weather, some of the smaller, local farms that supply the Coop faced an additional obstacle to producing the delicious summer produce we treasure: Keeping plants happy during unstable weather costs money—especially if it involves helicopters. There are additional costs involved, but in smaller ways. Kyong Soh, farm manager at Grindstone Farm, one of the Coop's vendors, says that water is a perfect example of this problem. The dry winter meant less snow collected to replenish the natural water supply with melt-off in the spring. Soh predicts that, despite what felt like a rainy spring here in Brooklyn, there will be a drought this coming season. Running irrigation to replace rain and snow-melt is costly, in terms of both labor and the water itself.

"The thing on the tip of everybody's tongue is that it's been very dry," she says. "Luckily upstate New York has a good water source, for now."

Other methods for protecting plants during atypical seasons, like this past winter and spring, are also expensive. For instance the use of hoopouses—structures that function like greenhouses by allowing farmers to place plastic covers over whole rows of crops, insulating what's inside from temperature fluctuations. In order for a farm to pay for such improvements, money needs to be available; in order for a farm to have money, a crop needs to be successfully harvested. In that way, one bad season can lead to another that is worse.

Soh says that farmers must prepare for those problems throughout the foreseeable future. "We all know why we're in this situation, but we don't do much to correct it," she says, "and now we're living out the effects."

She sees a connection between the weather here in New York State and global climate change. And there's science backing her up: Kevin Trenberth, a senior scientist at the National Center for Atmospheric Research, told National Public Radio (NPR) in April that climate change, evidenced by melting ice, may not necessarily lead to warm winters going forward, but that it will lead to extremes in one direction or the other, as weather patterns generally come on

faster and harder than they have in the past.

Every bit of each weather pattern is felt on our local farms. "When we go outside, we feel the heat of the sun a lot more fiercely," says Soh, who adds that last year's nuclear meltdown at the Fukushima plant in Japan still weighs on her mind as she contemplates our lack of sustainable energy. "It's hard to just focus on this radish, knowing there's this big factor I don't control."

So here at the Coop, as the second-hand reverberations of that weather echo through the produce section, we too may have to get used to new patterns of availability, making summer recipes in the early spring, enjoying what we can of local apples and greens in case the season is

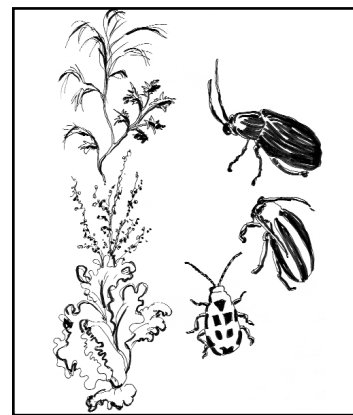


ILLUSTRATION BY DIANE MILLER

Early heat causes leafy plants to "bolt" or flower early, and pests are not killed by the warm winter.

shorter than expected, adjusting our concepts of what is normal.

Or, perhaps, abandoning the idea altogether: "There's not going to be anything normal about crops from here on out," says Soh. ■



PHOTO BY TRAVIS HARTMAN

Strawberries from Lancaster Farm Fresh Cooperative, stocked on the shelves at the Coop. Local strawberry supply has been strong this spring.

cerning about which crops it affects. A wide variety of produce has been disrupted by the unusual climate this year. One of the main problems is that the summer-like weather in March did not continue straight through to the actual summer. Growth in plants is triggered by warmth, but the tender shoots cannot withstand a return to winter once they have sprouted.

Perry says that fruit trees have been particularly susceptible to harm. Farmers try to keep the plants warm: they'll burn hay bales and run fans to circulate warm air throughout an orchard, and some have even tried hiring helicopters to hover over the trees and blast fields with hot air. For a crop like strawberries, which are often planted with irrigation systems, farmers will sometimes wet the plants and hope to achieve a protective layer of ice on leaves rather than a dry freeze. But there's only so

winter is that many pests that are normally killed off by the cold (flea beetles and cucumber beetles, for example) managed to thrive during the winter and returned in full force earlier than usual, putting farmers at a disadvantage.

Some nearby areas were not as hard hit—the peaches out of Pennsylvania will be fine, says Perry—but the problem is not just limited to New York State's farms. The warm trend held true across much of the country, with more than 25 states recording winters that are among their top-ten warmest. California saw too much rain, the Michigan fruit belt had major freeze damage and Georgia had hail. Perry says that those weather patterns may affect melon, berry and tomato availability. (Problems are not limited to produce either: irregular temperatures are problematic for egg incuba-

The Linewaiters' Gazette is revamping its organizational structure and looking for qualified members to fill the new work slots!

**The two new positions are:
Co-Coordinating Art Director (CAD) and Co-Coordinating Production Manager (CPM).**

Both are supervisory positions on the production teams. In total, the Gazette will be adding two CADs and four CPMs.

Responsibilities include:

- Supervise the members working in the Art Department or on the weekend Production Teams
- Screen applications for members wanting to join the Art Department or the Production teams
- Develop training tools
- Monitor and assess performance of team members
- Provide feedback to team members
- Have a working knowledge of Quark, InDesign and Photoshop (Co-Coordinating Production Manager only)
- Improve and manage *Gazette* processes in order to produce a quality newspaper
- **The Co-Coordinating Production Manager must be available to work on Saturday and Sunday, once every eight weeks.**

If you have any questions about the positions or the time commitment, or are interested in applying, please contact ann_herpel@psfc.coop. Include in your e-mail your relevant experience and skills. Applicants must be members in good standing and have an excellent work history.

ENVIRONMENTAL
COMMITTEE REPORT

Not a 'Ban'—Just Our Triple Bottom Line: More Q&A About Phasing Out Plastic Bag Rolls at the Coop

We encourage all Coop members to read our Environmental Committee blog—particularly our original Q&A about the phase-out proposal online at www.ecokvetch.blogspot.com/p/phase-out-faq.html—since it addresses many of the concerns that have been raised by our General Coordinators and others. This additional Q&A provides further context for the proposal to phase out the free distribution of plastic bags on the Coop's shopping floor.

By Regina Sandler-Phillips

Won't stopping the free distribution of plastic bags hurt the Coop's bottom line?

Our Mission Statement (see the centerfold of every *Gazette*) and Environmental Policy (see www.foodcoop.com/go.php?id=39) commit the Coop to what is known as a "triple bottom line," or TBL. First introduced in the mid-1990s as an accounting framework to evaluate the sustainability of business ventures, the TBL integrates concern for the "3 P's" of profits, people, and the planet. In other words, the Coop is obligated in its bottom-line impact to balance financial success with social and environmental sustainability.

As explained in our original Q&A, the uncontrolled distribution of 3,359,520* never-biodegradable plastic bags each year violates the social and environmental principles of our triple bottom line. We urge our General Coordinators and all concerned Coop members to work together with us to uphold our TBL, so that we can sustain the quality of life for all concerned.

Won't Coop shoppers have to pay more for bulk groceries, since our scales aren't calibrated to deduct the weight of heavier bags?

The issue of "tare weight"—i.e., the percentage deducted from the price of a bulk product to account for container weight—is a complicated one, since our computer checkout system cannot currently accommodate more than one tare weight.

From a TBL perspective, the most equitable short-term solution may be to adjust the uniform tare weight to an average weight of the bags—including plastic bags—used for bulk pur-

chases. In this way, the Coop and individual shoppers would share financial responsibility for the sustainability to which our TBL has committed all of us.

It should also be noted that our Environmental Committee has long been working to make a broader selection of reusable bags available for purchase—including bags whose tare weight is significantly less than the muslin bags currently on sale at the Coop. We are heartened that the General Coordinators have begun to take this up as a priority, and look forward to their continued cooperation in providing additional options for reusable bags.

Why can't we educate Coop members with appropriate signage?

In the aisles where free plastic bags are distributed, if you look up, you will see that vivid educational signs have long been in place to encourage the use of reusable bags. Unfortunately, since these signs—as well as the reusable bags available for purchase—are generally not at eye level, they are almost always overlooked.

On the other hand, the plastic bag rolls are often squarely at eye level. In the produce aisle, for example, there are no less than THREE plastic bag rolls among the boxes of avocados—even though no one has ever made a serious case for buying avocados in plastic bags. Such designs for shopping display work against our best educational efforts, and run counter to our TBL.

Isn't it unsanitary to place bare produce in shopping carts that haven't been cleaned?

Our produce—which is grown in dirt and transported in trucks—is further subjected to the unsanitized hands of thousands of Coop members

each week. Those with sanitary concerns about our shopping carts can continue to put their bulk products into bags—including those reused from the 385 plastic bags per hour currently distributed at the Coop.

Do Coop members understand the issues at stake in the plastic bag proposal?

At the last (May 2012) General Meeting discussion, while most of the hundreds of participants indicated that they were aware of the issues, almost none indicated that they were attending the GM because of the phase-out proposal—indicating a more random rather than a skewed sample. In this relatively random sample, member questions reflected a general willingness to uphold our TBL over convenience and cost, with one member even declaring that she "would be thrilled to pay" for sustainable alternatives to plastic bags.

Recent *Gazette* articles reflect a similar trend, with the last word given to a new Coop member who said: "It's hard to remember to bring [bags] from home. But I'd be proud of myself for remembering to do it."

Isn't it wrong to ban plastic bags and force Coop members to shop less spontaneously?

Inflammatory words like "ban" and "force" obscure the real issues at stake. As we've explained repeatedly, the proposal is not to "ban" plastic bags. The proposal is to phase out their free and uncontrolled distribution, for the sake of our TBL. We seek dialogue and cooperation regarding the optimal timeline for this phase-out, and fully expect that many members will continue to reuse at least some of the millions of plastic bags that

What Is That? How Do I Use It?

Ask Me Questions About Coop Foods

Monday, June 25, 12 to 2:45 p.m.

Friday, June 29, 8 to 10:45 a.m.

Monday, July 2, 12 to 2:45 p.m.

You can join in any time during a question-and-answer session on the shopping floor.

Look for four leaders in produce aisle.

EXPERIENCED REPORTERS Please Apply



Workslot Description

We have four distinct *Linewaiters' Gazette* teams—each producing an issue every eight weeks. You will develop and produce an article about the Coop in cooperation with your team's editor every eight weeks.

For More Information

If you would like to speak to an editor or another reporter to learn more about the job, please contact Ann Herpel in the Membership Office or email her at ann_herpel@psfc.coop.

To Apply

Please send a letter of application and two writing samples at least 800 words long (one sample must be a reported interview) to ann_herpel@psfc.coop. Your letter should state your qualifications, your Coop history, relevant experience and why you would like to report for the Coop. Your application will be acknowledged and forwarded to the coordinating editors, Stephanie Golden and Erik Lewis.

Seeking Diversity on the *Gazette* Staff

The *Gazette* is looking for qualified reporters. We are interested in using this opportunity to diversify our staff. We believe that we can enrich the quality of the *Gazette* and serve the membership better with a reporting and editing staff that more closely resembles the mix of Coop members.

we have already taken from the Coop—or from other stores that are not committed to the Coop's environmental principles.

Similarly, no one is "forced" to do anything on our Coop shopping floor. We all have choices whenever we shop, even if we forget to bring reusable bags. Whatever bags we use, *when we pay for them*, we accept responsibility

for the catastrophic environmental costs of plastic that are usually not passed along to us as consumers.

While we would all appreciate more convenience in our shopping, the Coop has never been a "convenience store." Our triple bottom line, with its commitment to people and the planet as well as profits, is what makes the sustainable difference. ■

For more information about the proposal to phase out the distribution of plastic bag rolls, visit www.ecokvetch.blogspot.com/p/phase-out-faq.html.

Editor's Note: The figure of "3,359,520* never-biodegradable plastic bags each year" cited in the above article includes all plastic bags used at the Coop, including the bags used in Food Processing, which are not part of the Committee's proposal to eliminate plastic-roll bags. The Coop's General Coordinators estimate, more specifically, that Coop members actually use 2,579,520 plastic-roll bags annually, a figure that more accurately reflects how many bags would be put out of commission if the ban passed.]

LETTERS TO THE EDITOR

NO TWEETING WHILE
WORKING A SHIFT
PLEASE

DEAR MEMBERS,

In the last week I observed what I consider at least two twitter faux pas.

On a busy Sunday, the checkout line was to the produce aisle, as usual. While walking home I spied a walker, fully stopped in front of Union Market, with a rare, coveted, upright cart, hand-held device in hand. I decided to stop and watch. He was composing an email or tweeting? Who knows? A full 3-4 minutes of him dead-stopped typing before resuming his snail's pace back to the Coop.

Another time, there were only two cashiers and cashier A seemed busy looking down while cashier B was slowing training a new member how to do whatever cashiers do. I assumed cashier A was logging in, or counting cash, so I waited patiently till he was ready or cashier B finished their (slow) transaction. Only after cashier B finished and called me over did I notice cashier A was tweeting or whatnot on his phone. I was standing practically in front of him and he made no attempt to even watch with his peripheral vision if he actually needed to, you know, work on his work shift.

Time to ban tweeting while working your 2.45 hours a month?

P.S. Maybe we can make an exception for tweeting about Israel and Palestine, since we haven't really covered that issue yet at the Coop.

*Semi-cooperatively,
Jeff Faerber*

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, fac-

BDS UPDATE

TO THE MEMBERSHIP,

Now that two months have passed, since the vote on a referendum to join the Boycott, Divestment and Sanctions movement against Israeli persecution of Palestinians, some things have been happening that we would like to share with the Coop community.

First off, we appreciate all of the positive responses we've gotten from people through the *Gazette*, in person, and via email. As our campaign continues to inform and educate people about the realities in Israel/Palestine, we need your support. Recently, one of our events was censored and cancelled by the General Coordinators.

A few months ago, Coop members who were organizing around the BDS campaign proposed an event in the Coop that would focus on pinkwashing, including looking at the 2011 banning of Palestinian support groups by the Board of Directors of the LGBT Center in Manhattan. Pinkwashing refers to the Israeli Government's campaign to present Israel as a haven for LGBT people. It uses Israel's relatively liberal laws affecting Israeli LGBT Jews to divert attention from its violation of Palestinian rights and military Occupation of Palestinian land.

At first the event was approved. Then, after seeing the actual write-up for the event and a brief communication back and forth with the Coop staff, the organizers were told that the event (even with some modifications) would be canceled. We met with Joe Holtz and Ann Herpel who explained that in their eyes any event that addressed the LGBT Center's recent

actions violated the International Cooperative Alliance's 7th Principle: "Concern for Community: Co-operatives work for the sustainable development of their communities through policies approved by their members." We were disturbed by Ann and Joe's decision to support the Center's Board of Directors who had censored people rather than the community groups which the LGBT Board has banned.

Additionally, Joe and Ann told us that it was not OK to criticize an organization like the LGBT Center which was doing such "good and vital work in the community." We asked to speak with the other seven General Coordinators and were told that we could not. Instead, we were told that Joe and Ann would present our case. Ultimately they did speak with six of the seven and came back to us saying that the others agreed with their decision.

As organizers, we question how Joe Holtz could present an unbiased version of our scheduled event and pinkwashing as a topic when he has publicly criticized the BDS movement at the Coop for more than a year.

Now that the BDS referendum vote is behind us, we see this cancellation as an attempt to silence the BDS campaign. If you agree that the Coop staff should not be able to censor and cancel events on the "principle" that other organizations may not be criticized, then please make your voice heard!

*Hima B., Naomi Brussel,
and Rebecca Giordano*

[**Editor's Note:** Please see response below.]

GENERAL COORDINATOR
JOE HOLTZ'S RESPONSE
TO GIORDANO "BDS
UPDATE" LETTER

DEAR EDITOR:

Thank you for giving me the opportunity to make clear that I did not take a side on the BDS issue. Rather, I recognized the very deep divide that this issue elicited among many members, and the danger that such a divide posed to the ongoing success of our cooperative. Below are quotes from my "Coordinator's Corner" submission that appeared in the March 8, 2012 *Gazette*:

"Voting 'COOP' means voting NO on the proposed Israel/BDS referendum at the March General Meeting, regardless of your opinion on the extremely troubling situation in the Mideast."

"The International Cooperative Alliance Statement on Cooperative Identity states clearly that coops are not organized for the purpose of taking political positions."

"Through all these years I have never for a moment thought that a vast swath of the members should be made to feel that being an owner of the Coop was a challenge to their

sense of well being or justice or fairness because of a political position the Coop has taken.

"...the Coop has never really taken a position on any boycott that was at all controversial."

"We have held our Coop community together by only taking positions on boycotts that had overwhelmingly wide support. This current proposal to join BDS does not have similar Coop-wide support. Please recognize this and act to protect the Coop by voting NO, regardless of your opinion on the troubling situation in the Middle East."

*Thank you,
Joe Holtz*

AND THE BEAT GOES
ON... AND ON

DEAR EDITOR,

Letters to the Editor continue to appear in the *Gazette* with no ostensible purpose other than to vilify Israel (and to slam those of us responding to their unending fabrications, unsubstantiated claims, and untrustworthy reference sources that even include PLO officials).

While purporting to advocate for the rights of the Palestinian people, not now nor ever have the writers of these letters called for any actions that could help them build a better future or promote constructive engagements towards peace. Neither have they protested the subjugation and victimization of Palestinian Arabs by Arab governments in Gaza, Jordan, Syria, and Lebanon.

Now that a referendum to boycott Israel is off the table, it would seem that their sole purpose (read "obsession") is to continue slanderous anti-Israel rants just for the sake of repeating the slander itself.

One can only speculate why.

Ruth Bolletino

WHAT'S IN A LABEL!
SETTLEMENTS VS.
ISRAEL: RESPECTING
INTERNATIONAL LAW

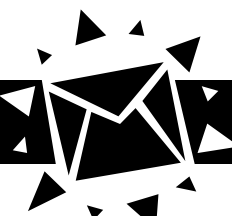
COOP MEMBERS:

A recent Associated Press article in the Boston Globe, describes a growing trend: "For decades, Israel has marketed an array of cosmetics and food products manufactured in the occupied West Bank as 'Made in Israel,' blurring their true origins in Jewish settlements opposed by virtually the entire international community. Now that practice is being challenged with demands that products made in the settlements be labeled accordingly."

South Africa

On May 10, the Minister of Trade and Industry proposed an addition to the Consumer Protection Act: "to require traders in South Africa not to

LETTERS TO THE EDITOR



incorrectly label products that originate from the Occupied Palestinian Territory as products of Israel." The proposal will take effect after a 60-day period for public objection (end of June). South Africa will be the first country to require distinct labeling of settlement goods. Paraphrasing *Cape Times*: products from Occupied Palestine marked "made in Israel" (Ahava cosmetics, SodaStream) are breaking two laws. One is an international law under the Geneva Convention, which says you can't occupy a country and you can't steal its resources. The other law will be our Consumer Protection Act, which says you cannot falsely label a product.

Denmark

Foreign Minister Villy Soevndal stated that Denmark will begin labeling imported products (fruits and vegetables) from West Bank settlements "which are illegal according to international law." He expects businesses to participate in the labeling guidelines (similarly adopted by Great Britain "with great success"). Soevndal stressed that the settlement issue causes so much resentment that consumers will change their buying habits with the relabeling.

Switzerland

Following decisions by South Africa and Denmark to re-label items originating from the Occupied Palestinian Territories, Migros, Switzerland's largest supermarket chain, says, "it wants to offer customers greater transparency because the Swiss government and the United Nations consider the settlements to be illegal under international law." Beginning 2013, labels on produce, herbs, and SodaStream from settlements will be identified as either "made in the West Bank, Israeli settlement area" or "made in East Jerusalem, Israeli settlement area." Migros does not endorse BDS; settlement products will remain in the grocery stores. The consumer will have free choice whether or not to buy products from the settlements.

Responses

—Swiss-Israel Chamber of Commerce decried this decision as "a disguised call to boycott."

—Swiss-Palestine Association said: "The recognition of international law is an important sign but these products are illegal, it would be the responsibility of the businesses not to sell them."

—*Associated Press* asked Israeli Foreign Ministry spokesman, Yigal Palmor, to explain "made in Israel" label for products made outside Israeli territory. He said that it is not intended as a geographical indication, but who is the authority supervising the product. Since the products from the settlements are made under Israeli standards and regulations, they are "made in Israel."

Author references: Nora Barrows-

Friedman, Allison Deger, Josef Feder-

man, Adam Horowitz, Sarah Snobar.
Mary Buchwald
Brooklyn For Peace
PSFC members for BDS
www.psfcbsd.wordpress.com

REPLY TO 5/17/12 MARY BUCHWALD LETTER**TO THE EDITOR:**

Re: Mary Buchwald's letter of May 17 in the *Linewriters' Gazette*.

Ms. Buchwald asserts that the settlements are in violation of international law. She did not clarify which international law is being violated.

a) Article 49 of the Fourth Geneva Convention is not applicable, as it refers to "occupation." The article prohibits "individual or mass forcible transfers" which are not happening in the territories under Israeli administration. The territories were captured in 1967 as a result of a defensive war against Egypt and Jordan. Furthermore, occupation refers to military entrance into a sovereign country; but Judea and Samaria were not subject to final status agreements, and were occupied by the British and Turks during the previous centuries.

b) Perhaps there may be countries which do not allow Jews to live there; but there is NO international law prohibiting Jews from living in specific areas.

Regarding Ms. Buchwald's allegations regarding discriminatory water policies on the part of Israel, before 1967, there was no running water in the areas of Judea and Samaria. **Today, over 96% of the Palestinian population has running water.** There is no diversion of water sources to Israeli settlements; in fact, there is very little water in Israel altogether. The reason that settlements (such as those that existed in Gaza before the transfer of Jews from that area) flourished is because Israel used and developed drip irrigation, maximizing the potential of small quantities of water. This form of irrigation is being used in developing countries throughout the world and saving lives.

Ms. Buchwald also stated violations of Palestinian human rights. But the footage of the Pallywood videos (see Youtube.org for examples) reveals shocking truths about staged news footage on the part of Palestinians and complicit media outlets.

Unfortunately, the majority of otherwise well-informed people have been misled by repeated media bias, spreading false ideas of illegal settlements, occupation, and water discriminatory policies. The Arabs who live in the territories liberated in 1967 have enjoyed a golden era of profitable employment, new educational opportunities, new medical facilities, and much more.

References: www.theisraelproject.org/site/apps/nlnet/content3.aspx?c=ewlXKcOUJlIaG&b=7712197&ct=11634347¬oc=1; www.seconddraft.org.

Malka Stern

SOME CLARIFICATIONS**TO THE EDITOR,**

Contrary to Mel Spain's recent letters, there is no inconsistency in both opposing the persistence of anti-Israel letters in the *Gazette* and continuing to refute the toxic claims made in those letters. We will happily stop our writings as soon as the BDS advocates stop theirs—and note that we did not start this campaign of single-focused vilification. As for my alleged attack on free speech, what I am against is speech at the Coop whose sole purpose is to demonize and delegitimize one state as evil incarnate while giving a free pass to injustice elsewhere.

In any case, speech is already limited at the Coop via our workshop and *Gazette* policies, which unfortunately are carried out inconsistently when they are applied at all. Any negative ascription can be (and has been) written about Israel but, for example, the one sentence of criticism I wrote about political Islam (and not disrespectfully, using the term and expressing a sentiment widely repeated in responsible media) was censored for "being derogatory to a people or a group" and also because "sweeping negative statements about groups of people violates the spirit of cooperation." Given what has been published about Israel during the last few years, such statements of policy are astonishing to say the least.

A further argument for taking the issue out of the Coop is the manifest impossibility of our *Gazette* staff, lacking relevant qualifications and given their time-limited work shifts, to fact check and source check writings on the most complex geopolitical issue of our time, and do so fairly to both factions on the issue.

Every organization, the Coop no less than the LGBT Community Center, is entitled to define and limit its scope of activity without being accused of censorship. It is not to the Coop's credit that it has tolerated years of hateful preaching by a movement that seeks not compromise but the destruction of a sovereign state, leaving the fate of its population in the hands of its sworn enemies.

Sylvia Lowenthal

DYNASTY**DEAR MEMBERS,**

Largely due to the obscurantist possibilities of "direct" democracy, four of the same GCs who were here in 1973 are still here.* The monster we call Direct Democracy has no head and so these heads have to serve—and they're happy to! Remember the cartoon that has them all in one T-shirt? I'll never forget that!

But seriously, we have no more say about our government than a Hungarian food collective in the 50s. The Komisars meet every week, I am told, yet we never hear a word about their

deliberations. We never even hear about them. Despite their cheery picture display, they are as obscure as the apparatchiks of the old Soviet Union. They never seem to disagree except maybe Ann Herpel.

Even though I've failed you in some important ways I've given you a fair shake in others. Almost every letter I write has been original. Rather than hammering at one theme I vary it as much as possible.

Notice that of the six candidates, three are not endorsed by the management: Platt, Rosenthal, and I. Only one is a long-term Board member: Komaroff. One is on the Board but not endorsed. Interesting.

That would be Tim Platt, whom I would very much support. Note strongly that Ms. Komaroff would vote against the Referendum even if the Meeting passed it. That alone should end her eternal tenure, but don't hold your breath!

Speaking of eternity, four of the six GCs when I joined in 1992 are still with us, and those two left voluntarily. They have added five new ones but entirely to their liking**—the membership has no choice about them except to vote for their smiles in general meetings. Choice would only be possible in executive sessions we don't allow, since these matters are justifiably confidential.

I felt Allison Pennell (reporter in May 17 Issue), also not literally. I wish she had said "the Coop have adequate exit egress" instead of has but I'm not too strong on the subjunctive. She is a witty and colorful writer; only I wish the *Gazette* had someone who knows more about the government—for example, she failed to mention Monique Bowen as a Management-endorsed candidate! Also, Tim Platt is not a first-time candidate. As we said above, he is a sitting Board member not endorsed by Management.

Vote for me and you will strike a blow for Representative Democracy and against the concept of the Dynasty! Really—Also, I'll give you a gluten-free cookie!

Albert

718-768-9079

hobces@yahoo.com

[***Editor's Note:** There were no General Coordinators in 1973; and no paid staff until June 1975. Two of the current General Coordinators were members of the Coop in 1973, but not on staff.]

[****Editor's Note:** The Personnel Committee (an elected-members committee of the Coop) organizes and manages the hiring process. They select the candidates to be interviewed, and do the first round of interviews to narrow down the field. The General Coordinators do not hire other General Coordinators. In practice, the Personnel Committee selects the final candidate(s) and presents those members to the General Meeting, and the General Meeting votes to approve the Personnel Committee's recommendations.]

Candidates for Board of Directors of the Park Slope Food Coop, Inc.

Three spots on the Board are open. Two of the openings are three-year terms. The third spot is a one-year term. To vote you may use a proxy or attend the Food Coop Annual Meeting on June 26, 2012. Every member will receive a proxy package in the mail in late May. You will have the opportunity to meet the candidates at the Annual Meeting. Candidate Statements (unedited and presented in alphabetical order):

MONIQUE BOWEN



Dear Fellow Members: With the support of the General Coordinators, I write to ask for your support of my candidacy for an open seat on the PSFC's Board of Directors.

My family has been Coop members since 2003, and our relationship to the Coop has been an important aspect of our lives in Brooklyn. Even my children consider that monthly trip to childcare for their father's shift to be their work slot, too! I have had many jobs at the Coop

but mostly identify as a recovering cashier who currently enjoys office work, but I am also trained as a childcare worker, an attendance recorder, and as a member of the Hearing Officers Committee.

I think I make a sensible choice for the Board of Directors as I am 1) a reasonable person who listens well, 2) able to acknowledge the will of the membership without first prefacing my own opinions and perspectives, and 3) clear about the role of a Director at the Coop as voting to approve what the membership has decided as opposed to what my own wishes might be. Generally speaking, I have attended a number of General Meetings over the years and appreciate that those gathered tend to abide by this same working model. That being said I also understand

that Board members must be able to discern when the advice of the membership might endanger the fiscal or legal health of cooperative and thus must be able to make decisions accordingly.

In my life outside of the Coop, I have worked for twenty years at nonprofit and educational institutions in NYC and CT, have earned post-graduate degrees in psychology, and have a great deal of experience working one-on-one and in groups to solve problems, to mediate conflicts, and to counsel others as they make important life and professional decisions. I take a calm, thoughtful, commonsense approach to most things and try to collaborate with others whenever possible. Thank you and I hope to have your support. ■

AUDREY MILLER KOMAROFF



I'm Audrey Miller Komaroff, I currently sit on the Board of Directors. I've been a Coop member since 1975, and I've happily seen the Coop grow from 400 members to its present size of over 16,000.

I've always gone where I felt the Coop needed me. I

was the first cashier trainer. I was one of the twelve people who excavated and started the "Garden of Union." When the Coop expanded Friday shopping hours, I became a squad leader on the first 8:00 a.m. shift.

I have been a positive and cooperative member through all our changes in the last 37 years. The General Meetings opened my eyes to our policy making procedures, and I've enjoyed them. The Coop is a very unique and successful venture that I love being a part of. Having served on the board

for many years, I would like to continue for another three years.

I value the General Meetings and the expertise of the General, Receiving and Office Coordinators. I wholeheartedly believe in the cooperative spirit where each person gives of themselves for the benefit of the whole. The core beliefs of the Coop have made it strong and prosperous. I'm sure these shared ideals will serve it well in the future. My candidacy is endorsed by the General Coordinators. ■

EUNJU LEE



I joined the Park Slope Food Coop soon after moving to Park Slope in 1994. It was also the year I became pregnant with my first child and, as every Park Slope mother knows, the Coop is synonymous with healthy child. But, the Coop is more than a place that provides "Good Food at Low Prices." For

18 years, I have had the privilege and delight of membership in a like-minded community. And just as my son has grown to a mature 17 year-old, my relationship with the Coop has deepened and matured. This is why I am seeking a position as a member of the Coop's Board of Directors.

Initially, I was an FTOP worker, doing shifts in shopping, receiving, childcare and the office. In 2000, I joined the staff of the Coop as a Membership Coordinator. I worked in this position for seven years. Five years ago, I left to pursue other passions and am cur-

rently working as a hospice social worker. My current work shift is to haul and process compost from the Coop to the Red Hook Farm. Because of my long and varied relationship with the Coop, I feel I have a breadth and depth of knowledge about the Coop, its mission and values, staff and membership. As a Membership Coordinator, I had many opportunities to hear both praises and profanities about the Coop from the membership. Serving on the Board will again give me access to the voices of the membership and allow me to respond accordingly. This is why I am seeking a position as a member of the Coop's Board of Directors.

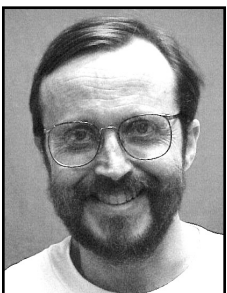
The Coop has changed dramatically since 1994. I recall the dust and havoc of construction as we expanded. As the square footage of the shopping floor grew, so has the membership. Despite these changes, the core of the Coop remains a community of people who believe in the values of working for our food, in looking forward seven generations when making consumption choices, and in building inclusive local communities. I am proud to be a part of these wider values. I have reaped the benefits of the

Coop and believe it is now time for me to give back. This is why I am seeking a position as a member of the Coop's Board of Directors.

As a member of the Board, my main function will be to listen to the membership and to ensure the Coop's vitality in a manner that is consistent with its founding values. Unlike other boards, our Board of Directors is not and should not be an insulated body of stakeholders. Rather, the Board functions to gather the diverse voices of our members, to thoughtfully weigh differences, to seek cooperation and respectful dissent, and to articulate positions with circumspection and reason. As a social worker, I am often required to suspend my opinions in order to really hear the other person. I have learned how to be comfortable in conflict and the importance of a measured response. I hold a Master's degree in social work and another in organizational development—assets I would bring to my role as a board member.

My candidacy has been endorsed by the General Coordinators of the Coop and I welcome that support. I would be honored to have yours. ■

TIMOTHY PLATT



Why I am running for reelection to the Coop Board. I have been a member of the Park Slope Food Coop for 18 years and over the course of that time I have come to see this, our shared community as very special and very important in my life. I was first introduced to the Coop by my wife when we first

met. She introduced me to her favorite people and to her favorite places. The Food Coop was one of those special places that she brought me to as she did her own food shopping here. I joined too and have been actively involved ever since.

I have worked in a wide range of jobs at the Coop, and both as a member of regular work shifts

and as FTOP, and I continue to do so. I currently work receiving shifts for my wife, am on the GM Chair Committee, and since this past November and its special election I have served on the Board too. I look for ways to be involved and where I can make a positive difference.

That much primarily says something about the What of my being a Food Coop member and a member of its Board. But my purpose in writing this letter to the *Gazette* is to say something as to Why I am on the Board and why I would seek reelection to it. That is definitely not for work slot credit as I go to every GM anyway, and I am already receiving work credit for my Chair Committee participation there. There are no double credits for both Chair Committee and Board participation. I do this because this gives me greater opportunity to be actively involved in the Coop as a positive, supportive voice.

I bring that same approach and that same sense of

responsibility to my work shifts in receiving, and to my committee participation and I have always brought this to the Food Coop when in any way working with other members.

I have served the Food Coop and its members in other ways in the past, to share some more of my history here. I, for example, joined and became deputy chair of the committee that updated and codified the rules for the General Meetings, and with one goal—to insure that those meetings are as representative of member thought and opinion as possible and to give every member as much of a voice in the Coop and its running as they wish to share. That is how I participate in the Coop at our store. It is how I participate in our Coop General Meetings, and both as a Coop member and as a member of the Chair Committee and that is how I function as a Board member. If reelected I will

CONTINUED ON PAGE 9

Candidates for Board of Directors of the Park Slope Food Coop, Inc.

CONTINUED FROM PAGE 8

TIMOTHY PLATT, CONTINUED

continue to do so as well.

I will add that I come to this with extensive outside board experience. I have served five years as President of the board at the housing cooperative

that my wife and I live at, as well as serving in other board positions. My goal as an officer and board member there has also always been about giving every member a voice and an opportunity to participate.

I ask you for your vote. But perhaps more

importantly I ask that you feel free to walk up and speak with me as I do want to hear about the issues that concern you and I do want to know and understand your perspective and experience as a fellow member of this, our Park Slope Food Coop. ■

JESSE T. ROSENFELD



My name is Jesse Rosenfeld and I am running for the Board.

A member since 2004, I have worked as cashier, 2nd floor guest registration, cheese and olive bagger, FTOP stock boy, and babysitter for the PSFC. Plus a graphics artist for the Lefferts Food Coop (work still pending approval). My outside profession is in the IT industry where I am a consultant for the City of New York, and help social workers and directors operate a paperless office system.

I am also secretary for PSFC, I won in a landslide as I was the only one to volunteer my services.

My attendance record is up to date and I am a frequent attendant to GMs without needing them as a make up. I attend because I love the Coop and want it to run as efficiently as possible.

I repeat, I love it here. The Coop is an important part of my life, even more so since I live only three

blocks away. I spend a lot of time here, just as a shopper alone. I like being part of an organization that is a standard-bearer for food and environmental justice.

I have demonstrably worked for our cooperative spirit where everyone gives their efforts towards the benefit of shared success. We're strong and prosperous, and I want to see that continue.

I will stay in touch with membership issues in the following manner: I'll be attending every GM anyway as secretary, I will read the *Gazette*, I will stay in touch with General Coordinators, and board members, plus of course, stay in touch with the floor membership by listening to fellow members and their concerns. I hope that I would have time during my shopping hours to stop and talk to people who have such concerns. I also intend to be familiar with our monthly financial statements.

I've demonstrated additional concern for the Coop by joining the anti-hydrofracking movement which opposes upstate gas drilling and is proven toxic to water supplies and agriculture that support the businesses from whom we buy our goods, not to mention our own drinking water right here in Brooklyn downstream from the drilling. The issue is not black and white, but it directly affects

each and every one of us as a Coop member.

Having worked officially so far with mostly products, I felt a pull this time to involve myself more with people.

The previous Secretary was a member of the Board and I would like to follow in that Coop tradition, to ensure that there will be a Board member and the Secretary at every GM.

I see the need for Board members to be alert to the legal and fiduciary responsibilities of the Coop, and to make these clear to Coordinators and the general membership.

I see the Board's role as one of oversight and financial responsibility rather than one of advocacy.

When the Board of Directors vote, I will always base my decision to the best of my ability on criteria that are no different from any other board member.

Will a proposal ratified by the General Meeting put the financial and legal health of the Coop at risk?

Does the proposal violate the spirit and letter of the Coop's own by-laws or NYS articles of incorporation, and our own mission statement?

Thank you for taking a few minutes and I look forward to your vote. ■

ALBERT SOLOMON



In my letters I've been asking for a shout-out: Do U think I should run for the Board of Directors this year or not? I'm sure that most of my loyal supporters would say Yes, but still I'd soooo appreciate hearing from you—see my EMail and phone below.

Yes, it's been seventeen years and many letters rejected by the *Gazette* since I first started protesting about our deeply disturbing "government" and I'm certainly tired of it but still I go on . . . How do you feel about the Co-Op (note my own personal spelling)? Do you think a change in government could do anything to help us? If U do, vote for me. If U don't, vote for me anyway as I'm a nice guy. I'll be putting a video statement up on Youtube shortly—just search for "solomonbod" and you should find it. Use the quotation marks. Also if U wanna see a quite lovely piano recital, search for "Tschudy" and look for "Richard Tschudy plays Scriabin." And search for "victory in court Juanita" to see a 4 min video of which I'm proud. I'm not approved by the Management and I'm quite proud of that!

Not that the Management are a bunch of scoundrels but they've been supporting a delu-

sion that has been doing a lot of damage to our self-respect as people who expect to participate in decisions of our beloved Co-Op. They think that a town-meeting form of government is appropriate to a large, anonymous, urban, decentralized organization like ours. MMmmmm, yes it is a recognized form of government but if it's so good why isn't it used in cities, states, and nations? Why do we have the City Council when we can all go to a meeting at Madison Square Garden (or the Meadows—or both!) once a month for three hours and make all our decisions? Nice idea, huh? And it's SSSsssoooo attractive to anarchists becos, of course, there are no representatives. We represent ourselves, right? Isn't that wonderful—what could be wrong with that?

Well I don't mean to burst your bubble but I've even spoken to anarchists who don't think much of this. You see, anarchism isn't just a simple idea that boils down to no representatives, it's really quite well-developed. Look at Occupy Wall Street—we see that one aspect of anarchism is that groups be leaderless. Is our hierarchy of area coordinators and general coordinators and the \$10,000-plus coordinator (Mr. Holtz) leaderless? No. Are all or most of our members knowledgeable and concerned and take an active part in our affairs? No. Do we have different people in different leadership posts at different times? No, in fact we have a near-hereditary corps of top managers,

and that's why I called this piece "Divine Right of Queens and Kings."

Is there a great number of small groups where members can talk together at length and in depth and have spokespeople attend the general meetings with their concerns in mind? Nope. We have a single meeting once a month at 7 p.m. on a Tuesday for three hours only where a very limited number of people can speak who are chosen by the Chair. That seems OK, right?

Well I'm not recommending pure anarcho-syn-dicalism but I do hope you'll notice something that has some of the same features. It's called representative democracy! Not perfect but a lot better than what we've got. I think people would feel a lot better about the Co-Op if they could elect someone who shared their views, their politics, their race, their religion, their veganism, their kashruth or—whatever they wanted to express as members. And to whom they could talk and about whose votes they would know. Our meetings are anonymous—even though people go to them. How do we do that? It's magic, folks!

You want to know what I would do as a director. I would be a busy bee! I would do everything to oppose the current Deceptarchy and urge representation.

Luv u.

Serving you as always, I remain—
albert ■

THE ROLE OF THE BOARD

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."

The Board of Directors conducts a vote at the end of every General Meeting on whether to accept the advice of the members as expressed in their vote(s) during the GM.

THE ELECTION PROCESS

Each year the Coop must, by law, hold an Annual Meeting. This is the only meeting where proxies can be used. Those members who cannot attend the Annual Meeting may be represented, if they wish, by a proxy.

If you submit a proxy but come to the Annual Meeting in person, your proxy will be returned to you when you register.

Members who have a current membership as of Saturday, June 16, 2012, are eligible to vote in the election of Directors at the Annual Meeting either in person or by proxy.

Proxy packets are mailed to members in late-May. If you do not receive a packet, pick one up at the entrance desk or outside the Membership Office. ■

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.

Animal Welfare Committee Seeks New Members

This newly formed committee will focus on research and education. We plan to:

- ✿ research animal-care standards for Coop meat, eggs, dairy, and seafood
- ✿ decode labeling used on Coop products (organic, cage-free, Certified Humane, etc.)
- ✿ determine which Coop personal-care and household products are tested on animals
- ✿ inform members via fact sheets, *Linewaiters' Gazette* articles, signage, etc.



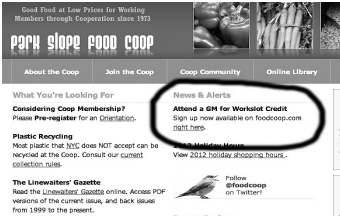
We seek an applicant pool reflective of the diversity of the Coop, including dietary diversity (omnivores, vegetarians, and vegans welcome).

Requirements:

- Must be a member for at least one year
- Have good attendance record
- Attend monthly committee meetings on Mondays, C week, 7–8:30 p.m.
- Participate in subcommittee work as needed

For more information about the committee and to apply, please go to www.psfcanimals.blogspot.com/2012/06/apply-within-were-ready-to-add-new.html

To receive workslot credit for attending the monthly General Meeting, members must sign up in advance in one of the following three ways:



◆ On the Coop's website
(www.foodcoop.com)

◆ Add your name to the sign-up sheet in the ground-floor elevator lobby



◆ Call the Membership Office

Follow the Food Coop on

twitter



@foodcoop

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Final Proofreader: Teresa Theophano

Index: Len Neufeld

Advertising: Peter Benton

Monthly on the...

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

Last Sunday
JUNE 24
10:00 A.M.–2:00 P.M.

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

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

PLASTICS

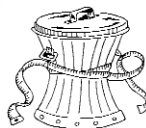
What plastics do we accept?
Until further notice:

- #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.



RECYCLING

WORKSLOT NEEDS

Schedule Copying

Tuesday, 6 to 8:45 p.m.

You will work by yourself copying committee schedules from originals provided using the Risograph machine. (Risograph is a high-speed digital printing system; it combines scanning and high-speed printing). You should be able to troubleshoot problems with the printer. A six-month commitment is required for this shift.

Check Store Supplies

Monday, 6 to 8:30 a.m.

This work slot is responsible for restocking supplies on the shopping floor, at checkout lanes, entrance desks and the cashier stations, and in the basement. This is a task- and detailed-oriented job, ideal for someone who likes working

independently and is pro-active. Please speak to Alex in the Membership Office or contact him at alex_marquez@psfc.coop if you are interested.

Laundry Prep and Miscellaneous Cleaning

Saturday 6:30 to 8:30 p.m.

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

Vitamin Worker

Saturday, 6 to 8:45 p.m.

On this special shift, you will be working with the Receiving Coordinator to check-in vitamin orders, organize vitamin area in the basement and on the shopping floor. You will label product and shelves, and related tasks. If interested, contact the Membership Office.



COOP CALENDAR

New Member Orientations

Attending an Orientation is the first step toward Coop membership. Pre-registration is required for all of the three weekly New Member Orientations. To pre-register, visit 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, JUNE 26

GENERAL & ANNUAL MEETING: 7:00 p.m.

TUE, JULY 3

The Agenda Committee will not meet on Tuesday, July 3.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

June 28 issue: 12:00 p.m., Mon, June 18
July 12 issue: 12:00 p.m., Mon, July 2

CLASSIFIED ADS DEADLINE:

June 28 issue: 7:00 p.m., Wed, June 20
July 12 issue: 7:00 p.m., Wed, July 4

ALL ABOUT THE GENERAL MEETING

Our Governing Structure

From our inception in 1973 to the present, the open monthly General Meetings, to which all members are invited, 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 on the Coop Web site, foodcoop.com, at the Coop Community Corner and at every General Meeting.

Next Meeting: Tuesday, June 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 on the Coop Web site, foodcoop.com, 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 on the Coop Web site, foodcoop.com, 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) • Board of Directors' vote • Meeting evaluation • 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 receive workslot credit for attending the monthly General Meeting, members must sign up in advance in one of the following three ways: on the Coop's website (www.foodcoop.com); add your name to the sign-up sheet in the ground-floor elevator lobby; or call the Membership Office. You may sign up 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 paper 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

jun 16
sat 12 pm

Effective Tools for Rapid Personal Transformation

Want to move on—away from old emotional baggage to new, joyous ways of living? If you are open to transforming your old patterns of fear, worry and anxiety and leave room for joy, happiness and fun, it can be done. And it's easy 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. These remembrances can destroy the quality of life if not cleared. This unique, life-changing technology will be demonstrated. Coop member **Marija Santo-Sarnyai** is a Geotran practitioner.

jun 16
sat 2 pm

Bike Part Swap Social



Bike parts and accessories swap for the Coop community and the public. Presented by the PSFC Shop & Cycle Committee.
Event takes place at Lowlands Bar (543 Third Ave. @ 14th St.)

jun 16
sat 3 pm

What the Tooth Fairy Never Knew!

This workshop on nutritional, homeopathic, preventive dentistry is geared for those who want to take responsibility for improving or maintaining their dental health; and, to learn about the connection between dental problems and systemic diseases. You will be taught how to analyze oftentimes undiagnosed etiologies of dental diseases, TM joint problems, headaches and loosening teeth. Dental controversies like mercury fillings, root canals and placing nickel on your children's teeth will be included in this symposium. Dr. **Stephen R. Goldberg** DDS, is a Nationally Certified Clinical Nutritionist (CCN), Acupuncturist and Oral Myofunctional (Swallowing) Therapist.

jun 23
sat 3 pm

Bowenwork: Gentle Touch, Powerful Results

Bowenwork® is a unique, holistic bodywork that stimulates the body's own healing response. Gentle moves across muscle and connective tissue send signals to the body to relax and move toward balance. There will be a demonstration. Bowenwork® relieves pain, relaxes body and relieves stress, enhances immune system, improves blood circulation, improves joint mobility, improves nutrient absorption, promotes detoxification, increases lymph drainage, and is safe for all ages and conditions. **Moraima Suarez** is a Coop member, certified Holoenergetic® Healing Practitioner, certified Bowenwork Therapist, Reiki Practitioner, and Quick Pulse® Practitioner. She has studied and practiced the healing arts for more than 20 years and has her healing practice in the Park Slope vicinity.

jun 23-24
sat-sun 9 am-7 pm

Food Drive to Benefit CHIPS Soup Kitchen

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

jun 26
tue 7 pm

Reduce Sugar Cravings

When we eat too much sugar, our digestive organs become overburdened and function poorly. Acupuncture treatment can reduce our desire for sweets and help us make healthier food choices. Learn more about acupuncture for changing our dietary habits. This workshop will include a demonstration of the "reduce sugar cravings treatment." Presented by **Ann Reibel-Coyne**, a licensed acupuncturist and PSFC member.

jun 26
tue 7 pm

PSFC JUNE Annual and General Meeting



The Annual Meeting begins at 7:00 p.m. followed by the GM.
Meeting location: Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Pl. at Eighth Ave.

Annual Meeting Agenda

Item #1: The audited financial report for the year ended January 29, 2012.

Report & Vote: Following a presentation by our outside auditor, Cornick, Garber & Sandler, LLP, members will have the opportunity to pose questions to the auditors. Members will then vote whether to accept the audited statement.

Item #2: Board of Directors Election

Election: Three spots on the Board are open. Two of the openings are three-year terms. The third spot is a one-year term.

Item #3: Ratifying ByLaws Amendment

Proposal: To ratify the following amendment to the Bylaws of the Park Slope Food Coop as originally passed at the September 2011 GM: "Election of officers shall be held at the June meeting of the directors from among those candidates nominated from the floor at such meeting. In the case of an officer position becoming vacant, there shall be an election held at the next directors' meeting to fill the vacancy for the unexpired portion of the term."
—submitted by the General Coordinators

Comment: Bylaws amendments made between Annual Meetings go into immediate effect. They must then be ratified by the following Annual Meeting to become permanent changes to the Bylaws.

General Meeting Agenda

Item #1: Renewing the Services of the Auditor

Proposal: "To retain the services of Cornick, Garber & Sandler, LLP, to perform an audit of the Coop for the fiscal year ending February 3, 2013."
—submitted by the General Coordinators

Item #2: Election of Officers

Election: Following the election of members to the Board of Directors at the Annual Meeting, the General Meeting must elect officers of the corporation—President, Vice President, Secretary and Treasurer. The President and Vice-President shall be, at the time of election, members of the Board of Directors. The positions of Secretary and Treasurer can be elected from the membership at large.

jul 8
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. Infant massages are a proven method for parents to bond with and contribute to the health and happiness of their newborn or infant child. Learn to speak infant, express through touch, soothe and calm the baby and give the loving, nurturing attention that accelerates neural and tactile development. Coop member **Deirdre Lovell** is a licensed massage therapist and massage therapy instructor, former performing artist and mother.

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.

jun 16–aug 19 2012

jul 10
tue 7 pm

Safe Food Committee Film Night: Tupperware!



In the 1950s, American women discovered they could earn thousands—even millions—of dollars from bowls that burped. “Tupperware ladies” fanned out across the nation’s living rooms, selling efficiency and convenience to their friends and neighbors through home parties. Bowl by bowl, they built an empire that now spans the globe. *Tupperware!*, a new documentary by Laurie Kahn-Leavitt, narrated by Kathy Bates, is a funny, thought-provoking film that reveals the secret behind Tupperware’s success: the women of all shapes, sizes, and backgrounds who discovered they could move up in the world without leaving the house. *Tupperware!* charts the origins of the small plastics company that unpredictably became a cultural phenomenon. Co-producer **Robin Hessman** will be hosting this event.

jul 13-14
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.

jul 15
sun 7 pm

Are You New to Medicare?

Come learn about the basics of the Medicare program—Medicare Parts A and B, Medicare managed care, and Part D drug coverage. What services are covered by Medicare? How does Medicare interact with other health coverage? How much will you need to pay for Medicare coverage? When do you need to sign up for Medicare? **Michelle Berney**, M.P.A., is a consultant with the New York City Department for the Aging’s HIICAP program (Health Insurance Information Consumer Assistance Program). She specializes in Medicare and its related programs. She has worked in the public benefits field for more than 12 years and has been a Coop member for seven years.

jul 22
sun 12 pm

A Hard Nut to Crack: Researching Your Neighborhood

Demographics and other statistical information are among the most difficult data to harness when you’re trying to learn more about where you live. And what about researching the history of your part of the city? This workshop will introduce participants to resources and techniques to help you get a handle on your neighborhood. By the end, you will be able to conduct basic demographic research and know how to find information about Brooklyn and local issues using websites and resources both on-line and off. **Arpita Bose** is a medical librarian and director of a hospital library in Brooklyn. **Melissa Morrone** is a public librarian in Brooklyn.

jul 22 & 24
sun, tue 7 pm

All About the Coop’s New Animal Welfare Committee

Have you ever thought about putting animal welfare on your shopping list? Come to this workshop and find out how. We’ll provide an overview of the Coop’s Animal Welfare Committee and the reasons for its formation. We’ll also have a look at the research the committee has done on Coop personal-care/household products and animal testing, and examine what the various labels on our meat, dairy, eggs, and seafood mean. Meet committee members, voice your own concerns, find out how to get involved, apply to join the committee, and explore how your shopping reflects your values. **Jesse Oldham** is a Coop member and has more than 20 years experience in animal welfare. **Kama Einhorn** is a Coop member and a humane educator.

jul 27
fri 7 pm

Handling Your Child’s Anger, Frustration and Fears

Many parents have questions about handling the anger, frustration or fears that their children express. Share stories with other moms and dads and hear perspectives to help your child with these important issues. **Sharon C. Peters**, M.A. is the founder and director of Parents Helping Parents on President Street in Park Slope. She has worked with hundreds of individual families for more than 15 years and has led many parent workshops for schools and organizations. She is a happy longtime Coop member.

jul 28
sat 12 pm

Effective Tools for Rapid Personal Transformation

What emotions are hiding under the cover of your anger? Do you have compassion for yourself and others? Is your heart open? If you are open to transforming your old patterns of fear, worry and anxiety and leave room for joy, happiness and fun, it can be done. And it’s easy 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. These remembrances can destroy the quality of life if not cleared. This unique, life changing technology will be demonstrated. **Marija Santo-Sarnyai** is a Geotran practitioner.

jul 31
tue 7 pm

The First Five Steps for LGBT Life Planning

Everyone wants authority and autonomy to live their life their way, although we don’t plan for life’s unexpected surprises. For different-sex married couples there are safety nets. Things can be tricky for LGBT Americans since rights differ by city, state and federal laws and many LGBT adults are not aware of the need to protect ourselves, leaving us vulnerable. Information on the first five steps to start your own safety net will be discussed, as well as an overview of the pertinent federal laws that impact LGBT adults. Long-time Coop member **Mary Blanchett**, MSA, LNHA, has 27 years of experience in long-term care.

jul 31
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.**

aug 3
fri 7 pm

Film Night



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

still to come

aug 7

Agenda Committee Meeting

aug 17

A Business of Your Own

aug 14

Safe Food Committee Film Night

aug 19

Venus, the Indwelling Divine

MEMBER CONTRIBUTION

Membership and Events at Park Slope's Warren/St. Marks Community Garden

By Rosana Vidal

Many community gardens throughout Brooklyn provide a beautiful place to relax, grow veggies and fruits and take part in ongoing events. One of the community gardens in Park Slope is the Warren/St. Marks Community Garden, and is on the block bordered by St. Mark's Place, Warren Street, Fourth and Fifth Avenues. The once vacant lot was transformed into a garden during the 1980s. Part of the Brooklyn-Queens Land Trust, the garden includes approximately 90 members who commit a few hours per season to work collectively and maintain the space.

The garden is welcoming

new members! Grow with the Warren/St. Marks Community Garden, where delicious organic veggies, herbs, and gorgeous flowers are in full bloom—and where you can share in the community plots, compost, join the short wait list for your own garden plot, have a barbeque, or enjoy one of the garden's many events. Recent garden events have included gardening workshops, kids' play dates, and a collaboration with Spoke the Hub and the Brooklyn Conservatory of Music for the 19th Annual Local Produce in the Gardens on June 2 of this year. Come out to the garden on the first day of summer, Thursday,

June 21 for Make Music New York, a groovy festival of free concerts in public spaces throughout all five boroughs of New York City. Music begins at 6 p.m.

Membership to the garden requires only a few hours of gardening every season, and fees are between \$10-\$25 annually, depending upon your budget. Although the public is always welcome when the garden is open, the next two community days are Saturday, July 14 and Sunday, August 12. For a full calendar of community days or for more information about becoming a member, please visit www.wsgarden.org, or send an e-mail to info@wsgarden.org. ■

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

★ **The Coop will need workers on
Wednesday, July 4,
especially in Receiving.** ★

★ **July 4 wallcharts for
FTOP openings will be posted soon.
Check with the Membership Office.** ★

★ **If you owe a make-up,
you don't need to schedule your
make-up. Just show up at the start
of any shift.** ★

★ **The last working shift
on July 4 will be 6 p.m.** ★

Park Slope Food Coop Video Squad Workslots Available For FTOP credit

**There are current
workslot openings for:**

- 1. Production-Camera Crew
(must have own equipment)**
- 2. Final Cut Pro Video Editors
(must have own equipment)**

**For more information, contact
videosquad@psfc.coop and include
"PSFC Video Squad" in the subject line.**

The Coop has a regular show on Brooklyn Cable Access Television and will soon be expanding to podcasting via the Internet. The shows features members and issues related to the Coop and the larger Brooklyn community. Past shows include health, improv performance, live music, cooking classes and ideas for living ecologically.

VALET BIKE PARKING IS HERE ON SUNDAYS!

*strollers & scooters
& carts too!*



**Every Sunday, April 1–November 18,
from 3:30–8 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, stroller, scooter or personal cart, 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.



ADVERTISE ON THE WEB

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

CLASSIFIEDS

BED & BREAKFAST

THE HOUSE ON 3rd ST. B&B - serving the Slope for over 20 yrs. Parlor floor-thru apt. sleeps 5 in comfort & privacy, queen bed, bath, double living room, kitchenette, outdoor deck. Visit our web site at houseon3st.com. Click our FB link or call Jane at 718-788-7171. Ask about bargains for last minute bookings. Let us host you!

COMMERCIAL SPACE

PROFESSIONAL OFFICES available for Health Practitioners; e.g. Nutritionist, Medical Doctor, Psychotherapist, Massage Therapist, Podiatrist, Dentist, Reiki, Shiatsu, etc. Be part of an Holistic center in SOHO. Doctor will introduce all patients. Non-medical spaces also available. For information, please call 212-505-5055.

MERCHANDISE

FURNITURE FOR SALE. Queen-size brass headboard (\$275), antique oak ice box (\$375), solid wood tea cart (\$225), 2 wood night tables (\$175), pewter chandelier (\$275), 3-piece oak veneer wall unit (\$300), white glass top coffee table (\$75), white dresser (\$75), wood desk (\$75), sofa (\$75). Call Ron 347-249-2901. No texts.



MERCHANDISE WANTED

SELL IRIS RECORDS your CDs/LPs! Appointments day/night at your home. We pay cash and do the heavy lifting. Collections appraised for estates/divorces. Don't throw away your stoop sale leftovers! Iris will buy and sell/donate LPs, CDs, DVDs, books. Email Stephen at recordriots@gmail.com or call 609-468-0885 for more info.

SERVICES

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

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

ATTORNEY—Personal Injury Emphasis—33 years experience in all aspects of injury law. Individual attention provided for entire case. Free phone or office consultations. Prompt, courteous commu-

nications. 22-year Park Slope Food Coop member; Park Slope resident; downtown Brooklyn office. Tom Guccione, 718-596-4184, also at www.tguccionelaw.com.

MADISON AVENUE HAIR STYLIST is right around the corner from the food coop — so if you would like a really good haircut at a decent price, call Maggie at 718-783-2154. I charge \$60.00.

SERVICES AVAILABLE

PAINTING & WALLPAPERING- 25 yrs exp. doing the finest prep + finish work. One room or an entire house. Free estimates + full insurance coverage. Call Fred Becker @ 718-853-0750.

TROUBLE WITH MONEY + DEBT? Debtors Anonymous—free and confidential meetings in Brooklyn: Monday, Tuesday, Wednesday, Saturday. Times & places call 212-969-8111 or go to www.danyc.info.

WEDDING ANYONE? Ordained minister, works with couples from all backgrounds, traditions, orientations (including LGBT) —and traditional. Graduate of Yale Divinity School. 25+ years experience. Also available for baptisms, funerals, blessings and counseling. Rev. Imre Kovacs at revikovacs@gmail.com.

SERVICES-HEALTH

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

HOLISTIC DENTISTRY in 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.

MD-SUPERVISED WGT LOSS program to burn fat, save muscle, prevent diabetes. Low dose allergen therapy for inhalent, food & chemical allergy. Bio-identical thyroid & hormone replacement. Non-drug treatment for depression, anxiety, insomnia. Call Dr. Ordene @718-258-7882. Insurance reimbursable, Medicare accepted.

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.

Prompt & Courteous
Licensed & Insured
Free Estimates



Residential & Commercial
Packing & Supplies
Local & Long Distance



Top Hat Movers, Inc.
718.965.0214 ☎ 718.622.0377 ☎ 212.722.3390

summer rentals available
lakehuntingtonsummercommunity.com

MAC HELP

House calls in Park Slope and vicinity

*Trouble-shooting, Consulting and Coaching
No problem too large or too small*

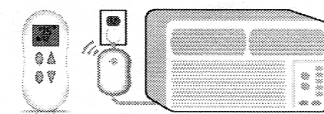
Dan: 718-930-2286 | dan@mac11215.com

www.mac11215.com

Something cool is coming to Brooklyn!

Control your air conditioner from your smartphone or any browser this summer. **Save energy and money** while helping Con Edison maintain reliable energy distribution.

Go to coolNYCprogram.com to find out more info or purchase a smartAC kit at Best Buy Atlantic Center, Gateway or Bay Parkway. All participants get a \$25 thank you e-gift.



VACATION RENTALS

HAVEN OFF THE HUDSON. Friendly, historic 3-season wood-ed community in Westchester county. Co-op offers hiking, tennis, pool, wifi cafe, social activities, organic garden. Beautiful Hudson riverfront nearby. Studio, 1-BR cottages, \$35k-\$129k. www.reynoldshills.org/bungalow-shop. Tel: 347-307-4642 or melgarfinkel@yahoo.com

NORTH FORK COTTAGE. Bright, cozy 1 bedroom, bath, livingroom, kitchen apartment on quiet country road in East Marion, close to Sound and Bay beaches. A/C, W/D, Kayak, bicycles. Pets upon approval. June, \$600/week; July, \$750/week; August, \$900/week; Sept/Oct, \$600/week. Security, references. Robin 917-499-6320.

CATSKILL RENTAL. Private Get-away, oasishill.com or call Dave 212-289-6282.

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!

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

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.

THU, JUN 14

6-9 p.m. Rooftop Solar Electric Workshop For Residential/ Coops/Condos/Commercial. Why go solar now? Costs? Savings? Can I? Bring your Con Ed bill, get estimated. At Commons Brooklyn, 388 Atlantic Avenue (bet Hoyt and Bond) \$35, discounts online. Space limited. Register: www.citysolaus/workshopschedule.php. Contact 347-254-0019, info@citysolar.us.

SAT, JUN 16

11 a.m. Saturday mornings, Damo I Jin—a 'tendon-changing' form of Chi Kung ("life-force energy practice")—returns to Prospect Park, weather permitting. Newcomers are welcome to join the class any week. For more information, contact quicksilverdance@yahoo.com or 212-946-1537.

WED, JUN 20

5 p.m. The Solstice Singers are performing Gibbons, Banchieri, Stanford, Hindemith Kahlil, W.C. Handy, U2, Ritchie, Lawrence, Gordon and The Friends of the Solstice are singing Mendelssohn, Garay, Poulenc, Brant and Cohen at Trinity Lutheran Church of Manhattan 164 W. 100th St. NY NY 10025 near Amsterdam.

TUE, JUN 26

7-9 p.m. The Power House Arena, Book launch party: Foraged Flavor, Finding Fabulous Ingredients in Your Backyard or Farmer's Market by Tama Matsuoka Wong in conversation with Edible Magazine's Rachel Nuwer. Refreshments will be served. 37 Main Street, Bklyn, NY 11201 For information, call 718.666.3049 Please RSVP: rsvp@powerHouseArena.com.

WED, JUN 27

7-9 p.m. The Power House Arena, Book launch party: Yes, Chef A Memoir by Marcus Samuelsson featuring the author in conversation with fashion designer Isaac Mizrahi Refreshments will be served. Tickets are \$10. Buy tickets here: <http://bit.ly/LGlab1>. 37 Main Street, Bklyn, NY 11201 For information, call 718-666-3049.

THU, JUN 28

6 p.m. Brooklyn Business Library, 280 Cadman Plaza West at Tillary St. in Brooklyn Heights. How bad are conditions at Apple's factories? Is Starbucks coffee fair trade? Find out when Coop member Fran Hawthorne discusses her newest book, *Ethical Chic: The Inside Story of the Companies We Think We Love* (Beacon Press). Free, with autographed books for sale.

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.

Timothy Adams
Cristina Alegria
Michael Anthony
Eseoh Arhebamen
Charlotte Barkan
Paul Barnes-Hoggett
Stacey Billups
Noah Braunstein
Kelsey Brown
Cecilia-Thea Buica
Joshua Bumgardner
Lana Cencic
Regina Chavez
Betty Chiang
Sharon Clarke
Kelly Crimmins
Elba De La Cruz
Ray Delapena
Mitra Ebadolahi
Karena Erickson
Leah Erlenbach
Angela Estrada
Antonia Gentile
Jon Glidden
Rachel Goodman
Amanda Goodwin
Kaori Goto
Flannery Gregg
Alexandra Gully

Marcus Heidler
Vaughan Henry
Jamie Hetzel
Joanne Hsieh
Peter Kamali
Ramona Kohrs
Daniel Levine
Sonia Lundy
Colleen Lyons
George Lyons
Ben Margetts
Ashley Martin
Christopher Mayne
Cait McDonough
Patrick McGuire
Eric Mehlenbeck
Shayla Nastasi
Sari Nordman
Halden Packard
Juan Pardo
Thomas Parker
Alexandro Ramirez
Jeff Reeves
Daniel Reid
Michael Reifman
Leonard Reisner
Christopher Riffle
Sarah Rockower
Erin Schreiner

Alexandra Sewell
David Sewell
Aaron Shuster
Indrani Singh
Terrence Skinner
Rachel Smerd
Kate Solomon
Michael Solomon
Sarah Sonner
Taren Stinebrickner-Kauffman
Martin Sulkow
Laura Szapiro
Tanya Ter-Grigoryan
Erika Timar
Frank Vitulli
Lisa Walsh
Timothy Walsh
Andrew Watt
Jackie Wei
Melissa Weiss
Meisha Welch
Seth Yamasaki
Gleb Yentus
Bron York
Gabrielle Young
Katie Zanin

Solution to this issue's sudoku puzzle

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



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



OUR SMALL, UPSTATE NY TOWN OF MIDDLEFIELD IS FIGHTING A BEHEMOTH GAS COMPANY OVER FRACKING. WE NEED YOUR HELP.

Middlefield, located near Cooperstown, NY, has only 2,000 residents, yet has many small sustainable farms as well as organic farms such as Raindance Farms. Middlefield Neighbors raised over \$50,000 in 2011 to fight a gas company-funded lawsuit against our town, a suit that tried to quash a ban we enacted on fracking. We won, as noted in press around the world, but the gas company - with its deep pockets - is now back to appeal the loss.

The outcome of the appeal will affect every person in New York state. A loss will be a huge loss for home rule, and will throw open the doors for multinational gas companies to steamroll in. A win on our part will provide case precedent that may stop the gas companies, and that will certainly make the DEC, the NY State Legislature, and Governor Cuomo take notice.

Help defend tiny Middlefield against the voracious frackers before they destroy upstate NY, our water, our towns, and our agriculture.



Help us reach our goal of \$30,000 by sending a tax-deductible donation, of any size, to: Town of Middlefield, P.O. Box 961, Middlefield NY, 13326, with notation of "Gas Suit Fund." Or call 607-282-0404 and speak with Peg Leon for more info. All donations go directly to the town and are held in a dedicated fund to only fight the appeal. Thank you.

MIDDLEFIELD NEIGHBORS Powered by People, Not Gas \$\$\$

LEARN MORE AT WWW.SUSTAINABLEOTSEGO.ORG/THE-MIDDLEFIELD-PAPERS. OUR THANKS TO THE PARK SLOPE FOOD COOP FOR GENEROUSLY DONATING THIS AD SPACE.

