

Established  
1973

# LINEWAITERS'

## GAZETTE



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July 26, 2012

## Consider the 'Blood' Cashew

By Danielle Uchitelle

**K**nowing that a particular food is bad for me has never stopped me from eating it. Pass the bacon fat, fire up the deep fryer, bring out the egg yolks. It's my body and I'm happy to follow my own epicurean bliss even if it means lopping a few years off the end of my life. The way things are

international drama of class warfare, human rights transgressions and general economic misery.

Cashews come primarily from Senegal, Vietnam, Guinea-Bissau, Nigeria, Benin, and Mozambique, not all of which are known as bastions of human rights. Further complicating matters,

twofold: they not only grow in places that may have a less than stellar human rights record, they require a processing infrastructure that can lead to the economic abuse of growers.

Here's a snapshot of some of the global misdeeds that the humble cashew has fostered:

### Vietnam

The world's largest producer of cashews, Vietnam recently received a public rebuke from CAMSA, the Coalition to Abolish Modern-day Slavery in Asia, which on June 13 issued a press release calling for a boycott of what they referred to as Vietnam's "blood cashews." According to CAMSA, Vietnam channels political prisoners and other social undesirables into so-called "drug treatment centers," where they're forced to process part of the country's enormous cashew harvest, sometimes for years on end. The organization Human Rights Watch issued a report claiming that "forced labor has been used in drug rehabilitation centers across Vietnam, where inmates have to husk and peel cashews, working six to seven hours a day for \$3 a month." While the description of working conditions in this agricultural gulag is horrifying, they already had me with the term "blood cashew."

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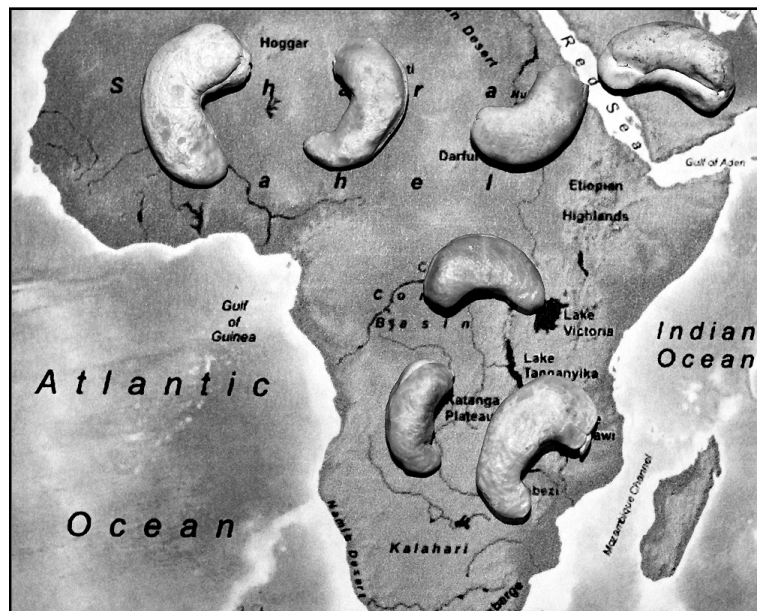


ILLUSTRATION BY ANN B. ROSEN

**Cashews are grown and processed in countries with poor human rights records.**

looking, I probably wasn't going to enjoy those years anyway. On the other hand, I don't at all like eating foods that shorten another person's life. That's just plain mean. So I was dismayed to find out that the tasty, healthful and innocent-looking cashews that I've become addicted to are the sinister stars of an

the cashew nut—botanically a seed rather than a true nut—requires fairly complicated handling and processing in order to turn a pulpy fruit with a mildly toxic skin into a roasted delicacy: enter the middlemen, bane of fair traders and small farmers. So the problem with cashews, whether raw or roasted, is

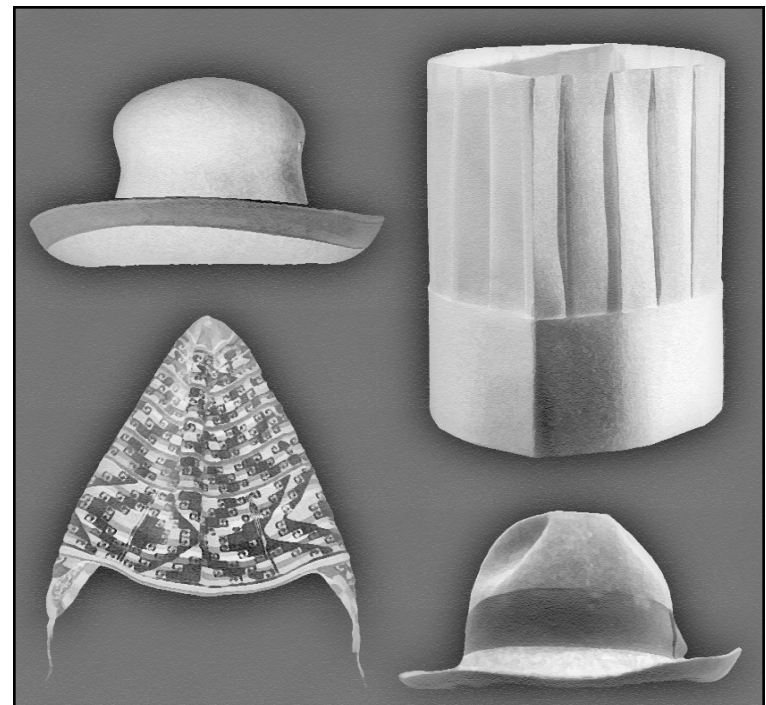


ILLUSTRATION BY PAUL BUCKLEY

## Food for Thought

By Thomas Matthews

**"T**his is the most important day of my career," said Ferran Adrià, one of the world's most famous chefs, as he recently presented the new film, *Peru Sabe: Cuisine as an Agent of Social Change*.

It was a bold statement from Adrià, whose El Bulli outside Barcelona was recognized as one of the world's greatest restaurants before he closed it last year. But he claimed he was most proud of this film and its testimony that the culinary community could have a positive impact on the social and economic conditions of an entire country.

The 70-minute documentary follows Adrià as he explores Peru

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### Next General Meeting on July 31

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. \* The next General Meeting will be on Tuesday, July 31, at 7:00 p.m. at the Congregation Beth Elohim Temple House (Garfield Temple), 274 Garfield Place.

The agenda is in this *Gazette*, on the Coop website at [www.foodcoop.com](http://www.foodcoop.com) and available as a flier in the entryway of the Coop. For more information about the GM and about Coop governance, please see the center of this issue.

\* Exceptions will be posted.

## Coop Event Highlights

**Fri, Aug 3 • Film Night:**  
**Finishing Heaven** 7:00 p.m.

**Tue, Aug 14 • Safe Food Committee Film Night:**  
**Food Fight** 7:00 p.m.

**Thu, Sep 6 • Food Class: Japanese Restaurant Food**  
**The Healthy Way** 7:30 p.m.

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

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## Cashew

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### Senegal

The Eurasia Research Center published an article in May describing the tension between Senegalese cashew farmers and the middlemen who buy their crops for delivery to processing plants, frequently in India. The farmers claim that the buyers are cheating them. "Traders offered [us] laughably low prices for cashews," said one farmer, who insisted that they were being exploited by middlemen "who depress prices only to resell the nuts for far more to Indian exporters." Meanwhile, the buyers retort that they're providing an important service under difficult market conditions. "Look, we have to travel out to these villages to collect cashews," said one buyer. "The roads are in terrible condition, and the truckers charge us heavily to transport goods over them. And we're talking about completely isolated villages. If we pay more than 250 or 300 CFA (less than a dollar), we risk going bankrupt." Other farmers claim that the problem isn't the middlemen but access to capital that would allow them to construct their own cashew processing facilities.

### Guinea-Bissau

In May, the Wall Street Journal reported that a military uprising has upended the cashew harvest in this West African coastal country. Producer of some of the world's highest-grade cashews, the uprising threw the harvest into chaos as roads were closed, checkpoints installed, and shipping restricted. Growers reported that their nuts were being left to rot on the trees or, in a case of if-lives-you-lemons-make-lemonade, turned into a fermented cashew brew for local consumption. In addition to robbing the farmers of their livelihoods, the political unrest is driving up the cost of the highest grade of cashews. By one prediction, the turmoil in Guinea-Bissau could increase the wholesale price of high-grade cashews by over 60% in the coming year.

### Coop Cashews

Since Hepworth Farms isn't likely to be planting tropical nut groves any time soon, Coop nut lovers willing to face the socio-political consequences of their snack habits should at least be aware of the country of origin of their prized cashews. Bulk cashews at the Coop are marked with country of origin

as "India/Vietnam/Brazil." In many cases there's no way to tell where your bulk cashews come from, though a recent trip to the bulk pre-packaged shelves showed bags of nuts marked as coming from either Vietnam or India. In addition to bulk, cashews show up packaged by Tierra Farms, whose plant is located in upstate New York. Their offerings include Agave Ginger Cashews, Cajun Cashews, and Curry Cashews. By holding a magnifying glass in front of my bifocals I was able to barely make out "Valatie, NY" on the label. No additional geographic information was provided. After contacting the company, I was told that their cashews originate from "either the Goa region of India or from Africa along the border of Tanzania and the Ivory Coast," according to Daniel Laiosa of Tierra Farms. That seems a bit odd, considering that Tanzania and Ivory Coast don't share a border, one being on the East and one on the West side of the continent. East or West, Laiosa admits that politics aren't his first consideration when sourcing cashews: "We pick these locations more based on quality as the cashews have a nice creamy taste from these regions," though he



PHOTO BY ANN B. ROSEN

**Cashews grown in Senegal are often processed in India. Country of origin can be difficult to trace for cashews.**

helpfully adds, "we are sure to be mindful of the working conditions as well."

Another Coop purveyor of cashews is Once Again Nut Butter, whose jars of cashew butter are adorned with a cute raccoon. While their labels proudly proclaim "Product of USA" in capital letters, a Country of Origin document obtained from their press office lists the actual source of their cashews as "Brazil, Africa,

India, Vietnam, Cambodia." Perhaps "Product of USA" just refers to the paper label itself? No matter; they get those cashews somehow and do make a really delicious spread from them. But if you can't get the phrase "blood cashews" out of your head, you can always choose a jar of almond butter instead. Those almonds come from California, which, in the world of globalized agriculture, is practically local. ■

# Summer's Bounty: A Farmer's Guide to Some Of the Season's Best Produce

By Kate Rope

With summer well underway, the produce aisle is about to explode with the brilliant colors of stone fruits, frying peppers, heirloom tomatoes, and a rainbow of watermelon choices. Some are old favorites that will quickly fill your cart, but others, especially heirloom varieties, might be unfamiliar. Casey Spacht, general manager of Lancaster Farm Fresh Cooperative (LFFC) in Pennsylvania gave us an insider's tour of the produce his farms will be sending to the Coop in the next few weeks. Bring this with you and see if you find a few items you haven't tasted before or try Spacht's favorite ways to use favorites such as heirloom tomatoes, which will soon be available by the crateful.

### Watermelons

Varieties: red, orange and yellow seedless; red seeded sangria (with its dark green and lime stripes, Spacht describes it as "your typical

Charlie Brown watermelon that's always in pictures"), crimson sweet (also red and seeded), moon and stars (red and seeded, this heirloom variety actually originated in Lancaster County, Pennsylvania, and is distinguishable by its dark green shell with yellow spots that resemble the moon and stars).

*What to look for:* the flavor and sweetness will largely be the same between all of these varieties, says Spacht. Seeds or no seeds? "Most people want seedless nowadays," says Spacht, "but seeds are a natural part of the plant, and we want people to learn that spitting out seeds is fun!" Spacht recommends the red sangria for a picnic (seed spitting contest anyone?) but says that seedless varieties are better for juicing. For a salad, try a few varieties to have a rainbow of colors and maybe even line the kids up for a blind taste test. Most any one you pick will be ripe and sweet, but a whack with your palm should produce a nice "thumping sound."

*Spacht's favorite way to use it:* juicing. He likes to throw in half of the rind as well to use all of the fruit. "It will still be a sweet juice that is great for cooling down. After you've been working in the hot sun," says Spacht, "watermelon juice is awesome."

### Tomatoes

Varieties: pint boxes of mixed cherry tomatoes (gold, black, yellow, purple, red and white), heirlooms, and red beefsteaks.

*What to look for:* LFFC grows 60 varieties of heirloom tomatoes. A few options include the hillbilly (big and yellow with red streaks throughout), Japanese black truffle (blackish/brown with a pleated top), the very sweet giant white, Cherokee purple (these popular guys were developed by Native Americans and are purple with green shoulders on top), and black, green, and orange zebra (smaller heirlooms with vertical light and dark stripes in their respective colors). All heirlooms, since they have not been

bred to store, are picked and shipped ripe, so they are ready to use. When choosing a beefsteak tomato, Spacht says to "look for good full red color, and ones that are starting to soften up and they will be ripe."

*Spacht's favorite ways to use them:* for heirlooms (especially the giant white), he loves to make tomato sandwiches. "I put a little olive oil on top, sprinkle nutritional yeast, salt, and pepper with some Veganaise on toasted bread. It's a delicious, quick meal." As for the cherry tomatoes, the joke among the Lancaster Coop staff is that they are all gone before you even get them home. "We eat them like candy," says Spacht.

### Okra

*What to look for:* choose firm, green pods and avoid ones that are brown or oversized. "Anything that is beyond six inches, you probably don't want," says Spacht.

*Spacht's favorite way to use it:* start out by pan sautéing them with sweet onions in a little olive oil and then add just enough coconut milk to absorb, sprinkle in a little sprouted blue corn meal, salt and pepper, and toss until coated and lightly fried. "I used to live with some old timers in Hendersonville, North Carolina, and that's where I learned how to do it," says Spacht. "With biscuits and fresh

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## Food for Thought

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with Gastón Acurio, that country's top chef and the founder of a leading Peruvian culinary school, which aims to lift young people out of poverty.

In the film, Acurio and Adrià travel from the sea-coast through mountains and deserts to the Amazon jungle. The voyage traces Peru's culinary culture from farmers and fishermen, through lively markets, to restaurants that range from street vendors to stylish temples of avant-garde cuisine. The stories it tells are heartfelt witness to the many obstacles that face Peru, and evidence of the amazing wealth of raw materials and culinary cultures that it can draw upon to advance social change.

### Food as Culture

Peru has fragile political institutions, an economy built largely on exporting commodities, and significant poverty. According to a 2010 report by the Peruvian government, 31 percent of the population is poor, and 10 percent is extremely poor.

But in some fundamental ways Peru has built a solid foundation and has significant advantages, particularly in the rich diversity of its ecology and its population.

Its ecosystems range from seacoast to desert, Andes mountains to Amazon jungle. Acurio states that 75 percent of the world's climate diversity can be found in Peru. It's a haven for biodiversity, too. Many foods now important globally are indigenous to Peru—potatoes, corn, tomatoes, quinoa and more.

Biodiversity, a riot of shapes and colors, is on display in the 400-year old food market in Cusco. "You can read the history of Peru right here," Acurio declares to Adrià as they visit the vendors.

Delighted by the variety of chili peppers on offer, Adrià asks how many kinds there are. "I'd say 450," Acurio responds. "At least."

Peru's human diversity seems nearly as great. The majority of the country's 29 million inhabitants are either descended from the indigenous peoples, or are "mestizos," of mixed Amerindian and European heritage. But there are many Peruvians of African descent, a legacy of the slave trade, and a significant Chinese-Peruvian population descends from immigrants who arrived in large numbers in the mid-19th century.

The interaction of biodiversity and human diversity has created a vibrant and varied cuisine. *Peru Sabe* brings us onto the boats, into the fields, through the markets and behind the stoves, as it introduces us to people who make their living from food, either producing or preparing it. Many of their lives have been hard, and some of their stories are inspirational.

We meet a middle-aged man named Ramon Aguilar, who begins to weep as he describes his former life as a coca farmer in Tocache, a mountainous region in northern Peru. "We thought it would make us rich," he says. "Instead, it destroyed our lives."

When he tried to give it up, he recounts, the drug dealers beat him and threatened his family. But with the help of government assistance, he is now successfully growing cacao beans for chocolate, which is processed locally. "Now we can show the world we've changed," he says proudly. "Now we work for good."

### Food as Change

The film centers on Acurio's Pachacútec Culinary School, which prepares students for careers in the hospitality industry.

"In 1990, when I decided to

be a chef, there wasn't a single cooking school in Peru," Acurio told me at the film screening at the United Nations Chamber for the Economic and Social Council on June 11.

So he went to Europe for training and after he returned and became successful he decided to find a way to combine his love of cooking and his desire for social change.

Pachacútec was the name of a powerful Inca leader (1438-1471). It is also an impoverished city in the Ventanilla District, located by the Pacific on the edge of a desert. Driving north from Lima, Acurio explains to Adrià that Pachacútec was originally a squatters' refuge. "There was no water, no electricity, nothing," Acurio says. "That's why we came here to build our cooking school."

The Instituto de Cocina Pachacútec (ICP) opened in 2007, offering a program of cooking classes and restaurant internships to mostly poor young people. "The first year is really about rebuilding their lives," Acurio says. The first class graduated in 2009, a total of nine students. Now hundreds apply each year for about 50 places.

The students bring plenty of energy and enthusiasm to their tasks. One, named Renzo, kicking a soccer ball through the desert sands, explains that

he was playing for a league and hoped to become a professional athlete. But instead, he enrolled at ICP.

"There is so much energy and passion about food here," Renzo says. "My dream now is to become a true cook, and share that passion with others."

Renzo is not alone, nor is the ICP. "Peru has 80,000 students enrolled in cooking schools," Acurio told me. "We want to use the power of cooking to make a difference in the lives of the people who supply our ingredients, and in the lives of the people we feed."

To that end, Acurio is working closely with corporations like Telefonica. The giant international telecommunications company was a major sponsor of *Peru Sabe* and has budgeted 1 million Peruvian soles (about \$370,000) to support food research and entrepreneurship in the country, according to Alvaro Valdez Fernandez-Baca, Telefonica's director of communication.

Among their initiatives will be organizing workshops to help farmers improve the quality and productivity of their crops, helping rural producers find better ways to market and sell their crops, and funding new entrepreneurs in the agriculture and culinary spaces.

An anthropology professor at Lima's Catholic University, Carlos Aramburu, told an AP reporter writing about the ICP that culinary work alone won't eliminate poverty, "but it is helping to create small, integrated economies, for example, between restaurants, potato growers, fishermen, taxis and hotels. This is something that mining, the country's most important export industry, doesn't achieve."

"I tell our students that they can be successful and happy with a small restaurant, and that can begin with a small investment," Acurio told the crowd of 400 attending the film premier. "We are trying to help them get started." He noted with pride that ICP graduates are working in restaurants and food companies throughout the country.

"'Peru Sabe' means 'Peru Tastes' and also 'Peru Knows,'" Acurio pointed out. "Peru knows what it wants. And it knows what it has to do."

"Gastón's project shows that cooking is not just a way to make a living," Adrià said. "It's a way to improve the culture. In such a difficult world, this film is a song of optimism."

The film will be broadcast on Univision, another sponsor, later this year; more information is available on its Web site: [www.perusabe.com.pe/en](http://www.perusabe.com.pe/en). ■

## RETURN POLICY



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

### REQUIRED FOR ANY RETURN

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

### CAN I EXCHANGE MY ITEM?

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

## CAN I RETURN MY ITEM?

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

NEVER  
RETURNABLE

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

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

## 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](mailto: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.

What Is That? How Do I Use It?

## Ask Me Questions About Coop Foods

Friday, July 27, 8 to 10:45 a.m.

Monday, July 30, 12 to 2:45 p.m.

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

Look for tour leaders in produce aisle.



## Summer's Bounty

CONTINUED FROM PAGE 2

tomatoes on the side of your plate, it's great."

### Canary Melons

*What to look for:* these yellow melons resemble a football and have a really sweet white flesh. Choose one with a bright yellow shell and lean in close to make sure the whole melon releases a sweet fragrance.

*Spacht's favorite way to use it:* Though they make a great sorbet, Spacht just

likes to eat them fresh.

### Green Beans

*What to look for:* LFFC grows a dark green bean called a Valentino that is very tender when picked at the right time. Look for firm beans with a bright green color and avoid any with brown rust.

*Spacht's favorite way to use it:* sautéed with garlic and toasted sesame oil.

### Eggplants

*Varieties:* Italian (the standard dark purple/black), white, Japanese (long,

skinny and dark purple) Turkish (small, round and orange), and pink.

*What to look for:* Spacht uses these eggplants interchangeably, though the Thai and Japanese are sweeter and the Turkish ones have more seeds. Look for a firm fruit that has few exterior blemishes.

*Spacht's favorite way to use it:* "Any kind of eggplant rocks in an Indian curry."

Beyond the contributions of the LFFC there are many special items to keep an eye out for in the next few weeks, says Julie Gabriel, one of the Park Slope Food Coop's Receiving

Coordinators and one of the produce buyers, including any kind of pepper you could want (frying, hot mixes, jalapenos), jade cucumbers (long and curly like a snake), local plum tomatoes (to replace ones that have been coming from Mexico), a new crop of storage onions (right now, the cured onions are from last year's crop), New York state organic blueberries, ground cherries from Pennsylvania, shelling beans, and locally grown Iceberg lettuce, which, says Gabriel, is "much more flavorful than the California stuff." ■



Some of the summer produce bounty supplied by Lancaster Farm Fresh Cooperative and other local farms.

## COMPOST COMMITTEE NEEDS HAULERS WITH VEHICLES

JOIN THE SQUAD THAT HELPS TO COMPOST MORE THAN 2,000 BUCKETS OF FOOD SCRAPS! WORK OUTSIDE IN LOVELY BROOKLYN GARDENS.

WORK IN TEAMS OF TWO, HAULING BUCKETS OF THE COOP'S PRODUCE SCRAPS TO LOCAL GARDENS FOR COMPOSTING.

WORK ANY TIME ON YOUR SCHEDULED DAY. THE WORK IS PHYSICAL AND IS DONE IN DELIGHTFUL WEATHER AS WELL AS INCLEMENT WEATHER. RELIABILITY IS A MUST—IF YOU ARE PRONE TO MISS YOUR SHIFT, THIS IS NOT THE SPOT FOR YOU.

If you are interested or want to find out more, please call Sherry (Squad Leader) at 718-398-4454 or Annette Laskaris (PSFC) at 718-622-0560.



## Follow the Food Coop on

twitter



@foodcoop



# Coop Staffers Argue Against Roll-Bag Ban

*Low Cost and Convenience Should Outweigh Meager Environmental Benefits, GCs Say*

By Willow Lawson

At the May 31 General Meeting, the General Coordinators came out in force against the proposed ban on plastic roll-bags on the PSFC shopping floor, an issue that will likely come up for a vote at a meeting later this year. Members of the environmental committee have been pushing for the Coop to stop providing the flimsy bags to shoppers, who use them at an average rate of almost 400 per shopping hour. Coop members could adjust to using reusable bags just as they did in 2007, when plastic shopping bags got the ax, said supporters of the ban.

But the staffers, armed with a slideshow, protested that a ban would have a cascade of effects that members aren't yet aware of. "We should have been figuring out a way to communicate this to people a long ago," said Jess Robinson, one of the nine General Coordinators who make up the top layer of Coop management. "But the prospect of members being forced to use some kind of heavier alternative bag makes us very uncomfortable. It's a significant increase in cost."

A study conducted by the Coordinators found the plastic bag ban would likely cost Coop members between \$50 and \$300 per year. That figure includes the cost of purchasing reusable bags (\$1.50 and up), but primarily comes from the tare, the discount programmed into the scale, which deducts the weight of a roll-bag each time a product is weighed.

Cloth bags and other, thicker plastic bags weigh many times as much as a roll-bag, so people who use them would in essence be penalized by paying more at checkout for using their own bags.

Robinson said the Coop Coordinators did a study to see how much more other kinds of bags might increase the cost of a shopping trip. They purchased 16 weighable items packaged in plastic roll-bags. Then they bought the same food in reusable bags. The cost with roll bags was \$40.35. The total with reusable bags was 90 cents more. When they used larger, heavier bags, the same food cost \$42.39, or about a 5 percent increase.

While that may not seem like much, Robinson argued it could add up to a significant amount over time because some 20-25 percent of Coop products are purchased by weight.

Joe Holtz said some consequences of a roll-bag ban could be unintended, such as higher sales of food that's prepackaged in containers that are more wasteful than a roll-bag. He remembered how one evening he decided not to buy Krasdale sugar because he thought it might be made from GMO sugar beets (an awareness brought about by the GMO labeling and Safe Foods committees). So instead he reached for an organic, prepackaged sugar. His daughter used the sugar in her cookies, gave it the thumbs-up, so

he soon needed more. Standing in Aisle 2, it occurred to Holtz that the Coop sells bulk sugar, which was not only organic, but also cheaper and not sold in a thick plastic container. But he had forgotten to bring a plastic bag. So for the first time in a year,

said. If he doesn't put the chicken in a plastic bag, it will leak on the cart and what if the next shopper puts their oranges on the juice? he wondered. They probably won't wash their oranges before eating them, he figured. Ann Herpel, another Coordi-



ART BY MICHELLE ISHAY

he said, he used a plastic roll-bag. "Did I do the right thing?" he asked the assembled members. "Absolutely!" he shouted. He estimated the amount of plastic in the sugar pouch was 15-20 times the amount in the roll bag.

He applied the same rationale to cherry tomatoes: without plastic roll bags, shoppers might not purchase the cardboard quarts of New York-grown tomatoes from Hepworth farm, instead reaching for tomatoes packaged in a plastic clam-shell container shipped from another state.

Then there's meat. "Sometimes the chicken is a little leaky," Holtz

nator, noted that the shopping carts are not washed regularly—hardly ever, actually—and without the thin plastic protection of roll-bags, the Coop could be one grimy, bacteria-growing place. It's also an issue for members who are kosher or halal, said Herpel, "They need something to protect their food so they have not violated those requirements that they practice."

There were other consequences that worried staffers: slower-moving checkout lines, inadvertent theft of cloth bags and erroneous charges from barcodes on recycled bags. If a shopper recycles a plastic bread loaf

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## 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.

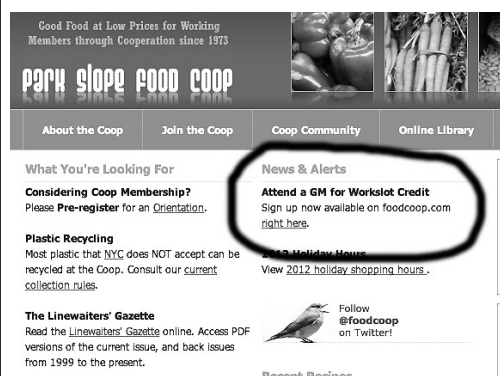
Look for us in front of the yellow wall. (Note: no bike check-in after 7:30 p.m.)

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



PSFC Shop & Cycle Committee

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](http://www.foodcoop.com))



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



◆ Call the Membership Office



Read the Gazette while you're standing on line OR online at [www.foodcoop.com](http://www.foodcoop.com)

DISCIPLINARY AND HEARING OFFICER COMMITTEES REPORT

Changes Proposed for Disciplinary Procedures

By Liam Malanaphy

Over the past year Coop committees have come together to review the disciplinary procedures and suggest amendments. Changes were proposed and discussed at the General Meeting in November 2011. Based upon that discussion, revisions were made, and at the upcoming General Meeting on July 31, members will be asked to vote on the proposed changes to the disciplinary procedures. Chief among those changes is the

addition of the opportunity for individuals who are accused of disciplinary infractions to go to arbitration.

Though many may not be aware of it, there is, and has been for many years, a disciplinary system in place at the Coop, and we take it very seriously. You can become more familiar with that system by reading the handout containing the disciplinary structure and procedures available in the lobby of the Coop, as well as in the office. The discipli-

nary system is also discussed at orientation. Unfortunately, among our thousands of members there arise violations of Coop rules that need to be addressed. These can range from leaving a shift before its completion, to stealing money or inventory.

The entity responsible for implementing the disciplinary system is the Disciplinary Committee (DC). When an alleged rule violation is brought to our attention, it is investigated by a member of the DC. In most instances, when a member is asked about the violation, an understanding is quickly reached. The result can range from the offering of a simple explanation for having failed to complete a work shift such as a family emergency, to the proffering of a resignation from the Coop as a consequence of theft. However, not all cases end with an amicable resolution. Sometimes the member disputes the accusation, or does not wish to accept the penalty proposed by the DC. In those instances, the only option available under the current system is a full hearing. Random Coop members are asked to hear both sides of the dispute and decide if the member violated the rules. To conduct a hearing,

members of the Hearing Administration Committee (HAC) are required to arrange a date convenient to all parties, gather members, reserve conference rooms and generally organize the hearing. The

have violated the rule. This procedure is the only one available, no matter how minor the violation.

The new amendments will streamline the process by creating an arbitration procedure. Arbitration would be similar to the hearing

The new amendments:

- **WILL:** Greatly increase the efficiency of discipline at the Coop.
- **WILL:** Better utilize the existing committees to resolve disciplinary cases.
- **WILL:** Insure prompt access to hearings.

The new amendments:

- **WILL NOT:** Eliminate due process for any member accused of breaking Coop rules.
- **WILL NOT:** Change the right of anyone accused of breaking the Coop rules to be heard by neutral Coop members and to fully present their side of the story.
- **WILL NOT:** Allow a member to be expelled or punished unless they either agree to such a sanction voluntarily, or are found to have violated Coop rules.
- **WILL NOT:** Change the fact the worst penalty the Coop can impose against someone found to have intentionally violated the rules is that they have to shop elsewhere.

DC presents the case and is, in essence, the Coop's advocate at the hearing. Members of the Hearing Officer Committee (HOC), neutral Coop members elected to the committee and hearing the facts for the first time, preside over and facilitate the hearing and impose a penalty if the accused member is found to

process, except that any penalty imposed would be less severe, and there would be no need for a panel of randomly chosen members. Instead, neutral members of the HOC would decide if there had been a violation and if so, impose a penalty. To be perfectly clear, the procedure available will depend on the penalty proposed. That is, if the DC, after thorough investigation, concludes that the violation was so severe that the member faces expulsion from the Coop for more than one and a half years, the accused member would have the option of either a full hearing to challenge the violation or the simpler arbitration; it would be up to the member. On the other hand, if the penalty proposed was dismissal for less than a year and a half, the only procedure available would be arbitration. If a penalty after arbitration was ultimately imposed, the penalty could not be more severe than the one originally proposed by the DC. (The new rule also states that in the event that a single member was previously disciplined for violating the Coop rules, and is accused of doing so a second time, that member would only be entitled to arbitration to challenge the accusation and they would face expulsion if found to have violated the Coop rules a second time. This circumstance is anticipated to be extremely rare.) ■

Sudoku

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

Puzzle author: James Vasile. For answers, see page 15.

LEFFERTS FARM FOOD COOPERATIVE

We are a newly-formed group made up of residents from Flatbush, Prospect-Lefferts Gardens and Crown Heights, working to develop a new medium-sized food cooperative in the area.

WE NEED YOUR HELP!

There's no question Brooklyn needs more food cooperatives, but it's not simple. Food co-ops are businesses and development projects created for and by the community.

JOIN OUR PLANNING GROUP

In order to make this happen, we need YOU! Why? Because as a member, you have experience with food co-ops. And as a worker/community member, you have experience we need—from organizational development, branding/messaging, finance/accounting, fundraising, to real estate development and community outreach. Even people you know or the groups you belong to are a valuable asset to the process!

GET INVOLVED

PSFC members will receive FTOP credit in exchange for their participation. Join our MeetUp group at [www.meetup.com/plgfoodcoop](http://www.meetup.com/plgfoodcoop) or contact [leffertsfarm@gmail.com](mailto:leffertsfarm@gmail.com) for more information.

JOIN US: [www.meetup.com/plgfoodcoop](http://www.meetup.com/plgfoodcoop)



NEED A WORK SHIFT?

Our store is now open! Come visit us at 18 Putnam Ave. At this time, PSFC members will receive FTOP credit in exchange for working with Greene Hill. To receive credit, you should be a PSFC member for at least one year and have an excellent attendance record. Join Greene Hill and you can shop at both stores!



[WWW.GREENEHILLFOOD.COOP](http://WWW.GREENEHILLFOOD.COOP)  
[INFO@GREENEHILLFOOD.COOP](mailto:INFO@GREENEHILLFOOD.COOP)  
718.208.4778



## May GM Report

CONTINUED FROM PAGE 5

bag to carry home their green beans, the checkout machine might rescan the barcode and charge the shopper for bread they didn't buy. "This is already happening," said Herpel, as Coop shoppers try to do the environmentally responsible thing by eschewing roll-bags and reusing their plastic.

"We don't want to cause the Coop to be more difficult to use," said Herpel. "There's always an effort to reduce wait time; that's why they are using checkout assistants more often these days." Checkout workers can see through roll bags, but not opaque cloth bags. Each cloth bag will need to be opened in order to see the item inside, which will increase the time it takes each shopper to checkout.

Cumulatively, these things do matter to the day-to-day operations of the Coop, said Herpel. When the plastic "t-shirt" shopping bags were eliminated from the Coop, research showed only 25 percent of shoppers were using them. Coop staffers estimate up to 90 percent of Coop members still use the roll-bags.

"We need to teach people to save the roll bags and reuse them," said Mike Eakin, another Coordinator, who said the roll-bags are much stronger than they look. Instead of a ban, the Coop should embark on a wider education campaign so members can learn how to reduce their plastic consumption.

### PSFC to Lend Money to Other Coops

It's all systems go for the new Park Slope Food Coop revolving loan fund, which will soon lend money to start-up food cooperatives in the New York City area. General Meeting attendees voted for an uncontested slate of seven members for oversight of the fund, which will provide low-interest loans to fledgling coops that are deemed viable organizations by the committee. The members of the committee are: Kathy Martino, Rachel Porter, Wendy Fleischer,

Harriet Joynes, Glenn Brill, Shannon Smith and John Urda. The fund was established at the January General Meeting.

Rachel Porter, a PSFC member who has worked with General Coordinator

Joe Holtz for two years to establish the fund, said all members of the new committee had work experience that made them especially qualified for the position, including experience in non-profits, the financial industry, housing loans, start-ups and the administration of the Park Slope Food Coop.

Porter said the next tasks of the committee would be to choose a foundation to administer the fund. Next, the committee will need to establish the loan criteria and terms. And lastly, the committee will develop a public relations campaign to let members know they can make tax-deductible donations to the fund. The campaign will also let potential borrowers know of the loan opportunities.

"We want to promote the member model of the Park Slope Food Coop, which is the model where you best achieve food savings," said Porter. "We want more communities to benefit."

The Coop will donate \$20,000 to the fund later this year. ■



ART BY MICHELLE ISHAY

## 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](mailto: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.

## Interested in Engaging Coop Work? Disciplinary Committee Seeks NEW Members

### Skills needed:

Communication  
Problem solving  
Conflict resolution  
Dealing with difficult  
situations and people  
Investigation  
Writing  
Research

### Currently we have members from the following fields:

Social work, education,  
law, dispute resolution,  
holistic medicine, design,  
and journalism

### Our work includes

- Applying Coop's rules and regulations
- Discussing policy issues related to the DC's work
- Investigating allegations of uncooperative behavior by members and engaging in problem solving
- Daily email contact with DC members to discuss cases
- Participating in mediation, disciplinary hearings, and other conflict resolution methods

### Requirements:

In order to be considered for this position, any candidate must:

- be a member for at least a year
- have good attendance record
- possess the ability to work on a team
- communicate clearly
- have good writing skills
- have computer proficiency (Excel, Word, emails) is essential
- attend an evening meeting every six weeks

We work on average 6 hours per month, more than the required work shift hours. You will be credited and your hours banked for future use.

We recognize the importance of various points of view when considering cases brought to us. WE ARE SEEKING A CANDIDATE POOL THAT REFLECTS THE DIVERSITY OF THE COOP'S MEMBERSHIP.

Join us to make the Coop the best place it can be for everyone.

Interested? Please call Jeff: 718-636-3880



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

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



## 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](http://www.psfcanimals.blogspot.com/2012/06/apply-within-were-ready-to-add-new.html)

## Monthly on the...

Last Sunday

JULY 29

10:00 A.M.–2:00 P.M.

Second Saturday

AUGUST 11

10:00 A.M.–2:00 P.M.

Third Thursday

AUGUST 16

7:00 P.M.–9:00 P.M.

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

RECYCLING  
PLASTICS

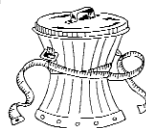
What plastics do we accept?  
Until further notice:

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

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

**PLASTIC MUST BE COMPLETELY CLEAN & DRY**

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



## This Issue Prepared By:

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WORKSLOT NEEDS

### Schedule Collating

Wednesday, 6 to 8:30 p.m.

You will work on a small committee to collate and staple printed committee schedules used by members to keep track of their work shifts. The squad is also responsible for distributing new schedules to various areas in the Coop, using a checklist and replenishing the supply of schedules in the Membership Office. Low-key work slot for members who like to work in a small group and also show attention to detail.

### Store Equipment Cleaning

Monday, Wednesday, 6 to 8 a.m.

The Coop is looking for members to clean the checkout area of the store. It entails cleaning



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

### Laundry and Toy Cleaning

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

This work slot has two responsibilities. You

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

### Bathroom Cleaning

Monday, 12 to 2 p.m.

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

## 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](http://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](http://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](http://www.foodcoop.com)

### The Coop on Cable TV

*Inside the Park Slope Food Coop*

FRIDAYS 11 a.m. and 5 p.m. Channels: 56 (Time-Warner), 69 (CableVision), 84 (RCN), 44 (Verizon), and live streaming on the Web: [www.bricartsmedia.org/community-media/bcat-tv-network](http://www.bricartsmedia.org/community-media/bcat-tv-network).

### General Meeting Info

TUE, JULY 31

GENERAL MEETING: 7:00 p.m.

TUE, AUGUST 7

AGENDA SUBMISSIONS: 8:00 p.m.

Submissions will be considered for the Aug 28 General Meeting.

### Gazette Deadlines

#### LETTERS & VOLUNTARY ARTICLES:

Aug 9 issue: 12:00 p.m., Mon, July 30

Aug 23 issue: 12:00 p.m., Mon, Aug 13

#### CLASSIFIED ADS DEADLINE:

Aug 9 issue: 7:00 p.m., Wed, Aug 1

Aug 23 issue: 7:00 p.m., Wed, Aug 15

## 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](http://foodcoop.com), at the Coop Community Corner and at every General Meeting.

### Next Meeting: Tuesday, July 31, 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](http://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](http://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 be eligible for workslot credit, you must add your name to the sign-up sheet in the elevator lobby. The sign-ups sheet is available all month long, except for the day of the meeting when you have until 5 p.m. to sign up. On the day of the meeting, the sign-up sheet is kept in the Membership Office.

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

#### • Two GM attendance credits per year:

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

#### • Certain Squads not eligible:

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

#### • Attend the entire GM:

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

#### • Signing in at the Meeting:

1. After the meeting the Chair will provide the Workslot Credit Attendance Sheet.

2. Please also sign in the attendance book that is passed around during the meeting.

#### • Being Absent from the GM:

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

### Park Slope Food Coop Mission Statement

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



park slope  
FOOD COOP

# calendar of events

jul 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



Items will be taken up in the order given. Times in parentheses are suggestions. More information on each item may be available on the entrance table at the meeting. We ask members to please read the materials available between 7 and 7:15 p.m.

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

**Item #1:** Vote on Amendments to Disciplinary Rules (50 minutes)

**Proposal:** "Vote on amendments to disciplinary rules."

—submitted by the Disciplinary Committee and the Hearing Officer Committee

**Item #2:** Coop 40th Anniversary Party Planning Ideas (40 minutes)

**Discussion:** 2013 is the Coop's 40th anniversary. The Coop has a tradition of throwing itself a party to celebrate its anniversary. The General Coordinators will present some preliminary party ideas and want to hear member suggestions and feedback.

—submitted by the General Coordinators

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.

aug 3  
fri 7 pm

## Film Night: Finishing Heaven



In 1970, at the height of New York's Warhol Factory scene, ambitious NYU student Robert Feinberg began shooting his debut film. Armed with a youthful cast and crew, his then professor Martin Scorsese as producer, and the guerilla filmmaking spontaneity of the era, the production was poised to launch Feinberg's directing career. Cut to 2007, when the cans of 16mm footage sit languishing in storage. When ex-girlfriend and firecracker actress Ruby Lynn Reyner convinces Feinberg to finally finish his magnum opus, he re-encounters the fears and self-imposed roadblocks that paralyzed him three decades ago. Directed by Mark Mann. **Amy Foote** is a freelance editor based in Brooklyn. Her editing credits include HBO's *A Matter of Taste: Serving Up Paul Liebrandt*, which premiered at SXSW and won a James Beard Award for Television Documentary; the Emmy-nominated, HBO documentary film *Finishing Heaven*; and PBS Independent Lens' *For Once in My Life*, which won the Audience Award at SXSW and was nominated for Best Musical Documentary by International Documentary Association (IDA). Amy co-produced *Flying: Confessions of a Free Woman*, a six-hour documentary series that premiered at Sundance and aired on the Sundance Channel. She has been a member of the Coop for nearly 11 years, and lives in Sunset Park.

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

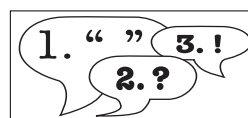
aug 4  
sat 2 pm

## Focus Career, Finances and Relationships Through Values

Uncover the magic key to managing your career, finances, and relationships through values! Values are often talked about and rarely defined, yet they can simply focus satisfaction and meaning. In this workshop you'll identify your essential values using a standard values-clarification tool. You'll learn specific tips and techniques to use values to: help balance your financial bottom line and live luxuriously within your means; manage and resolve stress and conflict in both personal and professional relationships, (especially when talking about money, a major source of conflict!); and, (re)focus or strengthen work direction for increased meaning and satisfaction. This workshop is appropriate for adults and teens. **Linda Katz's** values have been met as a communication and conflict-management coach and facilitator for more than 20 years, and by being a Coop member.

aug 7  
tue 8 pm

## Agenda Committee Meeting



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

Before submitting an item, read "How to Develop an Agenda

Item for the General Meeting" and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at [foodcoop.com](http://foodcoop.com). **The next General Meeting will be held on Tuesday, August 28, 7 p.m., at Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Place at Eighth Avenue.**

aug 11  
sat 12 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.

**For more information on these and other events, visit the Coop's website: [foodcoop.com](http://foodcoop.com)**

**All events take place at the Park Slope Food Coop unless otherwise noted. Nonmembers are welcome to attend workshops. Views expressed by the presenter do not necessarily represent the Park Slope Food Coop.**



# jul 27–sep 30 2012

**aug 11**  
sat 3 pm

## Thyroid Problems, Fibroids, Cysts and PMS

Participants will learn five effective, natural ways to eliminate fibroids, cysts and PMS. We will explain the underlying causes of hypothyroidism and hormonal imbalance, how to resolve them, and how to boost energy and clarity through beneficial diet, appropriate exercise, and the use of natural supplements. This class will provide the supportive environment participants need to identify and implement the changes that will improve their health. Pre-registration suggested. To register, e-mail [GreenGemHealth@gmail.com](mailto:GreenGemHealth@gmail.com) or call (646) 483-4571. **Rebecca Curtis** is a certified Holistic Health Coach. **Mary Hart**, M.S., L.Ac., is a nationally board-certified acupuncturist.

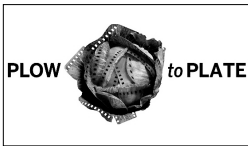
**aug 28**  
tue 7 pm

## Healthy Thyroid

Learn how to heal your own thyroid and free yourself of weight gains, depression, indigestion, hair loss and possibly medication. Some topics of the talk: food that sabotages and food that heals the thyroid; how water impacts the thyroid; vitamins and minerals that matter; emotions, stress and the thyroid; how to pick a good endocrinologist and what to ask him/her; how to interpret thyroid blood test results. **Magdalena** cured herself from years of Hashimoto's Disease, which is an auto-immune disease causing hypothyroid. She was told it was incurable. Today she teaches how to self-heal with food, supplements, water and stress management.

**aug 14**  
tue 7 pm

## Safe Food Committee Film Night: Food Fight



Over the course of 20th century, our food system has been co-opted by corporate forces whose interests do not lie with providing the public with fresh, healthy, and sustainably produced food. Fortunately for America, an alternative emerged from the counterculture of California in the 1960s and 1970s, with the birth of a vital, local, sustainable food movement, led by Alice Waters, which has brought back taste and variety to our tables. *Food Fight* is a fascinating look at how American agricultural policy and food culture developed in the 20th century, and how the California food movement has created a counter-revolution against big agribusiness.

**aug 17**  
fri 7 pm

## A Business of Your Own

WORKSHOP IN BUSINESS OPPORTUNITIES (WIBO) is a must for entrepreneurs of all levels. Our mission is to enable small-business owners and budding entrepreneurs in under-served communities to obtain financial success in starting, operating and building successful businesses that develop economic power, provide jobs and improve communities. This informational workshop will answer some frequently asked questions about starting your own business. Come learn about WIBO's 16-week workshop, "How to Build a Growing Profitable Business," at seven sites in Brooklyn, Bronx, Manhattan, Queens and Yonkers. Coop member **Deirdre Lovell** is a volunteer and ambassador for the WIBO organization, which conducts a 16-week course for entrepreneurs twice annually, once in September and again in February.

**aug 19**  
sun 12 pm

## Venus: The Indwelling Divine

In this workshop, we will take a look at the evolutionary structure of relationship via the 2nd, 7th and 12th house, with the emphasis on Venus being the embodied octave of Neptune, and how we can align our personalities, emotions and bodies with source and spirit to live a rich, full, abundant, prosperous life here on our beloved Mother Earth. In our Western materialistic society, how do we align our earthy outer values with source? We will discuss the natural and distorted archetypes of Venus through the 12 signs of the zodiac, and live in the spirit of true erotic flow. The class will open with a review and brief discussion of the recent and current powerful transits. Coop member **Clara Nura Sala** has been practicing and teaching astrology for 12 years.

**aug 28**  
tue 7 pm

## PSFC AUG General Meeting



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

**sep 4**  
tue 8 pm

## Agenda Committee Meeting



The Committee reviews pending agenda items and creates the agenda for this month's General Meeting. Drop by and talk with committee members face-to-face between 8 and 8:15 p.m. Before submitting an item, read "How to Develop an Agenda Item for the General Meeting" and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at [foodcoop.com](http://foodcoop.com). **The next General Meeting will be held on Tuesday, September 25, 7 p.m., at Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Place at Eighth Avenue.**

**sep 6**  
thu 7:30 pm

## Food Class: Japanese Restaurant Food the Healthy Way



Traditional Japanese food is one of the healthiest cuisines. It uses a lot of sea and land vegetables, rice, beans, tofu and fermented food everyday. Let's learn to cook Japanese restaurant food the healthy way from chef Hideyo Yamada, who is a trained sushi chef from Japan and has worked at several high-end Japanese restaurants in New York. Hideyo is a cooking instructor, a private chef and a graduate of the Natural Gourmet Institute's Chef Training Program and the Institute of Integrative Nutrition. She specializes in pastry, sushi and Japanese food. Her delicious gluten-free and vegan dishes restore balance and add more energy to the lives of her clients. She is a certified Holistic Health Counselor. *Menu includes: macrobiotic sushi roll; seasonal tempura; chawan mushi (eggless egg custard); azuki bean ice cream.* **Materials fee: \$4. Food classes are coordinated by Coop member Susan Baldassano.**

## still to come

**sep 7** *Film Night*

**sep 9** *Creating Health: The Energetics of Food*

**sep 11** *Safe Food Committee Film Night*

**sep 14–15** *Blood Drive*

**sep 21** *The Very Good Coffeehouse Coop Concert Series*

**sep 29** *Children Who Only Act Out at Home*

**sep 30** *Qi Gung to Prevent the Common Cold*

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

TO THE LOSER  
GO THE SPOILS?

## DEAR EDITOR:

What is an acceptable time for dairy, refrigerated or frozen food to be left unstocked on the shopping floor? This week, July 7, I purchased a container of Half-and-Half, expiration date August 21. Upon opening it and pouring it into tea on July 8, I found that the product had already spoiled. This is the first time I still had the Coop receipt, and so walked the spoiled, within-expiration-date product back to the Coop for a credit.

This is not about getting a refund: This is about stopping spoilage.

One solution is to install locked timers (the way thermostats are often in small plastic cages) on U-boats left for stocking on the shopping floor. When the time expires, the timer should continue to beep until the situation is addressed. The Coordinator who sends the U-boats up should set the timer, and only the shift squad leader should have the key to unlock and stop the timer. Enough time should be set to send the product up, call for stockers, stock the product, and then unlock and stop the timer. And yet, the time set should not be longer than a product should be left unrefrigerated. What is an acceptable time for dairy, refrigerated or frozen food to be left unstocked on the shopping floor?

If we as a Coop cannot refrigerate products in a safe period of time, perhaps we should not carry them.

*Cooperatively yours,  
Mary Rose Dallal*

## 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](mailto: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-

## COORDINATOR'S RESPONSE:

The short answer to your question is it's temperature not time.

We try to refrigerate the milk we receive as soon as possible after delivery. When it is not possible to offload milk into the cooler immediately we platoon crates or U-boats in and out of the dairy cooler to maintain cold temperatures. When the weather outside is hot we are even more vigilant. Your letter reminds me to keep the pressure on.

I and other staff monitor our product returns systems and look for trends. Recently there was a rash of Natural by Nature half-and-half returns. After reviewing our procedures I suspected that the problem was due not to our handling but further up the chain by the handling of our distributor or Natural By Nature itself. After several complaints to our distributor I was informed that their QA had determined that there was indeed a problem with their temperature maintenance program and they were addressing it. The returns quickly abated.

Or Coop returns policy allows you to return spoiled dairy products if you return it within 30 days of purchase and present your receipt. As always you can contact me at the Coop if you have any further problems.

*Eddie Rosenthal  
Receiving Coordinator/Milk Buyer*

DISREGARD FOR  
THE RULES

## MEMBERS:

Thank you Ed Levy for "Sniffing the Cilantro." I am a bodhisattva but just

tual coverage:

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

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

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

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

## Respect

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

barely. Shopping at the Coop has become a real effort at times. When I see some of the behavior that was listed in Ed's piece, I sometimes wonder why shoppers at Key Food seem more considerate of others in the store. I don't think I have ever seen an unattended, full cart in the middle of an aisle at Key. Key shoppers seem to have more peripheral vision—unlike some Coop shoppers who put their heads down and move around oblivious to people around them. Sure, Key Food aisles are bigger and the store is never as crowded as the Coop. But it always surprises/annoys me when I see blatant inconsideration and disregard for the rules at the Coop.

Unfortunately, I think the likelihood of the article having any effect on membership behavior will be minimal at best. I can't recall the number of times I have heard a monitor making an announcement about something and seeing it go totally unheeded—the no-eating announcement being ignored by the member who is dipping his bagel in an open hummus tub on top of his cart or the no (extended) cell usage during your shift plea going totally unheard by the checkout worker who is way too busy with some texting screed to notice the growing line.

Several years ago, I was standing in a checkout line talking with a longtime, high-revered Coordinator when we saw someone close down a crowded aisle by walking away from a cart. I (jokingly) said that we needed

a Coop manners police force. To my surprise, the Coordinator enthusiastically agreed with me. It is not a job I could do. Oh, I could do it—but I wouldn't be able to do it with the grace, openness and sympathy that the job would require. Yeah, maybe it is a stupid idea. But with jobs being at such a premium as membership swells, maybe some patient, loving person walking around the floor, smiling while they reposition carts or gently remind someone of the rules might not be such a bad thing.

*Bill Yarrington*

JOB HUNTING IS ROUGH  
WHEN THERE'S A FALSE  
ASSOCIATION

## TO THE EDITOR:

I am an enthusiastic member of the Coop having joined in 2010. People may have their gripes about some of the rules, but to me they all seem quite logical and from what I've seen, serve to enhance the experience of shopping there; it's a lovely little world filled with like-minded individuals eager and hungry for "slow" produce at fair prices. What a place! I embody the depiction in the video, "Sh\*t Park Slope Parents Say," but what can you do, it rings a bell for me, self-righteousness and all—"Ooh, Kale Chips!". The one thing that isn't so terrific is my job search. You see, when I Google my own name, Adrienne Haeberle, the sec-

## WORDSPROUTS

The Park Slope Food Coop's Reading Series

Attention Writers:  
Wordsprouts Wants You!

Are you a novelist, poet, playwright,  
songwriter, essayist, journalist, or blogger?

Are you looking for a forum where you can  
promote your work or get feedback?

Do you want to moderate a panel or  
teach a writers' workshop?

Do you want to meet fellow Coop writers?

Wordsprouts, the Park Slope Food Coop's reading series, is looking for writers who are members of the Coop. Even if you're not ready to commit to an upcoming event, drop us a line and let us know you're out there!

E-mail [paulabernstein@gmail.com](mailto:paulabernstein@gmail.com).



## LETTERS TO THE EDITOR

ond link that appears in the search query is the headline, "Coop Member Sanctioned for Bad Behavior" from the *Linewaiters' Gazette*. I am not the member sanctioned; in fact my name appears alongside dozens of others congratulating us for joining...The unfortunate bit of this is that in today's überfast digital world, many potential employers will not take the time to follow a PDF link to ensure that my name is not the one associated with the headline. Do I know this for a fact? Absolutely not, but it's rough out there for the unemployed and so I'm looking at all the ways in which I could potentially be switched from the "potential/yes" folder to the "no" folder on the part of hiring managers and recruiters. Being associated with "bad behavior" at the outset of a hiring situation can't be good for my chances of obtaining a job. I've asked about this situation in the Office on two occasions, where each time I shared my story, I was treated respectfully and it was taken seriously by the listener, but no advice was offered. So, understanding that it's much easier to help someone when they've tried to help themselves, I wonder if there is a way to alter the aforementioned headline of the 11/4/10 issue slightly so my name isn't directly associated with something so negative. The odd thing is, that I've Googled my husband's name, featured right after mine, and that same link doesn't appear for him. I wonder how many others cited in

that issue have this problem. I also know that these issues are archived and not everyone clears their cache regularly, so regardless of future action, my name might continue to be associated with this headline. If it isn't possible to alter the headline to something less inflammatory, perhaps you could be mindful in the future. A headline is designed to generate attention, so I cannot ask for you to stop using creative phrasing, but perhaps when it comes to saving and archiving the issue (where it winds up on the web) you could archive it using the second headline, or certainly a less potentially damaging headline. Thank you for your attention to this matter—please wish me luck in my job search.

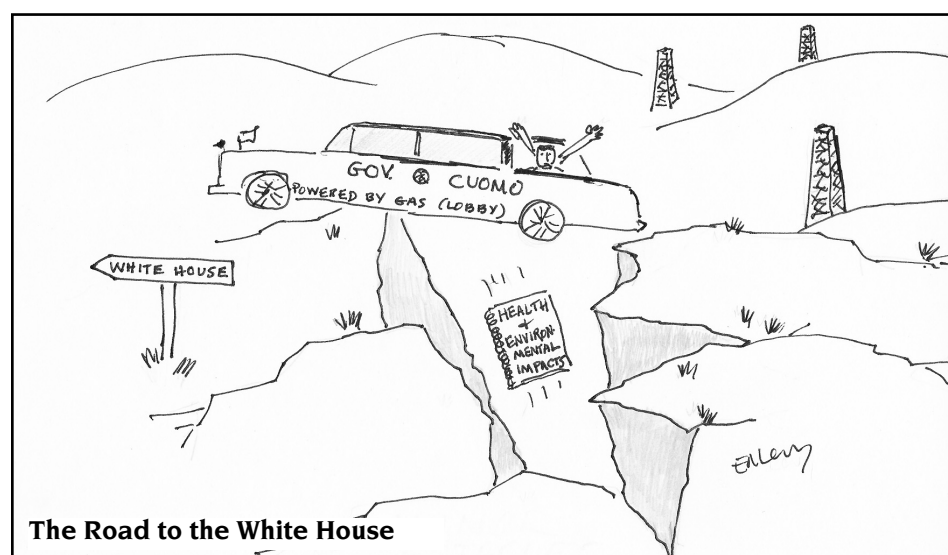
Regards,  
Adrienne Haeberle

## GARDEN OR GAS

## MEMBERS,

Here's a local story relevant to PSFC: the oldest community garden in the U.S. at Floyd Bennett Field—600 plots on five acres, run by over 400 members—is now threatened by plans to install a methane gas (shale gas) pipeline and a huge gas Metering & Regulating station in two old airplane hangers renovated for that purpose. The gardeners have begun to try to stop the station—part of the larger anti-fracking fight in New York State. This is a new development folks should know about—this pipeline would cut through the Jamaica Bay nature preserve up Flatbush Avenue to Avenue U. Contact gardener Iwona Hoffman (pronounced Ivana) at 347-400-8137 or iwona@aol.com.

Jennifer Stearns



The Road to the White House

## BDS: WATERSHED VICTORIES

## COOP MEMBERS:

Alice Walker Refuses to Publish *The Color Purple* in Israel

Alice Walker, human rights activist, has refused to have her Pulitzer Prize-winning novel, *The Color Purple*, published in Israel. In a moving letter to Yediot Books, 6/09/12, she wrote: I served as jurist on the Russell Tribunal on Palestine in South Africa, Fall 2011. After hearing testimony from Palestinians and Israelis, it was determined that "Israel is guilty of apartheid and persecution of the Palestinian people, both inside Israel and also in the Occupied Territories." My hope is that the BDS movement, of which I am apart, "will have enough of an impact on Israeli civilian society to change the situation."

## MSCI Index deletes Caterpillar, Inc.: Complicit in Israel's Occupation

On 3/1/12, Caterpillar was removed from the MSCI (Morgan Stanley Capital International) World Socially Responsible Index, used for making social responsible investments. A 'key factor' in the decision was Israel's uses of bulldozer equipment in the West Bank and Gaza: to destroy Palestinian homes, agricultural lands and olive groves; 2003: crushing American activist, Rachel Corrie, in Gaza.

## TIAA-CREF Divests \$72 Million in Caterpillar

A client of MSCI, TIAA-CREF, a U.S. leading pension fund for people in the academic, research, medical and cultural fields, sold \$72 million of Caterpillar stock from its Social Choice Funds portfolio (6/21/12). The BDS campaign including Jewish Voice for Peace's "We Divest" campaign provided effective pressure to influence the MSCI and TIAA-CREF decisions, calling it a "milestone." TIAA-CREF'S move was the largest divestment yet from a U.S. company complicit in Israel's occupation.

## BDS: THE RELIGIOUS COMMUNITY

## Quakers Divest from Caterpillar

The Quaker Friends Fiduciary Corporation (FFC) divested \$900,000 in shares of Caterpillar (May 2012). FCC handles investments for over 250 Quaker meetings, schools, organizations, trusts and endowments. In March 2008, another Quaker group, the American Friends Service Committee (AFSC) approved an Israel/Palestine "no-buy" list: their investments exclude Caterpillar, Motorola Solutions and Hewlett Packard.

## Methodists Support Boycott; Reject Divestment

The World United Methodist Church (UMC)'s General Conference (GC), adopted resolutions (May 2012): sup-

CONTINUED ON PAGE 14

# 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](http://www.foodcoop.com)!

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

**Your co-workers will love you for it!**

## LETTERS TO THE EDITOR

CONTINUED FROM PAGE 13

porting boycotting Israeli settlements products; affirming the right of return for Palestinian refugees; advocating investment in the Palestinian economy. The GC rejected the resolution to divest from Caterpillar, Motorola Solutions and Hewlett Packard. The divestment campaign, a call from Palestinian Christians, urged UMC policy to be reflected in UMC pension fund investments. The New York UMC Annual Conference has already divested from companies profiting from Israel's occupation.

### Presbyterians Narrowly Reject Divestment; Support Boycott

By a vote of 333 to 331, with two abstentions, the Presbyterian Church (U.S.A.) General Assembly, at its biennial July meeting, rejected a motion to divest from Caterpillar, Motorola Solutions, Hewlett-Packard. A separate resolution passed, with a 71% vote, to boycott products made in Israeli settlements. In 2014, the General Assembly will vote on creating a "choice of conscience" option for pension holders troubled by investments in companies complicit in Israel's occupation.

References: Mondoweiss: blogs; Electronic Intifada: blogs; NYT.

Mary Buchwald  
Brooklyn For Peace  
PSFC members for BDS  
[www.psfcdbds.wordpress.com](http://www.psfcdbds.wordpress.com)

### RESPONSE TO RESPONSE

#### TO THE MEMBERSHIP:

According to still another critic of Israel ("Response", 7/12/12), the exclusive condemnation of Israel at the Coop is justified by the higher order of moral responsibility of an (alleged) occupier toward non-citizens versus a presum-

ably lower order expected of states toward their own citizens. So the atrocities of governments in Syria and other Middle Eastern (and some African, Asian, and South American) states do not warrant equal attention because, for example, the recent massacres of an estimated 17,000 Syrian men, women and children, the violent persecution of homosexuals and minority groups, the tolerance for forced genital mutilation of girls and stoning of women, the denial of democracy, etc., these conditions are inflicted merely against their own citizens, not against an "occupied" people, though one might argue that "citizens" of undemocratic and tyrannical states are themselves an occupied people. If there's a moral logic here it's impossible to discern.

The same writer opines that the BBC is "not known as an antagonist of Zionism." A visit to media-watch websites ([www.bbcwatch.co.uk](http://www.bbcwatch.co.uk), [honestreporting.com](http://honestreporting.com), among others) reporting on biased coverage of the I/P conflict provides contrary evidence and argument.

We at the Coop with strong feelings about this issue are never going to see eye to eye. If allowed, those with a profound animus toward Israel will go on forever trawling notorious anti-Israel websites and clipping and pasting into *Gazette* letters purportedly to "educate" the rest of us, as though a Food Coop newsletter is a reliable source of information about geopolitics. Some of us who are appalled and offended will naturally feel compelled to respond. This ongoing verbal warfare about a subject wholly irrelevant to our purpose is unhealthy, divisive and inappropriate for a community that supposedly values respect and inclusiveness.

Sylvia Lowenthal

### SPLIT HIT

*The "matrimonial" attorney  
Needs carrying out in a rusty gurney.  
He's dedicated to matrimony  
Much less than he is to misery money.  
Because of him there are no sources  
For happy-go-lucky June divorces.  
And why not, curious Gazette reader?  
It's high time a civic-minded leader  
Took divorce right out of the shadows  
And into sunlit floral meadows.  
Unhitch in the manner of the online tribe—  
Go to Marriage License and unsubscribe.*  
Leon Freilich

### A FEW RESPONSES TO THE HIRING COMMITTEE

#### TO THE EDITOR:

With all due respect to General Coordinator Astrinsky's construction of a "flawless" hiring "process" in response to my letter, even she herself concedes there was an "unusual" element to the "process." However, based on my experience as a Coop member for more than 12 years, and serving on almost every single Coop committee, the hiring process at Coop seems to have a permanency as far "unusual" elements are concerned. The most documented case that comes to mind was back in May of 2008, when we hired an IT GC at a General Membership meeting, based GC's recommendations, by participants' votes, and not based on the process described by Astrinsky. And I have a feeling that neither the May 2008 hiring, or my own "experience" are the only instances of anomaly in the Coop's hiring "process," such anomalies just remain undocumented.

At the cost of sounding a bit over confident: amalgamation of my retail

experience, including a stint as a Super Market Manager, and my lifelong background in non-profit corporations and community organizing, not to mention my references, leads me to believe that lack of consideration for that position, had nothing to do with my qualifications but was rather due to either: my ethnic background; or my organizing experience; or both. If there wasn't a 500 word limit, I could write a couple of more paragraphs about how many times I've been profiled at the Coop (more than a few) just because I walked in wearing a Union T-shirt (Unite-Here, Teamsters,...), and always made sure I could hear (while waiting on the check out line) that: "Coop is not ready for a Union," as if I was about to single-handedly start organizing a Union in the Coop, all by myself, while shopping for food!

While it's very kind and diplomatic of GC Astrinsky to state that Coop takes "steps to ensure that members will continue to feel welcome at the Coop," it would be a lot more genuine, substantial, not to mention professional, if candidates for hiring are not treated to outright hostile, and not so cooperative statements, as I was subjected to while doing make up shifts back in January of this year. Such not so cooperative encounters ranged from: directly being told, "She'll kick your ass." (This coming from a female Receiving Coordinator, who shall remain anonymous for now, with my backside as the subject of her discourse!); to two other Receiving Coordinators talking within my earshot, making sure I could hear them, when they say: "This guy thinks he's some kind of a veteran or something..."; or another Receiving Coordinator telling me that: "We in Coop are not religious like you." (Incidentally, my response to that last remark was to remind him that it's actually Coop that sells kosher material, while I've been fighting a theocracy: Islamic Republic of Iran, all my adult life). All due respect, comparatively speaking: between Coop and I, as far as religiosity is concerned, it would be the former and not the latter.

Diversity and Equality Committee in their response also concedes some limitations, which is, natural and healthy. Natural in the sense that, we in our non-profit Coop, as opposed to mainstream, profit driven corporations don't have a "Human Resources Dept." DEC is probably the closest thing we have to such a body, and Diversity and Equality Committee itself is a relatively new phenomenon in our collective effort; so, a lot remains to be learned, and re-learned. DEC to its credit has had organized a series of anti-racism workshop for Shift Leaders in the past, and perhaps such anti-racism workshops for Coordinators as well could be beneficial to our Coop project as a whole.

Majeed Balavandi

## 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.

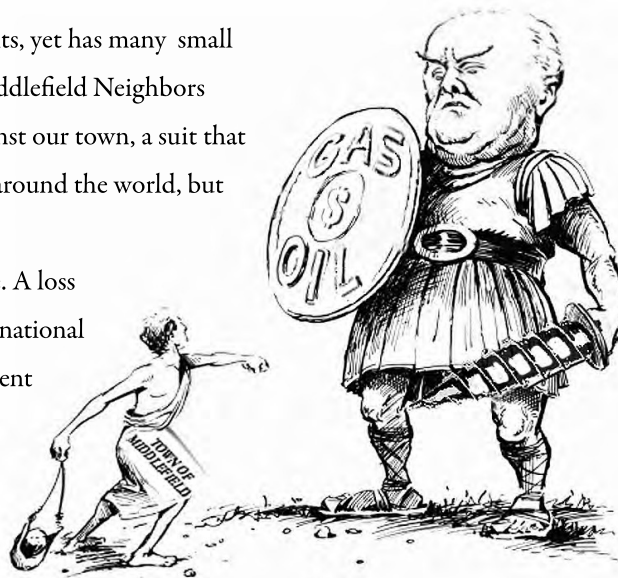
Help defend tiny Middlefield against the voracious frackers before they destroy upstate NY, our water, our towns, and our agriculture.



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](http://WWW.SUSTAINABLEOTSEGO.ORG/THE-MIDDLEFIELD-PAPERS). OUR THANKS TO THE PARK SLOPE FOOD COOP FOR GENEROUSLY DONATING THIS AD SPACE.





## CLASSIFIEDS

## BED &amp; 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 website at [houseon3st.com](http://houseon3st.com). Click our FB link or call Jane at 718-788-7171. Ask about bargains for last minute bookings. Let us host you!

## 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. E-mail Stephen at [recordriots@gmail.com](mailto:recordriots@gmail.com) or call 609-468-0885 for more info.

## SERVICES

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—34 years experience in all aspects of injury law. Individual attention provided for entire case. Free phone or office consultations. Prompt, courteous communications. 23-year Park Slope Food Coop member; Park Slope resident; downtown Brooklyn office. Tom Guccione, 718-596-4184, also at [www.tguccionelaw.com](http://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.

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.

HAIRCUTS HAIRCUTS haircuts. Color, high lights, low lights, oil treatments in the convenience of your home or mine. Adult cuts \$35.00-40.00. Kids cuts \$15.00. Call Leonora 718-857-2215.

## SERVICES-HEALTH

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

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.

## VACATION RENTALS

HAVEN OFF THE HUDSON. Friendly, historic 3-season wooded 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](http://www.reynoldshills.org/bungalow-shop). Tel: 347-307-4642 or [melgarfinkel@yahoo.com](mailto:melgarfinkel@yahoo.com)

CATSKILL RENTAL. Private Get-away, visit [oasishill.com](http://oasishill.com) or call Dave 212-289-6282.

## 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.

## "HOW to Be The Change is what I learned..."

## East Coast NVC Women's Retreat

Aug. 23-26, 2012 Ithaca, NY

Ground yourself in real connection to your body, mind, relationships & work

Only \$350 + room/board until July 31

[info@ccc-nvc.org](mailto:info@ccc-nvc.org)  
[www.ccc-nvc.org](http://www.ccc-nvc.org)

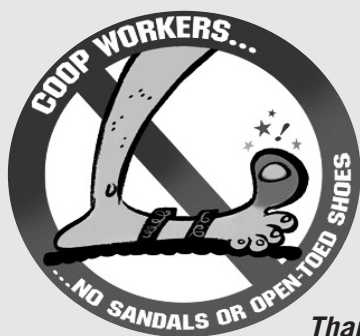


## COMMUNITY CALENDAR

Community calendar listings are free. Please submit your event listing in 50 words or less to [GazetteSubmissions@psfc.coop](mailto: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.

## SUN, AUG 5

8 p.m. and 10 p.m. Rural Route screening taking place at Brooklyn Grange Farm in Queens. The program includes fresh produce concessions, video installations, and a number of award-winning short films. Whether it is ice fishing in South Dakota, or stick climbing in Switzerland, the central topic around which these films revolve is rural life. For venue information- <http://rooftopfilms.com/2012/venues/brooklyn-grange-farm>.



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

## Solution to this issue's sudoku puzzle

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



## BAY RIDGE FOOD CO-OP

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

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

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

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

PSFC members receive FTOP credit for their work!

[www.foodcoopbayridge.com](http://www.foodcoopbayridge.com)  
[hello@foodcoopbayridge.com](mailto:hello@foodcoopbayridge.com)  
347-274-8172



PHOTO BY KEVIN RYAN

# Looking for something new?

Check out the Coop’s products blog.

The place to go for the latest information on our current product inventory.

You can connect to the blog via the Coop’s website [www.foodcoop.com](http://www.foodcoop.com)



**ecokvetch**  
the environmental committee blog

Coop Members use **383 PLASTIC BAGS** an hour. **WOW!**

Check out our proposal to **Phase Out the Plastic Bag Rolls.**

[ecokvetch.blogspot.com](http://ecokvetch.blogspot.com)



## WELCOME!

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

Celine Assouline	Brian Chui	Mari Hanamatsu	Paula Victoria Kupfer	Nicholas Murray	Scott Sanders	Meghan Wilkins
Florence Awolowo	Chris Churchill	Ashley Harrell	Greg Lafauci	Ylli Orana	Eli Schneider	Christine Wolfmaier
Jackie Banda	Patricia Cottrell	Mollie Hart	Maureen Lally	Mae Pearlstein	Hugh Sheehy	Anna Woolfolk
Tabia Beckett	Kaycie Crossley	Jacey Heldrich	Matthew Lee	Stephanie Pottinger	Alia X. Stavrand Woolf	Sayo Yamagata
Geert Bosch	Jenny Dawley-Carr	Salome Ho	Katya Levitan-Reiner	Thomas Price	Asia Sutherland	Yael Yefet
Diana Brazzell	John Dolci	Elizaveta Kalabekova	Anli Liu	Sara Rafiy	Amy Trotter	Elizabeth Young
Gabriel Brunswick	Ryan Erickson	Jonnathan Katzenberg	Noah Lucas	Glen Raj	John Tseng	
Hannah Byrnes-Enoch	Sheila Fedele	Rose Kennedy	Kathleen Mencke	Catherine Rice	Pablo Vergara	
Alexandra Carelli	Yitzchok Frid	Beth King	Candace Mills	Kenneth Robinson	Boris Dov Vinarsky	
Rob Carter	Stephanie Georgopoulos	Meredith Kruse	Liza Monroy	Megan Roy	Sarah Wiegmann	

## THANK YOU!

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

Macrina Aivazian	Toni Ceaser	Julia Farr	Sebastian Heilpern	Ann O'Donovan	Lars Roe	Paige Young
Rachel Altstein	Lawrence Chang	Sam Feder	Lisa Jensen	Christa Orth	Kate Rubin	Diana Yourke
Hagar Aviram	Kate Cohen	Emily Gannett	Jeremiah	Chaya & Yisroel Osdoba	Kevin Ryan	Shai Zagury
Naeesa Aziz	Brad & Margaret Cooke	Fiona Gardner	Aurora Katz	Kristiana Parn	Adam Scheldt	Nancy Zan
M.E. Bridget Baker	Daphne Correll	Heather Gile	Micah Kelber	Patty	Rebecca Semrau	Ida Rae Zapanta
Grace Barthly	John Curran	Jeremy Goldman	Selena Kimball	Joshua Peach	Eleanor Spottswood	Laura Zeidenstein
Karl Beck	Rebecca Curtis	Brandon Gorrell	Tarikh Korula	Jacqueline Piacentino	Lucy Stein	Peter Zeray
Monika Bellucci	Heather D.	Mark Grashow	Jamie Kruse	Kim Pistone	Stepenine	Rusty Zimmerman
HyoJung Bidol	Clayton DeKorne	Diane Greenfeld	Phelim Kyne	Krista Plano	Eric Toole	
Tacuma Bradley	Greg Di Gesu	Laura Grey	David Levi	Kristin Reed	Yuri Weber	
Ari Brochin	Jennifer Ehman	Elizabeth Anne Gustavson	Laura & Jerry Mascuch	John Reyes	Mark E. Williams	
Carla Brookoff	Ian Epstein	Shami Hariharan	Ayaka Matsushima	Shara Richter	Amy Won	
Kelly Carlin	Alyssa Fagan	Hannah Harpole	Todd Neufeld	Katarina Riesing	Emma Worth	
Emily Cassignac	Jennifer Falko		Stephen Nguyen	Jessica E. Robinson	Gabrielle Young	