

Established  
1973

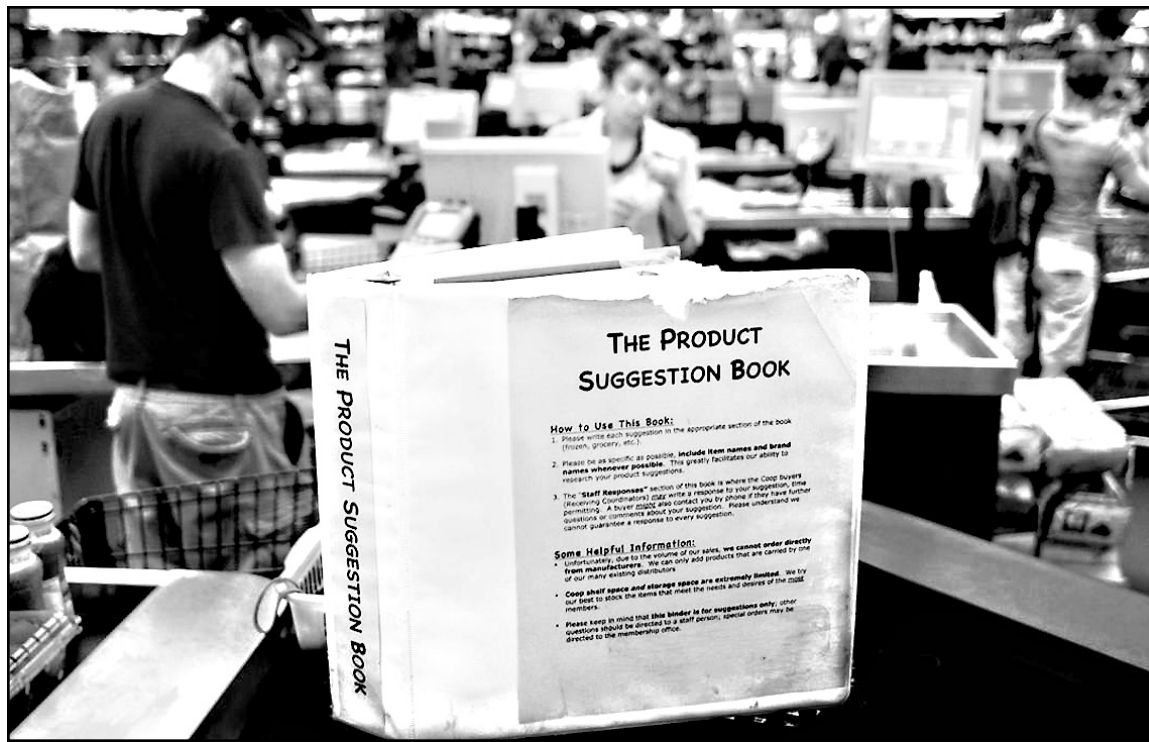
# LINEWAITERS'

## GAZETTE



Volume GG, Number 16

August 9, 2012



The product suggestion book is located at the entrance desk. Coop members can write in it as a way to suggest new products that they believe the Coop should sell.

## From Suggestion to Shelf: Unlocking the Mysteries of The Product Suggestion Book

By Lily Rothman

On a recent Saturday afternoon, amid the normal bustle of the Coop on a weekend, one member paused at the front desk. Jason Covert wasn't checking in or checking whether he could do a makeup; he was checking the Coop's product suggestion book, flipping past impassioned pleas for Progresso tuna ("I live on this stuff!"), more microbrews from the Midwest ("Delicious, bestsellers") and Numi brand roibos chai tea ("It's so

good!"). Over the course of a few months, Covert had written the same request several times. He wanted a particular type of chutney, and that's what the suggestion book is for: it's a way for members to suggest items they'd like to see on the Coop's shelves.

It's also where the staff members who are responsible for that inventory can respond to such requests. And, on that Saturday, Jason Covert had an answer, written next to a request he had left in May.

The response from the Coop: there was no distributor for his favorite brand of chutney. "I'm not 100 percent sure what that means," he said.

*A member perusing the product suggestion book will find plenty of positive responses.*

The suggestion book can be a source of mystery and frustration just as much as it can be one of hope, but—as

CONTINUED ON PAGE 2

### Coop Event Highlights

- 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.
- Fri, Sep 7** • Film Night:  
The City Dark 7:00 p.m.
- Tue, Sep 11** • Safe Food Committee Film Night:  
Three Shorts from Alas de Rio 7:00 p.m.

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

## What's the Buzz? Blue Bottle Coffee Is The Newest Addition to Great Coffee Available At the Coop

By Liz Welch

Coop members like a good buzz. According to Receiving Coordinator Ron Zisa, the Coop's bulk buyer, 1,000 pounds of coffee are sold per week. In fact, due to such demand, Zisa says the Coop was able to add three more bins to the coffee section. And beans continue to sell at a brisk pace.

### Freshness and Fairness

But like everything else at the Coop, it is not just any old coffee—you won't find Maxwell House or even Starbucks on our shelves. Instead, the bins are brimming with beans from Equal Exchange, a company on the forefront of the fairly traded movement. Our shelves are stocked with Crop to Cup, a company that cares deeply about the farmers who grow the beans they sell, and Blue Bottle Coffee, a more recent

addition, who puts bean freshness first.

### It's All About the Roast

James Freeman started the Blue Bottle Coffee Company in 2002 in Oakland, California. Freeman was experimenting with home roasting at the time, and discovered the vast improvements in flavor that come from the freshness of the roast. He set up his first roastery in the back of a local restaurant and started selling his beans at area farmers' markets. Blue Bottle now has two roasteries—the Oakland original and a second in Brooklyn, which opened in Williamsburg two and a half years ago.

Receiving Coordinator Yuri Weber, the Coop's cheese and fine food buyer, is responsible for getting Blue Bottle on our shelves. "I am originally from California and used to

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### Next General Meeting on August 28

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, August 28, at 7:00 p.m. at the Congregation Beth Elohim Temple House (Garfield Temple), 274 Garfield Place.

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

\* Exceptions will be posted.

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## Suggestions

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with most things at the Coop—there are rules and reasons behind even the most exasperating situations (such as a lack of chutney). Luckily for members, understanding those reasons can help gain the best chance possible of receiving a positive response to requests.

"People have this idea that we don't respond, that you write something and it goes into the twilight zone," says Gillian Chi, the receiving coordinator who has been in charge of the product suggestion book for about two years, "but there's a real person." Chi says that she thinks most Coop members don't even know about the suggestion book, a binder that can be requested at the front desk at any time, and that the few who do take advantage of it don't take the time to read the instructions listed on the front of the binder.

### Suggestion Book Do's (and Don'ts)

The list informs members that, in order to use the book properly, they need to write the suggestion in the appropriate section of the book (grocery, frozen, refrigerated, bulk, supplements, books, health and beauty or household; produce suggestions are handled separately) and to provide specific brand names if possible. In the back section of the book, processed requests can be found that are—like Jason Covert's request for chutney—annotated with responses, but staff members may also choose to contact members directly if that's easier.

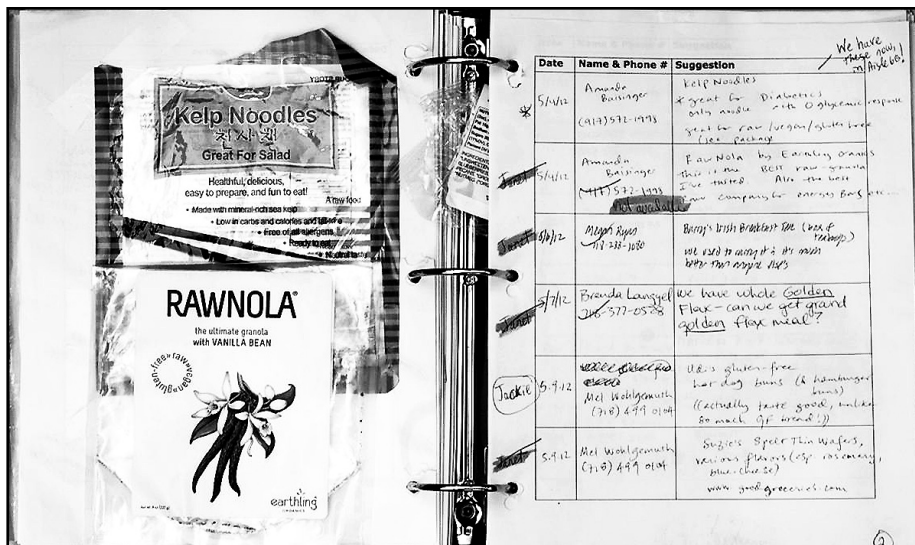
### It's All in the Timing

There's no guarantee that a request will receive a response and no set schedule for responses, due to the Coop's division of labor. Gillian Chi goes through the binder pages about once a month (more or less frequently depending on how busy the Coop is). She separates requests by section, highlights relevant information and provides copies of each page to the staff mem-

ber who is responsible for ordering the product, but it is up to that person to respond on his or her own schedule. Delays can be caused by lack of clarity—for example, requests for tea sometimes take longer if it's unclear whether the request is for bulk tea, teabags or iced tea in bottles—or by the other realities of running the Coop, which may cause the suggestion book to fall in priority. Requests made in November and December are

the shelves if it cannot be supplied by a distributor who is already making deliveries on a set schedule.

Not that the rule is hard and fast. "We make more exceptions for small, local companies," says Chi. Even though a hand-delivered product does add to the receiving crew's load, a unique product can earn a pass. For example, an exception was made for Barry's Tempeh, made by Grown In Brooklyn. It's not stocked by a



A detail of the product suggestion book shows that members suggesting items will often include wrappers of the item, to help the Coop in understanding the request.

much more likely to encounter a pause in processing because the Coop is so busy during that time. "During the holidays, we don't even look at this book for a month or two," says Chi. So members would do well to make precise requests during slower shopping times.

*"People have this idea that we don't respond."*

### Distributors and What's on the Coop's Shelves

Aside from specificity and season, one of the most common holdups in fulfilling requests is the problem presented by Jason Covert's chutney: the distributor. The suggestion book instructions note that the Coop doesn't order directly from manufacturers, although that doesn't necessarily mean much to consumers. Gillian Chi explains what it means to a shopper: the Coop receives shipments from hundreds of vendors, at varying frequency, but stocks thousands of products. It would be impossible for the Coop—or for poor, overwhelmed Union Street—to handle that many individual deliveries, even if they were made by hand, so it's very difficult to add a product to

distributor, but it's local and is the only nonpasteurized tempeh on offer at the Coop.

### Other Reasons for a No-Show Item

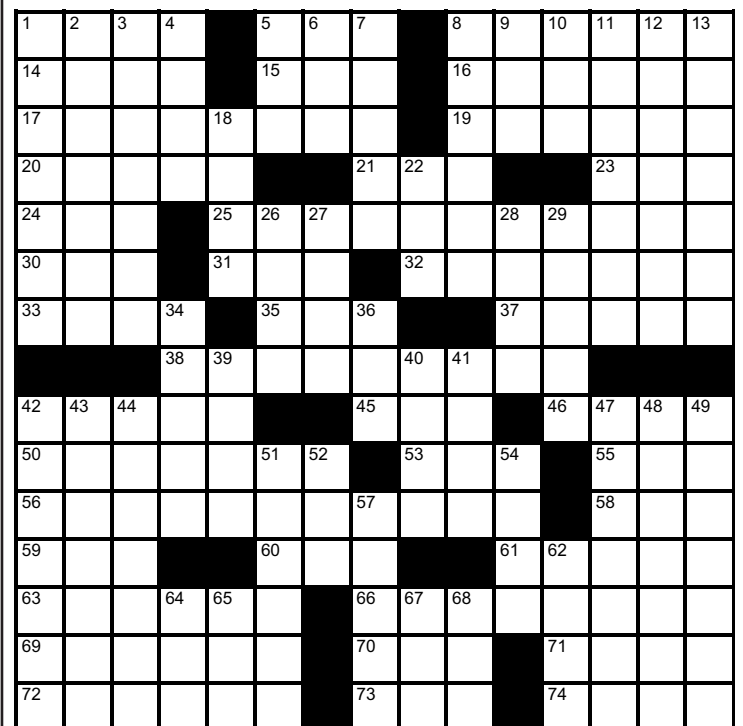
Sometimes the reasons are just beyond the Coop's control. In one of the most extreme examples, the Coop's source of raw tahini doesn't even make the product any more, due to the vagaries of the worldwide sesame market. The staff has not been able to find a replacement, despite requests from members who miss seeing the item on the shelves. "If it were requested with a brand name," says Chi, "that would be helpful."

Other stocking caveats play a role, too. At times a product isn't stocked because it's out of season, which applies to pie crusts as well as to produce. A finite amount of Coop shelf space limits how many varieties can be ordered of the same product. If a new product is met with lackluster demand, then it's not worthwhile to continue to sell the item.

Sometimes an executive decision has already been made not to carry an item. For example, requests for bulk liquids, whether they're detergent or juice, receive a preemptive no for safety and logistical reasons.

"That's just the reality of

## Crossword Puzzle



### Across

1. \_\_\_\_\_ muffin
5. "Poppycock!"
8. Key of Mozart's "Requiem"
14. Answering machine insert
15. Prefix with sex
16. When many shops open
17. Philosophical concept that is the subject of a 1781 work by Immanuel Kant
19. Bugged
20. Verdi aria
21. "What \_\_\_\_\_ care?"
23. Many moons
24. "\_\_\_\_\_ the season ..."
25. Protected land
30. Opposite of WSW
31. Couple
32. Mournful poems
33. Surrealist Magritte
35. Conclude
37. Some ski lifts
38. Romantic verse starter
42. Baseball's Jorge and Sammy
45. Baton Rouge sch.
46. Phobia
50. Went against
53. Ranch handle
55. Pie \_\_\_\_\_ mode
56. Political issue championed by Bill Clinton
58. "And we'll \_\_\_\_\_ a cup o' kindness yet": Burns
59. Singer DiFranco
60. He's next to Teddy on Mount Rushmore
61. Something to stop on or turn on
63. Francis and Kevin
66. Together again ... or a clue to solving 17-, 25-, 38- and 56-Across
69. One with a mortgage, e.g.
70. Gore and Franken
71. Car brand whose name comes from the Latin word for "listen"
72. Gofer's job
73. Perjure oneself
74. Go across

### Down

1. Subject of many a joke
2. Bullish
3. Revolted
4. Insect repellent
5. Subway alternative
6. "I'll take that as \_\_\_\_\_"
7. Like Gandhi
8. A Baldwin
9. Big Apple mass transit syst.
10. Dutch banking giant
11. Where "Nollywood" is a big film industry
12. Bogey
13. Rash feature
18. Polly, to Tom Sawyer
22. Mineral deposit
26. Blows away
27. Ring \_\_\_\_\_
28. French resort town
29. Lines of a musical staff
34. \_\_\_\_\_ Good Feelings
36. Broadband letters
39. Mount south of Olympus
40. Regarding
41. One with regrets
42. Like land every farmer wants
43. Alfresco
44. Film editor, at times
47. Fall for something completely
48. Oakland's county
49. Made hand over fist
51. Rubbed out or off
52. Society newcomer
54. Marvel Comics hero
57. Undomesticated
62. "Buenos \_\_\_\_\_"
64. \_\_\_\_\_ tight schedule
65. Former Giants All Star pitcher Robb
67. Film director Roth
68. Don't waste

Puzzle author: David Levinson Wilk. For answers, see page 15.

running a grocery store. You can't carry everything," Chi explains. But does anyone ever refuse to take no for an answer? Her answer: "Well, it is the Coop."

### "Never Say Never" . . .

Despite the hurdles to fulfillment, Coop members' requests are important to determining what ends up on the shelves, and staff members try to turn those requests into reality. Members' frequent requests for elbow macaroni, for example,

were noted by the staff. And, among dead ends like "no distributor," a member perusing the product suggestion book will find plenty of positive responses.

And, true to Coop form, Jason Covert still wanted his favorite chutney, even after learning that the store's distributors do not carry his favorite brand. "I'm not done yet," he said with a smile. And there's no harm in trying. "I would never say never," says Chi. "The Coop is ever evolving." ■



## GENERAL MEETING REPORT

## Members Vote on Board, Consider Transparency at June AM and GM

By Hayley Gorenberg

Coop members voted at the June 26 Annual Meeting to fill two three-year positions and a single one-year spot on the PSFC Board of Directors. Monique Bowen (1,131 “yes” votes; 79 “no” votes; and 234 abstentions) and Eunju Lee (1,304 “yes” votes; 72 “no” votes; and 163 abstentions) garnered three-year terms on the board. Audrey Miller Komaroff received the third-highest vote total (962 “yes” votes; 147 “no” votes; and 247 abstentions), and was elected to fill the third open seat with a one-year term. All three of the winners had been endorsed by the general coordinators.

In an election that yielded more candidates than the norm, Timothy Platt (561 “yes”; 276 “no”; 363 abstentions) and Jesse Rosenfeld (569 “yes”; 333 “no”; 400 abstentions) failed to secure Board positions, and perennial candidate Albert Solomon was ineligible, as he received more “no” votes (852) than “yes” votes (138); 287 members abstained from voting on his candidacy.

Following the board election at the Annual Meeting, the General Meeting elected officers of the corporation—president, vice president, secretary and treasurer. While the president and vice president must be members of the board of directors at the time they are elected, the positions of secretary and treasurer can be elected from the membership at large. Members elected Bill Penner to be president, Eunju Lee to be vice president, Jesse Rosenfeld as secretary and General Coordinator Tricia Leith as treasurer.

### Bylaws Amended

The General Coordinators successfully petitioned for a permanent amendment to

the Coop's bylaws. Provisionally passed during the previous year, the amendment provides that the “Election of officers shall be held at the June meeting of the directors from among those candidates nominated from the floor at such meeting. In the case of an officer position becoming vacant, there shall be an election held at the next directors’ meeting to fill the vacancy for the unexpired portion of the term.” The amendment was prompted by the midyear resignation of board secretary Elizabeth Tobier, and had first been passed at the September 2011 GM.

Amendments made between Annual Meetings go into immediate effect, but must be ratified by the following Annual Meeting to become permanent changes to the bylaws.

The amendment proved uncontroversial, and passed with an overwhelming vote of 1,283 “yes”; 22 “no”; 194 abstentions; and 204 blank ballots.

### Audit Firm Retained

The services of the Coop's outside auditor, Cornick, Garber & Sandler, LLP, were renewed to perform an audit of the Coop for the fiscal year ending February 3, 2013, by majority vote of raised hands, with no count taken, based on the chair's visual assessment of overwhelming approval.

### Financial Statement

The aspect of the Coop's financial statement revealing poor performance of the Coop's investments in a tough market drew a fair amount of attention. For this fiscal year, it's projected that the Coop will need to contribute \$750,000 to the pension fund.

Some members ques-


tioned the amount of cash the Coop keeps on hand, and probed the reason for holding it in accounts that don't bear interest. General Coordinator Joe Holtz responded that the Coop need lots of cash on hand, because of the high volume of its accounts payable, which limits the Coop from taking advantage of, for example, certificates of deposit. Holtz and the audit firm representative also pointed out that until the end of year, the federal government was providing deposit insurance on cash accounts larger than \$250,000, conditioned on holding the cash in noninterest-bearing accounts.

*“If I had a \$17 million account with a business, I'd probably be wining and dining to keep the account, and if I were the employer I'd want to know about it.”*  
—Chair David Moss

A figure in the financial report indicating that a single vendor, UNFI (United Natural Foods Incorporated), comprises 47% of the Coop's accounts drew a note from the auditors that the large commitment had been questioned, and that the general coordinators had responded that the large obligation should not pose a problem, since in their estimation they could easily replace the vendor if needed.

That vendor item sparked a discussion during an unusually long General Meeting open forum, necessitated by the amount of time it took to count votes for the election. Meeting chair David Moss presented the discussion topic, exploring the possibility of a transparency policy for significant gifts to staff.


Moss, a four-year member of the Chair Committee and a lawyer with experience in hedge funds, said later that while he had no reason to believe there was any malfeasance in Coop procurement, “If I had a \$17 million account with a business, I'd probably be wining and dining to keep the account, and if I were the employer I'd want to know about it.” He said he plans to introduce a formal agenda item on a transparency policy at an upcoming GM. ■



PRESENT

# EAT YOUR VEGETABLES

An evening with chef, author & co-founder of  
The People's Supermarket in London  
**Arthur Potts Dawson**



**Talk & Book Signing**  
**Tuesday, September 11 @ 7:00 pm**  
**Community Bookstore**  
**143 7th Ave. (between Carroll & Garfield)**  
**Veggies will be served!**

# 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)!

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

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



**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*

## What's the Buzz

CONTINUED FROM PAGE 1

work at Spinelli, who made the best coffee ever," he explains. "My wife is from Seattle, and when we lived there, we used to buy from Lighthouse Coffee Roasters—which is considered among the best roasters in that coffee-loving town. "The decision to stock Blue Bottle is the direct response to my own selfish desire," Weber says. "There is a big difference between the dark and lighter roast, which Blue Bottle does. With a lighter, freshly roasted bean, the real coffee flavor comes through." Fresh roasted coffee—with roast dates stamped on its packages—is a new trend that has finally come east from Seattle to Brooklyn over the years, as evidenced by the dozens of artisanal coffee shops scattered among various neighborhoods: Park Slope (Café Grumpy, the Hungry Ghost), Carroll Gardens (Smith Canteen), Boerum Hill (Café Pedlar), and Williamsburg (Blue Bottle).

*Fresh roasted coffee is a new trend.*

But it took a little work to get Blue Bottle's super-fresh product stocked at the Coop. "One of my coworkers had a friend who worked at Blue Bottle and said you should try to work something out," Weber recalls. He did, but they were not ready to sell from any stores, just to restaurants and cafes. Ever persistent, Weber tried again one year later, and spoke with Jessica Gorman, who is the wholesale accounts manager for Blue Bottle East and a Coop member since 2010. "We don't typically distribute our coffee through retail stores, because the product tends to sit on the shelf too long," Gor-

man explains. "But with the Coop, we made an exception—I know how fast things move here." Gorman agreed to do a trial run—making the Coop the only retail store that sells Blue Bottle beans—and all the product was off the shelf in three days. "Our standard for shelf life is five to seven days on the long end," Gorman says. "So we were thrilled."

### Beans from Billyburg

Once the relationship was set up, Weber passed the account on to Zisa, who is equally impressed with the quality of the product—and how quickly it sells. The Williamsburg site roasts five days a week, and the beans are consistently delivered to the Coop the day after they are roasted. The Coop always buys organic-certified beans from Blue Bottle, and the Brooklyn roastery itself was just certified organic as well. Coop members who are interested in seeing and smelling the roastery in action can visit Blue Bottle at 160 Berry Street (M–F 7 a.m.–7 p.m., weekends 8 a.m.–7 p.m.).

"No matter if we're direct sourcing or working with an importer—we're super-conscious about where we're getting our green beans," says Gorman. "We're a micro-roaster, which means we roast in small batches. Roasting is a sensory process. You can know all the facts about a specific bean, but while you're roasting, you're always smelling the beans and testing them as you go so you can hit the sweet spot for that particular batch. It's an art as much as it is a science."

The Coop sells Blue Bottle's blends. The Hayes Valley Espresso, for example, has five types of beans—from Brazil, Guatemala, Mexico, Uganda and Ethiopia. Every component of the Hayes Val-



ILLUSTRATION BY DIANE MILLER

ley blend is roasted in its own batch. Each bean variety is roasted according to its own optimal roast profile—some lighter, some darker—and then blended after roasting.

### Doing Good, To the Last Drop

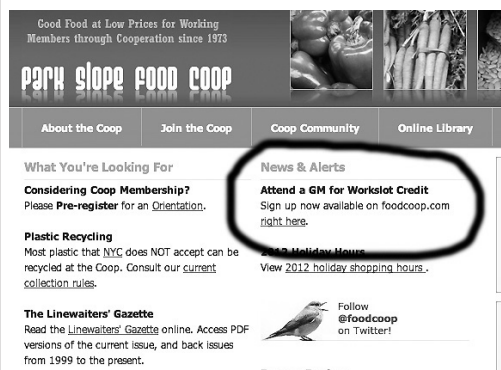
With such attention to detail, Blue Bottle is a welcome addition to an already stellar lineup of coffee beans that Ron Zisa carefully chooses to stock at the Coop. His choices are based first and foremost on how the companies treat the coffee bean farmers. "I look for coffee that is fairly traded," Zisa explains. "We sell Crop to Cup, for instance, which gives a good percentage of their profits and earnings to the communities in which the coffee grows in Africa." While there is a current controversy about the fair trade movement—the organization that used to certify fair trade has been dismantled, Zisa says—he is still committed to finding conscientious companies.

Equal Exchange, for instance, works with small-scale farm organizations in Latin America, Africa, Asia and the United States. "Our trading partners are small farmer Cooperatives—or businesses owned and governed democratically by the farmers themselves," the Equal Exchange Web site ([www.equalexchange.coop](http://www.equalexchange.coop)) explains. The company, which has existed for 25 years, is committed to funding programs within these communities, such as a training program for women in Peru and building new classrooms in El Salvador. "Equal Exchange has always been on the forefront of making sure that the people they sign contracts with are treated with great care," Zisa explains. "They invest in these communities."

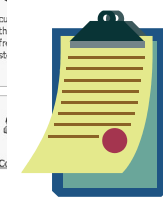
Quality remains a constant, though. "Crop to Cup

CONTINUED ON PAGE 12

**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**

**What Is That? How Do I Use It?**

## Ask Me Questions About Coop Foods

**Monday, August 27, 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.**

## 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.**





## SAFE FOOD COMMITTEE REPORT

## Plow-to-Plate Movie Series Presents: Food Fight

By Adam Rabiner

Documentaries describing the current state of the industrial food system need an angle; otherwise, they don't draw you in. The Plow-to-Plate film series' offering *Fed Up!* focused on genetically modified organisms; *Chow Down* delved into the ill health effects of the typical American diet; and *King Corn*, *Black Gold*, *Bananas!*\* and others have held a magnifying glass up to a particular food. *Food Fight*, a 2009 documentary by Chris Taylor, finds its center in the arch of history.

Taylor begins in the early part of the 20th century, particularly the Depression years, when people were literally starving because they could not afford to buy food. Not too long later, 400,000 World War II army recruits were rejected because of malnourishment. Then, after the war, America could not effectively manage food supply and demand, so farm policy consisted of paying farmers not to produce. This period, particularly the conformist 1950s, was also notable for the beginnings of an industrialized food system and its offshoots: microwaveable TV dinners, Miracle Whip, canned peas, frozen broccoli and other conveniences that came at the expense of flavor. Whole generations grew up not experiencing the taste of a real tomato.

In 1971, Earl Butz was appointed secretary of agriculture by Richard Nixon and initiated

a 180-degree turn in farm policy. He created a system of subsidies and encouraged farmers to produce as much soy, corn, wheat, cotton, and other commodity crops as they could. However, these incentives did not apply to the production of fruits and vegetables that were classified as "specialty crops." Butz's policies accelerated the industrialization of food systems into high gear by making these commodities profitable again. The biggest winners, however—more so than the farmers—were the middlemen like Cargill and Archer Daniels Midland Company (ADM) that bought corn cheaply and turned it into corn syrup and other products that fill the middle sections of supermarkets. In short order, only a few generations, America went from a situation of hunger to one of chronic obesity and other health problems due to a diet of processed foods high in calories and low in nutrition.

But that's not the whole story. Countering these trends was a nascent revolutionary food movement that had its beginnings during the counterculture revolution centered in Berkeley, California, in the late 1960s and early 1970s. Here, *Food Fight* spends a great deal of time on

Panisse, Alice Waters' innovative and trendsetting restaurant that ushered in the locavore movement, concepts of sustainability, regional supply chains and farmers' markets that together created whole new economic systems apart from and opposed to the military-industrial-food complex. Waters had not set out to do this. She was simply an aesthete who appreciated the pleasure (that word is bandied about a lot) of good food and hated the poor diets (predominantly coffee and doughnuts) of her hippie, radical friends and took it upon herself to "cater" the revolution.

The food revolution had its roots in the political and cultural revolutions. And food, of course, remains intrinsically connected to politics to this day. *Food Fight* traces the lonely, and ultimately futile, efforts of democratic congressman Ron Kind of Wisconsin to reform a federal farm bill. Kind, even after being soundly defeated by entrenched interests, appears on camera, smiling, optimistic, undaunted and ultimately willing to fight on.

*Food Fight*, lightly and somewhat humorously narrated by Taylor, is also profoundly upbeat. The film finds hope in the exponential growth of farmers' markets across the country; efforts in urban agriculture such as Will

Allen's Growing Power, Inc., which feeds and educates low-income people in Milwaukee and Chicago; and the inexorable path of a movement launched by an innovative restaurateur and her

remarkable chef, Jeremiah Tower, in a small California restaurant more than 40 years ago. ■

Watch *Food Fight* on Tuesday, August 14, 7 p.m. Park Slope Food Coop, 782 Union St., 2nd floor. Refreshments will be served.

## VALET BIKE PARKING IS HERE ON SUNDAYS!

strollers &amp; scooters &amp; 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.



## 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  
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.

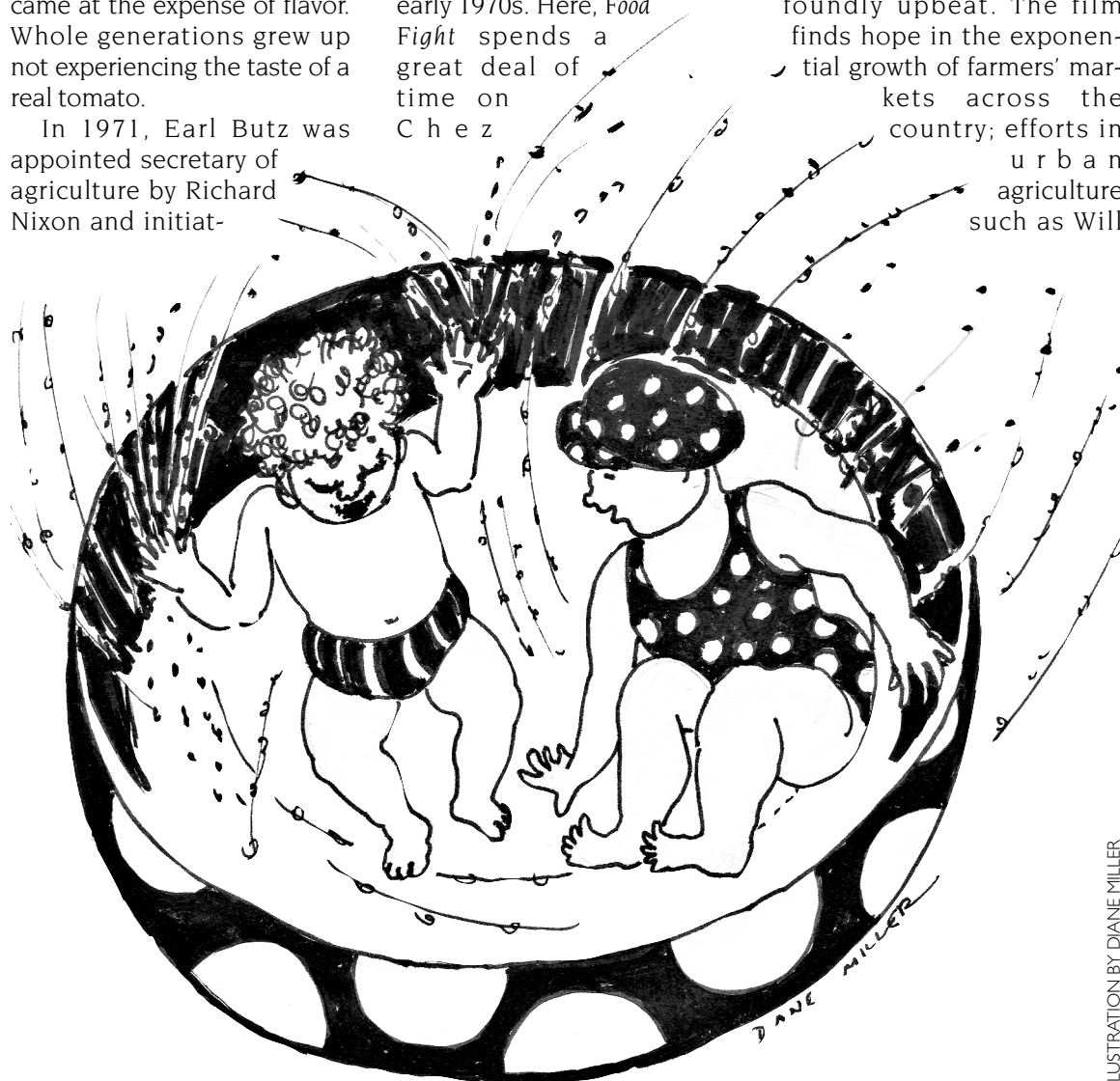


ILLUSTRATION BY DIANE MILLER

## MEMBER SUBMISSION

## Brooklyn Food Conference

By Mike Stein and  
Maureen Curran

We attended the 2012 Brooklyn Food Conference organized by the Brooklyn Food Coalition, and we were quite impressed by the diversity of the people who attended and the type of workshops offered. The idea of having a conference that focuses on how food is grown, picked and delivered is so important because people have become so removed from any connection to the land. Clearly quite successful was the coalition's efforts to reach people in all communities and across all economic levels with the message of the importance of combating both hunger and obesity through healthy foods. More than 5,000 people participated in the conference, and 300 volunteers helped with more than 150 workshops.

During the conference, Maureen walked around Brooklyn Tech, where the conference was held, and found the youth summit to be very exciting, with hundreds of high-school-age teenagers engaged in various activities. To have high schoolers interested in learning about food **not from** the perspective of going into the supermarket or fast-food joint and buying something, **but wanting to understand** the realities of food production—how food is grown and the impact that these issues have on their lives—was incredibly encouraging. Also very inspiring was how respectful conference-goers were to one other and how this fostered a great environment for dialogue.

Educating people about the importance of access to healthy food is essential for both environmental sustainability and to achieve fair treatment for food workers. In one of the workshops, what Mike heard from people who serve food in restaurants about the actual working conditions was sobering. The abuse of undocumented workers and the denial of proper pay, overtime pay and any kind of benefits were all revealing.

This conference has motivated both of us to learn more about the problem of hunger in Staten Island. We were aware that food pantries provide needed food to many families on SI, but we have now learned that there is a network of organizations with food pantries that help fami-

lies here. We plan to find out more about who uses the pantries, how many families are in need of this resource and which communities use this service. We have been told that the use of food pantries has increased a great deal during the current economic crisis. Very soon, we hope to be able to report back with more information about hunger and how it affects families and communities on Staten Island and what is being done to help people.

#### Perspectives from Conference Volunteers

Mike worked on doing set-up the night before the conference and on the day of the event, helping out in the kitchen and wherever else help was needed. In addition, he worked the first aid station because he is an RN. Everyone who passed by the first aid booth was glad to see an RN's presence. Fortunately, the actual need to take care of any serious illness or injury did not materialize.

Maureen worked through the entire day of the conference registering people and trying to encourage people to become members of the Brooklyn Food Coalition (which you should join!). She enjoyed seeing the diversity of the participants. At times, her task was stressful, since peo-

ple were coming to hear and learn about different issues and not to be approached to spend additional money to join the organization. However, it is important for people join the Brooklyn Food Coalition to support justice for food workers, help build a more sustainable food system and create access to healthy food for all.

We were particularly impressed by the array of activities and the fact that such a large event had a workshop on how food is grown locally in Cuba and how that fits into the changes taking place there. Also, as 34-year members of the Park Slope Food Coop, we thought it was a brilliant idea to give Coop work credit for working at the conference, because of the clear need for volunteer labor.

The Park Slope Food Coop is a living embodiment of many of the ideals of the Brooklyn Food Conference. From making every effort possible to support locally grown produce to packing food with a minimum of fancy wrapping—which enables much lower prices on most items than the supermarket chains and even “health food” stores—the Coop offers fresher food and focuses on selling more wholesome foods, educating its members about good food choices along the way. ■



ILLUSTRATIONS BY DIANE MILLER

### 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.



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)



## MEMBER SUBMISSION

## A People's History of the Linewaiters' Gazette

By David Barouh

A recurring theme both in *Gazette* letters and at General Meetings has been unwanted editorial interference with articles written by members and even by *Gazette* reporters—not just corrections of grammar and spelling, but interference with *content*. And most of those changes of content, at least for member submissions, were done without any discussion with or even notification of the writer.

The paper finally obligated its editors to at least notify writers about changes only after an angry August 2009 GM dis-

cussion where members made clear their displeasure with these practices—the overwhelming sentiment being that writers should control their writing. The *Gazette*, perhaps seeing the handwriting on the wall, changed its submissions guidelines after that meeting, now obligating its editors to confer with writers about proposed changes.

But “conferring” with writers does not equal control. As the *Gazette*’s coordinating editors made clear in their recent “*Gazette* Committee Report,” which ran for six issues, beginning December 29, 2011:

Bottom line—the editor has the final word on what goes into the article and what goes into the *Gazette*.

There’s a history to this state of affairs—only it’s an opaque one, and will need more research. For now we can say that the newsletter’s past editing traditions were quite different than they are now. The GM resolution of October 16, 1977 stated that:

No article will be edited by the *Linewaiters' Gazette* without consent of the author.

A September 13, 1982 Newsletter Committee meeting reaffirmed the *Gazette*’s traditional editing policies—they used those words—then specified what those policies were:

[O]ther than obvious spelling or grammatical errors, no editing will be done without the consent of the author (9/30/1982 *Gazette* article).

The article further said:

Articles which are inaccurate or clearly objectionable will be withheld from print.

Withheld. Not rejected. This implies the obligation to resolve the objection with the writer—not to reject the article outright!

The September 26, 1982 GM passed a resolution to accept the *Gazette* guidelines presented. But the Coop’s records did not specify what those guidelines were—pre-

sumably the fairness and respect issues. The September 23, 1983 GM resolved to allow limited anonymous articles. This motion appears to be the last time the GM passed a resolution concerning *Gazette* submissions guidelines. The November 10, 1983 issue contained a “New *Gazette* Policy” on page one about handling accusations and allowing responses. There’s no indication of GM approval, and since then, all changes of *Gazette* policy appear to have been simply announced. We don’t know how this evolution came about. Perhaps an editor’s note will enlighten us.

In 1994, the Newsletter Committee adopted a document titled “A Program for the *Linewaiters' Gazette*,” dealing with all aspects of the editorial side of the paper, production and layout matters to be dealt with separately. The document acknowledged the traditional principle that articles can only be edited for content with the writer’s permission, and that articles could be withheld—not rejected outright for other than the presumptively approved fairness guidelines. It called for consultation with the writer and the entire *Gazette* editorial staff to help resolve outstanding issues.

There appears to have been no *Gazette* report of the adop-

tion of the program, and since then the program appears to have been followed ever more loosely or not at all.

In 2001, I experienced the first of several deletions of key passages of my Environmental Committee Reports over the years, all without notification. In 2002 there erupted, in letters and at General Meetings, accusations by *Gazette* reporters of blatant censorship of their articles by the editors. By August 2009, the old traditions were a distant memory, long forgotten, or never known of, with individual editors cutting out whatever they didn’t like, didn’t agree with, thought was wrong—basically whatever they felt like on their own authority, with no accountability whatsoever—except for the current obligatory “consultation” with the writer—now enshrined by the “*Gazette* Committee Report” of December 29, 2011.

Not discussed yet (for space reasons) is the subject of “editorial autonomy” and what it means. Epic struggles with management’s interference with the *Gazette*’s editorial independence have been recounted in stirring terms in numerous *Gazette* articles (but the extent of which the general coordinators dispute). What does “editorial autonomy” actually mean, especially for the Coop? It’s a topic for a future article. ■



### 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

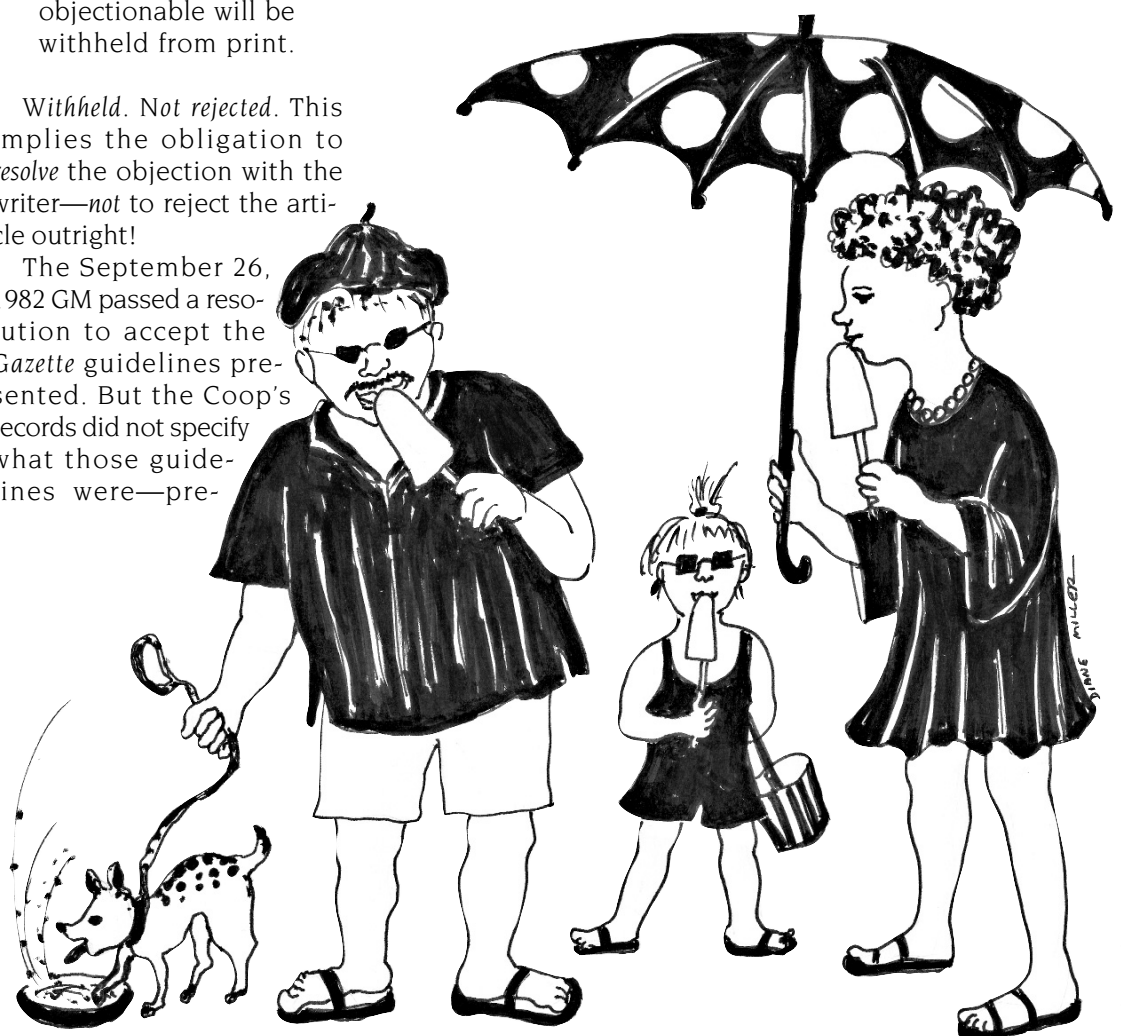


ILLUSTRATION BY DIANE MILLER

**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](mailto: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...**

**Second Saturday**  
**AUGUST 11**  
**10:00 A.M.–2:00 P.M.**

**Third Thursday**  
**AUGUST 16**  
**7:00 P.M.–9:00 P.M.**

**Last Sunday**  
**AUGUST 26**  
**10:00 A.M.–2:00 P.M.**

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

# PLASTICS

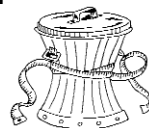
**What plastics do we accept?**  
**Until further notice:**

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

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

**PLASTIC MUST BE COMPLETELY CLEAN & DRY**

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



# RECYCLING

**This Issue Prepared By:**

Coordinating Editors:: Stephanie Golden  
Erik Lewis

Editors (development): Diane Aronson  
Petra Lewis

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Lily Rothman  
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Traffic Manager: Barbara Knight

Thumbnails: Mia Tran

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Photoshop: Adam Segal-Isaacson

Art Director (production): Lauren Dong

Desktop Publishing: David Mandl  
Dana Rouse  
Lee Schere

Editor (production): Lynn Goodman

Puzzle Master: David Levinson Wilk

Final Proofreader: Teresa Theophano

Index: Len Neufeld

Advertising: Owen Howard



## WORKSLOT NEEDS

**Wall Chart Updating****Sunday, 8 to 10:45 a.m.**

This is the perfect job for a detail-oriented person who likes a quiet and pleasant work environment. You will be trained by a staff person who will always be available to answer questions. You are part of a team of two to three people, but you will work on your own. Please speak to Camille Scuria if you would like more information. E-mail her at [camille\\_scuria@psfc.coop](mailto:camille_scuria@psfc.coop) or call the Membership Office Saturday through Wednesday to speak to her.

**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.

**Vitamin Worker****Wednesday, 12 to 2:45 p.m.**

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

**COOP CALENDAR****New Member Orientations**

Attending an Orientation is the first step toward Coop membership. Pre-registration is required for all of the three weekly New Member Orientations. To pre-register, visit [foodcoop.com](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, AUGUST 28**

GENERAL MEETING: 7:00 p.m.

**TUE, SEPTEMBER 4**

AGENDA SUBMISSIONS: 8:00 p.m.

Submissions will be considered for the Oct 2\* General Meeting (\*Sep meeting rescheduled).

**Gazette Deadlines****LETTERS & VOLUNTARY ARTICLES:**

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

Sep 6 issue: 12:00 p.m., Mon, Aug 27

**CLASSIFIED ADS DEADLINE:**

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

Sep 6 issue: 7:00 p.m., Wed, Aug 29

**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, August 28, 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-up 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

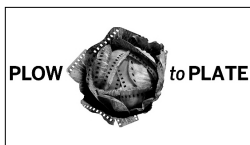
## calendar of events

aug 11  
sat 12 pmWhat 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.

aug 11  
sat 3 pmThyroid 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 14  
tue 7 pmSafe 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

## 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 28  
tue 7 pm

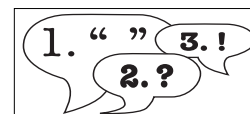
## PSFC AUG General Meeting



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

sep 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, October 2 (rescheduled from the week before), 7 p.m., at Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Pl. at Eighth Ave.**

sep 6  
thu 7:30 pmFood 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.**

**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.**



# aug 11–oct 9 2012

sep 7  
fri 7 pm

## Film Night: The City Dark



*The City Dark* is a feature documentary about light pollution and the disappearing night sky. After moving to light-polluted New York City from rural Maine, filmmaker **Ian Cheney** asks: “Do we need the dark?” Exploring the threat of killer asteroids in Hawai’i, tracking hatching turtles along the Florida coast, and rescuing injured birds on Chicago streets, Cheney unravels the myriad implications of a globe glittering with lights. Winner of the Jury Prize for Best Score/Music at the 2011 SXSW Film Festival. There will be a Q&A with director Ian Cheney after the screening. Ian Cheney is a Brooklyn-based documentary filmmaker. He grew up in New England and earned his Bachelor’s and Master’s degrees at Yale. After graduate school he co-created and starred in the Peabody Award-winning theatrical hit and PBS documentary *King Corn* (2007), directed the feature documentary *The Greening of Southie* (Sundance Channel, 2008), and co-produced the Planet Green film *Big River* (2009). Ian maintains a 1/1,000th-acre farm in the back of his ’86 Dodge pickup, which is at the center of his film *Truck Farm* (2011).

To book a Film Night, contact Faye Lederman, [squeezestone@hotmail.com](mailto:squeezestone@hotmail.com).

sep 9  
sun 7 pm

## Creating Health

A look into the energetics of food utilizing the foods of the Coop. This discussion will incorporate a basic understanding of food from an “energy” approach. Many of us need certain tools and guides necessary to creating the health we want. We will look at many foods offered at the Coop, how to understand their function and power and how to choose them based on climate, season and our purpose. We will also discuss ways to prepare them and create tasty dishes. Our food must be healthy and delicious! Please come with your questions. **Dan Becker** is a dietary health consultant and holistic chef who works in Food Processing on the Kosher Committee at the Park Slope Food Coop.

sep 11  
tue 7 pm

## Safe Food Committee Film Night: Three Shorts from Alas de Rio



Alas de Rio or “Wings of Rio” soars on the aspirations of empowered youth around the world working on all levels, from the ground up, to demand action and inclusion in sustainable development, just-green economies, and accountable governance for their future. Traveling through social networks, Internet communication, and multi-stakeholder collaboration, Alas de Rio journeys to the core of why youth involvement is innovative, effective, and paramount in sustainable-development practice and policy. Hosted by director/producer Nathan Foster. Light refreshments served.

sep 11  
tue 7 pm

## Eat Your Vegetables at Community Bookstore

The Park Slope Food Coop joins with Community Bookstore to present an evening with the chef, author, and co-founder of the People’s Supermarket in Holborn, London. The market offers an alternative food-buying network, by connecting an

urban community with the local farming community. **Arthur Potts Dawson** is the author of *Eat Your Vegetables*, a book that offers everything you need to take your veggies from accompaniment to center stage. This isn’t about being vegetarian and this isn’t a vegetarian cookbook. *Eat Your Vegetables* presents a mix of classics, basics, fast food and show-off dishes that make the most of what’s in season. A talk and book signing will take place, and veggies will be served.

Event takes place at Community Bookstore, 143 Seventh Ave., Park Slope.

sep 14-15  
fri-sat 11 am–6 pm

## Blood Drive

Fact: Less than 3% of the population donates blood, and 90% will use blood some time in their life. Presented in cooperation with New York Methodist Hospital. For further information about blood donation, call 718-780-3644.

sep 21  
fri 8 pm

## Gold Griot Trio and Jodi Shaw



The **Gold Griot Trio**—Brandon Terzic, oud and ngoni, Rufus Cappadocia, cello, and Matt Kilmer, percussion—explores the whole spectrum of the melodic, improvisational, and rhythmic qualities of the Middle East and Africa and places it firmly in the American jazz/blues traditions, seeking the most expansive outlets and energy to create the most openness and dynamic freedom in the music. But most importantly, the music just flat-out burns and swings its tail off, with percussionist Matt Kilmer’s unshakable groove leading the way. Cappadocia’s five-string cello playing is also heavily groove-based with explosiveness akin to the electric guitar, while Terzic’s own playing is exploratory and probing but just the same completely rhythmic in its conception. **Jodi Shaw** is a Canadian-born poet/performer with a unique voice and vision. Her music has been described as “hauntingly erotic,” “mystical” and “hard to pin down.” One reviewer, upon hearing her latest release *In Waterland* for the first time, remarked that he was “partially shocked.” Another calls the album “a revelation, nothing less than stunning.” Her work has drawn comparisons to Feist, Fiona Apple, Imogen Heap, Tori Amos, and the Beach Boys.

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

sep 29  
sat 6 pm

## Parents Whose Children Only ‘Act Out’ at Home

Children often share their biggest frustrations and upsets with their parents. Share stories and hear perspectives to help sort things out for the entire family. **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.

## still to come

sep 30 Qi Gung to Prevent the Common Cold

oct 4 Food Class

oct 2 PSFC SEPTEMBER\* General Meeting

\* rescheduled from the week before

oct 5 Film Night

oct 2 Agenda Committee Meeting

oct 9 Safe Food Committee Film Night



## What's the Buzz

CONTINUED FROM PAGE 4

roasts in Brooklyn, like Blue Bottle," he says. "Blue Bottle comes in twice a week, and has been selling incredibly well." Coffee beans from Pachamama are also available at the Coop. "They are a coffee cooperative owned by the coffee growers themselves," Zisa notes. "That is truly a direct company—from coffee grower to distributor." Pachamama contacted the Coop, and Zisa agreed to carry their beans. "We are constantly being approached by coffee companies," he explains. "We would like to carry a larger selection, but space is limited." He is keen on carrying Blue Bottle and Pachamama because they are difficult to buy elsewhere.

## A Coop Exclusive Blend

And so Zisa has not had any difficulty filling the three new bins dedicated to beans. "I was going to try a coffee of the month," he says. "I bought Love Buzz—a blend of French and Full City Roasts—from Equal Exchange and people went crazy for it! I was scared to take it away!" So one bin is now dedicated to that bean, which is a dark roast.

"Crop to Cup and Blue Bottle believe that over-roasting a coffee destroys the organic and original flavors of the bean," Zisa says. "But most members enjoy a dark-roasted bean." In fact, Crop to Cup roasts their French roast specifically for the Coop. "Juju is a blend from Crop to Cup that you only find here," Zisa says. "It is an

Italian roast mix." On that note, for aspiring coffee connoisseurs, there is a laminated booklet that Crop to Cup gave us which hangs next to the grinder and gives instructions about the different types of brewing. Or, for a more thorough education, head to the Crop to Cup Brooklyn shop (541A Third Ave.) for demonstrations.

*"Most members enjoy a dark-roasted bean."*

## One Cool Drink, Two Ways

But regardless of your preference—a dark or light roast—either one iced is a great way to cool off during the hot months.

"These days there are two major iced coffee methods," says Oliver Strand, a coffee expert who frequently contributes to *The New York Times*. He explains, "There is cold brew (where the water is never above room temperature), and ice brew (where you brew hot directly onto ice). I also call cold brew steep-and-strain, because that's all you're doing. It's so easy to make: grind coffee, place in bowl, pour in water, wait ten to

twelve hours, strain with a sieve. That's it. Now you have concentrate, which you can dilute with water—or milk, which is the traditional thing to do in New Orleans.

"Serious coffee geeks are into ice brew," Strand adds. "You make this like regular pour-over coffee, only you brew hot onto ice—if you're using 16 ounces of water (one ounce by weight is

about one ounce by volume), you put eight ounces of ice in the carafe and use eight ounces of hot water to brew."

Each method has its advantages... but cold-brewing won't heat up your kitchen during a summer heat wave. ■

*With additional reporting by Gideon D'Arcangelo.*



Crop to Cup varieties in the bulk foods Coop aisle.



## 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  
INFO@GREENEHILLFOOD.COOP  
718.208.4778

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

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

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

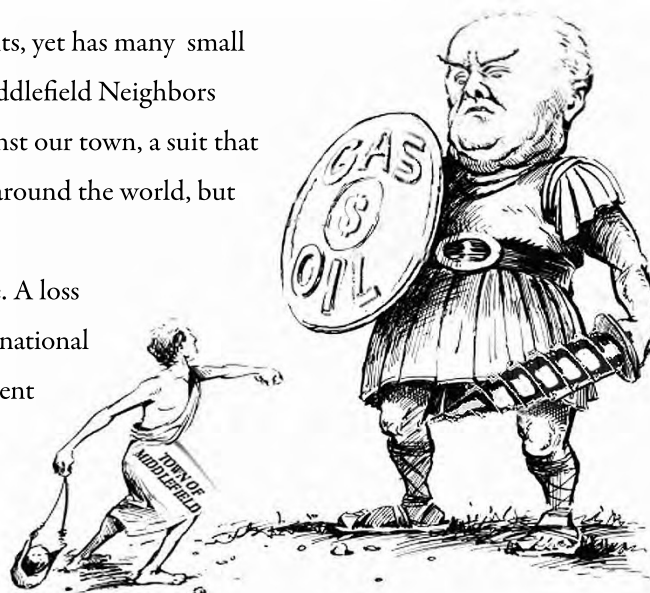
Help defend tiny Middlefield against the voracious frackers before they destroy upstate NY, our water, our towns, and our agriculture.



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

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

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



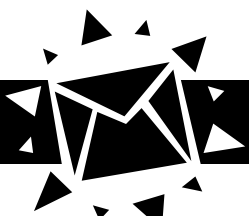
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## LETTERS TO THE EDITOR

## IN RESPONSE TO 'COOP STAFFERS ARGUE AGAINST ROLL-BAG BAN' IN THE JULY 26 GAZETTE

### DEAR EDITORS:

Thanks to the Coop coordinators who presented at the May GM. Their segment was an eye-opener.

I would encourage members to reuse their bags as much as possible. It is the most feasible way. I only take new bags once every two months; they eventually get ratty and need to be discarded. I also reuse bags for freezing compost. Regarding the reuse of bags with UPC codes, I cover the code with the yellow labels provided in the bulk area. This keeps the code from being scanned. I also recycle the prepackaged bulk bags by removing the labels.

There is a lot of plastic around, and I try to recycle it as much and for as long as possible. When I shop, I rarely see many shoppers doing this. I always come with a bag full of reused bags. If more shoppers brought their own bags, you would see a drop in the use of roll bags. Reuse is the best solution for now, until an alternative makes real sense.

Bruce Zeines

## GENTLE FASCISM IN NEW YORK: WHY THE DISCIPLINARY COMMITTEE (DC) NEEDS TO BE MONITORED

### VALUED SUPPORTERS:

Just as the "Coordinators" ran away with the chicken coop 38 years ago when they took away our directors, the DC has done its best to convert us to a Soviet penal colony since 1994. The secrecy and remoteness of their operations may contribute mightily to our plummeting morale and astonishing yearly turnover rate—25%? The *whole concept* of relinquishing this function—*any part of it!*—to a select and self-perpetuating few is *profoundly uncooperative at its core!* Just as is the idea that the *Gazette* has to have *professional* journalists! Who needs their *professionalism*—don't we have enough "professionals" in New York already? This is a *co-op*, friends, in case you didn't remember! Why doesn't the *Gazette* offer every member a *Professionally* written article about them?

I say *may* contribute because we don't *know!* They have never reported *even once* on the volume of cases and their outcomes despite constant appeals by me at GMs and here. Can you imagine a city running on such data: "*The Police Department cannot confirm or deny any unfairness in their stop-and-frisk policy because they do not gather any information.*" Nice one!

Now we hear that their new *Procedures* will be approved at this GM (July 31)—too late for me to comment

before the meeting. They imply that this document was given out at the November 2011 meeting, but where has it been since then? Was it printed in the *Gazette*—even *once*? But not to worry, the people who happen to be there will approve whatever is plunked down in front of them—anything to make sure they get out *without a hitch!* Exactly five days to read and digest the current and previous documents and develop alternatives. And this is a complicated matter.

If I go to the meeting—at the risk of a heart attack!—I will make a *Motion to Commit*, that is, form a committee to do research—including the statistics we so sorely need!—and report back in, say, nine months. If I am not called on, I will rise to a *Point of Order* claiming that *all* participants have a right to make amendments and other subsidiary motions, *even if they are not called on*. The chair has absolutely no right to alter the rules, and the practice of calling on three people at a time cannot be used to deny everyone the benefit and protection of Robert's Rules. If the chair disagrees with me I will move to *Appeal the Ruling of the chair*, which is debatable and requires a vote.

This is the same thing I did at the April 27 *Meeting*, where the chair turned off my microphone.

*Occupy the Disciplinary Committee!*

albert  
718-768-9079  
hobces@yahoo.com

## OLYMPIA FOOD CO-OP PLAINTIFFS FINED \$160,000

### TO THE MEMBERSHIP:

On July 12, 2012, in an important victory for the Boycott, Divestment and Sanctions (BDS) movement against the Israeli persecution of Palestinians, a Washington State Superior Court judge fined five Olympia, Washington, food co-op members for bringing a frivolous lawsuit against members of the co-op's board. Some of the 16 board members had decided in 2010 that the Olympia Food Co-op would join the international boycott of Israeli products. Others have been on the board as the boycott is being carried out.

In February, the judge had ruled that the five plaintiff members, who were backed by the U.S. pro-Israeli group Stand With Us, were trying to interfere with free speech and action on issues of public concern. He agreed that their lawsuit was a Strategic Litigation Against Public Participation (SLAPP) case.

The judge decided in July that the five plaintiff members owed each of the former and present co-op board members punitive damages of \$10,000 apiece and owed the co-op another amount, not yet determined, for its legal fees.

In the light of our continuing campaign for the Park Slope Food Coop to

stop selling Israeli products, we want members to know that such a boycott is legal. New York State also has an anti-SLAPP law and anyone who might contemplate such a lawsuit against our Coop would be subject to that law.

During this summer we will be distributing information about Israeli products, like the Soda Stream soda maker which you can boycott on an individual basis until the Park Slope Food Coop as a whole joins the BDS movement.

Naomi Brussel  
PSFC members for BDS  
www.psfcbds.wordpress.com

## BDS FOCUS: HEADLINES SCREAM OUT GROSS HUMAN RIGHTS VIOLATIONS OF PALESTINIANS

### COOP MEMBERS:

### Israel Plans Demolition of Entire Palestinian Village

Israeli authorities served demolition orders, June 12, 2012, to the Palestinian village of Susiya (in the southern Hebron hills) to completely demolish 50 buildings: homes, a social center, a solar generator and a health clinic. The demolition is on behalf of a petition presented by an Israeli settlement group to exploit the village for itself. The last ten years, Israel has expanded illegal settlements on Palestinian land near Susiya.

Protests against demolition orders: June 22, 2012, nearly 200 international protesters joined residents of Susiya. Israeli forces stopped the march using

stun grenades and tear gas.

### Israel Issues Demolition Order on Two Water Cisterns

July 17, 2012: The Israeli Army raided the Al Qanoub area in eastern Hebron, issuing a demolition order on two cisterns used to irrigate land for 20 people, half are children. The two cisterns were built with the aid of the Improving Livelihood in the Occupied Palestinian Territories Program funded by the Netherlands Representative Office. Permits are rarely issued to Palestinians to build. Illegal Israeli settlements are free to expand without restriction.

### Palestinian Village in Blackout

July 18, 2012: Without electricity for ten days, the village of Dhaher al-Malih, west of Jenin, is completely cut off from the West Bank by the illegal Israeli Separation Wall. One hundred meters from the Palestinian grid, Israeli authorities refuse to allow the village to connect to it. Their sole generator broke down and Israel denied permits to mechanics to repair it. One kilowatt of power from the grid would cost 0.6 shekels; one kilowatt from a generator costs three shekels.

### Israeli Army Raids Nabi Saleh; at Least Ten Injured in Nabi Saleh Weekly Protest

July 17, 2012: At 1:30 a.m., Israeli Army units, using dogs, raided houses in the village of Nabi Saleh (northwest of Ramallah), searching houses, making a record of residents, photographing them, terrifying families and children, making arbitrary arrests to deter weekly protests.

CONTINUED ON PAGE 14

## 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-

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.

## LETTERS TO THE EDITOR

CONTINUED FROM PAGE 13

Unarmed Protests demanding return of lands (Halamish illegal settlement) and the Bow Spring began December 2009. Women help organize, participate with children. The Israeli Army responds using disproportional force: tear-gas projectiles, banned high-velocity tear-gas projectiles, rubber-coated bullets, live ammunition, foul liquid: "The Skunk" shot from a water cannon. Between January 2010 and June 2012, the Israeli Army arrested 98 people, including women and children as young as 11; 31 were minors.

### Commentaries on Israel's Policies

**Akiva Eldar:** political writer, Haaretz: Israel is stripping the property rights of Palestinians, pushing them out of the country by house demolitions, confiscating lands, not granting construction permits (referencing Susiya).

**UN Special Committee on Israeli Practices in the Occupied Territories** report (July 2012): Mass imprisonment of Palestinians, routine house demolitions, widespread violence by Israeli settlers against Palestinians, a Gaza blockade: "These practices

amount to a strategy to force Palestinians off their land or so severely marginalize them as to establish and maintain a system of permanent oppression."

**Send the message to Israel to end the occupation: support the BDS movement.**

References: www.IMEMC.org: Saed Bannoura, Jack Muir, Giulio Pusateri; Mondoweiss.net.

Mary Buchwald  
Brooklyn For Peace  
PSFC members for BDS  
www.psfcbds.wordpress.com

### KIDVERSE: EATING GOOD

*My science teacher says we ought  
To have a balanced diet,  
So being something of a nerd  
I thought that I would try it.  
Sure enough, my energy level  
Went up 200 percent  
And now I'm sure that I'll be able  
To enter a track event.  
My diet's unusually balanced  
And yet I'm really no nut:  
Three times a day I tuck into  
A cupcake and a donut.*

—Leon Freilich

## CLASSIFIEDS

### BED & BREAKFAST

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



### CLASSES/GROUPS

MEDITATION MADE EASY. Learn simple mindfulness, meditation and stress-reduction techniques, Wednesdays at 8:15pm at Spoke the Hub, convenient Park Slope location. With experienced, wise teacher Mina Hamilton, Author of 'Serenity To Go, Calming Techniques for Your Hectic Life'. Call 917-881-9855.

### COMMERCIAL SPACE

PROFESSIONAL OFFICES available for Health Practitioners; e.g. Nutritionist, Medical Doctor, Psychotherapist, Massage Therapist, Podiatrist, Dentist, Reiki, Shiatsu, etc. Be part of an Holistic center in

SOHO. Doctor will introduce all patients. Non-medical spaces also available. For information, please call 212-505-5055.

### EMPLOYMENT

HELP WANTED. Local Licensed Moving Company needs a Driver/Helper. Must have a clean Driver's License. Call for interview. Position is part-time only. Must be reliable, courteous, and always on time. Moving experience helpful. Call Robert 718-965-0214.

### MERCHANDISE NONCOMMERCIAL

FOR SALE: Inflatable Kayak. SEVY LOR TAHITI. Complete kit with pump, paddles and life jackets. Durable! Fits 2 kids or Adult plus 1 kid. Best if you have a little boating experience. I'll give you all the details. \$100. Call Fred 917-687-8374.

### MERCHANDISE WANTED

SELL IRIS RECORDS your CDs/LPs! Appointments day/night at your home. We pay cash and do the heavy lifting. Collections appraised for estates/divorces. Don't throw away your stoop sale leftovers! Iris will buy and sell/donate LPs, CDs, DVDs, books. Email Stephen at

recordriots@gmail.com or call 609-468-0885 for more info.

### SERVICES

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.



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.

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.

## 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)

### 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.

#### WED, AUG 15

7-9 p.m. PowerHouse Arena invites you to a culinary celebration of Julia Child's 100th Birthday with Dave Crofton, Matt Lewis, Deb Perelman, Alyssa Shelasky. Baked goods and French wine will be served. The powerHouse Arena 37 Main St., Brooklyn, NY 11201, please call 718.666.3049. RSVP appreciated: [rsvp@powerhousearena.com](mailto:rsvp@powerhousearena.com).

#### SAT, SEP 15

3 p.m. Animation film festival in the quaint village of Athens, New York. The film festival will be in a restored opera house which is also a brewery. Please join us! Anyone interested in social political animation, please refer to below website. [www.athensanimationfest.com](http://www.athensanimationfest.com).



CLASSIFIEDS

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

SERVICES-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.



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

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

SUPER-GENTLE YOGA. Think you're too out-of-shape, too large, too old, too "something" to do yoga? Recovering from an injury? BY POPULAR DEMAND A SECTION JUST ADDED. Wednesdays 6:30pm and 7:30pm. Convenient Park Slope Location. Call Mina Hamilton, experienced, wise teacher. 22 Years serving Park Slope. 917-881-9855.



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. Tel: 347-307-4642 or melgarfinkel@yahoo.com

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

ADVERTISE ON THE WEB

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



PHOTO BY KEVIN RYAN

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.

Crossword Answers

S	T	U	D		B	A	H		D	M	I	N	O	R
T	A	P	E		U	N	I		A	T	N	I	N	E
P	U	R	E	A	S	O	N		N	A	G	G	E	D
E	R	I	T	U			D	O	I			E	O	N
T	I	S		N	A	T	U	R	E	S	E	R	V	E
E	N	E		T	W	O		E	L	E	G	I	E	S
R	E	N	E		E	N	D			T	B	A	R	S
			R	O	S	E	S	A	R	E	D			
S	O	S	A	S			L	S	U		F	E	A	R
O	P	P	O	S	E	D		T	E	X		A	L	A
W	E	L	F	A	R	E	F	O	R	M		T	A	K
A	N	I			A	B	E			A	D	I	M	E
B	A	C	O	N	S			R	E	U	N	I	T	E
L	I	E	N	E	E			A	L	S		A	U	D
E	R	R	A	N	D			L	I	E		S	P	A

BAY RIDGE FOOD CO-OP

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

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

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

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

PSFC members receive FTOP credit for their work!

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

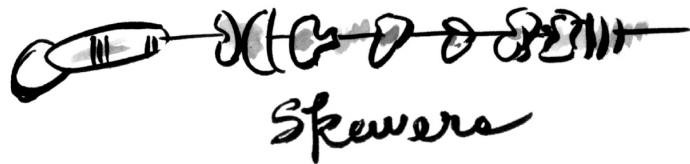
Classified advertising in the Linewaiters' Gazette is available only to Coop members. Publication does not imply endorsement by the Coop.

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

**WELCOME!**

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

Ayca Akin	Sarah Fishstrom	Kim Last	Naybi Sansores
Erin Aliperti	Jessica Flores	Andrew Leitch	Erin Schmitz
Doug Anderson	Aaron Gen	Matthew Lieber	Karsten Schmitz
Jose Tomas Atria	Kayo Green	Kathryn Mattis	Josh Schwartz
Elif Bali	Katie Grimm	Peter Mattis	Roshan Shah
Paul Bartlett	Stephanie Grodin	Meredith McCandless-	Lukasz Sieczek
Courtney Baxter	Annalise Hagen	Seymour	Martyna Starosta
Rayna Blanco	Allison Hamlin	Amy Melson	David Stock
Bianca Bockman	Lauren Harpersberger	Nicholas Murray	Michael Thorne
Arun Bryson	Todd Harpersberger	Aaron Myers	Alex Tolk
Kay Chien	Jessica Hejtmanek	Camille Paglia	Emiliano Valerio
Jason Coniglione	Fred Holland	Teresa K-Sue Park	Joshua Vickery
Andrew Conklin	Holly Hoover	Kelly Patton	Chris Wade
Veselin Cuparic	Marie Joseph	Chelsea Petroe	Kyle Warren
Raphael Dascalu	Benjamin Kabak	Nicola Poyotte	Page Whitmore
Scott Deterville	Alison Kalis	Fadi Qumbargi	Amani Willet
Edward Diaz	Miki Kamijyo	Shlomi Rabi	Eric Wilson
Danielle DiCiaccio	Dalit Kaplan	Hailey Reissman	David Wolstencroft
Angel Dieguez	Sita Kumar	Sharon Rork	Kelly Woo
Malgorzata Dubiel	Cynthia Kushner	Zachary Safford	Johnathan Woodward
Zoe Erwin	Miriam Lakes	Nousha Salimi	Zachary Yorke
Jeff Fishbein	Jonathan Landau	Rebecca Sameroff	

**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).

## Park Slope Food Coop Video Squad Workslots Available For FTOP credit

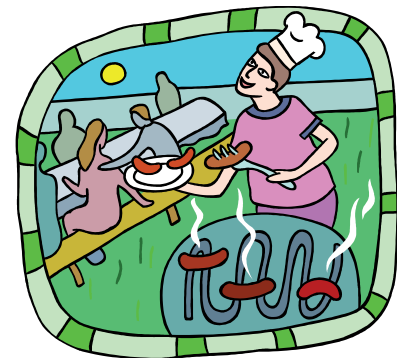
**There are current  
workslot openings for:**

**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.



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).

