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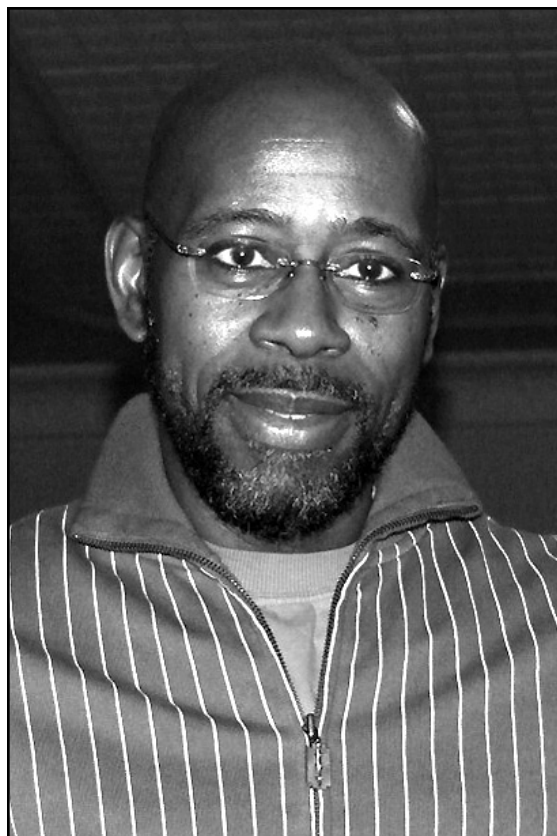
Volume HH, Number 5

March 7, 2013

Alexis, Who Made the Coop Smile

By Thomas Matthews

Billy Donald Alexis was an unflagging and irrepressible presence at the Coop, where he worked for 19 years as a Receiving Coordinator. He made a broad impact on the Coop's 16,000 members in his role as the bread buyer, expanding the range of products to include a wide diversity of specialty and artisan-baked goods. But his most personal legacy was as the early morning monitor, where he greeted, organized and encouraged the sleepy staff and member workers who assembled each day by 6:00 a.m. to bring the store to life.



"It was his home," said his wife Shelia Martin. "It really was. The people: that was the thing."

Billy Donald Alexis was born on Oct. 31, 1954, the youngest child of Dorothy and Joseph Alexis. The family grew up in the Lillian Wald Houses on the Lower East Side. Alexis

attended Seward Park High School, but left early to enroll in the college bound program at New York City Community College at the age of 16. There he earned both his high school diploma and associate's degree. He earned his bachelor's degree from Baruch College.

In 1988, he married Shelia Martin. They moved to Brooklyn and had three children: Stephen (born in 1990), Darian (1992) and Jordan (1997).

"I can't remember how I was introduced to the Coop, but I joined first," Shelia said. "And I worked both his shift and my shift! Then I saw that there was an opening for a Receiving Coordinator and told him he should apply to it."

Alexis Grew with the Coop

"Alexis truly grew with the Coop," said Joe Holtz, one of the General Coordinators. "We had less than 5,000 members when he joined the staff in August, 1993. He was not the bread buyer immediately. He was not the main early morning point person immediately. As the Coop grew and the staff grew, the areas of specialization grew more numerous and more focused. Alexis proved to be excellent at helping to orchestrate the start of weekdays, which start much earlier than the shopping hours."

"He was brilliant at his job as the morning monitor," said Jennie KixMiller, a longtime member of the Coop and former Coordinator who worked with Alexis directly for eight years. "And it's one of the most important jobs at the Coop. His warmth and personality made him perfect for the job. He knew exactly who to match up with which task. He was one of the warmest, most loving people I know. He had the biggest smile! And a big hug for everyone."

Denney Marcelle, a Receiving Coordinator, was a friend outside of work as well. "Alexis loved weight training," he said. "He was not into bulking up, but he was extremely fit. And handsome! My goodness, some of the members had a drooling problem." Denney also recalled doughnut runs before work, and tales of raucous card games, big parties and delicious meals at the Alexis-Martin household.

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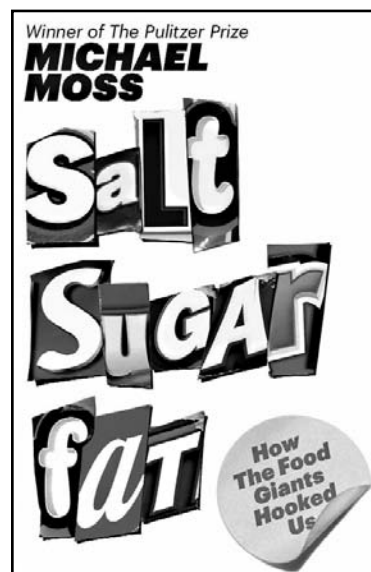
Ah Sugar, Sugar, Salt and Fat

By Danielle Uchitelle

In his new book, *Salt Sugar Fat*, Coop member Michael Moss peers under the hood of the global processed food machine and shines a light on the massive, well-tuned engine built to suck the grocery dollars from our pockets and leave us gasping, malnourished and ill. Subtitled "How the Food Giants Hooked Us," his book describes the many techniques they use, generally with the full cooperation of the government, to make sure we keep buying and eating more and more of their products.

If this sounds like someone else's dystopia, you're a more disciplined shopper than I am. When reading in Michaels's book about how the government encourages low commodity prices for sugar, aiding the food giants and abetting the obesity crisis, I can work up a good head of righteous indignation on behalf the economy's underclass, to whom sugary prepared foods are often targeted, while nursing that "told you so" state of mind toward my sugar-gobbling friends. You see, my own personal added-sugar consumption is as close to zero as any Westerner is likely to get: I eat one piece of pineapple upside-down cake on the Fourth of July, and cake on my birthday. Don't gaze directly at my halo; it may harm your eyes. On the other hand, my mother was from New Orleans and I cook the way she taught me, with lots and lots of salt and plenty of fat to fry in. In my family you don't taste food to see how much salt to add; you keep adding salt until you can smell it, and then you back off a bit. So the chapters on salt and fat left me more than a little queasy. The truth is,

CONTINUED ON PAGE 3



Next General Meeting on March 19*

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. * The March General Meeting will be on Tuesday, March 19, at 7:00 p.m. at MS 51, 350 Fifth Ave., between Fourth and Fifth Sts. Enter on Fourth St. cul-de-sac. The Fourth St. entrance is handicap-accessible.

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

*March's meeting is March 19 (not March 26). This is an exception.

IN THIS ISSUE

From the Archives	3
Rooftop Farms Grow in Brooklyn.	4
Plow-to-Plate Movie Series	6
Coop Calendar, Governance Information, Mission Statement. . .	9
Calendar of Events	10
Letters to the Editor	12
Candidates for Board of Directors	14
Classifieds, Exciting Workslot Opportunities.	15

Coop Event Highlights

- Thu, Mar 7 • Food Class: Super Fresh Spring Cleaning with Raw Foods** 7:30 p.m.
- Fri, Mar 8 • Wordsprouts: Group Reading: Stories from the City & Beyond** 7:00 p.m.
- Tue, Mar 12 • Safe Food Committee Film Night: The World According to Monsanto** 7:00 p.m.
- Thu, Apr 4 • Food Class: Cherry Blossom-Inspired Dishes** 7:30 p.m.

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

Alexis

CONTINUED FROM PAGE 1

An Ability To Touch Other People

Marcelle articulated something about Alexis that everyone who knew him touched on: his growth as a person and his ability to touch other people.

"The Coop gives everyone who works here the challenge to be outgoing, organized, and to manage people, some of whom are much more

ticularly cared for. It was four or five days a week, sometimes two shifts a day. It was grueling. But he found his groove in it and it became who he was. He took his job to heart and was a perfectionist. Doing something he initially didn't want to do gave him a chance to show off his peacock feathers. He had to engage and nurture so many people. And that's why people remember him the way they do.

appear to have ingrained the value of determination in their family. When their daughter Darian was about to enter her first year at college, she suffered severe burns in an accident at the end of August. She chose not to delay her college education and is on track to graduate next year. When she got a job in the People's Market Food Coop at the University of Massachusetts in Amherst, Alexis was excited to report how much she loved working there and now how much she now appreciated his work at the Park Slope Food Coop."

A Generosity of Spirit

General Coordinator Allen Zimmerman is a cancer survivor who got to know another side of Alexis. "Last year, when I was recovering from surgery and Alexis was recovering from the treatment for his cancer, we found ourselves on medical leave at the same time. We spent time together that was very different from the time we spent together on the job.

"My prognosis was far more hopeful than his. But the wonderful thing was that he didn't see us as different—he was as supportive of me as I was of him. My fondest memory is when I was unsteady walking, he took my arm and helped me. That support will stay with me forever. There was a generosity of spirit about Alexis that everyone could feel. We all felt supported by his warmth and strength."

Alexis died at home on February 11 in the company of his family. He was 58. He is survived by his wife Shelia and their three children, along with his sisters, brothers, nephews, niece and a whole host of friends and admirers too numerous to list. ■



Alexis enjoying the food at annual staff holiday party.

'wealthy' than you are," Marcelle said. "Alexis could handle that very easily and smoothly, just human to human. I've never met anyone more comfortable in his skin. He was able to give because he was clear about himself. I watched him grow, as I've seen a lot of people grow here.

"Being the morning monitor wasn't something he par-

"Sometimes it's the challenges and even the failures we face that open up the paths to true success. Alexis embodied that lesson, and taught it to so many of us. People say to me, 'it's because of Alexis in the morning that I'm still a member.'"

Janet Schumacher, a General Coordinator, amplified this insight, noting that "Alexis and his wife Shelia

The Alexis-Martin family appreciates cards and notes of support, and will accept contributions to help defray expenses from those people who feel so moved. All communications should be addressed to Shelia Martin c/o Park Slope Food Coop, 782 Union St., Brooklyn, NY 11215. Cards and donations can be mailed to the Coop or brought in person to the second floor Membership Office.

A memorial celebrating Alexis' life will be on Sunday, April 14, at 4 p.m., at Grace United Methodist Church, 33 St. Johns Pl. at Seventh Ave. Members of all of his communities, including Coop members and staff, are welcome. See the Coop's website, foodcoop.com, for information.

TWITTER POSTS FROM COOP MEMBERS WHO KNEW AND LOVED ALEXIS

@fmb_3: "Somber day, Alexis brother, you will be missed."

Barbara Mazar: "I am deeply saddened to learn Alexis has passed away. May his memory be for a blessing."

Roberta Arnold @RonnieCuberMGMT: "very nice person to work with. always had a smile even at 7 a.m. on a Sunday morning."

gilly youner @gillyarcht: I am bereft. The @foodcoop is bereft. We have lost Alexis...one of the SWEETEST humans on the planet. Ever. :-....

Elfrida Martin @Elfiem: Alexis has inspired great love and respect. What a beautiful smile

Joshua Bauchner @bauchner: RIP Alexis. What a guy

Ainslie Binder @ainslieann: He made my 5:45 shifts worthwhile. RIP Alexis

Annie Petunia @PicklePetunia: so sad to hear about Alexis. He was the sunshine of my morning shift. Always a smile and a warm hello. RIP Alexis.

Matthew Wills @backyardbeyond: Really sorry to hear about Alexis. He was a great guy.

sarah hill @sarahjoyhill: An early morning weekday worker remembering Alexis with great affection & respect. Heartfelt sympathy to all who loved him.

ReganWoodPhotography @ReganWoodPhoto: I just found out today when working. Already his absence really felt. RIP Alexis. Thanks for sharing your spirit and smile

brooklyngal: rest in peace alexis his smile will be remembered my prayers are with his family

Clint Hendler @clinthendler: I've never met anyone who could be as nice at 5:45 in the morning. RIP.

Donna Minkowitz @Minkowitz: Alexis was a bright, bright spirit. He always made me feel good, every time I saw him. RIP

Abe Velez @abevel75: Thank you, Alexis, and may the road rise with you!! Heartbroken. But you lit up the Coop and showed us all a kind way.

rachel f. feddersen @rfishfed: RIP Alexis. It was always a pleasure to see him, no matter how early the hour.

sklose @sklose: I worked a monthly 6 am shift w Alexis for more than two years. He was never anything other than warm, funny, and charming.

Follow the Food Coop on

twitter



@foodcoop

Ah Sugar, Sugar

CONTINUED FROM PAGE 1

no matter how disciplined a food consumer you are, everyone will see themselves in Michael's book.

Hello Dolly Madison

I caught up with Michael one afternoon as he was preparing for his publisher's media blitz in advance of the book's March 12 publication date, and asked him what he intended the message of his book to be. "It's really an exposé of the processed food industry," Michael answered. "Everything they're throwing at Americans." In chapter after chapter, Michael meticulously documents how the brightest minds in the food science community labor day after day to engineer food (one can hardly call it cooking) to be as addictive as possible, turning the results over to master psychologists who construct marketing campaigns to instill an insatiable yearning for their product, its beautiful packaging, the unattainable yet alluring lifestyle that their salty/sugary/fatty creations represent. I guess that's why I still have erotic fantasies involving Dolly Madison.

As Michael describes it, the deck is stacked against wholesome food. "Think of how much effort is put into marketing processed food," he told

me, "and how little effort goes into marketing carrots and other healthy foods." Here again, the Coop is atypical, with Allen Zimmerman's carefully curated cornucopia of seasonal produce outshining anything you'll find on the shelves throughout the rest of the shopping floor. By contrast, a trip down the produce aisle of most other grocery stores will induce a deep sense of ennui that can only be erased by purchasing chocolate bars, which are always stocked conveniently close to where shoppers wait in line to check out, a stocking strategy to which even the Coop must plead guilty.

I asked Michael whether researching his book had changed his own shopping habits. "I've taught my two boys to read food labels," replied Michael. "Kids have these huge sugar cravings, so I'm always looking for practical ways to add healthy things to their diets." Michael's real-world nutrition tips include adding multigrain pancakes to his children's breakfast menu as well as teaching them to read food labels and to think about the sugar and salt content of the packaged foods they eat. Also, "learning to understand the eye-level part of the store," for as Michael discovered, most groceries stock their highest-sugar processed foods at eye level,

where they're easy to see and easy to reach. Reaching high or bending down will often yield the healthier, less processed version of the same food. Try this on your next trip to Key Food.

Where's the Call to Arms?

After almost 400 pages of reading about how the food giants got over on the American people at pretty much every turn from around 1960 to the present, I was waiting for the clarion call to arms in the final chapter of Michael's book. Here, sadly, he disappointed me. Instead of "Chicago will be ours!", Upton Sinclair's rousing finale to his 1905 food industry exposé *The Jungle*, we find the more measured but not nearly as heart-quickenning, "After all, we decide what to buy. We decide how much to eat." True enough, Michael, but didn't you just spend the last 400 pages demonstrating how the corporate food industry decides for us? Still, Coop members reading *Salt Sugar Fat* can at least take comfort in knowing that we've enacted our own personal liberation from the tyranny of the modern food industry. If only every shopper in a giant Key Food or tiny bodega could know the pleasure of healthy food that we as Coop shoppers know, that would truly be a revolution. ■

F U N C O M M I T T E E

Seventh Annual Coop Kids' Variety Show

Saturday, March 9 at 7 p.m.
Old First Reformed Church
Carroll St. & Seventh Ave.



Sounds of cello, drums, flute, guitar, hip-hop, magic Stricks, tap shoes, skits, trumpet and young voices singing popular songs filled the PSFC meeting room two weekend days in January as 38 children ages 6-13 auditioned 24 acts for the Seventh Annual Coop Kids' Variety Show produced by the PSFC Fun Committee. Five members of the committee reviewed the auditions with show coordinator Martha Siegel and determined that this year's variety show will be spectacular.

This year's edition of the Variety Show features skits, solo instrumental and vocal performances, modern, hip-hop, gymnastic and tap dances, rock groups and even a magic show.

The Coop Kids' Variety Show will be videotaped and broadcast on BCAT, the public service station in Brooklyn.

Admission is \$10 adults, \$5 kids 12-18, free for kids under 12.

FROM THE ARCHIVES

Voting for New Products

Our last column looked at an instance when the Coop membership voted to stop stocking a specific product—in that case, bottled water. The same democratic process has been used to introduce new products as well. Newer members may take for granted the array of fancy beers and grass-fed beef that currently graces our shelves, but these items haven't always been sold. Whether or not to add them had to be voted on—often after months of debate in the pages of the *Linewaiters' Gazette*. Even with membership approval, other limitations like space and equipment have in the past prevented the Coop from stocking desired items. Although members clamored for poultry in the 1980s,

it wasn't until 1991, after the Coop's expansion and the introduction of a refrigeration system, that the feathered food items landed in member shopping carts. On the same note, even though the membership voted to start carrying condoms in 1986, those items didn't hit the shelves until June of 1989. The reason? Suppliers only wanted to sell in large quantities, and with limited space to store several thousand units of condoms as well as limited shelf space to sell them from, members would have had to buy condoms in bulk to make it work. And we won't speculate as to why that sales model wasn't sustainable...

Please send your comments, questions, and memories to archivecommittee@psfc.coop.

—Archives Committee



Esther Bernstein with her turkey and Bob Graziano, Thanksgiving 1994.



Bob Graziano, the Turkey Man of the PSFC, Thanksgiving 1994.

PHOTOS BY HAZEL HANKIN

Rooftop Farms Grow in Brooklyn

By Brian Dentz

Allen Zimmerman's got a lot on his plate. He oversees the 6,000 cases of produce purchased each week by the Park Slope Food Coop. "I would love to be able to carry something that's grown in Brooklyn," he said recently, while taking a break from his demanding schedule. "Many Coop members are obsessed more with local, than organic."

Zimmerman is intrigued by the rapid growth of commercial rooftop farms that have sprouted on large industrial buildings in the city. "If somebody grows it... a big enough supplier of something, I think we would be interested."

These rooftop farms don't just sell produce at farmers markets and as CSA shares, they also supply large supermarkets such as Whole Foods and Fresh Direct. What is expected to be the largest rooftop hydroponic farm in the country is slated for the top of a former Navy warehouse building only 2.2 miles from the Coop's organic butternut squash section. Brightfarms is planning to build a 100,000-square-foot facility that it projects will grow one million pounds of produce per year. The farm will be located on 30th Street and Third Avenue in Sunset Park. The construction of the hydroponic greenhouse is

awaiting final permits from the city. But it's already landed a contract to exclusively provide produce to A&P supermarkets.

City government is encouraging this new type of industry. Recently, zoning regulations were altered by the City Planning Department and approved by the City Council to encourage green development. The new rules, called Zone Green, help make it easier for greenhouses to be built on commercial buildings.

Putting the Green In Greenpoint

Deep in the heart of Greenpoint, only 5.23 miles from the Coop's organic carrot sec-



PHOTO BY ARIBURLING

The Gotham Greens greenhouse utilizes a rooftop weather station linked to computers that help regulate its irrigation pumps, exhaust fans, vents, shutters and shade curtains.

tion, is Gotham Greens' 15,000-square-foot hydroponic commercial rooftop farm.

Gotham Greens has been harvesting vegetables grown with a view of the midtown Manhattan skyline since 2011. The farm uses many recently developed high-tech approaches in hydroponics. Its greenhouse utilizes a rooftop weather station linked to computers that help regulate its irrigation pumps, exhaust fans, vents, shutters and shade curtains. Asked why Gotham Greens grows with hydroponics, Viraj Puri, co-founder and CEO, replied, "New York City has a dearth of arable land. Hydroponics is an extremely

modular, lightweight, efficient, productive form of farming that lends itself well to an urban environment, particularly rooftops. Hydroponic yields can be 10 to 20 times more productive per unit area compared to conventional farming."

Gotham Greens grows lettuce, salad greens and herbs, as well as tomatoes, cucumbers, peppers, eggplants and strawberries. It employs 15 to 20 people to plant, harvest and care for the crops as well as other aspects of running a commercial farm. The farm grows year-round. Although not certified organic, it says its growing methods avoid using chemical pesticides,



RENDERING BY BRIGHTFARMS

Brightfarms will be located on 30th Street and Third Avenue in Sunset Park. The construction of the hydroponic greenhouse is awaiting final permits from the city.

Earn FTOP Hours in Queens!



Help the Queens Harvest Food Co-op bring sustainable and affordable food options to Queens and earn FTOP hours at the same time.

The Queens Harvest Buying Club is looking for volunteers to help during our monthly distributions. If you love farmers, fresh foods, conversation, and arithmetic, then spend a couple hours with the crew and get to know us (and Queens!) a little better.

We especially need an accountant.

We are a monthly buying club and need volunteers each month.

Our next distribution will be in late January. E-mail qhbuyingclub@gmail.com for the date.

We need extra hands for:

- **Morning Shifts**—Setup, Data Entry, Receiving, Inventory
- **Afternoon Shifts**—Receiving, Data Entry, Kitchen Prep, Packing
- **Evening Shifts**—Packing, Data Entry, Cleaning, Breakdown

Our distribution site is St. Jacobus Lutheran Church, in Woodside, which is just three blocks from the Roosevelt Ave. stop (E/F/R/M/7 trains) in the heart of Jackson Heights.

Interested in volunteering? E-mail us: qhbuyingclub@gmail.com

GMO ROUND UP!

Transgenics, the Coop, and You

Sugar?



Foods listing "sugar" as an ingredient are likely to contain sugar derived from GE sugar beets.

Visit www.nongmoproject.com
or email sayno2GMO@gmail.com

This notice is brought to you by the GMO Shelf Labeling Committee of the PSFC: www.gmodanger.wordpress.com

herbicides or fungicides. According to the company, the time between a vegetable's harvest and its sale to a customer is three to 48 hours. Gotham Greens also recycles its irrigation water and claims that hydroponics uses 10 times less water than soil growing. Asked about the flavor of hydroponic grown vegetables, Viraj said, "Like any other type of farming, it depends on the grower and the care taken of the plants...if grown well, hydroponic crops can be tastier and more nutritious. If effort is taken to ensure proper nutrition, climate control and pest management and of course freshness."

The close proximity to the people eating the produce, he says, is very important to the flavor and quality of the food.

For now, the company would be unable to sell to the Coop. Viraj, who has a background managing start-ups in

graphic economic context. At the moment, urban rooftop farming is a concept, not a completely proven solution. But it is promising."

Brooklyn Grange

Just over the Brooklyn-Queens border in Long Island City sits a rooftop farm on Northern Boulevard, which uses old-fashioned soil in the open sun (no greenhouse), with the plants growing in rows. Brooklyn Grange is just an 8.16-mile bike ride from the Coop's organic green beans bin. The 45,000-square-foot farm has been planting and harvesting since 2010. Brooklyn Grange opened a second farm on a rooftop in the Brooklyn Navy Yard (2.35 miles from the Coop's organic beets shelf) in June 2012, with an additional 65,000 square feet of growing space. That totals 110,000 square feet or 2.5 acres of crops.

Anastasia Cole Plakias, a managing partner of Brooklyn

Grange, says they grow their vegetables according to what they describe as organic principles, not using any synthetic or chemical fertilizers. The list of what grows out of the soil is long. They report growing 40 varieties of tomatoes, peppers, kale, chard, bok choy, carrots, radishes, beans, arugula and a variety of salad greens. Some vegetables such as cabbage and collard greens didn't grow well in their soil so they no longer plant them. Brooklyn Grange distributes the produce through three channels: CSAs, farmers markets and wholesale to local supermarkets and restaurants. The vegetables are picked and sold to their customers within 24 hours, Anastasia explained.

They are able to grow about nine months out of the year. Another benefit of rooftop soil farming, as Anastasia tells it, is the farm's use of rainwater runoff for irrigation. This eases the burden on the city's sewer systems and reduces the amount of raw sewage that the city is forced to discharge directly into our waterways during heavy rainfall. When asked if Brooklyn Grange sells to food coops, Anastasia replied, "Yes, we sell to the Bushwick Coop and Green Hill Food Coop."

As for the Park Slope Food Coop, Allen Zimmerman says that while the idea of hyper-local produce sounds appealing the biggest obstacle is that these rooftop farms are not organic. Most of the vegetables the Coop sells are certified organically grown,



PHOTO BY ANASTASIA PLAKIAS

Brooklyn Grange uses a special kind of soil called Rooflight, designed for roof growing.

he says. And Zimmerman contends that carrying organic and non-organic items at

the same time would risk losing the integrity of the Coop's organically grown produce.



PHOTO BY ARIBURLING

Gotham Greens has been harvesting vegetables grown with a view of the midtown Manhattan skyline since 2011.

New York as well as working at an environmental engineering firm called New York Sun Works, said, "At the moment, demand outstrips supply so we can't take on any new customers unfortunately. But (we) hope to as we expand operations." It currently sells to Whole Foods, Fresh Direct, D'Agostino's as well as smaller retailers and restaurants.

Viraj reports plans to expand to two more rooftop farms in the city, one in Brooklyn and the other in Queens. When asked if he sees rooftop hydroponic farming as the future of farming, Viraj responded, "We don't necessarily see this as the future of farming. It can play a role however for certain crops, particularly highly perishable crops often grown far away. There are many ways to farm responsibly and sustainably. This is one such method that is suited, tailored, to our unique geo-

Grange who comes from a background in the restaurant industry, said they broke even their first year and have been expanding ever since. Other means of revenue have also helped the business. "Consulting is one area in which we're seeing a lot of growth: there's a huge demand for this type of project atop commercial and residential developments," Anastasia reported. The farm also serves as an educational destination for school children, offers a variety of internships and rents the rooftop for corporate events and parties.

Brooklyn Grange uses a special kind of soil called Rooflight, designed for roof growing. As the name implies, it's a lightweight soil. The plants grow in soil eight to 12 inches deep, in rows. "Building our soil is priority number one at the farm, since we have a limited amount of it to work with," Anastasia explained. They partner with local organi-

VALET BIKE PARKING IS HERE ON SUNDAYS!

strollers & scooters
& carts too!



Every Sunday, April 7–November 24,
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.



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



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



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



◆ Call the Membership Office

SAFE FOOD COMMITTEE REPORT

Plow-to-Plate Movie Series Presents: *The World According to Monsanto*

By Adam Rabiner

You need only to look at a film like Michael Moore's groundbreaking 1989 exposé of General Motors, *Roger and Me*, to see that corporations seldom come off looking good on camera. And this is especially true in documentaries about the food industry. But *The World According to Monsanto* is particularly savaging in its unrelenting focus on unearthing the seediness, so to speak, of this global corporation.

Monsanto presents itself, through slick advertisements, as a company interested in making the world a better place by helping farmers grow more food and feed an expanding population. But the filmmakers make a convincing case that the company's true motive is profit and that it will go to any length to achieve it. Like skilled lawyers gradually stripping away the credibility of an expert witness, they establish their case by first examining the company's past. Before Monsanto began passing itself off as a friendly agricultural company, it was a chemical company, founded in 1901, that produced many dangerous or controversial products such as dioxins, PCBs, aspartame and bovine growth hormone.

Then, the filmmakers go over Monsanto's alleged sins, one by one. The company's list of misdeeds is long: dumping dangerous chemicals in a creek and burying PCBs in the poor African-American community of Anniston, Alabama, in the 1960s and lying to the government and community about the hazards; falsifying scientific studies; destroying the careers and reputations of scientists who dared to question the safety of their products or methods; suing American farmers for patent infringement and destroying the lives of poor farmers in the developing world who cannot afford their seeds.

It's a strong indictment and it is all meant to question the honesty and integrity of a company that envisions a transgenic world and believes that GMOs are safe. Not long into *The World According to Monsanto* you pretty much hate the company and are extremely skeptical of its scientific claims, endorsed by the Food and Drug Administration (FDA), that genetically modified organisms are "substantially equivalent" to non-GMOs and that they are "Generally Recognized as Safe" or (GRAS). After all, Monsanto at first said that its cash-cow herbicide, Roundup,

was biodegradable and good for the environment, only to be forced to reverse itself when its own studies showed that after 28 days in the soil only two percent had broken down.

The title of this film, *The World According to Monsanto*, suggests the great power this monopoly has wielded in manipulating the FDA and implies that Monsanto, which has already bought up dozens of seed companies, has as its ultimate goal nothing short of dominating the entire food system. But despite its past political prowess, and its slick television commercials, Monsanto, at least in certain circles, is also a quite sinister company, and this film only validates that appraisal. Marie-Monique Robin's film will leave you doubting claims of food safety and benevolence. After 108 minutes, Monsanto does not seem so powerful. The man behind the curtain has been revealed. ■

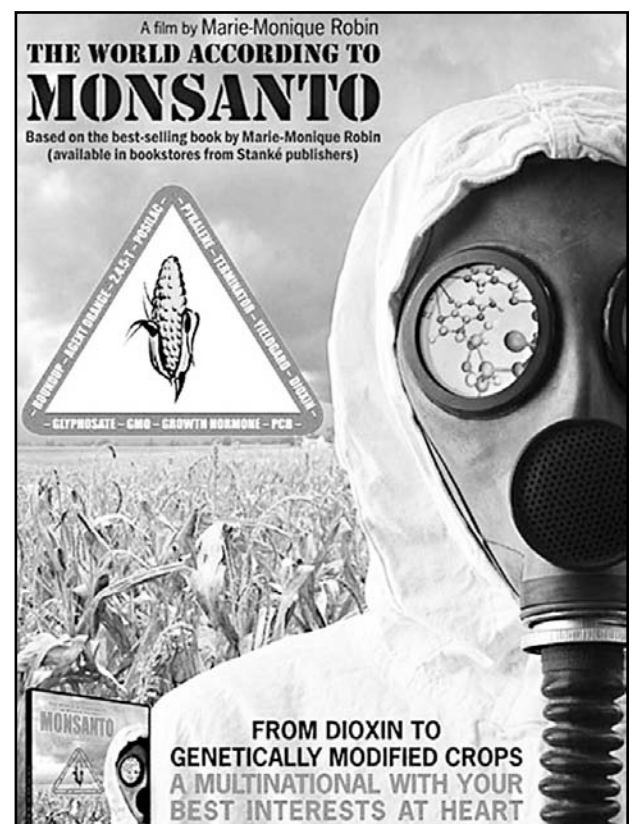


PHOTO COURTESY OF THE FILMMAKERS

Watch *The World According to Monsanto* on Tuesday, March 12, 7 p.m., Park Slope Food Coop, 782 Union St., 2nd floor. Refreshments will be served.

RETURN POLICY park slope
FOOD COOP

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

REQUIRED FOR ANY RETURN

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

CAN I EXCHANGE MY ITEM?

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

CAN I RETURN MY ITEM?

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

NEVER
RETURNABLE

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

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

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

RETURNABLE

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

Windsor Terrace/ Kensington
Food Co-opCommunity Meeting
"Getting the Co-op
Started"

Wednesday, March 13th
7-8:30 p.m.
Knights of Columbus Hall
1511 - 10th Avenue

- Fresh Food
- Good Choices
- Reasonable Prices

Can't make the meeting but are interested?

Send an email and get on the growing list of your neighbors who want to start a neighborhood food coop

windsorterracefoodcoop@gmail.com

MEMBER SUBMISSION

The Fight to Save LICH

By Carl Biers

Some Coop members would be dead if not for the care at Long Island College Hospital. I'm one of them. In 1999, at the age of 30, I spent nine days in the hospital after being struck with a sudden unexpected illness. I received excellent care as I passed through the ER, critical care and step-down units. I still receive regular care there, as do thousands of other Brooklynites.

If LICH closes, others who rely on it will die. That's the harsh reality. There is simply no other substitute with the capacity to serve Cobble Hill, Red Hook, Brooklyn Heights, Carroll Gardens, Park Slope and other areas.

The hospital is open today and its 250 beds are full. It provides care to ALL of Brooklyn, not just its surrounding neighborhoods of Cobble Hill, Carroll Gardens, Red Hook, Gowanus, Boerum Hill, Brooklyn Heights and Downtown Brooklyn.

Powerful real estate interests have targeted the property, which has the misfortune of sitting atop a bluff overlooking land slated for future waterfront development. If they have their way, a hospital room where an elderly neighborhood resident receives critical treatment for a brain tumor will become part of a \$2-million two-bedroom condo because of its view of the waterfront.

LICH belongs to the

SUNY Downstate system. Like many other public institutions, it suffers from a lack of public funding. SUNY says that LICH is losing money and its sale will bring the cash it needs to save the Downstate system. But many of us who have followed the battle closely believe there is strong evidence that SUNY has intentionally misled the public as

LICH alive and open. Daniel Squadron, Tish James, Brad Lander, Stephen Levine, Joan Millman, Marty Markowitz and other elected leaders have all spoken out in support of keeping the full-care hospital open. The New York State Nurses Association, 1199 SEIU and New York City Communities for Change have formed a coalition to rally support. More than 350 nurses, hospital workers, turned out to a community meeting at Kane Street on February 14.

New York City emergency rooms were already way over capacity as a result of the closures of Coney Island Hospital, Bellevue and NYU Medical Center forced by Hurricane Sandy. Under the most difficult conditions, LICH stepped up and provided uninterrupted care to critical patients displaced by the storm.

Coop members who want to get involved can contact Michelle Green at michelle.green@nysna.org.

Plans are in the works to bring a resolution to the March General Membership meeting asking for the Coop to support the effort to save LICH and Interfaith in Bedford Stuyvesant, which is under a similar attack. If you would like to help with the presentation or have questions about the campaign, you can also contact me at carlbiers@gmail.com. ■

ILLUSTRATION BY MICHAEL JACOBSON



to LICH's viability, setting it up to fail, and violating the law in the process. LICH has failed to develop a plan to market its services to the affluent communities closest to it. It intentionally closed beds for which there is a demand and then used the closed beds to argue that the hospital is underutilized.

On February 20, a judge issued a temporary restraining order barring the hospital from moving forward with its plan to shut down.

Hospital workers, patients, the community and politicians are joining together to keep

Hearing Administration Committee is seeking new members

The HAC performs administrative functions necessary to arrange and facilitate disciplinary hearings, coordinating with the Coop's Disciplinary Committee and the Hearing Officers Committee.

Applicants should be detail-oriented, comfortable working by e-mail and telephone; they should be Coop members for at least one year and have excellent attendance records.

Members of the HAC work on an as-needed basis, only when hearings are required, and earn FTOP credit. Therefore these members must maintain regular Coop shifts or be FTOP members in good standing.

The nature of this work requires that all members maintain strict confidentiality with respect to all matters on which they work.

We are seeking an applicant pool that reflects the diversity of the Coop membership at large.

Those interested should telephone Rachel Garber at 718-218-3925.

What Is That? How Do I Use It?

Ask Me Questions About Coop Foods

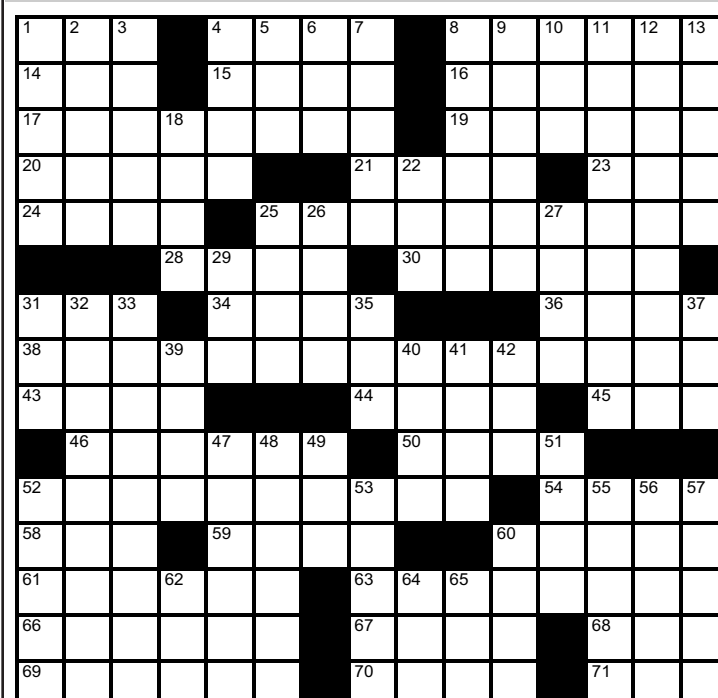
Monday, March 11, 12 to 2:45 p.m.

Monday, March 18, 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.

Crossword Puzzle



Across

1. "Weekend Update" show, for short
4. Apt rhyme with "aahs"
8. Pointe, Mich.
14. Cattle call?
15. Go bad
16. S'pose
17. Spongy cake made by a boxing legend?
19. Suzuki who said "I think there's sexiness in infield hits"
20. Chocolate substitute
21. Rap's Salt-N-_____
23. Take home
24. Had more than a feeling
25. Potato pancake meant as a cure for insomnia?
28. Palo _____, Calif.
30. _____ scale
31. CPR expert
34. Unpaid sitter, perhaps
36. Sits in a wine cellar
38. Like the consumables in 17-, 25-, 52- and 63-Across
43. Radiance
44. Take it easy
45. Agcy. with employees at over 450 airports
46. Costumes
50. Synonym for "jeans" in Roget's thesaurus
52. Leafy green that's reddish-brown?
54. Unfirm
58. Jackson 5 hit that bumped "Let It Be" from the #1 spot
59. Speaker of Cooperstown
60. Where Emirates Airlines is headquartered
61. Comfortable with
63. Dairy product that's just been in the fridge?
66. More gruesome
67. "Dedicated to the _____ Love"
68. One of two in every puzzle
69. Follows
70. Singer Amos
71. Fool

Down

1. Audible kiss
2. Ryan with 5,714 strikeouts
3. France's longest river
4. Blind guess
5. Dartboard site
6. Biblical refuge
7. He says "I'm the Half-Blood Prince" in "Harry Potter and the Half-Blood Prince"
8. Old name for the flu
9. Automaker's bane
10. "Gee," in Glasgow
11. Like leotards
12. Marathoner's woe, perhaps
13. Cybermemo
18. Larry who was the N.L.'s Manager of the Year in 2001
22. "Yikes!"
25. Double _____ Oreos
26. Actress Anderson
27. Gardner and others
29. My _____, Vietnam
31. Heart meas.
32. People magazine's first "Sexiest Man Alive"
33. Clobberers
35. No. on a business card
37. Miguel's Mrs.
39. Bit of kindling
40. Bratz product
41. Swiss artist Paul
42. Repeated cry in Buster Poindexter's "Hot Hot Hot"
47. Part of a living room set
48. Problems in the field
49. Word with run or jump
51. Target of urban renewal
52. Get a sense for
53. Red wear for Speedy Gonzales
55. Resort island near Majorca
56. All U.S. presidents, to date
57. Slender game fishes
60. 552, on a cornerstone
62. Island off India's coast
64. Notable 1969 bride
65. "_____ the ramparts ..."

Puzzle author: David Levinson Wilk. For answers, see page 16.

COOP HOURS

Office Hours:

Monday through Thursday
8:00 a.m. to 8:30 p.m.
Friday & Saturday
8:00 a.m. to 5:00 p.m.

Shopping Hours:

Monday–Friday
8:00 a.m. to 10:00* p.m.
Saturday
6:00 a.m. to 10:00* p.m.
Sunday
6:00 a.m. to 7:30* p.m.

*Shoppers must be on a checkout line
15 minutes after closing time.

Childcare Hours:

Monday through Sunday
8:00 a.m. to 8:45 p.m.

Telephone:

718-622-0560

Web address:

www.foodcoop.com

LINEWAITERS' GAZETTE

The *Linewaiters' Gazette* is published biweekly by the Park Slope Food Coop, Inc., 782 Union Street, Brooklyn, New York 11215.

Opinions expressed here may be solely the views of the writer. The *Gazette* will not knowingly publish articles that are racist, sexist, or otherwise discriminatory.

The *Gazette* welcomes Coop-related articles, and letters from members.

SUBMISSION GUIDELINES

All submissions must include author's name and phone number and conform to the following guidelines. Editors will reject letters and articles that are illegible or too long. Submission deadlines appear in the Coop Calendar opposite.

Letters: Maximum 500 words. All letters will be printed if they conform to the guidelines above. The Anonymity and Fairness policies appear on the letters page in most issues.

Voluntary Articles: Maximum 750 words. Editors will reject articles that are essentially just advertisements for member businesses and services.

Committee Reports: Maximum 1,000 words.

Editor-Writer Guidelines: Except for letters to the editor, which are published without editing but are subject to the *Gazette* letters policy regarding length, anonymity, respect, and fairness, all submissions to the *Linewaiters' Gazette* will be reviewed and if necessary edited by the editor. In their review, editors are guided by the *Gazette's* Fairness and Anonymity policies as well as standard editorial practices of grammatical review, separation of fact from opinion, attribution of factual statements, and rudimentary fact checking. Writers are responsible for the factual content of their stories. Editors must make a reasonable effort to contact and communicate with writers regarding any proposed editorial changes. Writers must make a reasonable effort to respond to and be available to editors to confer about their articles. If there is no response after a reasonable effort to contact the writer, an editor, at her or his discretion, may make editorial changes to a submission without conferring with the writer.

Submissions on Paper: Typed or very legibly handwritten and placed in the wallpocket labeled "Editor" on the second floor at the base of the ramp.

Digital Submissions: We welcome digital submissions. Drop disks in the wallpocket described above. The email address for submissions is GazetteSubmissions@psfc.coop. Receipt of your submissions will be acknowledged on the deadline day.

Classified & Display Ads: Ads may only be placed by and on behalf of Coop members. Classified ads are prepaid at \$15 per insertion, business card ads at \$30. (Ads in the "Merchandise–Non-commercial" category are free.) All ads must be written on a submission form (available in a wallpocket on the first floor near the elevator). Classified ads may be up to 315 characters and spaces. Display ads must be camera-ready and business card size (2"x3.5").

Printed by: Tri-Star Offset, Maspeth, NY.

Friday, Mar 15, 8:00 p.m.

The Brooklyn Society for Ethical Culture
and the Park Slope Food Coop present:



PROSPECT CONCERTS



Axel's Axiom is a group of Brooklyn-based jazz musicians with varying members. Led by German-born pianist Axel Schwintzer, the band plays mostly original instrumental music that stylistically ranges from samba-influenced grooves to funk- and pop-oriented tunes, to swinging jazzy themes and ballads. Traditional jazz standards are also part of the repertoire. The styles cross over into one another to create a blend that stays interesting for the casual as well as the experienced listener.

Pyeng Threadgill—*Ode to the Songstress*—Pyeng's vibrant, caressing vocals and her band's rolling rhythms envelope listeners in the clouds and put them under a spell. The Pyeng Threadgill/Songlines Project is based on the aboriginal notion of locating place according to our ability to sing and dance our way there. This music speaks to conditions of the environment and the heart through improvisation, storytelling and a collective groove. Pyeng has appeared at the Montreal Jazz Festival, Joe's Pub, Nublu and more.



www.ProspectConcerts.tumblr.com

53 Prospect Park West [at 2nd Street] • \$10 • 8pm [doors open at 7:45]
Performers are Park Slope Food Coop members and receive Coop workslot credit.
Booking: Bev Grant, 718-788-3741

Monthly on the...

Second Saturday
MARCH 9
10:00 A.M.–2:00 P.M.

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

Last Sunday
MARCH 31
10:00 A.M.–2:00 P.M.

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

PLASTICS

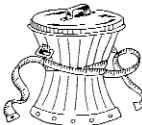
What plastics do we accept?
Until further notice:

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

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

PLASTIC MUST BE COMPLETELY CLEAN & DRY

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



This Issue Prepared By:

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Final Proofreader: Nancy Rosenberg

Index: Len Neufeld

Advertising: Eric Bishop



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.

Jon Breslin	Cormac Driver	Kara Holmstrom	Mark Liberfarb	Deborah Olarte	Summer Shapiro	Yoon Yi
Siobhan Burke	Karen Dunlap	James Jr. Huffman	Caleb Linville	Phillip Olarte	Catherine Skulan	Ming Yuen-Schat
Miranda Bushey	Lisa Fernandez	Danila Ivanov	Marika Litz	George Phillips	Stephen Smith	Anna Zanes
Elena Callahan	Michelle Finn	Veronica Jordan-Sardi	Sophie Maguire	David Price	Christopher Spencer	
Carla Celebioglu	Peter Finn	Brittany Joslin	Derek Matus	Helene Quinn	Maria Spencer	
Cuneyt Celebioglu	Chrissy Fiorentini	Chiwoniso Kaitano	John McDermott	Yonatan Rabino	Ashley Springer	
Adam Cherrington	Hannah Fishman	Alexandra Kamenetska	Kaitlin McDonald	Gity Razaz	William Thornberry	
Andrea Cherrington	Margaret Galvan	Viviane Kando	Roland Mikhail	Kelly Roberts	Lisa Tierney-Keogh	
Liat Cohen	Micah Gibbens	Kevin Karpinski	Elaine Moore	Olenka Rojowsky	Camille Tokerud	
Holly Crisson	David Gonsier	Alex Kendall	Benjamin Morrison	Yaribeth Rosas	Charles Veprek	
Brandy Lane Cypert	Melissa Guerrero	William Kopp	Marcela Naciff	Rachel Ryan	Craig Webster	
Andrea Dal Monte	Nasrene Haj-Yenia	Seoungkug Lee	Stephen Narloch	Megumi Saruhashi	Rachel Whiting	
Vincent DiAngelo	Hannah Heinrich	William Lehman	Emma Neff	Karl Schuberth	Tar-Shay Williams	
Genevieve Dominguez	Kimberly Hertz	Abigail Lembersky	Agnes Neiger	Matthew Semler	Nicholas Wu	
Ann-Marie Driver	Michelle Hinebrook	Rebecca Lescure	60484 not in use see	Ben Shababo	Sadecia Yates	



COOP CALENDAR

New Member Orientations

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

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

The Coop on the Internet

www.foodcoop.com

The Coop on Cable TV

Inside the Park Slope Food Coop
FRIDAYS 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.

General Meeting Info

TUE, MARCH 19

GENERAL MEETING: 7:00 p.m.

TUE, APRIL 2

AGENDA SUBMISSIONS: 8:00 p.m.
Submissions will be considered for the Apr 30 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Mar 21 issue: 12:00 p.m., Mon, Mar 11
Apr 4 issue: 12:00 p.m., Mon, Mar 25

CLASSIFIED ADS DEADLINE:

Mar 21 issue: 7:00 p.m., Wed, Mar 13
Apr 4 issue: 7:00 p.m., Wed, Mar 27

ALL ABOUT THE GENERAL MEETING

Our Governing Structure

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

Next Meeting: Tuesday, March 19, 7:00 p.m.

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

Location

MS 51, 350 Fifth Ave., between Fourth and Fifth Sts. Enter on Fourth St. cul-de-sac. Fourth St. entrance is handicap-accessible.

How to Place an Item on the Agenda

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

Meeting Format

Warm Up (7:00 p.m.) • Meet the Coordinators
• Submit Open Forum items • Explore meeting literature
Open Forum (7:15 p.m.) Open Forum is a time for members to bring brief items to the General Meeting. If an item is more than brief, it can be submitted to the Agenda Committee as an item for a future GM.
Reports (7:30 p.m.) • Financial Report • Coordinators' Report • Committee Reports
Agenda (8:00 p.m.) The agenda is posted on the Coop Web site, foodcoop.com, the Coop Community Corner and may also appear elsewhere in this issue.
Wrap Up (9:30-9:45) (unless there is a vote to extend the meeting) • Board of Directors' vote • Meeting evaluation • Announcements, etc.

Attend a GM and Receive Work Credit

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

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

- **Advance Sign-up required:**
To be eligible for workslot credit, you must add your name to the sign-up sheet in the elevator lobby. The sign-ups sheet is available all month long, except for the day of the meeting when you have until 5 p.m. to sign up. On the day of the meeting, the sign-up sheet is kept in the Membership Office.
Some restrictions to this program do apply. Please see below for details.
- **Two GM attendance credits per year:**
Each member may take advantage of the GM-for-workslot-credit program two times per calendar year.
- **Certain Squads not eligible:**
Eligible: Shopping, Receiving/ Stocking, Food Processing, Office, Maintenance, Inventory, Construction, and FTOP committees. (Some Committees are omitted because covering absent members is too difficult.)
- **Attend the entire GM:**
In order to earn workslot credit you must be present for the *entire* meeting.
- **Signing in at the Meeting:**
 1. After the meeting the Chair will provide the Workslot Credit Attendance Sheet.
 2. Please also sign in the attendance book that is passed around during the meeting.
- **Being Absent from the GM:**
It is possible to cancel without penalty. We do ask that you remove your name if you know cannot attend. Please do not call the Membership Office with GM cancellations.

Park Slope Food Coop Mission Statement

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



park slope
FOOD COOP

calendar of events

mar 7
thu 7:30 pm**Food Class: Super Fresh Spring Cleaning with Raw Foods**

There will be a demo and discussion showcasing raw food with an emphasis on cleansing. Chef **Kristen Johnson** is a certified raw chef and holistic health coach. She received her raw-food certification at Living Light Culinary Institute. Kristen's health-coach training came from the Institute for Integrative Nutrition. As a health coach, she helps people create a personalized "road map to health" that suits their unique body, lifestyle, preferences and goals. *Menu includes: good morning antioxidant smoothie; fresh almond milk/plain and chocolate; vanilla-chia pudding; caesar salad with a sun-flower-seed, miso and celery dressing; raw black-forest cherry brownies.*

Materials fee: \$4. Food classes are coordinated by Coop member Susan Baldassano.

mar 8
fri 7 pm**Wordsprouts: Group Reading: Stories from the City & Beyond**

Michele Carlo has lived in four of the five boroughs of NYC and remembers when a slice of pizza cost fifty cents. She is the author of the memoir *Fish Out of Agua: My Life on Neither Side of the (Subway) Tracks* (Citadel 2010) and has contributed to *Mr. Beller's Lost & Found: Stories From New York*, SMITH magazine's *Next Door Neighbor* and *F***ed In Park Slope*, among others. Michele has told stories almost everywhere a person can tell stories in (and away from) NYC, including the MOTH's GrandSlams and Mainstage. **Steve Monroe** is a playwright and member of The Actors Studio Playwrights Unit. His plays have been performed in New York, Los Angeles and various stops in between. His recently completed novel, *The Summer Before the Storm*, is with an agent searching for a publisher. His recently completed screenplay, *The Hollywood Sign*, is simply searching. **Suzan Sherman's** short stories have appeared in *American Short Fiction*, *BOMB*, *The Mississippi Review*, and the anthology *Lost Tribe: Jewish Writers on the Edge* (HarperCollins) among others, and has received grants for her fiction from the New York Foundation for the Arts and the Jerome Foundation. She's been awarded residencies from Ledig House, the Edward Albee Foundation, and the Ucross Foundation, among others, and is just completing her first novel, *Pearl O'Shea*, which takes place in New York City and Nebraska in 1873.

To book a Wordsprouts, contact Paula Bernstein, wordsproutspfc@gmail.com.

mar 9
sat 7 pm**Coop Kids' Variety Show**

Types of acts include: piano, singing, guitar, drums, cello, hip-hop, tap, trumpet, a skit, flute, magic tricks, modern dance, and rock 'n roll. Performers in alphabetical order: Meaghan Accarino, Nadia and Sabine Benjamin, Lochlan Brooks, Vaughn Burgess, Tazha Chen, Cloe Amelia Dean, Ikhar Hinds, Skye James, Ruby Kahn, Mazal and Raven Karlick, Mikayla and Lukas Kennedy, William Lach, Lola and Roman Lafia, Zev Lane, Vaishali Lerner, Naomi Levy, Manuela Mares, Haley McAlpin, Luc and Leila Mieville, Ella Moriber, Jonah Murphy, Jordan Nass-deMause, Ellie Pike, Julian Raheb, Lara Saddique, Zoe Sloan, Eric and Margareta Stern, Lola and Emil Verhulst, Clementine and Graham Vonnegut, and Mia Weiss.

Event takes place at Old First Church, Carroll St. & Seventh Ave. Admission: \$10 adults; \$5 kids 12-18; free kids under 12. Refreshments for sale.

mar 10
sun 12 pm**Qi Gong to Protect the Joints and Bones**

Get in touch with your inner dragon at this fun and relaxing Qi Gong workshop. We will practice stretches that benefit the whole musculo-skeletal system and learn a simple massage to reduce pain in the limbs. No experience necessary. **Ann Reibel-Coyne** is a NYS-licensed acupuncturist and a Coop member. She is currently teaching Qi Gong at Shambhala Yoga & Dance in Prospect Heights.

mar 12
tue 7 pm**Safe Food Committee Film Night: World According to Monsanto**

Monsanto is the world leader in genetically modified organisms (GMOs), as well as one of the most controversial corporations in industrial history. This century-old empire has created some of the most toxic products ever sold, including polychlorinated biphenyls (PCBs) and the herbicide Agent Orange.

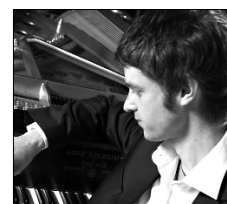
Based on a painstaking investigation, *The World According to Monsanto* puts together the pieces of the company's history, calling on hitherto unpublished documents and numerous first-hand accounts. Today, Monsanto likes to style itself as a "life sciences" company. The leader in genetically modified seeds, engineered to resist its herbicide Roundup, claims it wants to solve world hunger while protecting the environment. In the light of its troubling past, can we really believe these noble intentions?

mar 15
fri 8 pm**Axel's Axiom, Pyeng Threadgill**

Axel's Axiom is a group of Brooklyn-based jazz musicians with varying members. Led by German-born pianist Axel Schwintzer, the band plays mostly original instrumental music that stylistically ranges from samba-influenced grooves to funk- and pop-oriented tunes, to swinging jazzy themes and ballads. Traditional jazz standards are also part of the repertoire. The styles cross over into one another to create a blend that stays interesting for the casual as well as the experienced listener. **Pyeng Threadgill—Ode to the Songstress—**

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

mar 16
sat 2 pm**Intro to Infant Massage**

If you're a parent with a newborn to year-old infant, here's a perfect way to spend an hour that will benefit you and your child for a lifetime. Infant massages are a proven method for parents to bond with and contribute to the health and happiness of their newborn or infant child. Learn to speak infant, express through touch, soothe and calm the baby and give the loving, nurturing attention that accelerates neural and tactile development. Coop member **Deirdre Lovell** is a licensed massage therapist and massage therapy instructor, former performing artist and mother.

mar 17
sun 7 pm**Creating Health with the Foods of the Seasons**

Following the ancient wisdom that Spring offers us a new beginning—a renewal of our creative energy, strength, and vitality, along with flexibility (like wood) we can ensure our smooth transition from the dormant Winter months toward an active and productive year by nourishing with Spring's signature foods and adapting our food preparations and cooking styles and techniques. This class will inform and demonstrate the importance of making these choices and special emphasis will be given to foods available at the Coop for Spring—the Wood Element. Sample recipes will be provided. Coop member **Dan Becker** is a dietary health counselor and holistic chef.

For more information on these and other events, visit the Coop's website: foodcoop.com

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

mar 7–apr 19 2013

mar 19
tue 7 pm

PSFC MAR General Meeting



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

Meeting location: MS 51, 350 Fifth Ave., between Fourth and Fifth Sts. Enter on Fourth St. cul-de-sac. Fourth St. entrance is handicap-accessible.

I. Member Arrival and Meeting Warm-Up

II. Open Forum

III. Coordinator and Committee Reports

IV. Meeting Agenda

Item #1: Presentation of Candidates for the Board of Directors (30 min)

Discussion: Presentation by candidates for the Board of Directors followed by questions for the candidates. —submitted by the General Coordinators

Item #2: Annual Disciplinary Committee Election (30 min)

Election: Three current committee members will stand for re-election. —submitted by the Disciplinary Committee

Item #3: Resolution to Support/Join Campaign to Keep LICH and Interfaith Open (30 min)

Discussion: PSFC shall oppose the closing of LICH and Interfaith by sending letters to public officials and hanging posters of Save LICH campaign. —submitted by Carl Biers

V. Board of Directors Meeting

VI. Wrap-Up. Includes member sign-in for workslot credit.

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.

mar 23
sat 12 pm

Autism: Helpful Hints to Heal

An opportunity to ask experienced professionals questions about your child or student who is on the autism spectrum. **Jennifer Richman** will share ways to help nonverbal children speak, explain sensory integration, and demonstrate how meaningful activity and social skills modeling can help your child be more successful in life. **Rebecca** will share her knowledge as a nutritional consultant who has reversed numerous ailments through nutrition. **Jennifer Richman**, OTR/L, is a senior occupational therapist at New York State Psychiatric Institute and has 12 years experience servicing children with disabilities including autism.

mar 24
sun 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.

mar 30
sat 12 pm

What the Tooth Fairy Never Knew!

This workshop on nutritional, homeopathic, preventive dentistry is geared for those who want to take responsibility for improving or maintaining their dental health; and, to learn about the connection between dental problems and systemic

diseases. You will be taught how to analyze oftentimes undiagnosed etiologies of dental diseases, TM joint problems, headaches and loosening teeth. Dental controversies like mercury fillings, root canals and placing nickel on your children's teeth will be included in this symposium. Dr. **Stephen R. Goldberg** DDS, is a Nationally Certified Clinical Nutritionist (CCN), Acupuncturist and Oral Myofunctional (Swallowing) Therapist.

mar 30
sat 3 pm

Effective Tools for Rapid Personal Transformation

Are you able to love yourself and others? Do you feel like any part of you is not alive? Are you surrounded by people and feel lonely still? **Marija Santo-Sarnyai** is a Certified Naturopath specializing in Nutrition and Herbology and a Geotran practitioner and teacher for more than 10 years. Geotran is a numerical, digital, geometric language that clears past negative experiences and integrates future goals that clients set themselves. The Gems of Excellence is one of the programs of Geotran that will help you be in choice. Is the life you're living now, in all aspects, what you choose for yourself? If not, attend this workshop and take a look at the solution.

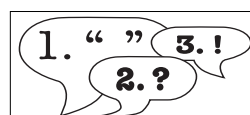
mar 31
sun 12 pm

New Paradigm Multidimensional Transform

Discuss the energy of Shamballa, build vortexes, do clearing meditation, and receive activations calling on the Ascended Masters and Archangels for their healing love and light. Join **Esme Carino** for two hours to introduce New Paradigm Multidimensional Transformation. Esme is a New Paradigm MDT practitioner, an Angel Therapist and a Coop member.

apr 2
tue 8 pm

Agenda Committee Meeting



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

Before submitting an item, read "How to Develop an Agenda Item for the General Meeting" and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at foodcoop.com. **The next General Meeting will be held on Tuesday, April 30, 7 p.m., at MS 51, 350 Fifth Ave., between Fourth and Fifth Sts.**

apr 4
thu 7:30 pm

Food Class: Cherry Blossom–Inspired Dishes



It is big news when cherry blossoms bloom in southern Japan in March. From late March to early April, Japan is covered in pink blossoms. Lots of people throw parties under the cherry blossoms in the parks into the wee hours of the night. They celebrate with bento boxes and sake. Tonight, chef **Hideyo Yamada** will teach you how to make cherry blossom–inspired dishes in vegan- and gluten-free style. Hideyo is a chef instructor at the Natural Gourmet Institute, private chef and health counselor, specializing in pastry, sushi and Japanese food. She is a certified Holistic Health Counselor and graduate of the Institute of Integrative Nutrition and the Natural Gourmet Institute. **Menu includes:** pink terrine with red cabbage and grapefruit; cherry-blossom potato salad; asparagus buckwheat risotto; rhubarb sorbet.

ASL interpreter may be available upon advance request. Please contact Ginger Jung in the Membership Office by March 21 to make a request.

Materials fee: \$4. Food classes are coordinated by Coop member Susan Baldassano.

still to come

apr 5 **Film Night: My Brooklyn**

apr 6 **Having Trouble Getting Pregnant?**

apr 7 **Relieving Chronic Pain**

apr 9 **Safe Food Committee Film Night**

apr 12 **Wordsprouts**

apr 19 **Prospect Concerts**

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

JOURNALISTIC SLOPPINESS

TO THE GAZETTE:

Reading the article by Taigi Smith, "Leaving the Coop! Why Folks Fly the Coop" [*Linewaiters' Gazette*, February 21, 2013] I was simply astounded. Never before have I seen such journalistic sloppiness in the service of maligning our Coop. And given the usual poor treatment of the Coop by the *Times* and other media, that's saying something. Does the wider world really need help in bashing the business that we all own and operate together? Is this really consistent with the mission of the editorial staff at the *Gazette*?

A quick search of the comments on Yelp.com revealed that Aaron T. (referred to in the article as Aaron Taylor-Waldman) wrote his comment in late 2007—more than five years ago and in a time before we took debit cards. He refers to an "elaborate three-checkouts process" in his Yelp review that found itself copied-and-pasted into the article. I'm not sure if Ms. Smith or any of the editors have noticed, but in the last 5+ years we've been taking debit cards, greatly simplifying the checkout process. What are we to do with the news that in 2013 Mr. Taylor-Waldman, now a resident of Northampton, MA, was unhappy with the state of our Coop in 2007?

The reporter is trolling the comment section of Yelp and regurgitating the worst of it into the *Gazette*. This is not journalism and more importantly it is not constructive criticism about how to make our Coop better. There's no time machine that will take

us back to early 2007 and put in a debit card system for poor Aaron. The only good that can come out of this article is a reaffirmation from the writers and editors of the *Gazette* that they exist for the benefit of the Coop and its members—not as a voice to the manifold mudslingers. This member insists on it.

Sincerely,
Martín Beauchamp

IN DEFENSE OF THE COOP

TO THE GAZETTE:

As I was reading the article about "Leaving the Coop! Why Folks Fly the Coop" [*Linewaiters' Gazette*, February 21, 2013] (while in line), I was struck to see yet again the common refrain of "guilt-laden finger wagging" being used while describing the PSFC. I suppose it certainly must happen, but in seven years of shopping at the PSFC I have never had it happen to me, nor have I witnessed it. I go to the Coop, I shop for my groceries, I get in line, I pay, someone highlights my receipt, and I leave! Sometimes the Coop is crowded, and people seem to negotiate it well enough. This is New York City, aren't people used to crowded places? Maybe I have some sort of sunny aura (I don't), but I see a lot more people sort of laughing it off ("it's the Coop," accompanied by shoulder shrug) than I see angrily trudging about the store.

I'm sure I may be opening myself up to a barrage of dissenting opinions, which is just fine, but I just don't see what is so terrible about shopping at the Coop. It's a place where I buy my groceries, that in my experience seems

to have friendly and reasonable people in the same proportions as anywhere else in this city, if not more.

Elias Kirtz

HARD TO BE PATIENT

DEAR COORDINATORS & FELLOW COOPERS,

I always use Eastern limo service [see "Car 84, Where Are You?" *Linewaiters' Gazette*, January 24, 2013]. I try to be polite but quite often someone takes the limo I ordered. Dispatchers seem never to give drivers full instructions, just the pickup address. I never scream and yell at anyone. I just order another car. I'll be 80 on 7/3/13. I can't move quickly and it is hard to be patient.

Gaye Leslie

PLASTIC BAGS

DEAR MEMBERS:

Raffaele D'Onofrio's letter in a previous *Gazette* [February 7, 2013] described a situation in which plastic

produce bags were needed for an unexpected purchase. But this dilemma has a pretty simple solution. Neither plastic produce bags nor reusable shopping bags take up any room in a backpack or jacket pocket. Keep one there!

Brent Kramer

BOYCOTTS SHOULD REQUIRE A SUPER-MAJORITY

DEAR COOP MEMBERS,

Recently, Coop membership has uncovered a flaw that no one could have predicted would hurt all of us. It's our boycott policy, and it needs fixing. Presently, the policy requires a 51% - 49% vote to enact a boycott, but this is only by default because it contains no hard numbers. Defining it is important because boycotts at the Coop are no longer about addressing injustice elsewhere. Extremists have ruined that ideal for everyone. Our boycott policy is now about the injustice it has created right here at home. 49% could feel

LETTERS POLICY

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

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

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

Anonymity

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

Fairness

In order to provide fair, comprehensive, fac-

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.

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.

THE GAZETTE INDEXES

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

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

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

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

LETTERS TO THE EDITOR

alienated from what they own, forced to protest something they don't want to protest or at least not boycott. This potential oppression by the bare majority continues to frighten me as it has for years. I'm frightened by the sight of some members attempting to hijack the Coop into a geopolitical battle, lashing their hopes to this boycott policy as if it's our mainmast. Quite the contrary, significant decisions are steered by our International Cooperative Alliance Statement of Cooperative Identity Principles. By comparison, the far subordinate boycott policy reads like decorative language on the railing, an afterthought. Still, it needs simple clarification now, not in hindsight after further damage is done.

Please support the call to enact boycott guidelines that don't encourage partition, but support the Coop's ICACSI First Principle of Cooperation: don't discriminate against political views. We call for a minimum 80% - 20% vote to enact a boycott, decided on by membership at a GM or in a referendum. 80% is a supermajority, and supermajorities are most definitely a part of democracy. They are plentiful in government procedure, exist in our Coop by-laws, and 80% encourages space for debate while discouraging the only political climate in which particular agendas can thrive: one of division. Under 80%, free speech remains encouraged and protected for everyone because they don't fear the conversation smothered by screaming and shopworn accusations of racism.

Some counter: but can't 21% block the will of the Coop? We say if you want to steer this cooperative grocery store in a radical political direction by invoking some minor guideline, you'd better convince a supermajority. You'd better understand more than what people outside your single-issue circle think. Achieving an 80/20 ratio takes real compassion, real heart, and real understanding of those of us who work around you. Anything less is irresponsible to our cooperative spirit and bylaws, and to the members who labor to keep the place running.

To support us, please write to eightypercentmajority@gmail.com. It's time to change the conversation. Finally.

BDS TOPICS:

CULTURAL AND ACADEMIC BOYCOTT OF ISRAEL: SOME 2012 VICTORIES, PART III

COOP MEMBERS:

In 2012, musicians, singers, dancers, writers, actors and academics participated in the boycott of Israel. They turned down invitations and cancelled engagements both in Israel and other countries (many at the last moment) when events were sponsored or financed by Israel or had participants from Israel. These decisions were taken to support the cultural and academic boycott aimed at putting pressure on Israel to change its ongoing human rights violations of Palestinians.

Worldwide activists tirelessly campaigned to educate and elicit support for the "Palestinian Campaign for the Academic and Cultural Boycott of Israel" (www.pacbi.org). PACBI was launched in 2004 calling for international support for the boycott of Israel's academic and cultural institutions receiving government funding. Its goals: (1) ending Israeli occupation; (2) equality for Palestinian citizens of Israel; (3) rights of Palestinian refugees stipulated in UN Resolution 194.

Noteworthy: Israel's former Foreign Ministry director: Alon Liel supports cultural boycott "because

of Israeli complacency about the occupation."

Some boycott victories: Musicians: Stevie Wonder boycotted fundraiser, Los Angeles: Friends of the IDF (Israeli Army); Rogers Waters, founder of Pink Floyd, spoke at U.N. supporting BDS, (representing Russell Tribunal on Palestine); Tuneyards (U.S.-based band); The Pains of Being Pure at Heart (N.Y. Indie band); Cat Power (rock); Cassandra Wilson (jazz vocalist); Dervish (Irish band); Zdob si Zdob (punk rock, Moldavia); eZakir Hussain (tabla, India); Lenny Kravitz (American singer-songwriter); The Cardigans (Swedish rock band); Nino Katamadze (Georgian jazz singer); Sizzla Kalonji (reggae); Baba Zula (Turkish band); Portico Quartet (London-based jazz group); Andreas Oberg (Swedish guitarist); Naoko Yoshino, Park Stickney, plus ten harp players; Ross Daly, Giorgos Xylouris, Giorgos Manolakis, Kelly Thoma (Jerusalem Oud Festival); Carl Craig (Detroit); Mashrou' Leila (Lebanese band); Hip Hop duo Rebel Diaz, artist Narcenio Hall and Cairo-based art collective Mosireen; Lena Chamamyan (Syrian singer); MC Malikah (Lebanon); Pops Mohamed (Cape Town World Music Festival); Qatar cancelled Music and Dialogue Festival.

Actors/Film: Woody Allen declined shooting film in Israel; Bruce Willis, Jean Claude Van Damme; Lebanese filmmakers; Palestinian film directors

withdrew from 24th Jerusalem, film project; British theater director, Peter Brook and Bouffes du Nord, 10 international actors boycotted Cameri Theatre (plays in settlements).

Dancers: Mediterranean Delight International Bellydance Festival (Morocco, cancelled); Palestinian dance troupe Juthor boycotted in Switzerland.

Writers: Alice Walker declined Israeli edition of *Color Purple*; Huzama Habayeb, Palestinian novelist, plus twelve others withdrew from a short story project once Israeli authors included, University of Texas, project cancelled; Vikas Swarup, author of *Slumdog Millionaire* (India).

Academics: Professor Katherine Fanke (Columbia University); Jacques Ranciere (French Philosopher); University of Connecticut: 4/5 speakers withdrew from UNESCO conference honoring Israeli President Shimon Peres; Teachers' Union of Ireland supports BDS; American Studies Association annual conference: academic boycott effort supported by 150 scholars; U.S. scholars' delegation called for academic and cultural boycott of Israel; University of Witwatersrand (South Africa) Student Representative Council: supports academic and cultural boycotts.

Sources: www.pacbi.org, DPAI (UK., Australia, Ireland, USA).

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

Some bind everything they believe about the Coop to this boycott policy as if it's the ski-rack over the driving engine of our governance. But quite the contrary, significant decisions are driven by our International Cooperative Alliance Statement of Cooperative Identity Principles. By comparison, the far subordinate boycott policy is an afterthought. Our policy needs simple clarification now, not afterwards when our furniture is bouncing down the highway, tied to the hubcaps.

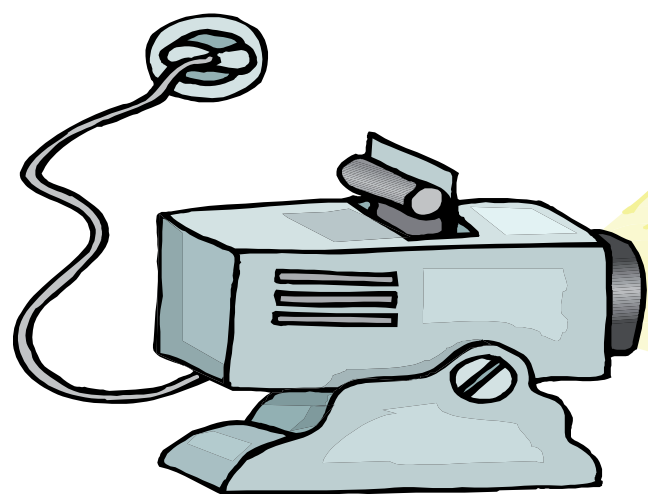
Jesse Rosenfeld

PARK RITUAL

Each morning an hour or two after dawn
All breeds of dogs will cover the lawn
Of Prospect Park along with their owners
(Who may be marrieds, singles or loners),
Consultants and freelancers who
Live and toil in the Park Slope stew.
The humans sip from coffee cups
Exchanging tales of downs and ups

In their multifarious endeavors,
Eliciting "wows" and "damns" and
"whatevers"
As their companion dogs—unleashed,
Some frenetic, some hashished—
Enjoy the freedom of the meadow,
The opportunity to let go.
For dogs and owners, a safety catch—
Call it the daily canine klatch.

Leon Freilich



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

Two, three-year terms on the Board are open. To vote you may use a proxy or attend the Food Coop Annual Meeting on June 25, 2013. Every member will receive a proxy package in the mail in late May. You will have the opportunity to meet the candidates at the March 19 GM and also at the June 25 Annual Meeting. Candidate Statements (unedited and presented in alphabetical order):

DEENA HAYS



I am writing to ask you to elect me to the Park Slope Food Coop Board of Directors. I am a long-standing member of the Park Slope Food Coop and have learned much listening to other members, observing work and shopping at the Coop and doing a work shift as I expect all members have. I ask for your vote

because I have spent my life developing myself such to handle my life as a business. In my judgement what is needed for the Board of Director position is

to interact with those in attendance at the meeting such the membership is able to draw the appropriate conclusions for themselves as to if it is wise to offer specific advice for acceptance.

Should the membership choose to offer the advice much to the silent objection of the Board of Director, in knowing myself and the Coop, could I comment or ask a question to create an awareness that would have not otherwise occurred? Could I create a recognition of what is unknown, unconsidered, or overlooked such a more wise course could be considered?

It is my hope to talk with the membership and design with them what is considered to be the platform needed to make the Coop what the membership

needs it to be. I currently have a petition to the United States Congress at <http://deena-kristihaysworks-foryou.webs.com/>. Select the more option then petition to Congress. It is my hope all members of the PSFC will support the petition, sign it at the March 19, 2013 meeting, and make use of the seminars listed on the need-petition results page. We need the Park Slope Food Coop to meet our needs. I need to know what my platform should be to meet your needs. It is my hope through interacting with the membership at the meeting March 19, 2013 together we will determine how to decide what my platform should be.

Thank you for your consideration and I hope to receive your vote! ■

ZOEY LASKARIS



At the ripe old age of five I made the conscious decision to join the Food Coop. I worked the childcare shift, responsibly eating bagels and awaiting the arrival of my mother who also happened to be working shifts. I am approaching 28 years old and I haven't strayed far, I became the co-squad leader of

my receiving shift three years ago and I still enjoy eating bagels. With the following statement I seek your vote in the upcoming election as a candidate to serve on the Board of Directors.

The late Barry Commoner, a pioneer of environmentalism and my close mentor, taught me to respect voices of dissent, and when necessary, to embody them. General Meetings are a platform where a vast variety of opinions are expressed. As Board member I will deeply consider the value in all of them before routinely honoring the voice of the majority.

After earning an MPH in Environmental and Occu-

pational Health, I began to work as the director of a three-year study monitoring the cardiovascular health effects among World Trade Center responders. In conducting this job, I am foremost responsible for the ethical treatment of 6,000 individuals. Beyond this, the maintenance and statistical analysis of a flux of sensitive data and ensuring that we are in compliance with the guidelines of our fiscal plan rest in my hands. I have had to practice a keen sense of foresight, organization, and decision-making when carrying out this position. I will apply this knowledge if given the opportunity to serve on the board.

My personal life reflects my dedication to the values of the Coop. As an avid bicyclist, commuting 30 miles a day year round, to and from my office in Queens, and as someone who loves to cook and bake, I too cherish the availability and taste of excellent food. Beyond the Coop, I support local farmers that use organic growing practices as a worker and currently a friendly helping hand at the Grand Army farmer's market. Engaging in communities beyond the Coop with socially and environmentally conscious behaviors not only spreads the ideals that the Coop works hard to maintain, but it can show you that my dedication to those ideals goes far beyond

purchasing good food.

The Coop's growing faction of young members need a representative who is closely connected with their ideas and who can carry on the torch. If you are a new Coop member who is excited to be part of the Coop, but feels a lack of respect on account of your "new member" status—I will stand for you. The Coop's large constituency of old-timers who have earned a place of seniority by participating in the development of the Coop from its roots needs someone to sit on the Board with an innate understanding of its foundation—I will stand for you. I have grown up with the Coop, I am young, I have practice in making responsible decisions, and I have ideas of what the Coop does well and how it can improve. Tired of advocating for the Coop and aiding people in understanding the Coop's rules at dinner parties, I am moved to seek a formal position as a Board member in order to help guide the resolutions that will form the Coop's future. My candidacy is endorsed by the General Coordinators and I have received encouragement to run from members of the Coop's community. I would greatly appreciate your support in granting me the opportunity to serve with the other members already on the Coop's Board. Thank you. ■

SARA MATTHEWS



In 1992 I was having dinner with friends in Park Slope, and I thought the mixed nuts they were serving were delicious, among other things. They explained that the nuts had come from the Food Coop, and shortly thereafter, my husband and I became members.

I had no idea what a wonderful community I was joining. I originally worked FTOP on the Receiving Committee's early morning shift, lugging boxes of vegetables around in the basement with Denney and some of the other great Receiving Coordinators.

Later, around 2000, I worked as one of the designers on the Renovation Committee, when we doubled the size of the Coop with a \$1.5-million renovation that transformed the physical space, and allowed us to more than double our membership. Working on this project taught me many valuable lessons—about the Coop's needs and goals, about idea gener-

ation and conflict resolution in a group setting, and about how much work it really takes to make such an ambitious dream come true.

Once the renovation was complete, I looked for a new work slot. I was fortunate to join the Sign Committee, where I have served as Co-Chair for a number of years. Our group of graphic designers is working to reduce visual chaos in the Coop, by upgrading the signs and communications all around the Coop. Once again, the projects require a deep understanding of how the Coop works, and how to improve its functionality given the needs of its members and the structure of its organization.

During these two decades at the Coop, I have learned about the physical spaces we inhabit, the goods we sell, and the ins and outs of how the Coop operates on a daily basis. I have also had the opportunity to get to know many of the Coordinators. I respect their work and our incredible Coop that they have helped to guide into almost 40 years of successful existence.

I believe in the mission of the Coop, where we share responsibilities and cooperate with each other to achieve our goal of providing members with wholesome, healthy food for their families.

I believe that the members' opinions as voted at the General Meeting are paramount. However, if it happened that decisions made by the General Meeting were illegal or irresponsible, I would not be in favor of ratifying them.

I am originally from Atlanta, Georgia, where I earned a Bachelor of Science in Architecture from Georgia Tech. For over 20 years I have worked as a wine photographer, traveling to wine regions all over the world. I have had seven books of my photography published, and have done a number of solo exhibitions of my work, most recently in Mendoza, Argentina. People I meet on my travels often ask me where in the world I would most like to live, since I have been fortunate enough to see so much of it. I can answer honestly in one word: Brooklyn. I love my neighborhood, my borough and my city, and the Food Coop is one of the big reasons why.

I hope you will consider voting for me to become a Member of the Board of Directors of the Park Slope Food Coop. I have been endorsed by the General Coordinators and would be honored to serve on the Board as your representative. ■

CONTINUED ON PAGE 16



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 website 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!

MERCHANDISE
NONCOMMERCIAL

FULL SPECTRUM LIGHT BOX for Depression and Seasonal Affective Disorder. Encased in beautiful wood frame. Output 10,000 Lux. 24.25" X 13" high X 4.5" deep. Good condition. Park Slope near Coop. 718-638-0901. Highly effective treatment. \$40.

SERVICES
AVAILABLE

MADISON AVENUE HAIRCUTTER is right around the corner from the Food Coop, so if you would like a

really good haircut at a decent price, please call Maggie at 718-783-2154, I charge \$60.00.

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.tguccione.law.com.

HAIRCUTS HAIRCUTS HAIRCUTS. Color, high light, low lights in the convenience of your home or mine. Kids cuts \$15.00, Adults \$35.00-\$40.00. 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.

PAINTING & WALLPAPERING - Mesh & Plaster those cracked walls & ceilings. Over 20 yrs. experience doing the finest prep & finish work. One room or an entire house. Free estimates. Fred Becker 718-853-0750.

SERVICES
HEALTH

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.

MIDWIFE, former director, B'klyn Birthing Center providing customized, affordable, individual and/or group childbirth education e-mail: kathabelson@gmail.com or call 347-413-8935.

★ EXCITING WORKSLOT OPPORTUNITIES ★

Bathroom Cleaning

Wednesday, 12 to 2 p.m.

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

Entrance Desk
Weekday A.M.

Monday, 5:45 to 8 a.m.

Supervised by Membership Coordinators, you will be staffing the entrance desk during weekday hours before the Coop is open to shoppers. Primarily you will be checking in working members, informing them of their member and household status, and handing out entrance-desk slips to members who need them. Entrance workers provide an essential member service and must be welcoming, polite, able to read and interpret information on the entrance-desk screen, and be able to clearly convey information about member status directly to members. Entrance workers also provide a key security function, and must remain alert throughout the shift, which may have slow periods. Therefore, read-

ing, writing, talking on the phone, texting, etc., is not allowed. Punctuality and good attendance will be essential, as you will be the only entrance worker scheduled at this time of day. Membership Coordinators will be present to train you on your first (and second) shift, and then to support you and answer questions going forward.

Vitamin Worker

Monday, 2:30 to 5:15 p.m.;
3:30 to 6:15 p.m.; 6 to 8:45 p.m.

On this special shift, you will be working with the Receiving Coordinator to check in vitamin orders and organize the 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.

Receiving Produce

Monday-Friday, 5 to 7:30 a.m.

The Coop is looking for members to work in the produce area. Responsibilities include: lifting boxes, unloading deliveries, stacking boxes in the basement. You should be willing to get or have wet hands while you are working. Boxes usually weigh between 2-20 lbs., a few may weigh up to 50 lbs.

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.

Need Gary Null Products that you
Don't see at the Coop?

Get 15% Off prices listed on Gary's

Website: garynull.com

Free Delivery in Brooklyn COD

Call Joanne 646 932-2808

Email: garynullproducts@gmail.com

Coupon code PSFC



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UPAT certificate course begins April 13

Learning about the

Traditional Latin Mass

Our Lady of Peace Church, 522 Carroll St.
Saturday, March 16th

12:00 Class about the Traditional Latin Mass
1:00 Sung Mass with Gregorian chant

LatinMassBrooklyn@gmail.com

Need to top off your FTOP?

Use your talents to help create a just and sustainable food system in Brooklyn!

"Like" the Brooklyn Food Coalition on Facebook and stay tuned for updates on how to earn FTOP hours.

www.facebook.com/BrooklynFoodCoalition

Scan me! 



BROOKLYN
FOOD
COALITION

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



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

CONTINUED FROM PAGE 14

IMANI Q'RYN



I was elected to the Board of Directors of the Food Coop almost eight years ago. I am honored to have served in this capacity. Now, I respectfully seek your vote to allow me to continue in this position.

I've lived in Fort Greene for over 30 years. I'm a classically trained singer and work as an independent real estate broker. My partner and I have lived together for 25 years and we have two cats.

I joined the Coop in 1998 when I started eating organic food. I couldn't afford not to join! I love the Coop, its energy, the diversity of the membership, the ideals of cooperation and democracy and above all the beautiful food at unbelievable prices. The Coop is a reflection of what's possible in the world. It's a privilege to be a part of it.

I also serve as a member of the Chair Committee, which chairs the General Meeting on the last Tuesday of each month. For me one of the best parts of the General Meeting is the committee reports which

inform us about issues not only affecting the Coop but the environment, our health, local farmers and even other countries to name but a few of the topics that have been covered. It has hit home a number of times that what we do, what we eat, has an impact on the world. Each of us makes a difference.

I started going to the General Meetings about 11 years ago. Initially, I went for work slot credit and was surprised to discover that the meeting was small compared to the vast size of our membership and that the diversity which I saw while shopping at the Coop was not powerfully reflected in the meeting. I thought to myself, "Here is the decision-making body of the Coop and only a few members are making these decisions and even fewer people of color."

I wondered, "What can I do to encourage greater diversity and participation in the meeting?" I live by the words of Gandhi who said, "Be the change you seek to see in the world." I decided to join the Chair Committee soon after my first meeting. I have been committed to making all people feel welcomed at the meeting, being fair and open to all sides of an issue and to being clear on the policies and how the meeting is run. I am encouraged that in the last few years our General Meeting attendance has grown signifi-

cantly due to a change in the work slot credit policy,

Since being on the Chair Committee involves being at the General Meeting, which is also the Board Meeting, there is no conflict in my holding both of these positions. When I found out that there was a precedent of a Board member also being on the Chair Committee I decided to stay with the Chair Committee. The Chair Committee is in need of new members and my leaving could put a strain on the other members. If you have interest in being on the Chair Committee please let us know.

In closing, I have intimate experience with Coop policies, procedures and the workings of the Board of Directors. I think our cooperative process works and as a Board member I respect the members' deliberations and will strive to ensure that the General Meeting remains the highest decision-making body in the Coop. I will also continue to encourage diversity in the General Meeting as well as all aspects of the Coop.

I welcome members to contact me by e-mail at igrealtysales@aol.com. My candidacy has been endorsed by the General Coordinators of the Coop and I welcome that support. Please vote for me. Thank you for your consideration. ■

THE ROLE OF THE BOARD

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

The Bylaws of the Park Slope Food Coop state: "The portion of the Board of Directors meeting that is devoted to receiving the advice of the

members shall be known as the General Meeting.... The members who gather to give advice to the directors may choose to vote in order to express their support or opposition for any of the issues that have come before the meeting."

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

THE ELECTION PROCESS

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

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

Members who have a current membership as of Saturday, June 15, 2013, are eligible to vote in the election of Directors at the Annual Meeting either in person or by proxy.

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

THANK YOU!

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

Christine Abelman
Rachel Alexander
Jessica Alger
Alex Ambrose
Young Bae
Harold Batista
Ashley Bayer
Dianne Belfrey
Daniel Bockrath
Katharine Boicourt
Popahna Brandes
Maria Builes
Jonah Burke
Yandra Cano

Zoe Carey
Tyler Caruso
Michael Clarfeld
Jane Cohen
Thomas DeGloma
Vanessa Diamond
Christian Diaz
Jennifer Diviney
Stefan Doering
Rachel Dretzin
Melissa Dubbin
Ryan Enschede
Melissa F.
Sam Feder

Emily Feldman
Bob Filbin
Fumi
Melissa Gable
Jen Giesekeing
David Gilmore
Ruthie Gold
Elizabeth Goodman
Laura Gordon
Laura Grey
Hannah Gruber
Emilie Harjes
Mark Harrison
Gail Heidel

Tamar Huberman
Keri
Elizabeth Kosack
Sarah Koshar
Paige Lamb
Lev
Faina Levine
Rael Lewis
Ellie Lotan
Tom Lyons
Ramon M.
Joshua Madell
Theresa Marchetta
Matthew Marvel

Fiona Mills
Jason Mills
Eileen Moran
Olivia Newman
Kevin O'Sullivan
Anna Painter
Marcie Paper
Lydia Pelot-Hobbs
Kristina Pentek
Hollis Pfitsch
Katharina Piechocki
Maggie Raife
Naomi Ray-Schoenfeld
Roman Romanyak

Felicia Rose
Donna Rossler
Angela Rothschild
Nathan Semler
Michele Siegel
Hayley Smith
Bohdana Smyrnova
Letitia Spangler
Annie Springer
Malka Stern
Curnell Thompson
Majo Tinoco
Damon Turney
Mona Weiner

Ronna Welsh
Hannah West
Omar Williams
Annie Wong
Steve Wood
Livia Woods
Emma Worth
Daniel Zanes



COMMUNITY CALENDAR

Community calendar listings are free. Please submit your event listing in 50 words or less to GazetteSubmissions@psfc.coop. Submission deadlines are the same as for classified ads. Please refer to the Coop Calendar in the center of this issue. An asterisk (*) denotes a Coop member.

SAT, MAR 9

www.peoplesvoicecafe.org.

8 p.m. Peoples' Music Network Benefit, Sally Campbell with the Disabled In Action Singers and Friends; Hudson Valley Sally; Joel Landy; The Lords of Liechtenstein; Rick & Andy; Thelma Thomas; Wool & Grant at the Peoples' Voice Cafe; Tickets are \$18, \$10 for members. Nobody will be turned away. Peoples' Voice Cafe at the Community Church of NYUU, 40 E. 35th St. NY, NY,

SUN, MAR 10

4 p.m. BPL Chamber Players The Chiara Quartet, Rebecca Fischer and Julie Hye-Yung Yoon, violins; Jonah Sirota, viola; Gregory Beaver, cello; Simone Dinnerstein, piano. Admission is free; Dr. S. Stevan Dweck Center for Contemporary Culture at the Central Library 10 Grand Army Plaza, Bklyn.

SAT, APR 6

10 a.m. - 3 p.m. Seed Swap & Celebration: 8th Annual Educational & Community Festival. Gardeners and gardeners-to-be share seeds, skills and seeding and transplanting info. GMO discussion. Preview a new film. OPEN SESAME: The Story of Seeds. Free. At The Old Stone House 4th St. & 5th Ave. Information: www.permaculture-exchange.org.

Crossword Answers

S	N	L		S	P	A	S		G	R	O	S	S	E
M	O	O		T	U	R	N		R	E	C	K	O	N
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C	A	R	O	B				P	E	P	A		N	E
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G	O	R	I	E	R			O	N	E	I		Z	E
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