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Volume HH, Number 6

March 21, 2013

GM Votes for Union St. Green Squad

Holtz Remembers Alexis as a 'Shining Light';

Broad Interest in a Staff Gift Policy

By Willow Lawson

At the February 26 General Meeting, Coop members established a "green squad" to care for trees near the Coop, debated a policy to govern vendor gifts to staffers and learned that a large majority of shoppers use plastic roll bags.

Memorial for Alexis

Joe Holtz, a Coop founder and General Coordinator, also spoke about the death of Donald "Billy" Alexis. Known by most members as Alexis or Donald, he was a Receiving Coordinator who had worked at the PSFC for 19 years and was beloved by those who knew him. Alexis died of cancer on February 11. He was 58 years old.

"He had this really good spirit about him; you could really tell that he cared," said Holtz. "The staff is really hurting. We are missing him. We are mourning him. He was like a shining light in the morning ... He struggled with a very deadly disease for a couple of years. Instead of just staying home, whenever he had the strength, he would come in to work.... He knew he was going to die. He came in and said good-bye to people."

A memorial service celebrating Alexis' life will be held on Sunday, April 14, 4 p.m., at Grace United Methodist Church at 33 St. Johns Place near Seventh Avenue.

An Appeal to Protest Possible LICH Closure

At the meeting's open forum, Carl Biers, a member for 22 years, urged members to protest the threatened closure of Long Island College Hospital and proposed that the Coop support a campaign to keep the hospital open. Nancy Romer, a part of the Brooklyn Food



ILLUSTRATION BY M. COLEMAN

Coalition, reported that Murray's Chicken had signed a new contract with its workers after Coop staffers expressed support to the company's management for Murray's union workers. Other members suggested the Coop consider bathroom hand dryers and tightening the Coop's boycott policy.

Mike Eakin, a General Coordinator, presented the Coop's current financial picture. The fiscal year ended February 3 with nearly \$48 million in sales, a new high. Membership is steady at about 16,000 members, having dipped slightly with restrictions on orientation for new members. Member turnover is about 16 percent each year.

Spring Produce Wish List

Allen Zimmerman, the Coop's longtime produce buyer, asked for quiet while he gave his report. There were no microphones at the meeting, and because he is recovering from tongue cancer, it's difficult for him to speak loudly. He said he had recently been talking to farmers about planning their crops, which was an interactive part of his work that he particularly enjoyed. He hoped to be able to offer "true" baby bok choy, Chinese broccoli, purple

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Fishing for Seafood Answers

By Lily Rothman

When it comes to vegetables, meat and poultry, the sustainability-minded shopper has it pretty easy. We've got terms like organic, grass-fed and cage-free, and we understand what those things mean. Those words tell you why an item is good for the earth, good for the animals you eat and good for yourself. But when it comes to fish, things start to get tricky. Although the Coop offers a wide variety of seafood—one glance at the fish case reveals local squid and scallops and herring and fluke; Alaska cod loin; NOAA-certified sea bass; wild Alaska gold salmon; farmed catfish; and breaded trout bits, just to name a few—shoppers' fishing lines can easily get tangled nonetheless. Still, for the sake of the fish, they're worth getting straight.

Fish, the New Mystery Meat?

"It's a very confusing arena to navigate and it's taken me years to understand it," admits Gabe Stommel, perhaps better known as "Gabe the Fish Babe," the daughter of a commercial fisherman and one of the Coop's seafood suppliers. Her business provides customers with seasonal, sustainable, local fish. "The ocean is so mysterious and deep," she says. "It's a very elusive business because no one really knows what's out there in the water."

The mystery isn't just in the water; it's also in the grocery aisle. A variety of organizations offer their seals of approval, but which is best? Some fish are farmed and some are caught wild, but which is better for fish populations? News stories bombard seafood lovers with reports of mislabeling, overfishing and mercury levels, but which are worth heeding?

Doing the Homework

The thought that goes into which fish ends up in the Coop's fish case means a lot of those questions have already been con-

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ILLUSTRATION BY DIANE MILLER

Next General Meeting on April 30

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The April General Meeting will be on Tuesday, April 30, 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.

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

Coop Event Highlights

Thu, Apr 4 • Food Class:
Cherry Blossom-Inspired Dishes 7:30 p.m.

Fri, Apr 5 • Film Night: *My Brooklyn* 7:00 p.m.

Tue, Apr 9 • Safe Food Committee Film Night:
The Botany of Desire 7:00 p.m.

Fri, Apr 12 • Wordsprouts: Group Reading:
To Mark National Poetry Month 7:00 p.m.

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

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February GM

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Brussels sprouts, purslane and local mache for sale in the future. He asked meeting attendees if they had any unusual requests for produce that could be grown locally. Members asked for “more peas,” garlic scapes, heirloom apples, green potatoes, local strawberries, yellow cucumbers and kaffir lime leaves. To the last one, Zimmerman said, “We can talk about this after 30 more years of climate warming.”



David Moss,
Chair Committee.

Workslots to Keep the Trees Growing on Union

The first agenda item was a proposal to create a squad to care for the six trees on the south side of Union Street between Sixth and Seventh Avenues. Talia Willner, who goes by “Toby” and presented the proposal, said the squad would be filled with FTOP workers, with more shifts scheduled in the warmer months. Workers would be trained as tree stewards by MillionTreesNYC, a city tree-planting and care program. The squad might also plant

and maintain gardens in the tree pits since free flower bulbs have been offered by Brooklyn Botanic Garden. Up to four new trees could be planted on the Coop’s block closer to Seventh Avenue, Willner said, but that would be determined by city officials after they examine existing structures on the street.

“We are missing [Alexis]. We are mourning him.”

Roy Martin, an outreach coordinator with MillionTreesNYC, said nearly 650,000 trees had been planted since the program began. He said it was important that new trees receive care after planting. Without attention, only 60 percent of new trees survive, versus 90 percent of trees that receive coordinated care, he said. For example, during the hot summer months, most trees need between 10 and 15 gallons of water per week, he said.

Willner estimated at least 15 people might help with gardening duties in the summer. If the program went well, the Coop could decide to broaden the reach of the squad to across the street and to surrounding blocks.

Members asked what kind of trees might be planted on Union Street. One woman asked if female ginkgo trees, which drop smelly yellow fruits onto sidewalks, were a possibility. Martin said female ginkgos were no longer planted in the city, but that foresters made decisions about which species of trees are planted where in the city, taking utility wires, existing tree canopies and tree diversity into consideration.

The proposal to create the new squad passed with broad support.

Gifts and Entertainment Policy for Staff Discussed

The next agenda item was presented by David Moss, a member of the Chair Committee, who asked if the Coop should adopt a gift and entertainment policy that would require staffers to report gifts from vendors. The Coop’s biggest vendor account was worth roughly \$17 million, Moss said, but that vendor was not essential to the Coop’s operation, meaning another company could fill the Coop’s needs. “If I was replaceable, I would make sure I had a good relationship” with my clients, said Moss, who added that he was

mandated to report gifts he’s received while working as a lawyer for a hedge fund.

“I’m not aware of any conflicts of interest,” Moss stressed. “I trust [the staff] . . . they are very idealistic.”

Allen Zimmerman suggested there were very few gifts given to Coop staffers and gave a humorously thorough list of the gifts he had received since 1988: some citrus sampling knives, three or four lunches, a couple of T-shirts, a cheap umbrella, a vest and jacket, a pair of tickets to see the Phillies (“Which might not have been a gift,” he said), a jar of jam from Claudine, cookies, a letter opener and, last, a tour of California farms. “It was a lavish trip,” Zimmerman said. “They treated me better than I’ve ever been treated. I’ve hoped they would take me again.”

Only one member spoke out vehemently against the gift policy. “We are not like the Koch Brothers. We don’t deal with companies that deal with billions of dollars. I think it’s a terrible idea,” she declared. Another member said, “We’re a big organization. It’s good to have a set of procedures.... It’s a good idea to be transparent and to think forwardly.”

A third member said, “The Coop has become a force to be reckoned with. Writing this off as a bad idea is somewhat naive.” A member who is a physician noted that doctors are governed by many rules to prevent influence peddling. “It’s not about accepting bribes,” she said. “It’s about being exposed to a one-on-one relationship. [People] are influenced whether you can fully acknowledge it or not.” She also suggested that paperwork be kept as minimal as possible for staffers.

Another member asked about the transparency of all Coop decisions and asked if family relationships should also be disclosed.

Moss asked how many attendees would like to see a proposal for a gift and entertainment policy. A majority of members raised their hands. Joe Holtz and Mike Eakin said they supported a proposal as well.

A Study on Plastic Roll Bag Usage at the Coop

The final item was information on the Coop’s use of plastic roll bags, which was presented by General Coordinator Ann Herpel.

The Coop conducted a study last summer, observing and interviewing hundreds of Coop shoppers.



PHOTOS BY CAROLINE MARDOK

Keith Jenner, above, and Jesse Rosenfeld, below, speaking at the February General Meeting.



The most important finding, Herpel said, was that 78 percent of shoppers use the plastic roll bags, usually for produce.

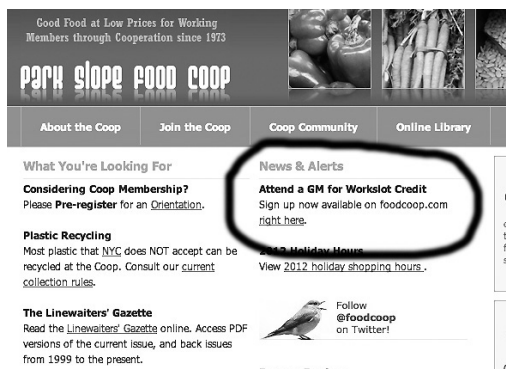
“These plastic roll bags are moving much of the food through the Coop,” said Herpel. While some people might see this as a waste of plastic, Herpel argued the bags are the most efficient packaging available. She said the Coop General Coordinators saw the campaign to ban the roll bag as “misguided” because the bags are lightweight and can be reused. Compared to plastic clamshells that package salad and other produce, the roll bags use much less plastic.

“We are very nervous about the loss of these bags and to continue to move this food out of the Coop,” said Herpel. “It’s a lot, a lot of food. We are concerned about unintended consequences,” which could slow down shoppers or cause them to shop elsewhere. ■

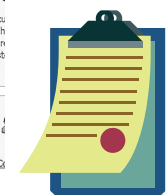


Attendees Henri and Claudine Michaud.

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**

Spring Cleaning, Safely

By Liz Welch

There are so many reasons to welcome spring: crocuses popping up from ground recently snow covered, ramps arriving in the produce aisle soon to be followed by asparagus and rhubarb, and longer days to soak up the sun we feel so starved of by March. Spring inspires all kinds of activities—bike riding in Prospect Park, trips to the Brooklyn Botanical Garden, packing up winter coats and opening up apartment windows to let fresh air in while you do that annual rite of passage: spring cleaning.

But how to get rid of dirt and allergens stored up over the winter without causing more damage than good? It's well-known that many typical household cleaners are filled with chemical compounds that are toxic to both the body and the environment. Thank goodness, the Coop offers a wide selection of green cleaning supplies, including those made by Seventh Generation and Biokleen, two companies noted for making ecologically friendly products.

Seventh Generation, founded in 1988, is dedicated to making products that have minimal impact on the environment. And while some of their ingredients may sound too scientific to be green—the caprylyl/myristyl glucoside found in their “natural all purpose cleaner” is actually a plant-derived cleaning agent—the company is committed to full disclosure. Not only do they list all ingredients, they define and explain them. The all purpose cleaner, for instance, has a “safety sheet” that rates the product's toxicity and summarizes that it is non-toxic, contains no volatile organic compounds (VOCs) and is biodegradable. For more information about Seventh Generation products go to www.seventhgeneration.com.

But the Coop also offers an arsenal of items that can be used instead of over-the-counter cleaners. EcoStilletto, a Web site that offers advice on lowering your carbon footprint from “a gigantic boot” to a slender “stiletto,” talks about two chemical-free cleaners that your grandmothers likely used: “Baking soda and vinegar work wonders,” the site says. “And won't make you sick!” Below is a list of kitchen staples that do double duty for household cleaning chores.

White Distilled Vinegar

White distilled vinegar is effective in killing most mold, bacteria and germs due to the amount of acid in the liquid. Liza Barnes, the health editor of Spark People, offers a simple and safe recipe for cleaning glass and countertops:

Glass: Mix ¼ cup vinegar with 1 quart of water in a spray bottle. Spray on glass and wipe clean with old

newspaper or a lint-free cloth.

Countertops and bathroom tile: Mix 2 parts vinegar and 1 part baking soda with 4 parts water. Apply with a sponge, scour and wipe away.

Vinegartips.com, a Web site dedicated to the many cleaning uses for this common household condiment, has some terrific suggestions:

Clean the shelves and walls of the refrigerator with a half-and-half solution of water and white distilled vinegar.

Polish brass and copper with a mixture of 2 tablespoons of ketchup and 1 tablespoon white distilled vinegar. Apply with a clean cloth and rub until dry and shiny.

Clean grout by letting full-strength white distilled vinegar sit on the surface for a few minutes and then scrub with an old toothbrush.

Kill germs all around the bathroom with a spray of full-strength white distilled vinegar. Wipe clean with a damp cloth.

Deodorize the toilet bowl by allowing 3 cups white distilled vinegar to sit in the bowl for about a half hour before flushing.



How to get rid of dirt and allergens without causing more damage than good?

Baking Soda

Baking soda, like vinegar, is another nontoxic product that has multitasking cleaning possibilities. In addition to acting as a refrigerator freshener—just place a small bowl in your fridge to absorb odor—it can actually clean surfaces, silver and more. In fact, Arm and Hammer published a book called *Over 100 Helpful Household Hints* detailing the many uses of this eco-friendly, mineral-based power.

Degrease pots and pans: Douse with a generous shaking of baking soda and then add a small amount of hot water. Let sit for 15 minutes before washing.

Make silverware sparkle: use one part water to three parts baking soda to make a paste. Rub onto silver with a clean cloth or sponge. Rinse thoroughly and dry.

Clean dirty floors: Add ½ cup baking soda to a bucket of warm water—mop and rinse clean. For bad scuffs, pour baking soda directly onto a sponge and scrub. Then rinse and wipe clean.

Salt

Salt, like baking soda, has a scouring effect, which is effective in cutting through grease and stains.



Cleaning stained cups: Rub with salt to remove stubborn tea or coffee stains from cups.

Citrus

Citrus is something you can have fun with as well. Apartmenttherapy.com suggests slicing a grapefruit in half and dousing the cut side with salt to use as a bathroom scrubber on porcelain and chrome. A lemon would work well, too, since the acid in the citrus works to dissolve soap scum. Plus, it has a lovely scent, a bonus.

Olive Oil

Olive oil is delicious drizzled on salads, and it's a good furniture polish for wood, too, it turns out! Several sources recommend this recipe:

Dusting and polishing wood furniture: Combine two cups of olive oil with one cup of vinegar or lemon juice. Pour a small amount onto a soft cloth and use to dust furniture.

So, whether you buy brand-name cleaners off the shelf or DIY and mix up your own, your spring cleaning will be the best cleaning around, since your sparkling windows, floors and furniture won't come at the expense of dirtying up the environment. And if you use vinegar, baking soda and the like, chances are you already have many of these staples in your kitchen. Along with shrinking your carbon footprint, the relatively low cost of these simple cleaning basics will lessen the strain on your wallet as well! ■



PHOTOS BY WILLIAM FARRINGTON

Sudoku

Sudoku is a puzzle. You are presented with a 9x9 grid of squares, and that grid is divided into 3x3 zones. You solve the puzzle by filling the empty squares with single-digit numbers so that every zone, column and row uses each of the numbers from 1 to 9.

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

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

Seafood Answers

CONTINUED FROM PAGE 1

sidered even before the fish goes on sale, so that the products that end up in shoppers' carts are the best possible match with the demands of sustainability and stomachs, says Jackie Memenza, the Coop's fish buyer. "Sustainability is one of the big factors in determining whether or not we can sell it here," she says. "We want to offer products that are good and are affordable for members, because we know seafood can be pricey."

But, despite all the information out there in the world, you don't have to be a fish-shopping professional to understand what you're eating, especially when it comes from the Coop.

Research Makes the Coop Fish Aisle Shopper Friendly

First, on a practical level, why is all the fish at the Coop frozen? One logistical concern, says Memenza, is that there's just not enough space to carry refrigerated fish. But isn't frozen fish not as good? Memenza says that, even

though some might assume so, that's not actually the case: shoppers should know that many fish products sold elsewhere, even when they're not frozen at the time of purchase, have merely been thawed out after being shipped frozen, often going on ice even before they make it to land. "You can't keep fish fresh for extended periods of time and the fishermen are out at sea for a while," says Memenza.

Second, how do you know that your Coop-purchased fish is sustainable?

"Seafood is the largest traded food commodity on Earth."

Memenza says that she uses the Marine Stewardship Council (MSC) eco-label and Monterey Bay Aquarium Seafood Watch guidelines, even though she's aware of controversy about whether private nonprofit organizations do a good enough job. (For example, the MSC has been accused of having a monetary interest in certifying fisheries as sustainable, even though those fisheries may not actually deserve the label.) Those organizations have the advantage of being comprehensive, says Memen-

za, which is especially important because some of the fish most in-demand by Coop shoppers—staples like salmon, for example, which Memenza says is the Coop's best-selling seafood—are not available locally.

Shopping for Sustainability

The MSC certification is judged on three principle criteria, explains MSC spokesman Mike DeCesare: health of the stock (as regards overfishing), impact on the marine ecosystem and effective management practices at the fishery. All of the certified fisheries are catalogued on the MSC Web site, and DeCesare reminds shoppers that it's important for consumers to do their own additional research, especially since market forces driven by retail demand can encourage the spread of sustainability. "Seafood is the largest traded food commodity on Earth," he says. "Most of what people consume in the U.S. is imported, so it's a global issue. Seafood can be sustainable but it doesn't happen by accident."

Another resource for interested consumers is NOAA, the National Oceanic and Atmospheric Administration, and their "fish watch" Web site at www.fishwatch.gov. "Obviously the government's not perfect, but it's supposedly unbiased," says Gabe Stommel, who adds

that the American fisheries industry is one of the most highly regulated businesses in the country, which means that eating fish from an American fishery or independent fisherman is generally a good choice for sustainability. "These guys have to literally call the government before they can go to work," she says.

And is mislabeling of fish species, a problem that is often reported even in the context of high-end restaurants, something that consumers need to worry about when purchasing fish? "Fisheries research used to be, 'What's overfished?' Now it's also looking into consumption and labeling; mislabeling is a big issue, but it's maybe also overhyped," says Stommel. When buying from a trusted fishmonger or a source like the Coop, she says, as long as you pay attention and ask questions,

you should be fine.

It might sound like a lot of legwork before you can enjoy a fish fillet, but the open nature of the oceans means it's important to put in the time, particularly with wild fish. "Fish is the last real wild food, the last commercial hunting," says Stommel. As such, each fish choice made by consumers

can impact a whole ecosystem. Here's her example: dogfish is a low-demand fish in the U.S., and they're also heavy and difficult to butcher, which means that fishermen have to put in a lot of hard work for a fish that fetches a low price. Dogfish is popular in the UK, where cod supplies are very low, for fish and chips, but we could be eating more dogfish domes-

tically. To do so would be good for independent fishermen, who would get better pay if demand were higher, and also good for population level of the fish we eat too much of like cod, which are also prey for the dogfish. "Respect the fish that's here!" she says. "Be more aware of what you eat. Be open to trying new things." (To help consumers, the Gabe the Fish Babe seafood available at the Coop comes with recipes on the packaging.)

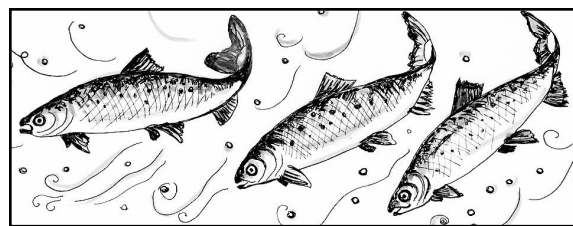
Increasing awareness and openness is also a way for consumers to make a real positive difference to the world's fish populations, says the MSC's DeCesare. "Every single person has a role to play should they choose to," he notes. "How many problems do we come across where each of us can make a positive contribution to a positive solution? Not many."

Stommel agrees: "We all have the power to guide people," she says. "Information is the key."


Plus, there's another benefit to consumers: tastiness. But that's a whole different kettle of fish. ■



ILLUSTRATIONS BY DIANE MILLER



says Memen-



AN EVENING
with

MARK BITTMAN

APRIL 30
6 PM

RE-CLAIMING OUR
HEATH & THE FOOD
SYSTEM

A BENEFIT FOR THE
BROOKLYN FOOD
COALITION

WORKING TOWARD A
HEALTHY, JUST AND
SUSTAINABLE FOOD
SYSTEM FOR ALL

LONG ISLAND UNIVERSITY
FLATBUSH & DEKALB AVENUES
(formerly the Paramount Theatre)

MARK'S TALK 8:20

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For more details and ticket sales go to:
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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.



PSFC
Shop & Cycle
Committee

DIVERSITY AND EQUALITY COMMITTEE REPORT

My Brooklyn to Be Shown at the PSFC's April 5 Film Night

One of the functions of the Diversity and Equality Committee (DEC) is to raise awareness about social injustice in the broader community. To that end, the DEC will cohost a screening and discussion of the documentary film *My Brooklyn*, directed by Kelly Anderson and produced by Allison Dean. The film addresses development and gentrification through the engrossing story of the redevelopment of Fulton Mall. Join us for a thought-provoking evening when *My Brooklyn* is shown at the Coop's Film Night on April 5, at 7 p.m. Kelly Anderson will be there to discuss this powerful documentary. Bring your friends—nonmembers are also welcome to attend.

Before the redevelopment of Fulton Mall, the area seemed like the kind of place that might have been struggling. The strip contained many stores with faded signs and flickering florescent lighting. Street vendors blasted mix tapes. Folding tables lined every block, with Black history books and academic workbooks stacked neatly next to an ever-generous supply of street lit. Although the strip may not have mirrored the accepted model of bustling commerce, the reality is that the 99-cent stores, sneaker joints and mom-and-pop shops comprised the most successful shopping district in all of Brooklyn.

My Brooklyn documents the redevelopment of Fulton Mall in the face of the strong community opposition and despite its huge economic successes. Filmmakers Kelly Anderson and Allison Dean provide us with a whodunit. Why and how did this important public space change when it was already so well utilized? Who was the force behind these changes? Was there any way to stop them? And who ultimately benefited?

Although Fulton Mall was profitable, it was not attracting all the residents from surrounding neighborhoods. Around the time redevelopment plans surfaced, the filmmakers brought a camera to the Fort Greene farmer's market to discuss Ful-

ton Mall. Interview subjects of African descent often shopped there. One man enthused, "I think the Fulton Mall is a great space." Those who didn't shop there as often also expressed recognition of the mall's importance. One African American woman had mixed feelings. Although she didn't shop there, "except Macy's, ... A lot of people like the Fulton Mall. My daughter, my grandchildren love to go there to shop and it's been there a long time."

As for the white customers—Fulton Mall was not for them. One man said, "McDonald's sells a lot of hamburgers, too. It doesn't mean they're any good ... As they say, you can't polish a turd." Another Caucasian man was clearly struggling with his relationship to the space: "Maybe it's ... a race thing ... because it seems like people do shop there. So maybe there's stuff for African Americans that ... I don't know ... maybe that's part of it."

Thanks to the upzoning of large swaths of downtown Brooklyn, the entire area surrounding Fulton Mall is now bulging with expensive residential high-rises like the Oro and BellTel Lofts. Developers who had already benefited from the upzoning of Fort Greene and downtown Brooklyn saw an opportunity to cater to this new demographic. Both the Downtown Brooklyn Partnership and the New York City Department of City Planning hid behind the euphemistic desire to achieve a better "retail mix" to appeal to the new arrivals.

In *My Brooklyn*, Craig Wilder, a historian at MIT, helps the viewer understand how it is often external forces, not the choices of individuals, that promote gentrification. He tells about how redlining reshaped Bed Stuy, where he had lived as a child, and how the people who remained kept "Brooklyn viable through one of the most miserable periods in the urban history of the United States ... downtown is part of that story."

Just as whites abandoned Bed Stuy after World War II, so it was with Fulton Mall. African American and Caribbean

entrepreneurs took a chance on a struggling retail area and turned it into a destination. Just like Bed Stuy, a disenfranchised group that struggled to maintain Fulton Mall served as placeholders until more powerful people figured out a way to squeeze even more money out of the space. There is money to be made by moving black and white pieces around on a Brooklyn-shaped chessboard.

The most painful part of watching *My Brooklyn* is seeing how powerless individuals and organizations are in the face of development. Activists and the Pratt Center worked to make changes to the redevelopment plan. None of the recommendations were adopted.

It's hard to know anything about public-private partnerships like the Downtown Brooklyn Partnership. Kelly Anderson describes the opacity: "There is really no public access to the partnership's meetings, minutes or staff ... It's impossible to know where they are getting private contributions from."

Fulton Mall is just one sad story in a long string of land grab heartbreaks that have been enabled by this broken development system. Atlantic Yards, the loss of affordable housing on Fourth Avenue as we've traded up to high-rises and, most recently, the proposal to sell library branches to Forest City Ratner. What can be done?

We must anticipate development, rather than react to it. As we saw with



Fulton Mall and Atlantic Yards, once a community is put in a position to defend itself against development, it is already too late. We need to expect that developers are going to swoop in and develop land without considering needs of the existing residents.

Dr. Wilder puts it so eloquently, "Gentrification is actually about tearing down neighborhoods and building different neighborhoods ... This is not the only way that development happens." If we can't figure out a way to overcome our status as pieces on a chessboard, the diversity of Brooklyn will fade away.

To learn more about *My Brooklyn*, go to www.mybrooklynmovie.com. Scroll down to find a great article by Tom Angotti, "Five Things You Can Do About Gentrification in NYC." For more information about how blacks have weathered gentrification in Brooklyn over three centuries, read Craig S. Wilder's *A Covenant With Color: Race and Social Power in Brooklyn*. To get more involved and protect our neighbors from bad development: www.furee.org. ■

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.

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

SAFE FOOD COMMITTEE REPORT

Spring Is On the Way—Try Composting!

By Megan Davidson

Compost is simply new soil made from decomposed organic material such as leaves, grass clippings, vegetable scraps, fruit cores or peels, coffee grounds and more. Composting transforms unwanted yard cuttings and kitchen scraps into a fertile medium and saves resources and landfill space in the process. Composting in your backyard or local community garden can help replenish your soil with fresh nutrients or can help supply other gardeners in your neighborhood with fresh soil.

How to Compost

Composting is remarkably simple, takes up little space and energy and can be done in a variety of ways. The first step is in your kitchen—find a dedicated container to hold your scraps. If you are composting in your yard, your container can be very small (a recycled food container is an easy solution). If you are taking your compost to a local community garden or the greenmarket, you'll need a bigger container. (I use a recycled bucket found for free at the PSFC.) If you are taking your compost to a garden, ask about the local "rules" for adding your scraps to the pile. (You might be asked to chop and mix your compost in, not bring frozen scraps or limit what you add to the mix in specific ways.)

The basic ingredients for successful backyard compost are a good mix of kitchen scraps and yard waste, a source of air and enough moisture to keep your compost as wet as a wrung-out sponge. For many, these condi-

tions will lead to a very hot compost pile that quickly decomposes waste. For others, your compost may not get hot, but rest assured it will still compost, just less quickly. In Brooklyn, it is possible your compost will go dormant in the winter with below-freezing temperatures, but in the spring it will return to becoming fresh soil.

Here are two good strategies for backyard composting in Brooklyn.

Leaf Pile

If you are just composting leaves and yard waste that won't interest hungry rats and raccoons, the easiest thing may be to just make a leaf pile in the corner. Leave it alone and it will shrink in size over time, slowly composting without any help. Leaf piles will compost faster if you:

- Mix in fresh, green grass clippings thoroughly with the leaves.
- Turn/fluff the leaf pile often to let it breathe.
- If the pile is dry inside, wet it until moist when turning/fluffing the pile.

Container Composting

If you're composting from the kitchen, it is best to use a container to discourage rodents. A variety of containers are available that will accommodate even small Brooklyn gardens. See the resources below for local, discounted containers and composting tools. Community gardens often use custom-built wood frames that take up more space but handle greater volume. Whichever container you choose, it should:

- Keep rodents out. It may be necessary to reinforce/line the bottom

and edges with ¼ steel cloth.

- Let air in from the sides and bottom. You may want to place your container on a wooden pallet or similar structure to let air in from below.

- Be easy to access with tools and shovels for mixing/turning.

Tips for Success

Mix in more dry "browns" than wet "greens." For every bucket of kitchen scraps or green grass clippings, you should aim for 3–4 buckets of dry leaves, organic sawdust, straw/hay or other high-carbon material.

Smaller pieces compost faster. Prepare kitchen scraps for the compost pile by putting them into a big bucket and chopping them thoroughly with a flat-bottomed shovel.

Mix/turn/fluff the pile often. The "compost crank" is a great tool for this and is also available at a discounted rate through the city composting project (see below). If your compost is stinky, add more dry browns, fluff it up, and shelter your pile from the rain. If your pile is dry and not decomposing, add water or more wet kitchen scraps until it is moist and fluff it up.

Do not add the following: chemically treated wood; poop; diseased or contaminated plants; weed seed; or animal meat, bones or fat to your compost. Chemically treated wood products such as pressure-treated wood can contain arsenic, chromium or copper and make your soil toxic. Both human waste and carnivorous pet waste should not be included because they can carry diseases. (Horse manure is a gardener's dream,

though.) Composting diseased plants can spread disease in the garden, infecting next year's crops. Similarly, greens grown in contaminated soil can contain high levels of lead or other heavy metals and should not be composted. When adding weeds to the compost, make sure they haven't flowered and gone to seed yet or you will nurture weeds in your garden. Some pernicious weeds can resprout from their roots while in your compost bin and multiply. Letting plants thoroughly dry in the sun (perhaps for a couple weeks) can ensure that they are dead and will not grow in your compost. Finally, avoid animal fats, bone, meat and fatty fried foods because they decompose very slowly, are more likely to stink and attract rodents.

Resources for Composting In Brooklyn

The NYC Compost Project can provide invaluable information, training sessions and demonstrations, and even sells discounted compost bins and tools for local residents. Check out their Web site at www.nyccompost.org. In Brooklyn, the Compost Project is run through the Brooklyn Botanic Garden. They run a compost helpline at (718) 623-7290 and can be contacted via the Web at www.bbg.org.

Additionally, dozens of local community gardens accept compost, both from gardening members and also from neighbors. Also, there are nearly a dozen greenmarkets in Brooklyn, some year-round and some seasonal, and many of them accept compost in partnerships with local community gardens. For locations near you, check the listings at www.grownyc.org/ourmarkets. ■

FROM THE ARCHIVES

Dance Fever

After a stroll through the many binders of photographs maintained by the Archives Committee, one can't help but notice that the Park Slope Food Coop has long been a coop that enjoys a good party. An entire folio of images documents celebrations of every stripe (Coop anniversaries, Halloween parties, Leap Year dances, and so on) that involved getting down and getting sweaty on the dance floor. Reigning supreme over all of these lesser celebrations, however, is the contra dance. For whatever reason, this style of partnered New England folk dancing—which a 1997 issue of the *Linewaiters' Gazette* described as "vigorous and playful," sharing "some of the attributes of a good game of basketball but with more style and less competition"—has been enjoyed by Coop members since at least the mid-1980s, when fliers for Coop-

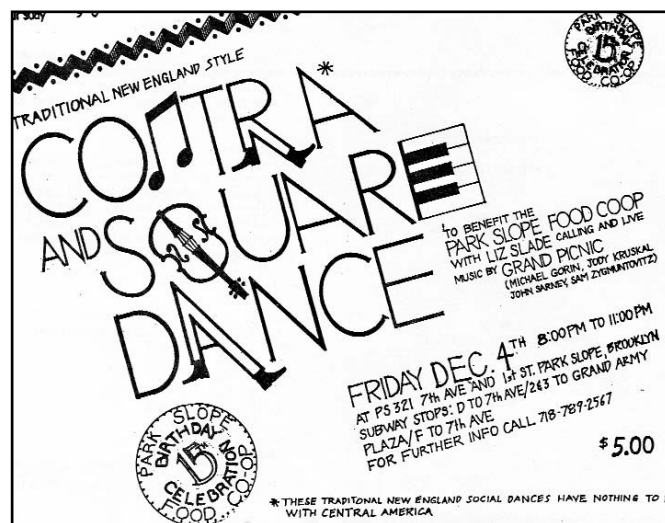
sponsored contra dances began appearing in the pages of the *Gazette*. As pointed out in a General Meeting report from April 1988, the term "contra dance" "has nothing to do with Nicaragua" (a matter of concern at the time); quite by contrast, we think it has everything to do with the spirit of fun and fellowship upon which the Coop was founded.

Do you have fond memories of Coop dance parties past and present? Share your stories with the PSFC Archives Committee by e-mailing archivecommittee@psfc.coop.

A flier that ran in the 11/19/1987 *Linewaiters' Gazette* announcing an upcoming Coop-sponsored dance. An asterisk at the bottom notes that contra dance has "nothing to do with Central America."



The contra dance in action—it may look chaotic, but the dance is similar to square dancing, with a caller shouting out instructions.



MEMBER SUBMISSION

Examining the Food Justice Color Line

How do you have a real discussion about racism and white privilege and create a more inclusive food movement? On February 16, I attended an event at The Point called Not Just Talk: Food in the South Bronx, organized by BLK ProjeK executive director Tanya Fields to reconcile differences and provide a deeper and more nuanced understanding of race and diversity issues within the food justice movement. Fields was originally expected to speak at an event called Changing the Way We Eat, organized by TEDx, on February 16, but was later uninvited without a reasonable explanation. TEDx is part of a global event called Technology, Entertainment and Design, which provides a platform for interesting people to present their ideas in engaging ways.

Shortly after being uninvited, Fields wrote about her disappointment in an open letter. She stated that the TEDx handling of the situation "was a very specific example of how positional power, race, class and privilege play out in mostly or all white spaces." TEDx organizers responded, stating that Tanya "wasn't quite ready for this particular type of event." The exchanges widely shared amongst those in the food justice community sparked a spirited debate about the movement's lack of diversity, and that diversity in and of itself did not automatically denote inclusion.

In an act of solidarity, Karen Washington, a high-profile urban farmer and activist from the Bronx who was also invited to speak at TEDx, declined her invitation. Instead, Washington spoke at Fields' event in the South Bronx. After much discussion and mediation, a

flict. Tanya received an apology and was asked to speak at TEDx again. She declined, but held her event in conjunction with TEDx.

According to Fields, the first reason TEDx organizers gave for uninviting her was that she lacked an official nonprofit status. This was not a legitimate reason since there are plenty of other speakers without one. A more critical question must be asked. If she were white would she have been asked to validate herself in this way to begin with?

Malik Yakini, a well-known African American food justice activist from Detroit, sheds light on the challenges Fields may have experienced in a blog post called "A Disturbing Trend."

Most of the prominent food movement organizations in New York City are led by white people, including Slow Food USA, the Brooklyn Food Coalition, Food Corps, Why Hunger, Just Food and 596 Acres, as are the foundations that fund them. Tanya's experience resonated with many activists because it demonstrated that if you're a person of color doing good work it is simply not enough for you to get recognized for your efforts. Your affiliation with a nonprofit entity will determine how often you are heard and who hears you.

Real Talk

Raising awareness about creating a sustainable food system is important, but what is more important is empowering local communities to define their own food systems. Some examples of this can take the form of starting a local buying club that requires fewer resources. Bed-Stuy Bounty, founded by long-time Bedford Stuyvesant resident

cently run Malcolm X Farmer's Market in Central Brooklyn, started by two African American urban farmers deeply rooted in community, are two great examples. Additionally, Fields' BLK Project is raising funds for a Veggie Bus Venture. Her goal is to convert a minibus into an eco-friendly mobile market that can provide fresh, organic and locally grown produce to residents in the South Bronx. This bottom-up strategy will create access to healthy foods in a community grappling with environmental injustice, poverty, hunger and obesity problems.

We need more community-led food projects in low-income communities of color such as the ones I've listed if we are going to collectively build whole communities. The attention given to Tanya's experience has hopefully given food justice funders and white activists a new awareness of how racism, class differences and white privilege work against the interest of low-income communities of color and that they can't avoid or refuse to address these issues forever.

There are three valuable lessons to be learned from Fields' experience: First, real change must come from within the communities that are being marginalized. Not by the white-led nonprofit establishment or by Big Organic food companies. Second, TEDx and similar platforms don't have to be the only opportunities for real discussions to take place—we can create our own forums. Last, even in the food movement, the challenges of racial and class inequity present hurdles that must be addressed in a holistic and legitimate way in order for real impact in the food justice movement to occur. ■



GMO

ROUND UP!

Transgenics, the Coop, and You

Average number of products available at the PSFC:

8500

Approx number of products verified non-GMO*:

650

Look for the Green Dot

Unit Price

RETAIL PRICE

\$3.84

\$3.84

QT

32 OZ

6.0

SO DELICIOUS COCONUT KEFIR - PLAIN

NON GMO

* as of 3/7/13

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

MEMBER SUBMISSION

Spud-tacular Fashion!

By Julie Gold

Inspired by watching his first episode of *Project Runway*, 11-year-old Coop member Theo Gold made an up-cycled skirt from Heirloom Blend Fingerling Potato bags. These plastic sacks were otherwise destined for the Coop recycling bin after their spuds were emptied into the bulk cardboard boxes in the produce aisle. ■



PHOTOS BY JULIE GOLD



COOP HOURS

Office Hours:

Monday through Thursday
8:00 a.m. to 9:00 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, Apr 19, 8:00 p.m.

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



PROSPECT CONCERTS



Anne Keating. The *Village Voice* raves, "Keating is a wise mix of Lucinda Williams songwriting, Gillian Welch guitar and a vocal all her own...a cross between Willie Nelson and John Prine and you don't get any better than that." Keating appeared live on the BBC Radio (UK) *Bob Harris Show* and has gone on to perform at leading festivals, playing on the bill with the likes of John Hiatt, Dan Bern, Boris McCutcheon, and Shannon McNally. On her fourth and newest album, *Water Tower View*, Keating is at her best, delivering beautifully crafted songs.

Alexis Cuadrado and the Miles Away Band. Back by popular demand, after a stunning performance last season. Alexis is an award-winning jazz bassist and composer originally from Barcelona who has been a Brooklyn resident for the last 12 years (and a PSFC member for 10!). For this special occasion, and with the support of a fantabulous 10-piece band made of PSFC member-musicians, he'll present a selection of pieces from the electric Miles Davis repertoire, bringing the jazz-funk to the Prospect Concerts. Not to be missed!



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...

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

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

Second Saturday
APRIL 13
10:00 A.M.–2:00 P.M.

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

PLASTICS

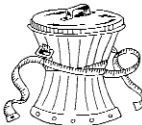
What plastics do we accept?
Until further notice:

- #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.



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Index: Len Neufeld

Advertising: Mary Robb



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.

Alexis Adams	Joseph Dwyer	Jamie Hambrick	Jazmin Mena	Oraia Reid	Chelsea Sprayregen	Evan Weiss
Mahesha Anderson	Benjamin English	Chelsea Harris	Dawn Miller	Allen Riley	Christina Summers	Katherine Whelan
Langstraat	Rachelle Faroul	Jess Hart	Lucienne Monfiston	Meredith Riley	Garth Swanson	Tammi Williams
Tobias Armorst	Mark Flummerfelt	Jason Howey	Arian Nakhaie	Amelia Saddington	Isabella Tcheyan	Rachael Wilson
Erin Barnes	Carlota Fluxa Van Delzen	Freyana Irani	Miles Orton	John D. Samuel	Michael Tcheyan	
David Beasley	Valerie Fogel	Priya Jain	Lindsay Owen	Allan Schoening	Georgeen Theodore	
Esther Blanchard	Victorya Fogel	Stephanie Jenkins	Paul Owen	Alexandra Schwarz	Jim Thomson	
Tanyia Brand-Jones	Rita Foley	Prema Kelley	Noah Pedrini	Jennifer Shin	Kristin Thoreson	
Michaelle Cadet	Giulio Fossati	Henry Langstraat	Carson Peterson	Josh (John) Shirley	O'Ganna Titus	
Candace Carponter	David Frisco	David Laspina	Angela Pisciotta	Anita Sidler	Dina(Diana) Turetsky	
Sharon Chandally	Max Frumes	Arlée Leonard	Neil Porter	Samantha Sleeper	Lisa Veyka	
Mette Christiansen	Marc Ganzglass	Sara Livingston	James Price	Susan Sloan	Eleonora Vizzini	
Barbara Cipriani	Alysha Glenn	Margaret Mageau	Blessing Marie Quine	Ada Smailbegovic	Hilary Wallis	
Daniel Cook	Ana Gordon-Loebl	Douglas McCurry	Angelica Ramdhari	Marek Sobolewski	Stephanie Wan	
Natalie DeOliveira	Rodney Graham	Hallie McNeill	Kati Rediger	Marta Sobolewski	Kate Warther	



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, APRIL 2

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

TUE, APRIL 30

GENERAL MEETING: 7:00 p.m.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Apr 4 issue: 12:00 p.m., Mon, Mar 25
Apr 18 issue: 12:00 p.m., Mon, Apr 8

CLASSIFIED ADS DEADLINE:

Apr 4 issue: 7:00 p.m., Wed, Mar 27
Apr 18 issue: 7:00 p.m., Wed, Apr 10

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, April 30, 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 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 pmWhat the Tooth Fairy
Never Knew!

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

mar 30
sat 3 pmEffective Tools for Rapid
Personal Transformation

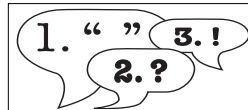
Are you able to love yourself and others? Do you feel like any part of you is not alive? Are you surrounded by people and feel lonely still? **Marija Santo-Sarnyai** is a Certified Naturopath specializing in Nutrition and Herbolgy and a Geotran practitioner and teacher for more than 10 years. Geotran 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 pmNew 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 pmFood 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.**

apr 5
fri 7 pm

Film Night: My Brooklyn



A film by Kelly Anderson and Allison Lirish Dean. Cosponsored by the Diversity and Equality Committee. *My Brooklyn* follows director **Kelly Anderson's** journey as a Brooklyn gentrifier, to understand the forces reshaping her neighborhood. The film documents the redevelopment of Fulton Mall, a bustling African-American and Caribbean commercial district that—despite its status as the third most profitable shopping area in New York City—is maligned for its inability to appeal to the affluent residents who have come to live around it. As high-rise luxury housing and chain retail replace a hundred small businesses, Anderson uncovers the web of global corporations, politicians and secretive public-private partnerships that drive seemingly natural neighborhood change. The film's ultimate question is increasingly relevant on a global scale: who has a right to live in cities and determine their future? Anderson's films include *Never Enough*, *Every Mother's Son* (with Tami Gold), *Making a Killing* (with Tami Gold), *Shift*, and *Out at Work* (with Tami Gold). She is an Associate Professor of Media Studies at Hunter College and has received fellowships from the NEA, NY State Council on the Arts and the Rockefeller Foundation. **To book a Film Night, contact Faye Lederman, squeeze@hotmail.com.**

apr 6
sat 3 pmHaving Trouble
Getting Pregnant?

Nine sneaky causes of infertility and how to fix them. Learn how to resolve mystery infertility; eliminate toxins that impair fertility; make IVF and IUI work the first time; cook meals that help you get pregnant; and identify the foods and supplements that boost your fertility. See how to clear blocked tubes; normalize your cycle; dissolve fibroids and cysts; do fertility acupuncture at home; prevent miscarriage; and boost men's sperm count and quality. Pre-registration suggested: to register call (646) 483-4571 or e-mail GreenGemHealth@gmail.com. **Rebecca Curtis**, M.A., M.F.A., HHC, AADP, is a certified holistic nutritionist and the founder of Green Gem Holistic Health. **Mary Hart**, M.S., L.Ac., is a nationally board-certified acupuncturist and the founder of Healing Heart Acupuncture.

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 23–apr 30 2013

apr 7
sun 12 pm

Relieving Chronic Pain with The Alexander Technique

Chronic pain can make a person feel like he or she is trapped in a tunnel with the walls closing in, just trying to get through the day. In this workshop, we will learn how to find more freedom from pain triggers. The Alexander Technique is a nonmedical, nonsurgical approach for improving coordination, balance, and vitality that has been taught for more than 100 years. It is required curriculum at institutions like Juilliard because of its ability to transform patterns of tension and stress. Coop member **Dan Cayer** is a nationally certified Alexander Technique teacher working in the field of pain, injury, and stress. After a serious injury left him unable to work, or even carry out household tasks like cleaning dishes, he began studying the Alexander Technique. His return to health, as well as his experience with the physical, mental, and emotional aspects of pain, inspired him to help others.

apr 9
tue 7 pm

Safe Food Committee Film Night: The Botany of Desire

Featuring Michael Pollan and based on his best-selling book, *The Botany of Desire*, this film takes viewers on an eye-opening exploration of the human relationship with the plant world. The film shows how the apple, the tulip, marijuana and the potato have evolved to satisfy our yearnings.

apr 12
fri 7 pm

Wordsprouts: Group Reading: To Mark National Poetry Month



Tina Chang, Brooklyn Poet Laureate, is the author of poetry collections *Half-Lit Houses* and *Of Gods & Strangers* and co-editor of the W.W. Norton anthology *Language for a New Century: Contemporary Poetry from the Middle East, Asia, and Beyond*. She teaches poetry at Sarah Lawrence College. **Sarah Heller** received her BA from Bard College and her MFA in poetry from NYU. She teaches Creative Writing at Rutgers University, and was the Executive Director of the Authors League Fund from 2000-10. Her work has been published or is forthcoming in *RealPoetik*, *Painted Bride Quarterly*, *Pembroke Magazine*, *NextBook*, *The Temple/El Templo*, *Lady Churchill's Rosebud Wristlet*, *The Tule Review*, *Thin Air*, *The Apocalypse Anthology* (Flying Guillotine Press), *Literary Companion to Shabbat* (NextBook Press), and *Hayloft*. **Suzanne Wise** is the author of the poetry collection *The Kingdom of the Subjunctive*. Her poetry can also be found in the anthology *Legitimate Dangers: American Poets of the New Century* and in the journals *American Letters and Commentary*, *Bomb*, *Bone Bouquet*, *Catch Up*, *Green Mountains Review*, *Guernica*, *Ploughshares* and elsewhere.

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

apr 13
sat 1:30 pm

Gluten Intolerance: Fact or Fiction?

Seems everyone you talk to these days either is or knows someone who is gluten-sensitive. Gluten-free products are all the rage. Once "the staff of life," why is wheat suddenly being blamed for everything from bloating to bladder incontinence? From joint pain to asthma? Join me as I shed light on the transformation of this ancient grain from dietary staple to modern-day pariah! Participants will be eligible for free gluten-sensitivity screening. **Diane Paxton**, MS, LAc, is the owner and principal of Inner Fire Integrative Health Services, with offices in Manhattan and Park Slope. She is also a long-time Coop member.

apr 19
fri 8 pm

Anne Keating, Alexis Cuadrado



Anne Keating. *The Village Voice* raves, "Keating is a wise mix of Lucinda Williams songwriting, Gillian Welch guitar and a vocal all her own...a cross between

Willie Nelson and John Prine and you don't get any better than that." Keating appeared live on the BBC Radio (UK) *Bob Harris Show* and has gone on to perform at leading festivals, playing on the bill with the likes of John Hiatt, Dan Bern, Boris McCutcheon, and Shannon McNally. On her fourth and newest album, *Water Tower View*, Keating is at her best, delivering beautifully crafted songs.

Alexis Cuadrado and the Miles Away Band. Back by popular demand, after a stunning performance last season. Alexis is an award-winning jazz bassist and composer originally from Barcelona who has been a Brooklyn resident for the last 12 years (and a PSFC member for 10!). For this special occasion, and with the support of a fantabulous 10-piece band made of PSFC member-musicians, he'll present a selection of pieces from the electric Miles Davis repertoire, bringing the jazz-funk to the Prospect Concerts. Not to be missed!

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.



apr 20
sat 11 am

Babywearing Talk & Try

You ask yourself: How do I babywear in a wrap or as a knapsack? There are so many options, where do I begin? You ask us, "Why babywear?" It's convenient: for getting around NYC and while traveling. It's great for early stages of baby's self-regulation. Helps parents be mobile and get things done around the house or around town. For a very long time, people from all walks of life all over the world babywear for good reason, so why not? You can have any parenting philosophy and babywear. Bring your carrier! Try others' carriers! Figure out how to safely carry your baby in a (few) carrier(s). Learn to do different carries (wrap, SSC, mei-tai, tandem-wear, toddler-wear, newborn-wear). Main speaker: Bianca Fehn, certified babywearing educator and local store founder of Metro Minis. Workshop is moderated by Coop member **Evonne Cho**.

apr 20-21
sat-sun 9 am–7 pm

Food Drive to Benefit CHIPS Soup Kitchen

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

apr 21
sun 12 pm

It's Your Funeral

Planning for your own death now (as opposed to later) is a practice that can enable you to live in the moment, face your own mortality with courage—and create an end-of-life service that reflects your values. The talk will cover how to plan a low-cost, back-to-basics funeral or memorial service, as well as offer information on green cemeteries near New York City, cremation pros and cons, biodegradable urns, blended-faith/alternative ceremonies, and more. You'll get a glimmer of what funerals of the future might look like—and leave with planning literature for yourself or for someone you love. Coop member **Amy Cunningham** is a licensed funeral director at Greenwood Heights Funeral & Cremation Services, Inc., a full-service funeral home on Fourth Avenue in Brooklyn.

still to come

apr 26–27 *Blood Drive*

apr 28 *Parenting Through Divorce*

apr 30 *Five Element Acupuncture*

apr 30 *PSFC APRIL General Meeting*

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

HURRICANE SANDY
RELIEF KITCHEN NEEDS
YOUR HELP

DEAR COOP MEMBERS:

My name is Emily Cohen, and I've been working at the Hurricane Sandy Relief Kitchen since November (heretofore known as HSRK).

Coop members, who contributed so generously at the onset, may not be aware that some of the communities we served then still literally rely on luckier communities for some of their meals.

The people receiving our food still do not have working kitchens in their homes. Grocery stores in the Rockaways are still closed, and people do not have access to fresh produce. As other relief services wind down, the need is more urgent for those most affected. We serve food to Gerritsen Beach, Staten Island, Red Hook, Coney Island and the Rockaways.

HSRK sorely needs volunteers on Wednesday 11–3 and Thursday and Friday 8–3. Any hours are appreciated and meaningful. We peel and chop veggies, portion food and make sandwiches, wash dishes, sweep floors, and clean up, as well as organize supplies and canned foods in our pantry. AND IT'S FUN! The volunteers are a wonderful motley crew from many Brooklyn neighborhoods, Staten Island and Rockaway.

Another way you can help is by attending our fund-raiser. It will be on March 24, a Sunday, beginning at five o'clock at the Old First Reformed Church; admission is \$20. There will be live music; spaghetti, plus supper; an auction; acts; a cash bar; and . . .

who knows? Judging by the volunteers' party that Two Boots held for us last week, the music, food and company will all be very, very good! Feel free to bring a food contribution as well if you wish. That would be great. You can buy tix at the door or from us at the church... or from me directly.

We also need: canned food (white, red, black or garbanzo beans); tomatoes, tuna, peas, corn, beef, chicken and vegetable stock, and green beans.

Tax-deductible donations can be made via the PayPal link at SandyReliefKitchen.com or by sending or delivering a check to: Old First Reformed Church, attn: Hurricane Sandy Relief Kitchen.

If you have any questions, please don't hesitate to ask. And btw, the food that HSRK Two Boots/Old First sends out is pretty darn good! Hope to see you there on March 24.

Thanks,
Emily Cohen

THE PSFC: A DIFFERENT
WAY OF DOING THINGS

DEAR COOP MEMBERS:

I work at one of the most popular and monetarily successful grocery stores in America. I also belong to the Park Slope Food Coop. Why do I belong to the Coop when I live 90 minutes away by subway train, get a rather large discount at another grocery store, and only usually go to the Coop once every four weeks?

Good question.

Here are a few reasons:

1. The Coop is virtually propaganda free. A lot of time and energy is put into public relations and appearances

at a for-profit (for-as-much-profit-as-possible) grocery store. Employees are asked not only to work, but to spew (and the company hopes—believe) in all the propaganda they preach.

2. In a store where profit is the motive, there is not always fair treatment of the worker. The manager may decide to side with the customer, even if the customer is being immature and the worker is being dignified—all in the name of making another sale. At the Coop it's much more likely that a shopper and a worker will be treated fairly and seen as equals (which they are) should a disagreement arise.

3. At the Coop we are setting an example of another way of doing things. A way where people Cooperate in a way in which maximizing sales and increasing the amount of items in a shopper's cart is not the goal. Having worked for a major store/corporation for over six years and having been a member of the Coop for over a year, I can tell you the experience of shopping and working in the Coop is quite different from shopping and working in a corporate store. My shift at the Coop is virtually free of any external pressure and I take joy in Cooperating with all my fellow members. I am not abused, and if I were, folks would be concerned. We have a very interesting thing here with our Coop and my hope is all of you realize it.

P.S. (Due to agreements with my employer I choose to remain anonymous, though some of you may be able to figure out who I am.)

Anonymously

THE ROLE OF THE BOARD
OF DIRECTORS

DEAR EDITORS:

There's a continuing misunderstanding among the membership—and unfortunately among some board candidates as well—about the role of the Board of Directors (hereafter "the board" or "the directors") and this confusion is reflected in some of the candidate statements in the 3/7/13 *Gazette*.

Strictly speaking, the Coop's monthly meetings are more accurately referred to as Board of Directors' meetings, not General Meetings (GMs), the latter being only that part of board meetings where members discuss and sometimes vote on proposals, the outcomes of which constitute merely advice to the directors and not binding decisions. It's the directors alone who make the decisions, as stated in the Coop's bylaws, and candidates should not commit in their statements to abdicate this responsibility.

It's therefore unfortunate that some candidates for the board this year, as in past years, have expressed an intention to always take the advice

of the GM as though that were their obligation to the membership. One candidate promised to routinely honor the GM majority, another to ensure that the GM remains the highest decision-making body in the Coop, both statements exhibiting a misunderstanding of the respective roles of the GM and the directors. Fortunately, one candidate (Sara Matthews) gets it right. She wrote, "If it happened that decisions made by the General Meeting were illegal or irresponsible, I would not be in favor of ratifying them."

Yet, a brief section in that same *Gazette* entitled "The Role of the Board" itself presented a contradictory message by first referring to the GM as "the decision-making body of the Coop," and then defining it as "the portion of the Board of Directors meeting that is devoted to receiving the advice of the members." Only the latter statement is correct so long as we understand that the advice of the members is subject to the considered approval of the directors, which is not assured.

To further demonstrate that this is so, here is a statement from the Coop's attorney: "Directors are not required to ratify decisions made by the GM . . . ; they are legally bound to use their business judgment and act in the best interests of the corporation, and if they believe that a decision of the GM is illegal or irresponsible, they should not ratify it" (www.foodcoop.com/go.php?id=70).

So here are the facts: the Board of Directors meets monthly, with associated General Meetings being solely that part of board meetings where proposals are considered. Any votes taken are advisory to the board for its ultimate acceptance or rejection based on a higher and final order of responsibility. (And note that it is not possible for this to be otherwise, as the Coop operates under New York state corporation law.) Therefore, candidates unwilling or unable to take on this responsibility should reconsider running for the board or else make clear that they will indeed, if elected, accept the role of the final arbiters when necessary.

Sylvia Lowenthal

Editor's note: The relevant portions of the Food Coop's bylaws to which this letter refers are Article VI, section 2 and Article VI, section 4. The bylaws read as follows:

Art. VI, sec. 2. The Board of Directors shall meet at least ten times each year on such dates as it shall appoint and at such other times as it, by resolution, shall fix. The membership shall be given notice of each such meeting prior to such meeting. The directors shall inform those members who shall be present of the nature of the business to come before the directors and receive the advice of the members on such matters. 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 and is not in any way intended to be one of the "meetings of the membership" that is referred to elsewhere in these bylaws. The members who gather to give advice to the directors may

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 firsthand observation.

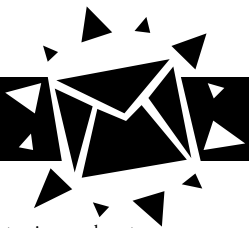
2. Nor will we publish accusations that are not specific or are not substantiated by factual assertions.

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

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

Respect

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



LETTERS TO THE EDITOR

choose to vote in order to express their support or opposition for any of the issues that have come before the meeting.

Art. VI, sec. 4. Except as otherwise provided, all matters shall be decided by a majority vote of those present and voting. All votes shall be cast in person and no proxy voting shall be permitted, except at and only at annual meetings provided, however, that the Board may, by majority vote, direct that a mail ballot be taken on any matter.

Secondly, the Food Coop is incorporated under the New York State Cooperative Corporations Law, not the New York State Corporation Law.

ABSURD 80/20

DEAR EDITORS:

I have never heard anything quite as absurd as this 80/20 proposal. What Orwellian twists await us in the next issue of this poor little bruised *Gazette*? I presume that at least 80 percent of the Coop will view this 80/20 proposal as the ravings of a joker, a piece of performance art to lighten our mood perhaps. In the same vein, I hereby propose a 20/80 solution. How's that.

Sincerely,
Emmet Mc Gowan

80 PERCENT

DEAR COOP MEMBERS ONE AND ALL:

Our First Principle of Cooperation, to welcome me no matter what my political belief, is at risk. When some members shout to corral the entire PSFC toward an overly simplified up-or-down boycott vote on an immensely complex issue, this risks the political diversity that welcomes members new and old as soon as they step through the door. This is something we'd all like to avoid again: being told what you think as a member, what you represent as a member, and this broadcast to the world in a voice not your own. This is the stuff of cultism, of extremism, and of oppression.

BDS TOPICS:

U.N. FACT-FINDING MISSION: MEMBER STATES AND COMPANIES MUST END SUPPORT FOR ISRAELI SETTLEMENTS

COOP MEMBERS:

An independent Fact-Finding Mission (FFM) was commissioned by the Human Rights Council (March 2012) to investigate the implications of the Israeli settlements on the civil, political, economic, social and cultural rights of the Palestinian people throughout the occupied Palestinian territories, including East Jerusalem.

Working in Geneva and Amman, Jordan, the three-member international panel of legal experts (Ms. Christine Chanet (chair), French judge; Ms. Unity Dow, Botswana lawyer; Ms. Asma Jahangir, Pakistan lawyer) submitted their report January 2013, one based on 65-plus submissions with documentation from Palestinians, Israeli civilian organizations, academics and diplomats.

In the mission's recommendations, described as groundbreaking, the legal and moral responsibility of governments and businesses to take

action are discussed in such terms as "to amount to a call for boycotts and sanctions against Israel and corporations involved in illegal settlement activity." The report will be discussed and voted on at the Human Rights Council beginning March 18, 2013.

Additional highlights from the FFM: Israeli is in violation of the 1949 Geneva Conventions forbidding the transfer of its civilian population into the territory occupied or the transfer or deportation of the Palestinian population living in the occupied land. These actions create an obstacle for Palestinians to exercise their rights to self-determination. They amount to war crimes that fall under the jurisdiction of the International Criminal Court.

Since 1967, the estimated 250 Jewish settlements in the West Bank and East Jerusalem along with 520,000 settlers have led to "a creeping annexation" that prevents the establishment of a contiguous and viable Palestinian State. The mission calls upon Israel to cease all settlement activities, withdraw all settlers from occupied territories and ensure adequate and effective remedy to all Palestinian victims.

The existence of settlements has had a heavy toll on the rights of the Palestinians. Their rights to freedom of self-determination, nondiscrimina-

tion, freedom of movement, due process, fair trial, not to be arbitrarily detained, freedom of expression, freedom to access places of worship, education, water, housing, adequate standard of living, property and access to natural resources are being violated consistently and on a daily basis.

The FFM noted that the identities of settlers responsible for violence and intimidation of Palestinians are known to the Israeli authorities, yet these acts continue with impunity.

The mission concluded there is "institutional discrimination against Palestinian people when it comes to violence." The motivation is to drive the local population away from their lands and allow the settlements to expand. The report calls upon Israel to end this policy of impunity.

Note: Israel cut working relations with the Human Rights Council, preventing the FFM entry to the occupied territories. Two days prior to the report's release, Israel boycotted a Human Rights Council review of its human rights, becoming the first country to withhold cooperation from a process in which all 193 UN Member States have previously cooperated.

Sources: Michael Deas, Adam Horowitz, NYT and Haaretz

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

Boycotts don't risk the Coop's health. But our boycott policy does, even if it is far subordinate to the Rochdale Principles that make this cooperative thrive.

Without hard guidelines (go read the boycott policy, there really are none), a simple 51 percent majority to enact a boycott is the default tipping point. We all saw how that possibility created something very dangerous here: polarization. And some people were only too glad to write letters calling for polarization, for divisiveness,

because they think it was good for us. Sorry, but such a strategy has no place in a cooperative. Shame on you for attempting it.

We at 80 percent Majority call for explicit guidelines in the boycott policy's language. No less than 80 percent is a responsible place to draw the line. Supermajorities are not uncommon in government and they even appear in our bylaws. So if I happened to be in the losing 20 percent, I wouldn't like it, but I could live with it. But most importantly, at least it

wouldn't pit half of us against the other, or encourage half of us to leave, gravely harming the Coop. I could live with having at least a responsible policy and move on.

From now on, "How does the boycott affect the Coop?" must be asked before "How does the boycott affect the injustice?" We need to remember that the vote can impact us more than the (im)morality of the issue itself.

Please write frequently to the *Gazette*, encouraging the call to codify our boycott policy. An 80/20 minimum ratio should be required at a GM, or a referendum, in order to pass a new or renewed boycott. Please join us at eightypercentmajority@gmail.com for more information.

It's time to change the conversation.
Jesse Rosenfeld

TAKE THE B TRAIN

Twenty-two subway lines we have,
Named after letters and digits,
All of them ready to get one there
Whether one lazes or fidgets.

Trains take folks to the mainland, The Bronx,
Down to Coney Island,
Eastward to the borough of Queens
And back to the West Side highland.

Every line runs all the time
Save one, and does it scoff!
The B insists on banker's hours—
It gets weekends off.

Leon Freilich

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 23

8 p.m. Women's Voices for Peace and Justice: Pat Lamanna, Marynell Morgan, Vicki Rovere 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 www.peoplesvoicecafe.org.

SAT, MAR 30

11 p.m. James Reams & The Barnstormers, an iconic bluegrass band that was nominated by the International Bluegrass Music Association in '02 as Emerging Artist of the Year, will be making a rare

appearance in the NYC area. Catch their performance at Jalopy Theater located at 315 Columbia Str.in Brooklyn. Tickets are \$10 and can be purchased online at www.jalopy.biz.

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 Fourth St. & Fifth Ave. information: www.permaculture-exchange.org.

FRI, APR 12

6:30 p.m. Women's Open Performance and Poetry Event. Women and trans folk only, at The Commons, 388 Atlantic Ave. \$10 - \$20, supper provided. Mariposa, featured artist. Call Resistance in Brooklyn 212-748-9829 to perform or for childcare.

SUN, APR 21

4 p.m. BPL Chamber Players: Walsh Cooper Drucker Trio Eugene Drucker, violin; Roberta Cooper, cello; Diane Walsh, piano. Admission is free; Dr. S. Stevan Dweck Center for Contemporary Culture at the Central Library 10 Grand Army Plaza, Bklyn.

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-for-you.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 house-on3st.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 Co-op. 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.tguccionelaw.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

GARDENER: Is your yard a mess? Does your garden need sprucing up? I can help! I'm skilled in garden maintenance, design, pruning, planting, windowboxes and more. BBG-trained. Organic practices. Reasonable hourly rate. Coop member for 25+ years. Nancy 718-788-3306 nancybrooklyngardener@earthlink.net

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 email: kathabelson@gmail.com or call 347-413-8935.

To Submit Classified or Display Ads:

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

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

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Coupon code PSFC

Exporting Cooperation:
Gazette reporters are seeking
information for an article on
expanding the cooperative model to
other food coops, businesses, and
organizations.
If you have any experience with this, or
know of any studies, contact Ed Levy at
levyed@earthlink.net

Attention Coop Squad Leaders!

- ❖ Do you want your shift to operate more smoothly?
- ❖ Are there folks on your squad who seem to irritate one another, and it's difficult to see what the problem is?
- ❖ When a conflict occurs between shoppers during your shift, what can you do to ease the situation on the spot?
- ❖ Do you know what resources are available for people who want to follow up?

Saturday, April 13 **Saturday, May 11** **Thursday, May 23**
10:30 a.m. - 12:30 p.m. **10:30 a.m. - 12:30 p.m.** **7-9 p.m.**

The Park Slope Food Coop's Diversity and Equality Committee is holding a series of workshops for Squad Leaders. The goal of the two-hour workshop is to increase awareness and understanding of diversity in the Coop.

Through interactive discussions we will talk about the values of diversity, how differences can create both collaboration and conflict and strategies for dealing with issues of diversity.

We will discuss conflicts that have arisen in the Coop, the findings of the diversity survey and what you can do to make the Coop a more welcoming place for all.

Please call 888-922-COOP (2667) box 89 or send an e-mail to reply@psfc.coop (with "SL Training" in the subject line) to confirm your attendance and/or for more information. In either case, please tell us your name, Coop member number, contact information and the date you are interested in attending. We will reply with a confirmation within a week.

Diversity and Equality Committee
PARK SLOPE FOOD COOP

Workshop credit (make-up or FTOP) is available to those who attend.

Solution to this issue's sudoku puzzle

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

What Is That? How Do I Use It?

Ask Me Questions
About Coop Foods

Mondays, April 1, 8, 15
12 to 2:45 p.m.

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

Look for four leaders in produce aisle.



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. ■



EXCITING WORKSLOT OPPORTUNITIES



Store Equipment Cleaning

Monday, 6 to 8 a.m.

The Coop is looking for members to clean the checkout area of the store. It entails cleaning the scales at each checkout and vacuuming around the base of the checkout station, as well as sweeping and occasionally mopping. You will work under the supervision of a staff person.

Entrance Desk Weekday A.M.

Monday 5:45 to 8:00 a.m.

Supervised by Membership Coordinators, you will be staffing the entrance desk in hours of the weekday 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, reading, 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.

Bathroom Cleaning

Tuesday, 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.

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 related tasks. If interested, contact the Membership Office.

Refrigerator Cleaning

Wednesday, 9 to 11 a.m.

This position requires a desire to do physical work and an affinity for cleaning and organizing. You will thoroughly clean the refrigerator, remove all movable parts and clean them, label food items, and discard old or out-of-date products. Please speak to Adriana in the Membership Office if you are interested.

RETURN POLICY



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

REQUIRED FOR ANY RETURN

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

CAN I EXCHANGE MY ITEM?

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

CAN I RETURN MY ITEM?

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

NEVER RETURNABLE

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

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

