

Established
1973

LINEWAITERS'

GAZETTE



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Sourdough On the Rise



PHOTO BY LISA COHEN

Sourdough pancakes are out-of-this-world.

By Hayley Gorenberg

It sustained prospectors forging westward. It's been passed down through the ages. And it's growing in my refrigerator. Right now.

It's sourdough starter, a fermented blob of flour and water, enlivened by wild yeast. No leavening available? No problem! "Feed" a dollop of your sourdough starter with more flour and water to create the baking "sponge." Incorporate into your bread recipe, your pancakes or waffles, your pizza crust. Go to town!

Ever a sourdough enthusiast, I acquired my sourdough starter from Coop member Charlene Bannon, who caught my attention one morning by announcing she had a portion of 240-year-old sourdough starter to share, and did anyone want to take it home to live with them?

By the time I returned from dropping off my bottles and cans, she had found a home for the starter, but I was still curious about Ban-

non's relationship with ancient yeast culture.

"I was given a 90-year-old sourdough starter from my grandmother when I was about 19, but of course I didn't care for it properly, and it molded," she said. Years later, Bannon felt she had settled down enough to commit to a venerable starter. But her grandmother had stopped baking sourdough and had given her starter to a woman who had since died.

"For about 10 years, I have been trying to get an old sourdough starter," Bannon said. "The old sourdough starters are like a family heirloom. It's passed down. They require tremendous care and you have to really love them and care for them, or they mold. Once they get pink mold, they're done."

New starters didn't do the trick. "I grew up in the Bay area, so I grew up eating the best sourdough bread in the country. Every time I got a new starter kit, I could always tell the difference. It just didn't taste right. It tasted

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Special Orders at the Coop: Use Caution Please

By Taigi Smith

If you've ever considered ordering a case of kombucha or found yourself yearning for a special beauty product, then you might consider placing a special order. In fact, each week, almost 20 members contact the Coop seeking to purchase items by the case or place special orders for items not sold at the PSFC.

"I call it a privilege and there are people who don't even know we do it," says Peter Wohlsen, who is a Receiving Coordinator and Director of Yogurt at the PSFC.

"It's not something we want to encourage people to do," says Wohlsen, who regularly places special orders for members with special dietary needs. "We get a lot of orders for gluten-free items. We also get orders for special flavors of teas, especially Yogi tea. There are many flavors we don't sell, and people will special order these....recently, a member asked for a pound of monk fruit powder, an alternative sweetener," says Wohlsen.



PHOTO BY KEVIN RYAN

Special orders are kept in a designated cabinet in the Coop's basement.

Plenty of Patience Needed

Placing a special order takes work, time and patience. Members are fickle, picky and sometimes difficult to reach by phone. "One person left a message saying they wanted to be called back. So I call

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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.

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

Coop Event Highlights

Sat-Sun, • Food Drive to Benefit CHIPS Soup Kitchen
Apr 20-21 9:00 a.m. - 7:00 p.m.

Thu, May 2 • Food Class:
An Evening with Our Neighbor Chef Gautier
7:30 p.m.

Fri, May 3 • Film Night:
For Once In My Life 7:00 p.m.

Fri, May 10 • Wordsprouts: Novelists
Amy Sohn and Amy Brill 7:00 p.m.

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

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Sourdough

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Charlene Bannon's fabulous sourdough bread made from a 240-year-old starter.

very bland," Bannon said.

Then last Christmas, a friend of Bannon's sister provided an aged starter from Bath, Maine. Bannon was thrilled. "Now I'm at a point of my life where I'm ready to take care of it, and I've been thoroughly enjoying it!"

Care and Feeding

Sourdough starter resides in a glass or crockery container in your refrigerator. As Bannon said, "it's actually a living, breathing entity." The yeasty organisms in the starter need air, so I'm currently using a glass mason

jar with a loosely fitting glass top.

Once the starter takes up residence, Bannon cautions, "It's a responsibility to have it. It's something that you do really have to pay attention to. It is smelly. It has a very pungent odor to it, and it's not the most pleasant thing in the world, but it just makes the most wonderful things. I wouldn't say it's stinky, but it's an odd smell that's normal, because it's alive with bacteria." (Author's note: perhaps I ought to get hyped up over whether my olfactory powers

have declined, but I'm not at all overwhelmed by my odiferous starter.)

For general maintenance, starter likes to eat equal weights of flour and lukewarm water every 7-10 days. To maintain a manageable volume, remove a portion of the starter with each feeding and use it away (hence Bannon's announcement at the Coop that centuries-old starter was available for the taking), or—horrors—dispose of it.

"The old sourdough starters are like a family heirloom."

—Coop member
Charlene Bannon

To activate the starter for baking, you typically take a portion of the starter (often designated as "unfed"), and mix it with yeast delectables like flour and sugar and allow it to rise, loosely covered, overnight at room temperature. The process yields the sourdough "sponge," which is then incorporated into pancakes, waffles, bread, etc.

Deprived of attention, the yeast acts out in what becomes a festival of homebrewing. Active fermentation without enough food for the yeast to consume will produce a layer of alcohol, or "hooch," which I discovered this weekend in a clear liquid layer on top of my starter. An online forum about sourdough (www.cheftalk.com/t/53962/sourdoughstarter-hooch) yielded this gloss on hooch: "...with an already established starter, if you see a bit of hooch on top, it means the starter is tired, hungry and probably too weak for bak-

ing.... You may stir the hooch back into the starter if you like, or drain it off.... It adds some sour, which is nice. But it also adds a sort of 'beery' aroma which is more controversial."

So far I have made double batches of sourdough waffles using Bannon's starter. I also feel terrible about throwing it away, so I have started a new glass container of starter. It is easy to see how a sourdough focus could become overwhelming in a New York apartment. On the flip side, it might be a great excuse to introduce oneself to and cultivate new sourdough-enthusiastic baking friends.

Bannon's starter fits in a quart-sized container. "If I wanted to make it bigger, I could continue to grow it and make it as big as I wanted, but that's a little unwieldy." (I confess to the reader that my growing starter in multiplying containers persistently brings to mind Bartholomew Cubbins' adventures with sticky Oobleck.)

On the other hand, Bannon's adventurous baking has great breadth. "I make breads, sourdough pancakes and biscuits. There's a gazil-

mation. The site and other references regale the reader with tales of sourdough starter hauled across the country by prospectors, who used sourdough to leaven bread before access to commercial baking powder and yeast became common. One King Arthur note suggests that Alaskan miners slept with treasured starters to keep them from freezing. Other references state that sourdough is the oldest form of leavened bread and was used in ancient Egypt.

At the Coop

Coop sourdough enthusiasts support an array of sourdough bread choices, according to Receiving Coordinator Katherine Dexter. The Coop sells wheat and rye sourdough breads from Amy's Bread, Bread Alone, Eli's Bread, Hot Bread Kitchen and Nordic Breads.

A Coop member for more than a decade, Bannon is squad leader of a shopping shift and outside the Coop works as an organizational therapist. Bannon's sourdough giveaway at the Coop



PHOTOS BY LISA COHEN

Charlene Bannon shows off her sourdough loaf.

lion recipes!" A favorite these days is a savory sourdough pancake with cheddar cheese and apples: Cook the pancake base in a cake pan, sauté apples and scallions in olive oil to top, add sharp New York cheddar, top with an additional sourdough pancake, bake and serve in wedges. "That was my grandmother's recipe," said Bannon. "It's a melty, gooey, delicious, savory wonderful pancake breakfast."

She noted that the cooking she favors requires time. "These are old, old, old recipes. When people had time to cook. There's nothing fast about this. But that's what I love about it!"

Bannon recommended www.kingarthurflour.com for additional recipes and infor-

the morning I met her was a first-time occasion. She had planned to surprise a fellow squad member with starter as a gift, but the coworker had swapped her shift. But she figured all was not lost on the adoption front, and broadened her approach: "The Coop being the Coop, there's somebody in here who would like to have it. I don't want to throw it away."

Unfortunately for the sourdough family tree, the eager Coop member who adopted Bannon's starter responded to my request for a brief interview as follows: "This would have been a great story but my friend who I left the sourdough with to keep an eye on it did not feed it, and it went bad. Perhaps the next person will nail it." ■

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FOOD CO-OP

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HEALTHY, LOCAL, AFFORDABLE
food to South Brooklyn but
NOT WITHOUT YOU!

BECOME A MEMBER

As a member you have a say in what we carry, how we operate and a hand in getting us off the ground!

SHOP WITH US

A store is our goal but for now we're operating as a biweekly buying club. Stop by and learn more!

UPCOMING DISTRIBUTIONS

Friday, April 19

Tuesday, April 30

5:30 to 7:30pm at the First Free Church
6501 6th Avenue (Parking Available!)

****Get FTOP CREDIT for your work****



fb.com/bayridgefoodcoop

Special Orders

CONTINUED FROM PAGE 1

and I can't leave a message," says Wohlsen. Another person wanted an expensive brand of vinegar but then called back after Wohlsen contacted the distributor and said he was having second thoughts about making the purchase.

"Special ordering is a burdensome process. The Coop has fewer staff members than your average store, and we have a challenging enough time keeping our shelves stocked. I have to take time from my other duties serving members to do this. I feel my time for the majority of the members would be better spent stocking shelves with our regular items than filling special orders."

Wohlsen, a 10-year member of the Coop and on staff for five years, reviews each and every special order form that comes into the Coop. "Most special order items require the purchase of a full case," says Wohlsen. The Coop asks that each person pick up his or her order expeditiously, as the Coop has limited space on its special order shelf. What's more, the Coop loses money when members neglect to pick up their items. "The Coop has already spent money to buy this item for the person. The person who wanted the item is obligated to finish the transaction."

The PSFC inventory system keeps track of what is sold each week. When members neglect to pick up their special orders, the computer-generated inventory system is thrown off, often leaving shortages of items that people really need. The computer actually thinks items may be on the shelf when they are not.

It's a complicated issue for Receiving Coordinators, who readily admit that while special orders may be necessary for some members, the task itself takes a great deal of time away from more important duties. "When I see a special order in my mailbox, my heart sinks," says Wohlsen. "I would say it takes me about 2½ hours per week to deal with special orders. As Coordinators, we all work as a team, and it keeps me from working within the team."

Stocking up on Beloved Items

Often, members place special orders because they simply want large quantities of items they really like. The thinking is, "If I order this case of kale chips at the discount

offered by the PSFC, I will save even more money." However, this mindset, says Wohlsen, poses yet another problem for the Coop. "We are a retail store and not a wholesaler. We are not a warehouse retailer like Costco or Sam's Club. We don't have the space for large orders and cannot hold products that we normally sell from the shelf so a

told the PSFC member to take her kitten off the special food immediately. While the owner was able to stop giving kitty the kitten food, it was too late for Wohlsen to stop the special order. "The person offered to purchase the food or donate the food, but the Coop ended up putting the kitten food on the shelf." At the time of this interview, all of the kitten food



PHOTO BY KEVIN RYAN

The Coop potentially loses money when members neglect to pick up their items.

member can come pick it up at their leisure."

In the past, the Coop encouraged members to place special orders if they found themselves wanting, say, five cases of kombucha per week or 12 boxes of soy milk every few days. Lately, Coordinators have been discussing other ways to accommodate members who want to purchase items in bulk. "Now we are asking members to buy items off the shelf. They can request additional items from the basement if there is backstock. Our hope is that members will be considerate of other members' desires and not buy out the store," says Wohlsen.

The special order policy is in flux and the Coop leadership is currently discussing new ways to meet the demands of the members. There's been talk of instituting a special order "surcharge" or eliminating special orders altogether.

The Kitty Food Caper

To see how complicated special ordering can get, take the case of the great kitten-food debacle.

"There was someone who wanted to order enough kitten food for her kitty's entire kittenhood," remembers Wohlsen. He convinced the member not to purchase 24 cases of kitten food, but 10 cases instead. Wohlsen quickly placed the order. What he didn't know was that hours later, the kitten's vet

still hadn't sold. "If anyone needs kitten food, they should come in and buy some of this," says Peter.

"It's not something we want to encourage people to do,"
—Peter Wohlsen,
Receiving Coordinator
in charge of special orders

Health and Beauty

Karen Martin oversees the health-and-beauty aisle and also orders glassware, housewares, and over-the-counter drugs for the Coop. "Everybody wants their own personal thing that they like the best," says Karen, who handles special orders for lotions, shampoos, bath salts and toiletries. "People just happen to have their own opinions on everything. In this aisle, you need an extreme variety of things because everybody wants something."

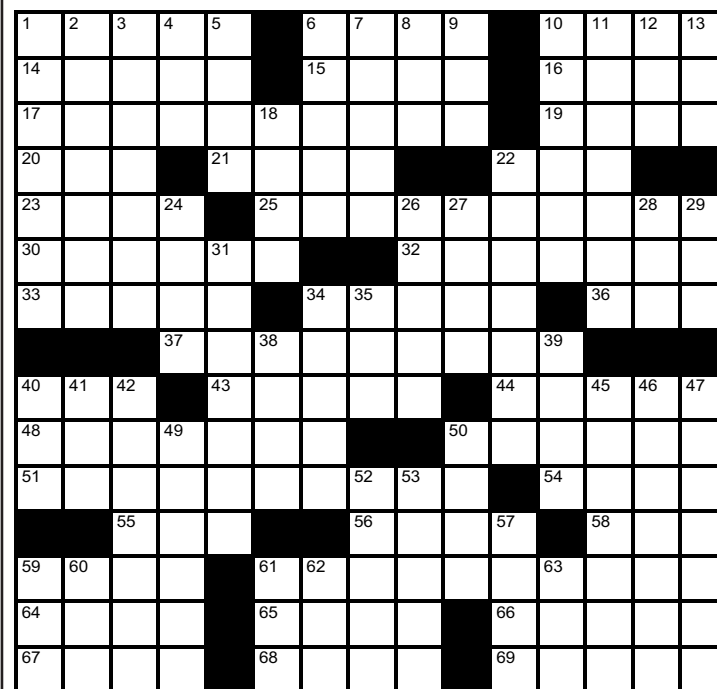
Although Karen agrees that special orders make more work for staff members, she sees the value in them. "Special orders are in a way good for me because if people want something they can get it. I need special orders. People would be very upset if they couldn't get what they want. The ordering isn't so bad, but the tracking is." Karen estimates that she fills about 10 special orders per week for items that are not necessarily carried by the Coop.

Rene Brinkley is a Coop member who once attempted to order oatstraw. "One day, when I was working in the office, I asked another member why we don't carry more herbs like oatstraw, nettle, etc. One of the office workers told me I should put in a special request. This was the first I heard of a special request." Brinkley was directed to the special order form, which she filled out. "I never heard back from anyone, however I'm not

sure I was supposed to. I have to say the request seemed to go into a black hole."

Rene isn't angry at the Coop, but instead sees the opportunity for a new work slot. "I understand the Coop cannot carry everything, but it would be nice to know whatever happened to that request. Given the amount of workers, perhaps responding to people who submit special requests could be a new shift or part of an existing shift." ■

Crossword Puzzle



Across

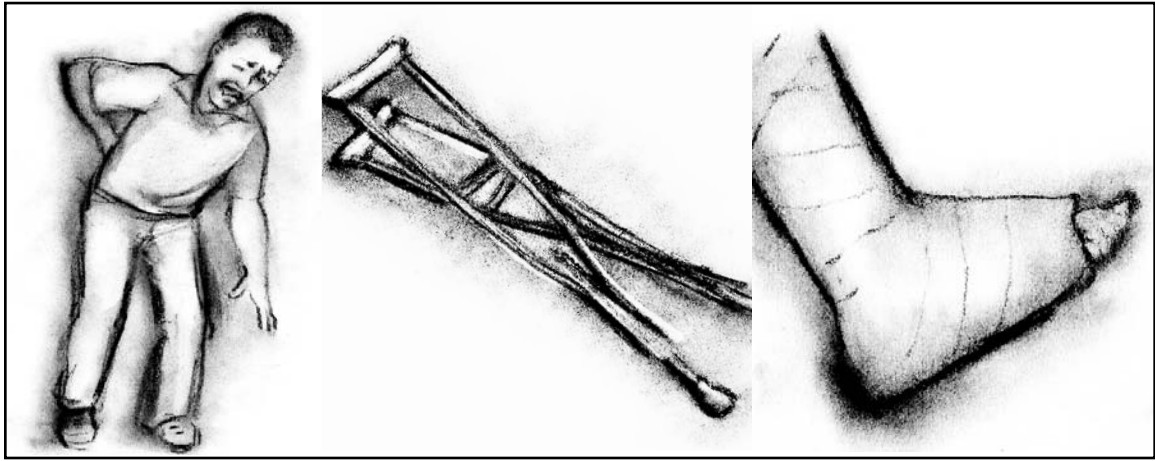
1. Looks bad, comparatively
6. Vamoose
10. Org. whose website has a flood insurance rate map
14. Smells
15. Hypochondriac's imaginings
16. "Project Runway Canada" host
17. Encyclopedia volume whose entries include "Denver," "divorce" and "Dostoyevsky"?
19. Expansive
20. Revivalism?
21. Cross
22. Nascar Hall of Fame architect
23. Suffix with decor or fabric
25. Encyclopedia volume whose entries include "Pasteur," "pecan" and "piranha"?
30. Deck treatments
32. Hypochondriac's imagining
33. "___ For" (1995 Nicole Kidman movie)
34. Make watertight
36. Many a Little League coach
37. Encyclopedia volume whose entries include "sodium," "Solomon" and "sparrow"?
40. And so forth: Abbr.
43. Lax
44. Rear-___
48. Yakov Smirnoff's home country
50. "No idea"
51. Encyclopedia volume whose entries include "rooster," "roulette" and "Rubicon"?
54. Tex-Mex fare
55. Mumbled assent
56. Miguel Cabrera led the American League in batting avg., HRs and these in 2012
58. Fugitive's flight
59. Genre of the 2012 hit "Gangnam Style"
61. Encyclopedia volume whose entries include "tambourine," "Tanzania" and "tarragon"?
64. Moolah
65. Field of knowledge
66. Yellow-and-black character on "Romper Room"
67. They give women a lift
68. They're in I-N
69. Full of attitude

Down

1. iTunes download, perhaps
2. Get comfortable with
3. Less honorable path
4. Directional ending
5. Concordes, for short
6. Libya's Gulf of ___
7. Crossword editor, at times
8. Green and Gore
9. Bit of chiding
10. Time to quit?
11. Sent with a click
12. More, to Manuel
13. Subject of the E.O. Wilson quote "Karl Marx was right. Socialism works. It is just that he had the wrong species"
18. "My bad!"
22. Danced to an accordion, perhaps
24. Muckraker Jacob
26. Hosiery hue
27. Mah-jongg piece
28. Ortiz of "Ugly Betty"
29. Until now, in a CPA's report
31. Stone Age implement
34. Pigeon or dove
35. Barnyard brayer
38. Up ___ good
39. Polar bear who became a sensation after he was born at the Berlin Zoo in 2006
40. The Iron Curtain divided it: Abbr.
41. Bout ender, in brief
42. Colorful brand name?
45. Forensic facilities
46. Protects in glass, say
47. Offering from the front desk
49. Experts
50. "What's ___ for me?"
52. TV character whose catchphrase was "Did I do that?"
53. Letter-shaped construction piece
57. Repairs, as a golf green
59. Vladimir Putin's former org.
60. According to
61. ___ Mahal
62. Title object of 1981's top-grossing movie
63. Ode title starter

Puzzle author: David Levinson Wilk. For answers, see page 6.

Don't Work For Food: Get-Out-of-Work-Free Schemes at the Coop



By Allison Pennell

The common adage is that the work of the many is usually done by the few. One early 20th-century Italian economist put the distribution of work at 80/20 (not to be confused with Jesse Rosenfeld's 80/20 supermajority solution). Pareto's Principle was that 20% of workers produce 80% of the result. My kids are learning this principle first-hand at school. And we can always find it in practice to one degree or another at the Food Coop, where you are sure to find somebody malingering somewhere while dodging their shift.

Every day, \$700 worth of goods goes missing from the Coop shelves, according to the shrinkage specialists at the Food Coop (aka General Coordinators Mike Eakin and Tricia Leith). Petty and not-so-petty larcenists are penalized severely when caught, not only banished from Eden, but sometimes escorted out by the 78th Precinct.

But there is a whole line of unsanctioned "white collar" fraud that flies under the radar of the Coop's enforcers. For all the honest schlubs hefting broccoli and schlepping grocery carts, there are those outliers not reporting for duty at all.

In an effort to curb the hidden live-ins, roomies and faux divorcees, the Coop listens to the finks who out their friends and neighbors, and if they get a report, they'll investigate. The finked-upon are then given an opportunity to fess up and mend their ways or quit. But how often does that really happen? Nobody likes a fink, after all.

Retirement is another loophole as far as I can tell. Why let people get out of working their shifts just when they actually have time to do so? There are plenty of active, vital 60-somethings who could surely work their shifts. And the whole policy smacks of ageism. But it's legal nonetheless. Interestingly

enough, there are only 379 retirees out of 16,000 plus members, so I'm guessing that a lot of elders agree.

Longtime member Beverly Leffers agrees the policy stinks, although that's not stopping her from counting down to her own retirement party next year. "If you can't beat them, join them," she reasoned to me in the dog meadow one recent morning.

When interviewed, Holtz told me that he was against the policy when it was voted in by the membership five or so years ago because it cuts against the fabric of the fundamental principles of the Coop. Yeah, the one on the T-shirt: "Will work for food."

But democracy prevailed. "Who needs more relief," Joe asked me, "grandparents heading to Florida all winter or the 30-something parents of two young kids? We should be taking it on a case-by-case basis. Why shouldn't people work if they can? It shouldn't be an entitlement."

When queried about what I consider the greatest hanging offense at the Food Coop—faking a temporary disability—Holtz was less certain about what can be done and reluctantly admitted that perhaps the Coop has been too compassionate for its own good.

"For a long time, we took people at their word. We believed people. Who would lie that they had a disease? But it turned out that some people were willing to lie. So it was only after friends turned in friends on this that we even instituted any official policy."

There are currently around 1,000 members either on disability or on a caretaker work waiver. Of those, 290 are on temporary disability. And I'm sure that many have valid reasons for applying, but the current set-up is an invitation for abuse because as the policy stands now, in a misbegotten effort to honor patient privacy laws, the Coop doesn't even ask member appli-

cants what is wrong with them and permission to confirm this with their treating physician. They do keep all the filled-out questionnaires in a sealed file cabinet seen only by one or two staffers.

About that questionnaire: this is the part the doctor fills out. It elevates my stress levels just to look at the last two, although the Coop brass didn't take kindly to my implication that all temporary disabilities are obvious to the eye. I agree: they're not. But seriously?

Please answer the questions below:

Please indicate which, if any, of the following activities your patient is currently able to perform on a once-every-fourth-week basis:

Activity	YES, able to do this activity	NO, not able to do this activity
Heavy Lifting		
Bending and Stooping		
Standing and Walking		
Going Up and Down Stairs		
Using one's arms and hands (not heavy lifting)		
Sitting		
Office Work (filing, answering phones)		
Writing and/or Data Entry		
Cleaning (mopping \ sweeping)		
Being in a potentially stressful situation		
Being in a social situation		

After getting the sample application for temporary disability, I inquired how many items a licensed medical provider has to check off on the list to qualify. I got an email back that the application procedure was proprietary information. When I asked why they don't just ask for a diagnosis, I was told that HIPAA regulations preclude this. (They don't.)

I only learned about this perfect Coop crime myself because last year I saw somebody shopping at the Coop whose family I couldn't believe had joined. It seemed particularly incomprehensible that the husband would ever deign to work a shift. And, I came to find out, that's because he didn't. The couple had joined with a doctor's note in hand and promptly applied for an unspecified temporary but long-lasting disability that precluded the man part working his shifts (but didn't get in the way of

running his own company, giving speeches at conferences, going skiing or spending a month vacationing abroad).

Over the next several months, I happened upon several other people who were also on a temporary disability, one for a bad back that didn't stop the guy from carrying around his kid, or his groceries, for that matter. Another felt justified in taking temporary disability because she had worked through an illness a few years before and not put in for it then.

Beverly Leffers, an MD herself, once met a fellow Coop member at a wedding who spent much of the evening conversing about her work as a medical school librarian before mentioning that she was on Coop disability because of back problems. "I was thinking, come on. If you can do a desk job, you can do something at the Coop. It's not as if there aren't dozens of different

different jobs. Even a stressed-out person could clean the bathrooms when the Coop is closed. There are obviously people who have real, urgent ailments but do you have a real job? If you have one, there's probably something you can do. And no, HIPAA doesn't stop the Coop from asking what's wrong with somebody."

On another note, some parents at PS 321 apparently would have liked to claim FTOP credit for volunteering in the community garden and lunchroom. They were approached to be part of a partnership with the Brooklyn Food Coalition, who, per Chapin Day (head of 321's Green and Healthy Initiative) had engineered a volunteer recruitment initiative with the PSFC whereby parents could earn FTOP hours by engaging in wellness volunteer work at their local schools.

According to Day's recollection, the Food Coop wanted to only allow parents from disadvantaged schools, or those desperately in need of wellness programs, to earn FTOP hours for volunteer work. The floodgates apparently opened when the notice went into the weekly 321 parent bulletin. A whole bunch of 321 parents jammed the Food Coop phone lines before General Coordinator Ann Herpel called the whole thing off. Maybe there is justice.

Anybody who picked up a *Gazette* recently may have caught the article about the member who got kicked out for signing in for shifts and then heading to parts unknown. It's hard to say how common this practice is, but shopping squad leader Matt Mitler caught one woman signing into a make-up on his squad before signing into the receiving squad book under her sister's name. "Who would know that you'd signed somebody else in, or yourself for that matter, if it was for a different time. And the best part was she was so indignant when we questioned her, even though she was caught red-handed."

As Mitler says with a laugh and a sigh, "There are always going to be cheaters. And you know that's the way white-collar crime is handled in the real world too. It's hard to catch people at it. And you get to go to the special prisons, the nice prison with the tennis courts." ■

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

Talent Show Youngsters Talk About Performing

By Daliene Majors

The Seventh Annual Coop Kids' Variety Show was held on March 9 at Old First Reformed Church and was sponsored by the Fun Committee. There were 23 acts performed by 37 children, ages 6-13. Below are some responses to questions to the young performers from the show's coordinator, Martha Siegel.

Martha Siegel: What feeling did you have while you were performing?

Sabine and Nadia Benjamin: While performing we were excited that we could finally perform what we had practiced for so long.

Ikari Hinds: I hope I don't mess up.

Eric Stern: I felt nervous while I was performing but in the end I felt proud about my sister and myself.

MS: Did you appreciate any act besides your own and why?

S&N: We enjoyed watching the different kids perform their talents. We enjoyed all the acts; we did not have a favorite.

IH: I liked the magic show. It was cool. I also liked the rappers/singers who did "Never Say Never" and the girls singing the Taylor Swift song at the end.

ES: I really liked the performers who did "Beat It," the girl who sang the song about Henry the VIII in the princess costume, and I also liked the duo that sang "Never Say Never."

MS: Do you think that preparing yourself for the show will help you to improve your art as you get older?

S&N: Yes we believe that for preparing for the show will help us improve our art as we get older.

IH: Yes



The cast of the Seventh Annual Coop Kids' Variety Show.

MS: Were you very nervous?

S&N: In the beginning some of us were nervous but at the end we felt proud of ourselves.

IH: Yes.

MS: Did you feel a great relief when you were finished performing?

S&N: We felt a great relief after we finished.

IH: Yes.

MS: Were you proud of yourself or did you wish you had done better?

IH: I was proud of myself but I still wish I'd done better.

MS: If you were part of a group performing together, did you enjoy rehearsing?

S&N: We practiced almost everyday and we were proud of ourselves.

IH: I enjoyed rehearsing with Jordan because it was fun playing with Legos

after rehearsing.

MS: Do you want to continue doing this kind of thing?

S&N: We are all cousins and loved spending time together rehearsing.

MS: Do you want to be in the show next year?

S&N: We definitely want to be in the show next year.

IH: I would love to be in the show next year.

ES: I want to do the variety show next year.

MS: Would you like to be quoted in the *Linewaiters' Gazette*?

S&N: Yes, we would like to be quoted. ■



Flutist, Jonah Murphy.



Cellists, Naomi Levy and Martha Siegel.



Rockers, Ikharri Hinds, Malkhut Hinds-Bernard, Jordan Nass-deMause.



Hip Hop, Lochlan Brooks and Vaishali Lerner.



The Flits, Ellie Pike and Clementine Vonnegut.



Magician, Luc Mieville.



Dancer, Margareta Stern.

W E L C O M E !

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.

Carolina Aldas
Paul Allison
Elvis Alves
Kate Barrow
Lindsay Benedict
Mikhail Blank
Taela Brooks
Katsiaryna Buslo
Michele Cera
Adrienne Colbert
Laurie Coots
Eli Crews
Khania Curtis

Cheryl Davidson
Valerie Depeyrot
Molly Derse
Sapna Desai
Carlos A. Dominguez
Irene Festa
Ethan Fusaris
Raul Gallego
Elise Gedig
Mike Gedig
Hallie Haas
Jeffrey Hannoosh
Alexander Herring

Tasia Jelatis-Hoke
Hannah Ju
Jung Ju
Anisha Kansal
Diana Kantor
Alice Kim
Lauren Kubiak
Jesse Lafian
Janet Lee
Louisa Levit
Susan Lipman
Beth Lisick
Alex Logono

Brian Lovell
Elayne Lovell
Erin McCarron
Benjamin Mildenberg
Jake Miles
Anthony Moreno
Juliana Moreno
Emma Norton
Padraig O Donoghue
Trey Pentecost
Adrana Persaud
Narad Persaud
Omri Porath

Ann Restak
Geovanni Rey
Annie Robinson
Nico Schweizer
Brian Sedio
Francesca Signori
Mae Singerman
Erik Sorensen
Robert Sorensen
Rebecca Sperling
Linda-Sue Sutherland
David Tendrich
John Thomas

Johanna Thomsen
Eva Vauchee
Jennifer Wagner
Catherine Watsabaugh
Paul Wheatley
Miles Wickham
Zachery Wood
Shirley Yu



MEMBER SUBMISSION

Labor Activists, Community Members and Ethical Eaters: Join the Justice for Farmworkers Campaign

By Jenny Rempel

In 2010, agricultural production returned more than \$4.6 billion to the farm economy in New York State. With the huge increase in popularity and demand for Greek yogurt, dairy production has risen almost 60 percent in the past five years, bringing with it more jobs and economic activity. However, farmworkers, which the New York State agricultural sector depends on, are not reaping equal rewards from the growth

in demand for local produce. Agricultural workers are excluded from state and federal labor protections given to workers in other industries, including basic rights to overtime pay, a day of rest, disability insurance and collective bargaining protections. Farmworkers are key to the growth in New York's agricultural industry, but they continue to be denied equality in labor, public health and workers' compensation laws. The Justice for Farm-

workers Campaign works to improve the working and living conditions of New York farmworkers, who continue to labor under a legacy of racism. Farmworkers' exclusion from basic federal labor protections is a result of political pandering during the Jim Crow era. The National Labor Relations Act and the Federal Fair Labor Standards Act explicitly excluded farm and domestic workers because southern legislators sought to deny labor protections to these predominantly black workforces. While the 2010 Domestic Workers Bill of Rights removed key exclusions for domestic workers in New York State, farmworkers still labor under a legacy of Jim Crow racism. In the late 1990s, agricultural workers won rights to drinking water and sanitation facilities in the field, but these workers are still denied basic rights and protections. The Justice for Farmworkers Campaign is now focused on passing the Farmworker Fair Labor Practices Act, now in the New York State Legislature, which will give New York's estimated 80,000 to 100,000 migrant, seasonal and dairy farmworkers the same protections as workers in other industries.

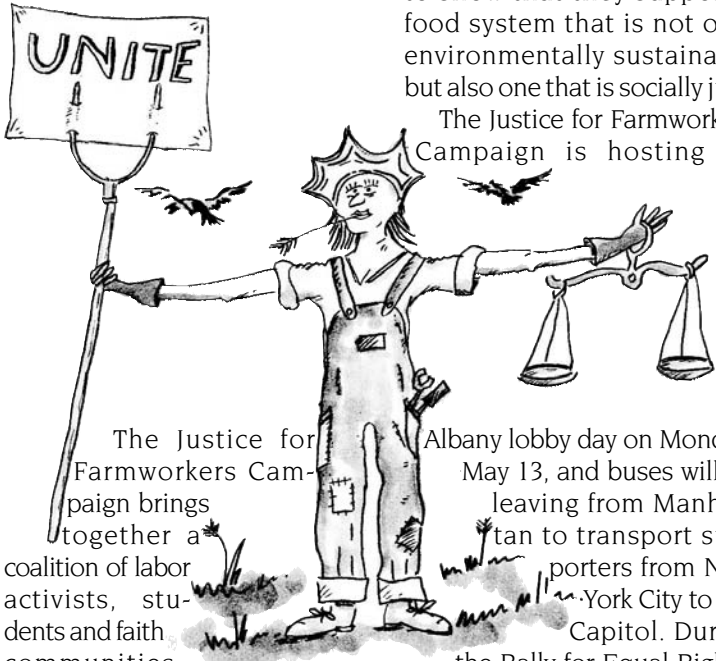


ILLUSTRATION BY ROD MORRISON

opportunity for Coop members to show that they support a food system that is not only environmentally sustainable but also one that is socially just. The Justice for Farmworkers Campaign is hosting an

The Justice for Farmworkers Campaign brings together a coalition of labor activists, students and faith communities who are working in solidarity with farmworkers to create more just and equitable state labor laws. The Labor Committee of the Brooklyn Food Coalition is working with organizations including Rural and Migrant Ministries, the New York Civil Liberties Union, Worker Justice Center New York and the Food Chain Workers Alliance to build support for this campaign. We encourage Coop members to join in solidarity. The values and principles embraced by the Coop align with labor campaigns for equity and worker justice, and the Campaign for Farmworker Justice represents an excellent

Albany lobby day on Monday, May 13, and buses will be leaving from Manhattan to transport supporters from New York City to the Capitol. During the Rally for Equal Rights, allies will join farmworkers in legislative visits, street theater, a press conference and a march to the Capitol. Buses will leave from New York City at 6:30 a.m. and depart from Albany by 4 p.m. If you are interested in joining the Albany lobby day, please e-mail justiceforfarmworkersny@gmail.com or call Rural and Migrant Ministries at 845-485-8627.

In addition to supporting collective bargaining rights and improved working conditions for New York State agricultural workers, the Brooklyn Food Coalition has supported better working conditions for restaurant workers and chicken workers, a City Council resolution for a living wage and worker justice for Golden Farm employees. Justice for food workers is one of the three pillars of the Brooklyn Food Coalition's food-justice work, and we have encouraged Coop members to continue supporting the workers who produce our food. If you are interested in receiving FTOP credit for working with this campaign or the Labor Committee of the Brooklyn Food Coalition, please e-mail committee co-chair and Coop member Jean Weisman at jweisman@igc.org. Equity and justice are essential to a sustainable food system. With agricultural profits growing, government support increasing and consumer demand rising for local New York State produce, now is the time to ensure farmworkers receive the same protections as other laborers in our state. Coop members can make a powerful statement in support of farmworkers' equality and dignity by joining the Justice for Farmworkers Campaign. See www.ruralmigrantministry.org/jfw.html for more info. ■

Crossword Answers

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

A BENEFIT FOR THE BROOKLYN FOOD COALITION

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

AN EVENING WITH MARK BITTMAN IN DOWNTOWN BROOKLYN

APRIL 30 • 6PM
LONG ISLAND UNIVERSITY
FLATBUSH & DEKALB AVENUES
SCHWARTZ ATHLETIC CENTER
(FORMERLY THE PARAMOUNT THEATRE)

\$20 MARK'S TALK

\$10 STUDENT PRICE
LIMITED AVAILABILITY - VALID ID REQUIRED

\$175 VIP DINNER
4-COURSE DINNER, WINE, SIGNED BOOK & TICKET TO TALK INCLUDED

TICKET SALES
WWW.BROOKLYNFOODCOALITION.ORG

ABOUT THE SPEAKER
Mark Bittman, whose column, The Minimalist, ran in the Dining section of The New York Times for more than 13 years, is a Times Opinion columnist, the lead food writer for The Times Magazine, and a columnist for the Times Dining section. His books include the bestselling "How to Cook Everything" and the groundbreaking "Food Matters", which explores the crucial connections among food, health and the environment, and provides tangible guidance for Americans rethinking their diets.

Book signing and purchasing available at the event.

WEBSITE
www.BrooklynFoodCoalition

EMAIL
info@brooklynfoodcoalition.org

Poster: Ben Langsfeld

The BFC is Fiscally Sponsored by Open Space Institute

The Agenda Committee is urgently seeking new members!

Join the Committee and help set the monthly General Meeting agenda.

Requirements:

- ◆ Attend monthly Committee meetings on the first Tuesday of the month at 8:00 p.m.
- ◆ Attend at least five General Meetings per year
- ◆ Have a cooperative spirit and willingness to work in a collaborative committee environment
- ◆ Be interested in the ongoing business of the Coop
- ◆ Have a good attendance record

If interested, contact Ann Herpel at 718-622-0560 or ann_herpel@psfc.coop.

The Committee will interview applicants before submitting candidates to the GM for election.

We are seeking an applicant pool that reflects the diversity of the Coop's membership.

MEMBER SUBMISSION

A Coop Love Affair

By Marlen Gabriel

I am a committed and proud vegan. This morning I went to shop for my daily food. As I was wandering through the aisles of our Coop, already having filled my basket with fresh crisp collards, orange carrots and green and red honey crisp apples, I stopped at the bulk section for some dried apricots. Of course, for those not treated with sulfites.

But I have to admit, against my deep conviction to only eat organic, today I succumbed to those treated. Their golden orange color promised such sweet delights I couldn't resist. They made me think of the summer days back in France when my mom would bake those delicious apricot pies. The whole house was filled with the sweet soothing fragrance of the apricots baking in the oven, and we children could hardly wait to

have our first bite into mother's apricot pie.

Under the spell of that sweet memory I grabbed a bag. But imagine the shock it gave me when I read the label! To my horror, it clearly said Ben's cream cheese—the weight, price and all.

This can't be true! I called out. Was it a joke? A trick played on us vegans? Or was Monsanto now producing cream cheese that looks like apricots? I have, of course, read all about GMO and other manipulations of our food. Ecolvetch, our food watchdog, tells us all about it.

I surely was upset. I stormed down the stairs into the basement where our food processing is done. I carried the bag of the supposed Ben's cream cheese to one of the tables. Doing their monthly shift the workers all were in a happy mood swinging to sounds of music while weighing dried fruits and

nuts and cutting huge wheels of cheese.

I went straight to a young man who was wearing a blue apron. I held my bag right up to his face and asked with probably a stern look on mine: "I don't understand this! How could this happen?"

As an answer he gave me a big smile, something, I have to admit, I like when I enter the Coop coming from the aggressive outside. For some reason, I guess, I had picked the right fellow. He took off his plastic gloves and pointed at the label. "You must know," he explained, "that Ben's cream cheese isn't just any cream cheese. Ben's has a long and honorable history. You can Google and find out."

And then he told me the story. "Just last week," he began, "I had to do a make-up shift. I was spooning out Ben's cream cheese into small plastic containers, when all of a sudden I heard a burst of violent sobs. 'Where



ILLUSTRATION BY ROD MORRISON

did they come from?' I asked myself and looked all around. But none of my fellow workers seemed to be disturbed in their mechanical weighing and sticking on of labels.

Still I heard more sobbing. Soon it became clear to me that the sobs came from right underneath my hands. It was Ben's cream cheese shedding milky tears.

'Their orange golden beauty,' it cried out. 'Their exotic fragrance. Don't you smell it? Even in their dried-up state they are still so beautiful.' And it begged me for help. 'Please unite me with a Miss Apry.' Surely he was referring to the apricots in that wooden crate next to me."

"What was I to do?" the young man asked me. I know well all the rules and regulations of our Coop. I couldn't go against them. So out of sheer sympathy for Ben I filled a bag with those deli-

cious-looking apricots out of the crate. They were quivering under my fingers. Did they all share that same tender feeling for Ben?

And then I stuck a label with Ben's name on the bag. This way, I thought, they were at least united in words."

Later at the checkout the woman did not notice anything odd. She was multitasking, as we call it, talking on her cell phone while at the same time checking out my items. When she picked up my bag of apricots, before scanning it, she halted for a moment. I saw that her eyes suddenly turned dreamy. Was she, I wondered, also remembering the summer days when her mother was baking delicious apricot pies? Lost in thought, she looked at the label without noticing anything. Her cell phone now lay on the counter, disconnected. ■

Coop Job Opening:

Receiving/Stocking Coordinator

The Coop is hiring a Receiving/Stocking Coordinator to work evenings and weekends.

The evening and weekend Receiving/Stocking Coordinators oversee the smooth functioning of the Coop. They work with squads to ensure that the Coop is well-stocked, and that produce quality is maintained.

The ideal candidate will be a reliable, responsible self-starter who enjoys working with our diverse member-workers. Applicants must be excellent team players, as they will be sharing the work with several other Receiving Coordinators.

Applicants must have excellent people skills, excellent communication and organizational skills as well as patience. Applicants should be able to remain calm in hectic surroundings, have the ability to prioritize tasks, teach and explain procedures, delegate work, give feedback, and pay attention to several things at once. Comfort with computers is preferred.

We are looking for a candidate who wants an evening/weekend schedule. This is a high-energy job for a fit candidate. You must be able to lift and work for hours on your feet including in the walk-in coolers and freezer. Grocery-store experience is a plus.

As a retail business, the Coop's busiest times are during traditional holiday seasons. Applicants must be prepared to work during many of the holiday periods, particularly in the winter.

- Hours:** Approx. 39 hours in 5 days/week: Primarily evenings and weekends, some shifts until 11 p.m.
Wages: \$25.80/hour
Benefits: —Health insurance
 —Pension plan/401(k) plans
 —Vacation—three weeks/year increasing in the 4th, 7th & 10th years
 —Health and Personal time

Probation Period:

There will be a six-month probation period.

How to Apply:

Please provide your résumé along with a cover letter explaining your relevant qualifications, skills and experience. Materials will only be accepted electronically. E-mail résumé and cover letter to hc-receivingcoordinator@psfc.coop. Please put "Receiving Coordinator" in the subject field. Applicants will receive an e-mail acknowledging receipt of their materials. Please do not call the Office to check on the status of your application. Applications will be reviewed and interviews scheduled on a rolling basis until the position has been filled. If you applied to a previous Coop job offering, please re-submit your materials.

Prerequisite:

Must be a current member of the Park Slope Food Coop for at least six months immediately prior to application.

No Receiving/Stocking experience necessary to submit application materials. However, in order to be considered for an interview applicants must have worked at least four Receiving shifts. After submitting your materials, if you wish to schedule shifts please contact the Coop at hc-receivingcoordinator@psfc.coop. Please put "Schedule Shifts" in the subject field.

We are seeking an applicant pool that reflects the diversity of the Coop's membership.

VALET BIKE PARKING
IS HERE
ON SUNDAYS!

strollers & scooters
& carts too!



**Every Sunday, April 7–November 24,
from 3:30–8 p.m.,**

Coop members can leave their bikes with our valet parking service, which is like a coat check for bikes. Working members will check in and watch your bike for you.

Just drop off your bike, stroller, scooter or personal cart, do your shopping or your shift, and hop back on.

No locks, no worries, no theft.

Service operates rain or shine.

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

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



**PSFC
Shop & Cycle
Committee**

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, May 17, 8:00 p.m.

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



PROSPECT CONCERTS



Cincha, a.k.a. Cynthia Hilts, is fire onstage. She puts her beautiful voice, a silken piano, and some wicked humor to an amazing array of original songs. Cincha's music ranges from the mystical tenderness of "Waiting for the Moon" to the humorous groove of her award-winning "Groundhog Sunday Stroll." With some of the Food Coop's greatest talents, she will be performing old and new tunes, including "Floodtide's Gone," her newest work about Hurricane Sandy and its aftermath. Cincha performs in New York City's premiere singer/songwriter venues and across the U.S., solo and with her band. Her solo CD, *Any Child Who Dreams*, is out on Blond Coyote Records.

Samba! Groove to the music of women rockin' the house with the pulsing sounds of Carnaval. Join Rita Silva, Robin Burdulis and a bateria of women percussionists celebrating the lilting melodies of bossa nova and the heart-thumping, infectious rhythms of samba. Rita Silva, dancer and percussionist who hails from Salvador, Bahia, will have everyone moving to the national rhythm of Brazil. The chairs will be arranged for dancing and grooving—we dare you to stay in your seats!



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
APRIL 18
7:00 P.M.–9:00 P.M.

Last Sunday
APRIL 28
10:00 A.M.–2:00 P.M.

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

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

PLASTICS

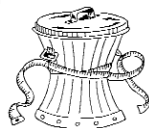
What plastics do we accept?
Until further notice:

- #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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This Issue Prepared By:

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Erik Lewis

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FROM THE ARCHIVES

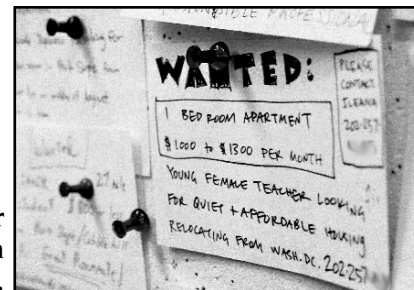
Roommate Wanted

The Archives Committee members love the ads in the stairwell. It's the ephemeral nature of the index cards—advertising everything from VHS tapes for sale, cats who need good homes, cooking classes and people seeking rooms or roommates—and the way that the ads provide unique evidence of everyday life. Coop members have been turning to the Coop for roommates for decades. Perhaps the community we have built creates a more vetted and trustworthy version of Craigslist, where we can find like-minded people to share our homes with. Before we had the bulletin boards filled with index cards, Coop members published their classified ads in the back of each *Linewaiters' Gazette* issue.

Have you had success with the Coop classifieds? Share your stories and memories with the PSFC Archives Committee by e-mailing archivecommittee@psfc.coop.

CLASSIFIED
 FOR SALE: Folk/Classical guitar with case. Both in excellent condition. Price: \$65. Call 622-XXXX.
 I'm looking for an apartment to share that is already rented by 1 or 2 other feminist women. Can pay up to \$160 month. Park Slope or Lower Manhattan--need by Oct. 1. Caryn, 924-XXXX.

This 1979 ad has a member searching for a room in Park Slope or lower Manhattan for \$160 a month.



A photo from about 25 years later highlights a member searching for an apartment for a lot more.

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 30

GENERAL MEETING: 7:00 p.m.

TUE, MAY 7

AGENDA SUBMISSIONS: 8:00 p.m.

Submissions will be considered for the May 28 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

May 2 issue: 12:00 p.m., Mon, Apr 22

May 16 issue: 12:00 p.m., Mon, May 6

CLASSIFIED ADS DEADLINE:

May 2 issue: 7:00 p.m., Wed, Apr 24

May 16 issue: 7:00 p.m., Wed, May 8

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-up sheet is available all month long, except for the day of the meeting when you have until 5 p.m. to sign up. On the day of the meeting, the sign-up sheet is kept in the Membership Office.

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

• Two GM attendance credits per year:

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

• Certain Squads not eligible:

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

• Attend the entire GM:

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

• Signing in at the Meeting:

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

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

• Being Absent from the GM:

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

Park Slope Food Coop Mission Statement

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

park slope
FOOD COOP

calendar of events

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 28
sun 12 pm

Parenting Through Divorce

Join two experienced child and family psychologists for a discussion on how to parent through divorce. Learn how to address common concerns children have in a divorce and how to help your child manage the changes divorce brings. Topics will include speaking to your kids about the split, managing visits, resolving conflicts about rules, dealing with new partners, and behavioral changes in your child. Parents of children of any age are welcome, feel free to bring specific questions or concerns. **Dana Parchi**, Psy.D., is a licensed clinical psychologist specializing in work with children and families. She has been a Coop member for eight years. **Genevieve Rosenbaum**, Ph.D., has 20 years of experience in hospitals and private practice working with children, adolescents and parents.

apr 30
tue 6:30 pm

Five Element Acupuncture

Living in harmony with the seasons is the foundation for health and longevity in Chinese medicine. This talk will explain the fundamentals of Chinese medicine theory and the five-element tradition. How can we align ourselves and live in harmony with our environment and the seasons? How can we learn from the virtues and challenges of each season? As we transition into Spring, we move from potential (water) into action (wood). Like everything green and growing, the energy of wood is what allows us to face everything and avoid nothing as we rise up toward our highest goals. Wood is what helps us stretch out of contraction into expansiveness with vision, flexibility, and purpose. There will be a talk, short meditation, discussion, and lots of great suggestions about how to enhance your health and well-being during this season. **Sarah Chase**, MAcOM, and **Martha Oatis**, MAcOM, are grateful Coop members and licensed acupuncturists/herbalists practicing in the Five Element tradition of classic Chinese medicine. They will be giving these Coop talks seasonally.

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 pmFood 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.

apr 30
tue 7 pm

PSFC APR General Meeting



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

Meeting location: MS 51, 350 Fifth Ave., between Fourth and Fifth Sts.

Enter on Fourth St. cul-de-sac. Fourth St. entrance is handicap-accessible.

I. Member Arrival and Meeting Warm-Up

II. Open Forum

III. Coordinator and Committee Reports

IV. Meeting Agenda

Item #1: Personnel Committee Election (15 min)

Election: Candidates for the Personnel Committee will be presented to the General Meeting for election. —submitted by the Personnel Committee

Item #2: Agenda Committee Election (15 min)

Election: One candidate for the Agenda Committee will be presented to the General Meeting for election. —submitted by the Agenda Committee

Item #3: Vote to Send Letter to Gov. Cuomo and Dr. Shah to Oppose Closing of LICH (30 min)

Proposal: Vote to have PSFC send letter to Gov. Cuomo and Dr. Shah of NYS Department of Health opposing closure of Long Island College Hospital. —submitted by Saul Melman

Item #4: Review of New General Meeting Location (30 min)

Discussion: The General Coordinators will discuss the factors that led to the decision to change the venue of the General Meeting and invite members to provide feedback on the suitability of the new General Meeting location. —submitted by the General Coordinators

V. Board of Directors Meeting

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

For information on how to place an item on the Agenda, please see the center pages of the *Linewaiters' Gazette*. The Agenda Committee minutes and the status of pending agenda items are available in the Coop office.

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.

apr 19–may 25 2013

may 2
thu 7:30 pm

Food Class: An Evening with Our Neighbor Chef Gautier



Chef **Jacques Gautier** will share his experiences of running two successful restaurants and will demonstrate three dishes from his Latin-inspired menu at Palo Santo. Gautier not only lives on Union St., about a block from the Coop, he owns, operates and is the chef of two wonderful restaurants on Union St.: Palo Santo and Fort Reno. Sustainability is an important concept in both these restaurants. Organic waste from both restaurants gets composted, which helps grow his rooftop salad greens and other seasonal vegetables. Chef Gautier is a graduate of the Natural Gourmet Institute and has worked in the renowned kitchens of Vong in NYC and Azie in San Francisco. At age 20 he was invited to cook at the James Beard House, the youngest chef to have received such an honor. *Menu includes: yellow plantains stewed in coconut milk; arroz verde (green rice) with shrimp; tender mustard greens.*

ASL interpreter may be available upon advance request. Please contact Ginger Jung in the Membership Office by April 18 to make a request.

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

may 3
fri 7 pm

Film Night: For Once In My Life

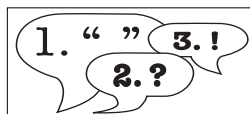


For Once in My Life is a documentary about a band of singers and musicians, and their journey to show the world the greatness—and killer soundtrack—within each of them. The 28 band members, who work at a factory sewing military uniforms and USA internment flags in Miami, Fla., have a wide range of mental and physical disabilities, as well as musical abilities that extend into ranges of pure genius. In a cinema vérité style, the film explores the struggles and triumphs, and the healing power of music, as the band members' unique talents are nurtured to challenge the world's perceptions. The film won audience awards at SXSW, Sarasota, Nashville and Sonoma Film Festivals as well as an International Documentary Award for Best Musical Documentary in 2010. *For Once In My Life* was also among 29 films chosen for the U.S. Department of States' 2012 American Film Showcase.

Editor/producer **Amy Foote** will be in attendance for a Q&A after the screening. Foote is a freelance editor based in Brooklyn. Her editing credits include HBO's *A Matter of Taste: Serving Up Paul Liebrandt*, which premiered at SXSW and won a James Beard Award for Television Documentary; the Emmy-nominated, HBO documentary film *Finishing Heaven*; and PBS Independent Lens' *For Once In My Life*, which won the Audience Award at SXSW and was nominated for Best Musical Documentary by International Documentary Association (IDA). Foote co-produced *Flying: Confessions of A Free Woman*, a six-hour documentary series that premiered at Sundance and aired on the Sundance Channel. She has been a member of the Coop for nearly 11 years, and lives in Sunset Park.

may 7
tue 8 pm

Agenda Committee Meeting



The Committee reviews pending agenda items and creates the agenda for this month's General Meeting. Drop by and talk with committee members face-to-face between 8 and 8:15 p.m. Before submitting an item, read "How to Develop an Agenda Item for the General Meeting" and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at foodcoop.com. **The next General Meeting will be held on Tuesday, May 28, 7 p.m., at MS 51, 350 Fifth Ave., between Fourth and Fifth Sts.**

may 10
fri 7 pm

Wordsprouts: Novelists Amy Sohn and Amy Brill



Amy Sohn is the author of the novels *Motherland*, *Prospect Park West*, *My Old Man*, and *Run Catch Kiss*. *The New York Times* has said, "A little-known event that took place around the time that Richard M. Nixon was resigning as President was

the birth of Amy Sohn....[T]here is something about her career so far that suggests a mini-Zeitgeist..." A native Brooklynite, she lives in Park Slope with her husband and daughter. **Amy Brill's** articles, essays, and stories have appeared in numerous publications including *Salon*, *Guernica*, *Redbook*, *Time Out New York*, and *The Common*. A Pushcart Prize nominee in fiction, she's been awarded fellowships by the Edward Albee Foundation, Jentel, the Millay Colony, Fundación Valparaíso, the Constance Saltonstall Foundation, and the American Antiquarian Society. Her debut novel, *The Movement of Stars*, was published in April by Riverhead Books. She lives in Brooklyn with her husband and two daughters.

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

may 12
sun 12 pm

Beyond an Apple a Day

Looking for health information? If you, a friend, or a family member has been diagnosed with an illness, medical terminology can be confusing or scary. Or maybe you want preventive health information to stay fit and well. Or you might want to learn more about physical and mental health during the stages of human development. Where can you find the answers to your health questions? Come to this workshop to learn about the best online resources for medical conditions, medications, complementary therapies and wellness. We will help you find accurate, timely information and avoid the bad apples in the bunch. **Arpita Bose** is a medical librarian and director of a hospital library in Brooklyn. **Melissa Morrone** is a public librarian in Brooklyn and a member of the librarians' collective Radical Reference.

may 12
sun 7 pm

You & Your Food: What You Don't Taste

The Coop is a great place for delicious, inexpensive food, and it's also where we can talk about the politics behind what we eat. Food sovereignty, environmental racism, water supply threats, labor struggles, urban agriculture initiatives, geopolitical issues, international solidarity—these forces are inevitably mixed into what we put on our plates. What are our opportunities and responsibilities as New Yorkers, as consumers, and as Coop members? Come participate in a lively and diverse discussion with Coop members **Carl Arnold**, **Naomi Brussel**, **Sarita Daftary**, **Sarah Kosher**, and **Anim Steel**.

may 14
tue 7 pm

Safe Food Committee Film Night: The Weight of the Nation



This documentary series, consisting of four parts, examines the obesity crisis in the U.S. and looks at the health risks of being overweight, weight-loss ideas, childhood obesity, and efforts to improve the public health. The first film of *The Weight of the Nation*, called *Consequences*, specifically examines the scope of the obesity epidemic and explores the serious health consequences of being overweight or obese.

may 17
fri 7 pm

Parents Handling the Challenges of Divorce

Share experiences and hear perspectives to help this demanding transition go as well as possible for everyone. **Sharon C. Peters**, M.A., is the founder and director of Parents Helping Parents on President Street in Park Slope. She has worked with hundreds of individual families for more than 15 years and has led many parent workshops for schools and organizations. She is a happy longtime Coop member.

still to come

may 17 Prospect Concerts

may 18 Hormones & Fat Loss

may 19 Face-to-Face with Alzheimer's

may 25 What the Tooth Fairy Never Knew

LETTERS TO THE EDITOR

FISHING FOR HEALTHY FOOD?

TO THE EDITORS:

One fishing question that wasn't answered in the March 21, 2013 *Gazette*: Does this fish contain concentrations of mercury that might be hazardous to my health or my children's health?

Thanks mostly to coal emissions that enter the oceans, mercury is present in higher-than-normal levels in just about every fish in the world, both freshwater and saltwater.

The EPA's current advisories say that women who are pregnant, might become pregnant, or who are nursing, as well as young children, should not eat more than 12 ounces a week (two average meals) of fish, and should not eat any shark, swordfish, king mackerel or tilefish because those fish contain high levels of mercury. The EPA

also advises that women and young children should limit consumption of all other fish to no more than 12 ounces a week.

The EPA guidelines do not recommend any fish-eating restrictions for men, or for women who do not plan to get pregnant, but one has to wonder. I hope the Coop's buyers consider pollution levels when purchasing fish and fish products for the members.

References: EPA information about mercury pollution: www.epa.gov/mercury/. More details from the advocacy group NRDC: see www.nrdc.org/health/effects/mercury/guide.asp.

Ed Ravin

OPENING GROUND BEEF PACKAGES

TO THE EDITORS:

McDonald's ground beef is the one

in the sausage-shaped tube. I used to not like buying this one. It was hard to open. The others were easy. I simply took out my kitchen shears (doesn't everybody have a pair?) and cut open the package at one end. And then cut a slit up one side (or a chunk) to reduce the friction to slide the beef out.

Then I figured out the easy way to open the sausage tube. Hold the tube with one end hanging over the sink. Have it label side up. With a small paring knife cut mostly around the crimp. Then pull the crimp toward the other end. If it doesn't make it all the way, use your paring knife to slit it down to the other crimp. A little push from that end and the beef will pop out.

Don Wiss

THE 80 PERCENT SOLUTION

TO THE EDITORS:

As some of you know, a proposal was discussed at a Coop meeting earlier this year to require an 80% supermajority to pass a boycott proposal. The purpose is to require a higher threshold of support for boycotts that may divide the Coop by a simple 51% majority, potentially forcing 49% of opponents to be affiliated, via their Coop membership, with a policy they find objectionable with respect to their religious, ethnic or national identities. A supermajority is not a fabricated or unreasonable concept. The United States Constitution requires a supermajority for several types of decisions, as do many corporations, including the Coop, to amend the bylaws.

Recent *Gazette* letters have made rather strange arguments against this proposal: "Another name for [a supermajority] is 'minority rule,' as in Apartheid or the former Rhodesia." A supermajority "is simply an attempt to give a small minority control over the outcome." "As it has always been, a simple majority wins." The 80-percent proposal is "the ravings of a joker, a piece of performance art."

That is the depth and sum of the arguments in these letters, which operate under the following principles:

Argument by demonization: Randomly associate the proposal with the latest demonizing words like "apartheid" and "the former Rhodesia" which have absolutely nothing to do with the issue. This is from the usual songbook of mix-and-match epithets like genocide, apartheid, ethnic cleansing and other favorites commonly seen in the *Gazette*.

Argument by inversion: Simply claim that the critical term in question, in this case "supermajority," actually means its opposite, "a minority," or giving control to a minority. On the contrary, a supermajority requirement obviously protects minorities by upping the threshold for passage; it requires greater consensus among Coop members.

Argument by Scalia: "That's how it's always been": The argument that we've always used the slim 51% majority is, we assume, like the current argument against gay marriage: "Marriage has always been between one man and one woman."

Argument by derision: Ridicule the proposal and its proponent: The 80-percent proposal is "absurd," the "ravings of a joker, a piece of performance art."

Obviously, these pseudo-arguments do no damage whatsoever to the excellent case that has been made for the 80% proposal, detailed in previous issues of the *Gazette* beginning in February of this year. But the muddled non-reasoning of the opponents does a real disservice to the Coop, degrading the serious and necessary dialogue that must take place to resolve longstanding issues that, contrary to the Mission Statement, are making the Coop a very unwelcoming place for many of us, something that should trouble us all.

Sylvia Lowenthal

LOOKING FOR PALESTINIAN GOODS

TO THE EDITORS:

In my last letter, I invited a young Palestinian-American Coop member, all Palestinian Coop members really, for the second time to join me on a hunt for Palestinian goods to bring to our shelves. Having not heard from any, I have gone out on my own to Bay Ridge, Brooklyn, and found several items that do not already have existing similar counterparts here and so should at least not suffer from competition. Finding products is the easy part. They must still wind their way through obstacles that every grocery store sets for anything new: space on the shelves, need for the item, etc. Perhaps joining forces, and this will be my third public invite, will make this an easier task for all concerned. Palestinian Coop members, I offer my hand in cooperation.

I support your empowerment—yours, and by extension, everyone's. When even the founding members disagree as to whether "the Coop is political," the most productive road to empowerment here is purchasing power. Must the Coop officially attack one side in an immensely complicated geopolitical conflict in order for you to gain empowerment? It's unfortunate that the diversity PSFC offers has fallen short, making you feel alienated here except by those embracing you in fantasy about their own self-righteousness. Really, what do you gain from their efforts? Nothing at all. Quite the contrary, you help them feel better, and you still feel alienated. I hope that my small efforts at building cooperation, instead of boycotters openly urging division and polarization, will begin to mend that. If we can supply

LETTERS POLICY

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

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

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

Anonymity

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

Fairness

In order to provide fair, comprehensive, fac-

tual coverage:

1. The *Gazette* will not publish hearsay—that is, allegations not based on the author's first-hand observation.
2. Nor will we publish accusations that are not specific or are not substantiated by factual assertions.
3. Copies of submissions that make substantive accusations against specific individuals will be given to those persons to enable them to write a response, and both submissions and response will be published simultaneously. This means that the original submission may not appear until the issue after the one for which it was submitted.

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

Respect

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

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

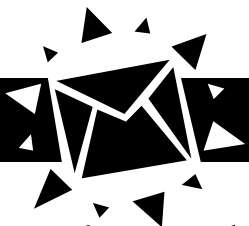


◆ On the Coop's website (www.foodcoop.com)

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



◆ Call the Membership Office



LETTERS TO THE EDITOR

Israeli, Chinese, African, Southeast Asian, vegetarian, fair-trade, etc., products that make members feel like their values are represented, then surely we should find (more) Palestinian products.

In that vein, I call on all Coop members to support the movement for an 80% minimum requirement to pass any boycott from now on. Since the boycott tool is now forever stained by people who work for polarization instead of representation and who insist political oppression here alleviates political oppression elsewhere, from now on we must ask, "How will this boycott affect the Coop?" before we ask, "How will this boycott address injustice?" An 80/20 ratio allows breathing space to talk it out. The present 51/49 ratio only encourages an atmosphere of hostility.

I look forward to your response, and anyone else's. Please write to me at eightypercentmajority@gmail.com. It's time to change the conversation. Finally.

Jesse Rosenfeld

GO TO CELL PHONE

*I was trapped in a Broadway theatre
Surrounded by other trappées
Having splashed an ocean of lucre
On stuff devised for sappees.*

*The first act had just begun
With another threatening to follow,
The words pouring out in a flood
Impossible to swallow.*

*My dog could have written this play,
And no prize would it have won,
So I closed my eyes to pray
That all turn their cell phones back on.*

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, APR 20

10 a.m.-2 p.m. Our Spring Civic Sweep will take place Saturday on Fifth Ave. between Third and Fourth Sts., in front of Old Stone House/JJ Byrne Playground. Once again, we look forward to having Food Coop volunteers at this event, bringing tools and carts.

8-10:30 p.m. - Peoples' Voice Cafe: Roy Zimmerman at the Community Church of NYU, 40 E. 35th St. Wheelchair-accessible. For info call 212-787-3903 or see www.peoplesvoicecafe.org. Suggested donation: \$18 general/\$10 members/more if you choose, less if you can't/no one turned away.

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, Brooklyn.

5:30 p.m. The prom you always wanted. A cocktail and dance party to benefit the Center for Anti-Violence Education. Join us for an evening of dancing, hors d'oeuvres, cocktails and a crowning ceremony. With DJ Tonylee (Twilo, Limelight and currently at McKittrick Hotel/Sleep No More). At the newly renovated Crimson 915 Broadway, NYC. Call (718) 788-1775; info caeny.org/.

THU, APR 25

6 p.m. Panel discussion. We're talking with corporate activists of various stripes about their strategies and tactics to change business behavior from the outside. The Einstein Auditorium (Room 105)

in the Barney Building (34 Stuyvesant St. at E. Ninth St.) at NYU's Steinhardt School. Moderator: Conan Magee. RSVP:events@sustainabilitypractice.net.

SUN, APR 28

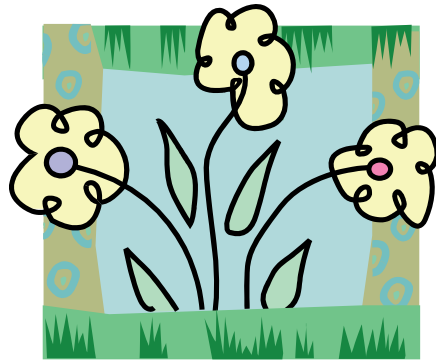
12 p.m.: Setting an Anti-Racist Table. Open discussion to foster alliances between organizers of color and white allies in NYC's food justice and sustainability movement. At The New School, Lang Cafe 65 W. 11th St., NYC; I.D. required; RSVP anti-racist_table@yahoo.com Info at: anti-racist-table.weebly.com.

SAT, MAY 4

4 p.m. Cookbook signing and tasting: *Dear Dearie* by Bob Spitz featuring Julia Child's recipes prepared by Melissa Vaughan (*The New Brooklyn Cookbook*) at The PowerHouse Arena, 37 Main St., Brooklyn, NY 11201. For more info call 718.666.3049. RSVP rsvp@powerhousearena.com.

THU, MAY 9

7 p.m. Book launch and discussion: *MAKE YOUR OWN SODA: Syrup Recipes for all-natural pop, floats, cocktails, & more* by ANTON NOCITO at The PowerHouse Arena, 37 Main St., Brooklyn, NY 11201. For more info call 718.666.3049. RSVP rsvp@powerhousearena.com.



BDS TOPICS:

BREAKING NEWS:
STOLEN PALESTINIAN
LAND IN THE WEST
BANK: ISRAELI
DOCUMENTS REVEAL
THE SCOPE

TO THE EDITORS:

In documents released to the High Court of Justice (March 28, 2013), the Israeli Civil Administration admits that Israel has allocated less than one percent (0.7%) of "state land" in the West Bank to Palestinians compared to 38% percent to settlers. (Haaretz)

The documents revealed the following: the West Bank includes 1.3 million dunams (approximately 325,000 acres) of "state land." 671,000 dunams are still held by the state; 400,000 dunams allocated to the World Zionist Organization used for illegal settlements; 103,000 dunams to mobile communications companies; 160,000 dunams to utilities: Mekorot water company, the Israel Electric Corporation.

Palestinians have received a total of 8,600 dunams (2,150 acres) or 0.7% of "state land" in the West Bank: 6,910 dunams in the Jenin district; 630 dunams in the Bethlehem district for Bedouins; 1,000 dunams in the Jericho district.

The documents were released in a seven-year-old court case over the "state land" declared with regard to the Hayovel outpost. Aerial photos clearly show a number of houses and cultivated land, and the road to Hayovel goes through private Palestinian land. The state devised a method of declaring the area between cultivated spots, for example, between trees as "uncultivated"; and thus it could deem it "state land." In the January hearing, Gilad Palmon, an official from the Civil

Administration, told the court: "The official who decides on the declaration [of state land] is at the political level, the defense minister." Another Civil Administration official said: "the political echelon decides the size of the area."

Haaretz found that the process of determining usage beforehand was careless, and land declared as "state land" also included private Palestinian land and cultivated land. Dror Etkes, an independent Israeli-settlement expert commented: land important to the expansion of illegal settlements were declared "state land" including territory near Susya, Tekoa, Ma'aleh Adumim and Kiryat Arba. In the center of Ma'aleh Adumim, aerial photos from 1970 show land partially under Palestinian cultivation. Yet, in 2005, the entire area was declared "state land," and is now built on.

History of "state land": In 1967, Israel occupied the West Bank following the Six-Day War, placing it under the Israeli Civil Administration. In 1979, the High Court said it was illegal to seize Palestinian land, ostensibly for "military needs" but in practice to establish Jewish settlements. After 1979, to circumvent the court ruling, the Civil Administration began widespread takeovers of Palestinian land using a law passed in the Israeli Knesset authorizing the state to take over any Palestinian land that had not been cultivated in 10 years. The verification process included testimony of Palestinians and aerial photos with minimal public or legal oversight because the land was supposedly not cultivated.

An adviser to the Palestinian Liberation Organization [PLO] said: the difference between "state" and Palestinian soil is "a false distinction to serve [Israel's] practice of stealing Palestinian land."

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

What Is That? How Do I Use It?

Ask Me Questions
About Coop Foods

Monday, April 29, 12 to 2:45 p.m.

Monday, May 6, 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.

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

DEENA HAYS



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

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

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

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

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

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

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

ZOEY LASKARIS



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

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

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

After earning an MPH in Environmental and Occu-

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

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

purchasing good food.

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

SARA MATTHEWS



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

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

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

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

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

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

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

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

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

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

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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!

CLASSES/GROUPS

"LIFE CHANGES" SUPPORT GROUP Every age brings change, challenge and opening. Process present and past, explore what's next, together. Facilitated by Margaret de Cruz, wholistic bodymind therapist and mental health counselor. mrdecruz@gmail.com. 718-499-7258. margaretrosedecruz.blogspot.com.

COMMERCIAL SPACE

OFFICE FOR RENT, suitable for therapist, writer etc. in center Slope. Small, quiet room w/small waiting area and restroom. Access to kitchen and back yard. WiFi. Share suite w/psychotherapist. \$900/month or \$200/weekday. Linda Nagel 718-788-9243 or lnagelphd@earthlink.net.

MERCHANDISE NONCOMMERCIAL

FULL SPECTRUM LIGHT BOX \$40 Highly effective treatment for depression, seasonal affective disorder and sleep regulation. Encased in beautiful wood frame. 10,000 Lux. 24" x 13h x 4.5w. Good condition. Near Food Coop. 718-638-0901.

FOR SALE: ROAM-AIR portable room air conditioner 8000 BTU. Good condition. Effective cooling. Stands on wheels, exhausts out of the window. 28"Hx12"Wx20"D. Carry down from 3rd floor apt. in Park Slope \$50.00 call 917-838-3282.

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.

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.

HAIRCUTS HAIRCUTS HAIRCUTS. Color, high lights, low lights, oil treatments in the convenience of your home or mine. Adults cuts \$35-40. Kids Cuts \$15. Call Leonora 718-857-2215.

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.

SERVICES HEALTH

BODY-MIND THERAPIES Relax and feel. Explore "stuck" places. Therapeutic massage, mental health counseling, healthy lifestyle coaching, mindfulness methods w/Margaret Rose de Cruz. margaretrosedecruz.blogspot.com. mrdecruz@gmail.com. 718-499-7258.

ENERGY HEALING: Have you considered an alternative healing modality to deal with your chronic health issues? Certified Brennan Healing Science Practitioner available in Park Slope. Phone 917-838-3282 or www.Jini Tanenhaus.com.

Thai based chair massage at your home or office. I offer a 30 minute session at a special introductory rate of \$50+tax. I work your back and neck, shoulders and arms, legs and head. End your busy day with a chair massage based on Thai yoga. Licensed and insured (lic#024954). Rodrigo Pocius, LMT 347-921-2392.



Coop Band Nite

The Fun Committee is looking for bands (various genres including rock, folk rock, funk, indie, etc.)

to perform on June 1 at Freddy's Back Room.

Please contact Sarah Safford at saffo1953@gmail.com or drop off demo CD with Jason Weiner at the Coop.

Deadline for submission is April 28.

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, May 11
10:30 a.m.–12:30 p.m.

Thursday, May 23
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

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



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

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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 iqrealtysales@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 ★

Bathroom Cleaning

Monday, Tuesday, Thursday, 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.

Office Data Entry

Thursday, 4 to 6:45 p.m.

Must have been a member for at least one year with excellent attendance. Are you a stickler for details and accurate on the computer? Do you like working independently? If this sounds like you, then Office Data Entry will be your perfect shift. Please speak to Ginger Jung in the Membership Office (or put a note in her mailbox) prior to the first shift for more information and schedule training. Must make a six-month commitment to this workslot.

Check Store Supplies

Monday, 6 to 8:30 a.m.

This workslot is responsible for restocking supplies on the shopping floor, at checkout lanes, entrance desks and the cashier stations, and

in the basement. This is a task and detailed-oriented job, ideal for someone who likes working independently and is pro-active. Please speak to Alex in the Membership Office or contact him at alex_marquez@psfc.coop if you are interested.

Store Equipment Cleaning

Monday, Wednesday, 6 to 8:00 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.

Vitamin Worker

Monday, 2:30 to 5:15 p.m.; 3:30 to 6:15 p.m.; 6 to 8:45 p.m.
Thursday, 3:30 to 6:15 p.m.
Friday, 12 to 2:45 p.m.; 3:30 to 6:15 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.

RETURN POLICY



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

REQUIRED FOR ANY RETURN

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

CAN I EXCHANGE MY ITEM?

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

CAN I RETURN MY ITEM?

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

NEVER
RETURNABLE

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

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

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

RETURNABLE

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

