

Established
1973

LINEWAITERS'

GAZETTE



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PHOTO BY CAROLINE MARDOK

GM meeting attendees vote "yes" to a letter addressed to Governor Cuomo protesting the closing of Long Island College Hospital.

Outcomes of April's General Meeting

By Kristin Wartman

A well-attended General Meeting April 30 was swift and efficient, with Chair Committee members keeping all participants on point as members voiced their concerns on myriad issues. Topics ranged from the upcoming vote to phase out roll bags to a vote on whether the Coop should endorse a letter to Governor Andrew Cuomo and Health Commissioner Nirav Shah about the potential closure of Long Island College Hospital (LICH). Coop members also voted on two new additions to committees: Katherine Greenberg was voted in to the Personnel Committee by a unanimous vote and Ines Thiebaut was approved for the Agenda Committee by a unanimous vote. An overwhelming majority, by show of hands, voted to submit the letter in support of LICH, drafted by Coop member and attending physician at LICH Saul Melman and Coop member and attorney Hanna Fox.

In the open forum, Coop Secretary Jesse Rosenfeld said he was concerned about the collection of shopping carts by the front entrance, which he described as a snarl that people are constantly working around, and asked if there was a solution to that problem. During the committee reports, General Coordinator Mike Eakin said that the Coop has an expert working to redesign the front entrance and possibly add more checkout stations. As part of the financial report given by Eakin, he said the Coop saw a sales increase last year despite a decrease in membership. Eakin added that the Coop was trying to keep membership at about 16,000. General Coordinator Allen Zimmerman gave the produce report and said the Coop currently has 65 local items, which is good this early in the year, and the following week this number would increase to 80.

Zimmerman also took this opportunity to

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Coop Event Highlights

Thu, Jun 6 • Food Class:
Spices and Indian Cuisine 7:30 p.m.

Fri, Jun 7 • Film Night:
The Pass It On Project 7:00 p.m.

Sat-Sun, Jun 8-9 • Food Drive to Benefit CHIPS Soup Kitchen
9:00 a.m. - 7:00 p.m.

Tue, Jun 11 • Safe Food Committee Film Night:
Ingredients 7:00 p.m.

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

Coop Reading Series Offers Literature, Community



ILLUSTRATION BY M. COLEMAN

Suspended Brooklyn poet laureate Tina Chang makes up a shift at Wordsprouts.

By Lily Rothman

On a recent Friday night in April—drizzly and cold despite coming after the official start of spring—the shopping floor at the Food Coop looked no different from the way it appears on any given Friday. Crowded, busy, full of members trying to get their groceries and get out. Upstairs, however, things were a little different.

Within the sage-colored walls of the second-floor meeting room, the Coop played host to the National Poetry Month edition of Wordsprouts, the Coop's long-running series of literary readings. In honor of the occasion, Wordsprouts hosted three local poets: Sarah Heller, who teaches creative writing at Rutgers and is a former executive director of the Authors League Fund; Suzanne Wise, whose poetry has been published in numerous journals; and Tina Chang, the borough's poet laureate. In addition to being published poets, all three are also Coop members.

"We look for writers who are very serious," says John Donohue,

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Next General Meeting on May 28

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, May 28, 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.

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April GM

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tell Coop members how the General Coordinators feel about plastic roll bags. “We think their elimination would hurt the Coop,” Zimmerman said. He added that the Coop sells a case of produce a minute, and much of it is in bulk. He is concerned that with the elimination of roll bags, people will turn to pre-packaged produce. This was countered by Regina Sandler-Phillips of the Environmental Committee, who wanted to make clear that there was no ban of roll bags being proposed but rather a six-month phase-out plan. During the phase-out period, the Environmental Committee will work with Coop members to educate on alternatives to plastic bags.

“...the Coop saw a sales increase last year despite a decrease in membership.”

“We believe these bags should be paid for; this way members take responsibility

for the catastrophic effects of throwaway plastic bags on our environment,” Sandler-Phillips said.

During Saul Melman’s presentation of the letter to be sent in support of LICH, he argued that if we care about the environmental effects of throwaway plastic, we should also be concerned about the effects the closure of LICH will have on our community. Melman said that if LICH closes, many community members in the growing corner of northwest Brooklyn will suffer as the treatment of life-threatening emergencies is delayed. LICH currently serves more than 200,000 people yearly with essential obstetrical, primary and mental health care, the letter states. According to Melman, the hospital is currently losing revenue and SUNY Downstate, which operates LICH, wishes to close its doors and sell the property for condominium development. The hospital property is currently valued at \$500 million. Some Coop members were concerned that the quality of care at LICH was poor, and while they were in support of sav-

ing LICH, they hoped that the hospital could be improved. General Coordinator Joe Holtz said he was moved to get out of his seat and share his opinion about LICH’s potential closure. “We can’t improve a hospital if it’s gone,” Holtz said. “The population of Brooklyn is going up. We need more infrastructure in our community, not less—and the seventh principle of the Coop is ‘care for the community.’”

The final agenda item of the evening was the suitability of the new location at MS 51 in the school’s auditorium. The General Coordinators agreed that MS 51 was a superior location to Temple Beth Elohim,



Allegra Fishel speaks.

which housed previous meetings, since it was wheelchair-accessible, provided ample seating, was not a religious setting and had better acoustics. Some complaints about MS 51 were the lack of multiple aisles—making it difficult for members to come up to the microphone—the uncom-



Keith Getter speaks.

fortable seats and the forbiddance of food and drink. Members discussed the need for “roving microphones” and one person suggested members bring pillows for the seats.

After the meeting, as members mingled, many thanked Melman for his letter in support of LICH. When asked about the importance of the letter



PHOTOS BY CAROLINE MARDOK

Regina Sandler-Phillips of the Environmental Committee talks about the plastic bag vote.

backed by the Coop, Melman said, “A letter on behalf of 16,000 people in the community shows that people really do care about the hospital and understand that it’s not just about the hospital now and the people being cared for now, but it really is about the future.” He added that the Coop’s mission statement explicitly says we should make choices that will positively impact future generations. “This letter going to Cuomo and Shah shows that the Park Slope Food Coop appreciates and understands that.” ■

FROM THE ARCHIVES

Looking Back

In the November 3, 1988, issue of the *Linewaiters’ Gazette*, members imagined what the Coop would be like in 15 years (in 2003, that is). Twenty-five years have passed since 1988, and many Coop members’ crystal balls were correct. Here are some of the wishes that came true:

- Larger building (building next door)
- A/C
- Shopping carts
- More non-food items and expanded food offerings
- Longer shopping hours, including a request to open as early as 3:30 p.m. on weekdays and have longer hours on weekends
- Coop-sponsored lectures relating to food and nutrition, “so that the Coop would also be educational and not just for the selling of food”
- Food Coop as a major neighborhood institution “that is so well-known that people thought it would be a wonderful reason for living there”
- Helping other coops open and thrive

And here are some of the wishes that never came to fruition:

- More products, including clothing, electronics, and toys
- Parking lot
- “Beautiful building with a gigantic skylight, with an organic farm, and bicycle racks.” We got the bicycle racks!

“I wish that the Coop would still be here in 15 years and still have Nicaraguan coffee.” Good news, we do! Lots of people wanted the spirit of the Coop to remain the same: “I would like to see the funkiness and informality of the Coop system stay the same.” Do you think it has? Share your stories and memories with the PSFC Archives Committee by e-mailing archivecommittee@psfc.coop.

The Coop Archives Committee began writing this column in November to help ramp up for the 40th anniversary in 2013 and highlight moments from our past. As the 40th anniversary is underway, we are moving away from a regular column in order to get back to our usual archival duties. We plan to write occasional columns as we discover gems in the archive.



RETURN POLICY

park slope
FOOD COOP

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

REQUIRED FOR ANY RETURN

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

CAN I EXCHANGE MY ITEM?

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

CAN I RETURN MY ITEM?

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

NEVER
RETURNABLE

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

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

Coop Reading

CONTINUED FROM PAGE 1

one of Wordsprouts' two organizers, "and luckily it's not hard to find here at the Coop."

"It seems like every other person at the Coop is a writer," concurs Paula Bernstein, Donohue's co-organizer.

The intersection of Brooklyn's literary life and the Coop environment was, in a way, a theme for the evening—and it's one that Donohue and Bernstein believe can shine a light on a very different way for Coop members and neighbors to interact with the community.

For one thing, although Wordsprouts readers are all members, non-members are welcome to attend—which makes it a great way for them to check out the Coop atmosphere, says Donohue. And the people they'd see there are doing their Coop duties: Donohue and Bernstein receive work credit for running the Wordsprouts evenings and readers receive a credit for participating. Even the selection of readers is an "only at the Coop" process. Though some approach Donohue and Bernstein—and Tina Chang said that she had been trying to read at Wordsprouts for a long time before being named poet laureate—the organizers also find authors in more unusual ways. For example, Donohue says he's working on organizing a reading by a writer he met recently when she was the walker for his shopping cart.

And the readings are also a chance for the authors to interact with the community. For Suzanne Wise, that communion was in a very literal sense. "I was a little nervous because it's more intimate than other readings, but it turned out to be very warm," she says. "It's a close room with no podium." Wise stood before the dozen audience members and, decked out in bright lipstick, read a series of poems about speaking, listening, seeing and being seen—and, she said, "none of the other senses." Sticking to her theme, her work involved such historical characters as Alexander Graham Bell and Helen Keller.

She read after Sarah Heller, who had projected a softer presence, seated and calm. Despite her mellow tone, she drew laughs from a crowd, particularly for a poem called "Everyone's Ex-Girlfriend." Her work hushed the room, except for the whirr of

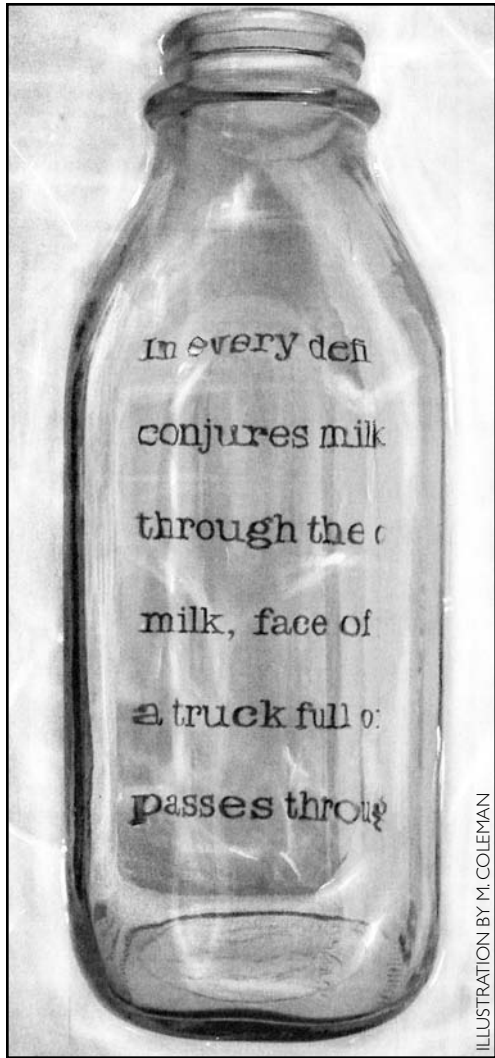


ILLUSTRATION BY M. COLEMAN

A sample from "Milk," a poem by Brooklyn poet laureate Tina Chang.

the ventilation system and the occasional cry of a fussy baby in the vicinity—who, it turned out, was Heller's own child. ("I don't mind it if no one else minds it," she told the audience.)

"We look for writers who are very serious," says John Donohue, one of Wordsprouts' two organizers, "and luckily it's not hard to find here at the Coop."

Brooklyn poet laureate Tina Chang had the final reading slot for the evening. She began with her own Coop story: a member for over a decade, she had determined that she would owe no shifts by the time she had to stand in front of an audience of her fellow workers. "I have been suspended so many times," she said. "Just last year my husband owed 16 shifts—but we made it back!" Chang read work from a few different phases in her life, starting with a new poem about—appropriately enough—giving a poetry reading. (In the poem the reading is on the same day on which her eight-month-old son splits his head open.) Next, she read from her first book, *Half-Lit Homes*.

Chang finished with a poem that had been written

in honor of another level of Brooklyn community. It was commissioned for an event surrounding the "State of Brooklyn" address given by Brooklyn Borough President Marty Markowitz, an event at which—according to Chang—a variety of Borough residents were honored, from "the convenience store owner who gave Lindsay Lohan her phone back, to a couple that got married in a space craft." The original event took place shortly after the 2010 earthquake in Haiti, which was the topic of the poem, and Chang had been given a limit of a single minute in which to speak. At Wordsprouts, she came in just a hair over that mark.

By participating in Wordsprouts, Heller, Wise and Chang were joining a long line of Food Coop writers. Previous Wordsprouts participants include (but are not limited to) Donna Minkowitz, winner of a Lambda Literary Award for *Ferocious Romance: What My Encounters With the Right Taught Me About Sex, God, and Fury*; Torrey Maldonado, author of *Secret Saturdays*; and Jan Poppendieck, author of *Free for All: Fixing School Food in America*. Prior to the National Poetry Month event, other theme evenings have included a panel discussion with editors, a young-adult writing workshop and a night for "dad bloggers." That last evening was how John Donohue came to Wordsprouts. Paula Bernstein also found the series—and, like Donohue, her eventual work shift—by first participating as a writer.

For authors, joining the Wordsprouts club is more than just, well, words. "One of the most important things for me is listening to the work of other poets," said Tina Chang after the April event.

And there's yet another side of the relationship between Wordsprouts and the Coop community. It's the one that both Bernstein and Donohue highlight as a favorite part of being involved in the reading series: Wordsprouts can help Coop members see the nega-

tive aspects of Coop life in a better light. "When you're shopping and it's very crowded or you're working and it's very tiring, you're getting a lot out of the Coop but you don't feel it," says Donohue. "Here, you do."

Bernstein agrees: "It allows you to meet Coop members in a social environment and really helps build the community," she says, "rather than fighting over hummus."

Regular Wordsprouts attendee Karen Gerber, who was present for the poetry event, agrees too. Gerber is a member and an unpublished writer of stories and poems.

She has never read at Wordsprouts before, though she suggests that a night for unpublished authors would be nice, but is glad to see the literary world that the Coop has to offer. "Wordsprouts has always been great," she says. "It's a nice thing to aspire to." ■

The next Wordsprouts event, on Friday, June 14, at 7 p.m., will be a group reading featuring love, romance and personal responsibility. Readers will include Barbara Agosin, Robin Bady and Fran Hawthorne. Wordsprouts events are free and open to non-members. Refreshments will be served.

Tree Huggers & Green Thumbs, Union Street needs you!

Green Squad

FTOP Credit Available

June 15, 10:30 a.m.-1:15 p.m.

Help build a cobblestone walkway along the curbside of four Union Street tree pits.

Responsibilities:

- *Load cobblestones from back of Coop into U-boat and navigate through store to sidewalk.
 - *Remove mulch and soil from curbside of pits.
 - *Lay cobblestones in a row to create pedestrian walkway along curbside of pits.
- Project will be supervised by Squad leader**

Requirements:

- *Heavy lifting.
- *Strenuous physical labor.
- *Willingness to get dirty and work in inclement weather/light drizzle. (Heavy rain cancels)

6 work slots available

Sign-up in Membership Office.

Vwllss

All the clues listed below consist entirely of consonants. Each clue can be reconstituted into at least four different common words by adding appropriate vowels.

For example, the clue **bld** can be turned into "bald," "blade," "bold," or "build."

The number of missing vowels may vary from word to word. Some clues can be expanded to more than four words.

crg
mpl
prn
slm
wrd
brth
crt
grnd
sprt
strt

Puzzle author: Stuart Marquis. For answers, see page 16.

Narragansett Creamery: Award-Winning Home of the World's 'Best' Ricotta

By Suzanne Sataline

Food—especially of the Italian variety—has always been a passion in Mark Federico's life. He grew up in New Haven, Connecticut, near the city's then-sprawling working-class neighborhoods of families from Southern Italy, where small shops displayed huge wheels of Parmesan and the ricotta was cooked fresh daily.

His grandparents opened one of the city's first supermarkets on Congress Avenue. Federico's parents sold fruits and vegetables on Whalley Avenue.

"Dad says that's where I got my real education," says Federico, age 59. Young Mark would meet with and buy from farmers, stock goods, take inventory and counsel customers on how to cook. "I took their passion for food and simple ingredients and all natural things from that experience," he says.

It would be years before he would turn that education into a career. Today Federico owns Narragansett Creamery, the only commercial cheese producer in Rhode Island. At its Providence factory the company receives 60,000 lbs. of milk daily from a local coop and pasteurizes it in-house. From that the company's cheese makers craft

7,200 lbs. of cheese each day. The Park Slope Food Coop stocks the company's delectable yogurts and ricotta.

National tastemakers agree that the wares are something special. The company has put its products to the test against national and international cheesemakers through the Wisconsin Cheesemakers Association. In 2007 Narragansett won a gold medal for making the best feta cheese in the nation and in 2008 its whole milk Renaissance Ricotta won for the best ricotta in the world.

Long before he pursued a food career, Federico worked as a certified public accountant and raised five children. By 1995 he was restless. He started to get intrigued by manufacturing and thought back fondly to his time working with a New Haven-area cheesemaker. He started looking for a base outside of Connecticut so as not to compete with his friends. "Everybody's going west and south, so Mark Federico does the opposite," he says with a laugh.

Mostly he wanted to make food that abided by his family's principles. "It's basic, but it's made in small batches. You end up with a great product. I think of simplicity," he says. "You look at a label that

has too many ingredients and things you can't pronounce and you're in trouble."

Federico roamed around the northeast until he found an old milk bottling plant in Providence. It was zoned for dairy use, meaning he could get to work as soon as he renovated the plant. He remains tied to the New Haven area—he and his wife live in the suburb of North Haven, but during the week they stay at their home in East Greenwich, R.I., to be close to the creamery.

"... in 2008 its whole milk Renaissance Ricotta won for the best ricotta in the world."

Federico started off making what he knew—hard cheeses. Initially he made 40-lb. blocks of tangy Parmesan and salty Romano. He knew he needed more technical knowledge, so he studied at the Center for Dairy Research at the University of Wisconsin's Madison campus. There, students study milk and whey, learn about "applied dairy chemistry" and the safety aspects of food handling.

Federico soon realized he couldn't make a living from hard cheeses. "They've become competitive and commoditized," he says. "We needed to make fresh cheeses and build a brand."

By 2007 they had some small batches and were getting ready to launch when Louella Hill stopped in. Hill, a Brown University graduate student, had studied cheesemaking on several farms in Italy. At a sheep farm in Tuscany she learned the joys of Pecorino Toscano and at a cow farm in Emilia-Romagna, she made Taleggio and Tomini. At a Maine goat farm she crafted chevre, feta and bloomy rinds. She says she learned from the farmers to value every morsel.

Hill was then the executive director of Farm Fresh Rhode Island, an organization that helps farmers get their goods to markets. She had been looking to start an artisanal cheese operation and someone at the health department suggested she and Federico meet. "It was perfect timing," Federico says.

"She brought the energy and the local connections and we strategized on the types of cheeses" to make. "She wasn't Italian, but she had the same

passion and the same mission of simple, no preservatives and looking at simple ingredients."

Soon Hill rolled up her sleeves and set to work making cheeses with a twist. Narragansett's earthy feta is flecked with sea salt. The fresh mozzarella curd is snatched up by Italian storeowners who stretch it by hand.

The ricotta is made without binders or stabilizers—the gums that bind the protein to the fat. The folks at Narragansett make it the way Federico's grandmother might: they heat the milk in a kettle—albeit a really large one—and wait for the whey to rise. They hand-scoop the cheese into tins, which drain overnight. Then the makers top the containers and ship it. Without the binders the cheese has a shorter shelf life—just 14 days—but it's "old-fashioned curdy and looks like cottage cheese. It's sweet, not tart," Federico says.

In recent years the company has moved into cream-cheese spreads for crackers and breads. They are dolled up, some with jalapeno pepper, olives, sundried tomatoes or rosemary.

Hill started making small batches of yogurt, something she had worked on in Tuscany. At that point every company was getting into the Greek yogurt craze. Narragansett, Federico says, stuck with simplicity. The company's plain, whole-milk yogurt is not homogenized, so the cream rises. Like the ricotta there are no stabilizers, nor preservatives. "You can tell, if you scoop out, and come back, you'll see some whey-ing off," Federico says. There's no added sugar in the plain version. The taste is simple and luscious, just a teeny bit tart. The vanilla and strawberry versions have just enough sugar to make them appealing to children, while staying within child nutritional guidelines, he says.

As Narragansett rolled out new products, others were discontinued. The company no longer makes Romano cheese.

The company grew through the recession without much trouble. While the economy

was going through the downturn, consumers were into "local sustainability, buying local. We were able to take advantage of that," says Federico.

"It doesn't cost people less, but when they look at sustainability, fossil fuel and the footprint, it's taking less energy bringing food to market if it's made locally," he says. "It's better for the local economy."

Word spread as Narragansett peddled its wares each week at farmers' markets. "There's so much competition for product and shelf space—we don't have a lot of money because we keep investing. We didn't have a lot of money to throw in for advertising," he says.

The farm stands were not just marketplaces, but testing labs. "When testing out a new yogurt or spread, we'd get customer feedback," Federico says. They'd hear 'It's too salty' or 'It's not salty enough.' "Then we'd tweak and we'd launch."

Buyers began requesting Narragansett products in their local supermarkets and at Whole Foods stores. That also helped spread the word beyond New England.

For three years Federico and his wife traveled every weekend to the New Amsterdam Farmer's Market in Manhattan. Meetings with foodies there led to new buyers and eventually to shelf space in the Park Slope Food Coop.

Federico hopes to grow his customer base, but stay true to the mission. He admits that can be the biggest challenge. "We struggle all the time," he says. "We want to come out with a crumbled feta cheese. When you crumble something, you have yeast and mold issues." There's no chance, he says, that they'll resort to preservatives. ■



ILLUSTRATION BY DIANE MILLER

Saturday, June 1st
7:00 - 10:00 p.m.

FREE
Non members Welcome

Come support fresh talent
at the Food Coop's
Fourth Annual Band Nite!

Performances by

Saturday, June 1st
from 7:00 to 10:00 pm

Angel Band
Windsor Terrors
DISBAND
Guess & Check

at **Freddy's**
627 Fifth Avenue (at 17th St), Brooklyn.
<http://freddysbar.com>
No Cover Charge!



ENVIRONMENTAL COMMITTEE REPORT

Vote for a More Sustainable Coop on May 28

To phase out the free distribution of plastic roll bags on the Coop's shopping floor by 6 months from the date of the GM vote. Shoppers are welcome to reuse plastic bags already taken from the Coop and elsewhere. Environmental Committee and other concerned Coop members will continue to work with our General Coordinators to educate our membership, provide a wider range of light-weight reusable bags for purchase, and determine the most equitable and sustainable adjustments for weighing produce and bulk products.

By Regina Weiss

Please come vote FOR the following proposal to begin a six-month phase out of the free distribution of disposable plastic bags at the Coop—i.e. the plastic roll bags that shoppers now find in the produce, bulk and bread aisles:

We are pleased to report that in April, General Coordinators Jessica Robinson and Ann Herpel provided the Environmental Committee with a fantastic analysis and examples of alternative, non-disposable bags—both cloth and plastic—that the Coop could stock and sell, based on extensive research by Jessica Robinson and Jason Weiner and technical assistance of former Recycling Squad member Lloyd Hicks. Some of those bags will be available for sale at the Coop very soon.

If a majority of members at the May 28 meeting vote “yes” on the Environmental Committee proposal, the committee will continue and intensify the education it has already begun about the phase out of free disposable plastic bags, the changes that members can expect to see in the Coop over the ensuing six months and how to have a convenient Coop shopping experience without expecting free plastic.

The six-month period is

designed to ensure that members will be able to raise questions and concerns with ample time for these to be addressed while the roll bags are still freely distributed at the Coop. Members will be able to provide feedback, make suggestions, identify potential problems and ask questions by emailing the Environmental Committee and through a place in the Coop where they can submit comments.

Here are some of the main reasons why the Environmental Committee has taken up the task of phasing out the free distribution of disposable plastic roll bags from the Coop:

- We currently go through 2,579,520 of these bags each

year—7,067 every day—and they all wind up in out-of-state landfills or the ocean, where they never biodegrade.

- The free distribution of these bags violates multiple provisions of the Coop's Mission Statement (see the centerfold of this and every *Gazette*) and Environmental Policy (which you can read on the Coop website).

- These bags are made with cheap, non-renewable gas—and their uncontrolled use fuels the demand for fracking, which poses dire threats to our water and food supplies.

- There has been a long-standing consensus that these bags should be paid for by members, but this has not been done. We spend \$22,000

each year on these disposable bags, most of which we do not recoup through the voluntary contribution boxes in the cashier area.

Interested members can learn more by visiting the Environmental Committee section of the Coop website.

Coming to the May 28 GM is not only an opportunity to participate directly in the Coop's democratic process. It is an opportunity to play a direct role in making the Coop more sustainable and to help

ensure that our practices are in line with our Mission Statement, our Environmental Policy and our triple bottom line of protecting the planet, people and our profitability.

Please vote to support our proposal at the May 28 meeting, which is at 7 p.m. at Middle School 51, 350 Fifth Ave. at Fourth St. If you want to receive work slot credit, don't forget to sign up in advance. The signup sheet is next to the front elevator right inside the Coop entrance. ■



ecokvetch
the environmental
committee blog

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

VOTE at the May 28th
GM for the Plastic Roll
Bag Phase Out!

ecokvetch.blogspot.com

What Is That? How Do I Use It?

**Ask Me Questions
About Coop Foods**

Monday, May 27, 12 to 2:45 p.m.

Monday, June 3, 12 to 2:45 p.m.

Monday, June 10, 12 to 2:45 p.m.

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

Look for tour leaders in produce aisle.



EXCITING WORKSLOT OPPORTUNITIES



Check Store Supplies

Saturday, 9 to 11:45 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 detail-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.

Receiving Produce

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

The Coop is looking for members to work in the produce area.

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

Kitchen Cleaning

Friday, 9 to 11 a.m.

Deep clean all three kitchens in the Coop: childcare, meeting room and staff room. You will work independently to clean countertops, cabinets, drawers, kitchen equipment, sinks and refrigerators. Must be reliable as you are the only person coming to do this job on your day.

Please speak to Adriana in the Membership Office, Monday to Thursday, 8 a.m. to 2 p.m., if you are interested.

Office Data Entry

**Thursday and Saturday,
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.

Office Set-up

Monday-Friday, 6 to 8:30 a.m.

Need an early-riser with lots of energy to do a variety of physical tasks including: setting up tables and chairs, buying food and supplies, labeling and putting away food and supplies, recycling, washing dishes and making coffee. Sound like your dream come true? This job might be for you. Please speak to Adriana or Cynthia in the Membership Office for more information

SAFE FOOD COMMITTEE REPORT

Mushrooms in Brooklyn

By Shawn Onsgard

Spring is in full swing, and wild harvests of morels and other wild fungi are right around the corner. If foraged fungus from Prospect Park is outside your comfort zone, there is still time left this season to start an edible mushroom garden in your home, cellar, backyard or community garden. A wide selection of gourmet mushroom varieties, from portobello to reishi (including morels), are suitable for cultivation in Brooklyn with accessible price points and learning curves. Whether you're looking for a project easy enough for young children or something with the longevity to satisfy a learned gardener, the kingdom of fungi has something for everyone. This article surveys the techniques and mushroom species popular with home cultivators to get you started before summer. For more detailed information, links and to share gardening tips with other Coop members, visit the PSFC's Backyard Brigade blog: BrooklynBackyard.wordpress.com.

Indoor Kits

Indoor mushroom garden kits boast both convenience and guaranteed results. One popular product from the eco-conscious company Back to the Roots promises a harvest of oyster mushrooms within two weeks of purchase. Simply place their tissue-paper-sized box in a dark corner of your kitchen, add water and wait. Similarly easy and small "just

add water" kits are available from online vendors in the range of \$20-\$40 for: portobello, crimini, oyster, lions mane, enokitake, king stropharia, maitake, nameko, pioppino, shiitake, reishi and others. While packaged kits can deliver delicious, fresh mushrooms with minimal effort, they rather lack in longevity. Analogous to annuals of the plant kingdom, indoor kits will fruit once or twice, but are a short-lived pleasure. If you are up for a moderate DIY project, many of the above mushroom varieties may also be grown perennially.

Log Cultivation

Perennial cultivation of gourmet mushrooms on logs can yield harvests for 10 or more years from the same log with slightly more than a novice amount of labor and know-how. Nearly any cleanish shady place is suitable for log cultivation. Sheltered backyards, cellars, cemented areas like air shafts between buildings—not to mention all the shady stumps since Sandy—are all good mushroom habitat conditions common to Brooklyn. If there's a shady spot near you somewhere, you can probably grow a log mushroom garden there.

A good first step is to choose what kind of mushroom you want to grow and start shopping for mushroom spawn. Mushroom spawn can be purchased at prices comparable to what you would expect to pay for house plants. A \$20 investment could fetch enough spawn to inoculate a single 8-ft. log whereas a 4x4 cubic stack of logs can be inoc-

ulated for around \$40-\$80.

Different fungi like to eat different kinds of trees. For example, shiitake, maitake and oysters all do well with a variety of deciduous hardwoods like oak, maple, elm, sweetgum and sycamore; but chicken of the woods prefers spruce and fir. It is important to match the mushroom species with its preferred wood. So after choosing the mushrooms you want to grow, the second step is to find quality logs to grow them in. With so much windfall of healthy tree limbs these past years, there is no shortage of good salvage timber for Brooklyn mushroom gardeners to choose from. But you can't just grow in any old fallen log. Experienced PSFC backyard mushroom cultivators use these criteria for choosing good wood:

- Clean. Meaning not already inoculated with wild fungus. Logs cut from recently downed and live trees are both good choices. Avoid any timber with visible signs of mold or decay, that was in direct contact with the ground for more than a few days or that was felled more than six months ago. You want fresh, healthy tree limbs.

- Intact. Bark should be continuous all the way around the log with no wounds or scratches. Intact bark helps maintain moisture inside the log, which is important for keeping mushrooms happy.

- Size. Diameters from three to eight inches across, and lengths of about four feet are ideal. Smaller logs are lighter, easier to handle and will produce mushrooms sooner than larger logs. Larger logs have a longer wait before

they start producing but, once they get started, can produce for a greater number of consecutive years.

Once you have your logs and spawn in order, the inoculation work party involves drilling a lot of holes into the logs, hammering little dowels of plug spawn into the holes and brushing hot beeswax over the wounds to seal everything up. Lay the logs together in a cool shady place and water them intermittently until autumn (or next spring) to see the fruits of your fungi. Patience is a much-rewarded virtue of mushroom cultivation. You may have to wait six or more months to harvest your first crop, but when the harvest comes in you'll have to share with friends or buy a dehydrator to keep up with the bounty.

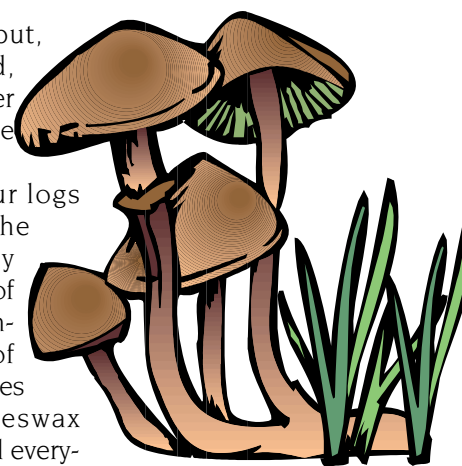
Mulched Beds & Composted Lawns

Besides log cultivation there are two other popular techniques for integrating mushrooms into the home or community garden. Soil-enriching edible mushrooms like wine cap (also known as king stropharia) that fruit in humid late summer days can be inoculated into thickly layered matts of straw mulch between the plants in a garden

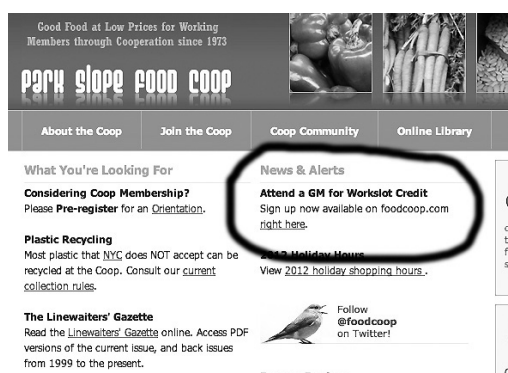
bed. Bales of oat or wheat straw are soaked in water for three days before sawdust mushroom spawn is mixed into the wet straw. Spreading inoculated straw mulch between corn rows and other crops helps retain moisture in the soil, boosts soil nutrients and yields large meaty mushrooms for the grill.

It is also possible to sow mushroom spawn into thick beds of moistened wood mulch and richly composted lawns. Just imagine harvesting morels from the mulched paths of your community garden or shaggy manes from around the compost bin. Inoculation kits with instructions for growing mushrooms in beds directly on the earth are available from online retailers.

For links and tips visit BrooklynBackyard.wordpress.com. Happy mushrooming! ■



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

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

COORDINATOR'S CORNER

'Phase Out' of Plastic Roll Bags Threatens Coop Sustainability

By Ann Herpel,
General Coordinator

The General Coordinators have closely followed the Environmental Committee's promotion of their proposal to "phase out" the "free distribution" of plastic roll bags. (Roll bags are the clear bags you find now in the produce, bulk, bread and meat/poultry aisles of the store.) If the proposal passes, plastic roll bags will no longer be available at the Coop—though the Committee's proposal couches this eventual, total elimination in the ambiguously worded phrase "phase out." The General Coordinators have grave concerns about the impact on our collectively owned business if the roll bag phase-out/elimination is approved. This proposal will be voted on at the May 28 General Meeting. We strongly urge members to attend and be part of the decision.

As the financial and administrative stewards of the Coop, we need to help members understand how decisions made at the GM impact both our bottom line and sustainability. The Coop has a long history of deciding to implement policies and practices that reduce our environmental footprint. But we balance any decision with an understanding of the cost (not simply financial) to the Coop. The General Coordinators are concerned this proposal has momentous consequences for both Coop operations and finances. We believe members aren't thinking enough about the possible downsides of the elimination of roll bags. We want to present some sound reasons to vote no on this proposal.

1. Supporting local produce and farmers: The farmers who supply us with the bounty of our local region use minimal packaging. Recently we have greatly expanded our offerings of local spring greens that farmers send to us in large five-pound (plastic) bags. Members will need a roll bag or their own bag to purchase these delicious products. We are concerned that if the plastic roll bag is no longer available and the member did not bring an alternative bag (or does not want to spend money purchasing an alternative bag), the member will choose the non-local greens in a heavier

plastic clamshell. What are the impacts of this decision? First, we sell less local greens—which means the Coop is buying less from our local farmers and having a direct impact on their financial health. Second, the member's choice involves heavier plastic packaging. More plastic is used for the same weight of product. How is that a better environmental choice?

2. Reducing food waste: Lightweight, durable plastic bags help to reduce food waste by keeping food fresher longer. Reducing food waste is an important environmental goal because when fresh food is thrown out, you are not only putting more greenhouse gas-producing waste in the waste stream, you are also "wasting" all of the energy that went into growing and transporting that food. The carbon footprint of our food involves more than the plastic bag used to carry food home. Our environmental responsibility extends to reducing our waste.

3. Buying from the bulk and produce aisles uses minimal packaging while saving money. One of the Coop's goals is to ensure member-owners have ready access to a wide variety of minimally packaged products. Each and every week, the Coop sells 145,000 pounds of produce PLUS 12,000 pounds of food from the self-serve bulk bins. The plastic roll bags play a role in selling this enormous quantity of fresh—much of it locally produced—food. The amount of plastic used to transport these products is insignificant in proportion to the pounds of fresh foods we enjoy weekly. It is a bad idea for us to make shopping more difficult for these members whose plastic-packaging environmental impact is already very low, or to discourage members from purchasing minimally packaged goods.

4. Avoiding any negative impact on our common shopping experience. When more food is put into bags that are not transparent, the checkout workers work more slowly, opening and closing bags to verify the contents. Slowing down the checkout worker creates longer lines of members waiting. The most

frequent complaints we receive from members concern our long lines and overcrowding. As member-owners, we should be concerned about making a decision that will create more unpleasant shopping experiences for Coop members or lead members to consider leaving the Coop.

5. Protecting the Coop's bottom line: In a August 2012 member-designed and -conducted survey, 36% of members, when asked, reported that they would either delay their purchase or purchase the item elsewhere if plastic roll bags were not available in the Coop. As member-owners we need to be greatly concerned if we adopt policies that have a direct, negative impact on the Coop's finances. The success and viability of the Coop depends on member-owners spending their hard-earned dollars at the Coop. When members shop regularly at the Coop, our sales volume increases, helping us to secure discounts from our suppliers. Greater discounts also contribute to our low prices.

At the April GM, a member asked why this proposal is different than the Coop's decision to eliminate plastic t-shirt-style shopping bags in 2007. There are two significant differences. First, in 2007, only 24% of members were using the shopping bags. Currently, 78% of members use the plastic roll bags. We are potentially putting the Coop at risk if we assume that 78% of Coop member-owners can readily adopt the habit of bringing ALL the alternative bags that they need to shop each and every time they come to the Coop.

Second, free boxes were available to shoppers to convey groceries after the elimination of the shopping bags. There are no free, readily available alternatives to the plastic roll bag. All alternatives suggested by the Environmental Committee will cost the individual member-owner. The Committee recommends that members bring bags with them each time they shop. They are even encouraging members to continue, if they wish, to use plastic bags—simply not the ones that the Coop currently provides. While some mem-

bers will attempt to bring their own bags, many will inevitably fail to bring an adequate number of lightweight, reusable bags each time they shop. The cost of the plastic roll bags we now use to minimally package, transport and protect our food will transfer from the Coop to individual members, many times over.

We provide plastic roll bags because they allow us to provide good quality, inexpensive, healthy and environmentally friendly food in keeping with the Coop's mission. We urge members to comply with the current honor system and pay for the plastic roll bags they use. Collection boxes are available at the cashier and check-out stations.

We believe Coop efforts

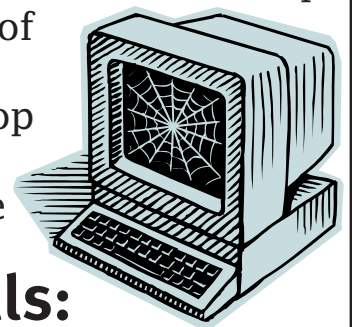
should be focused on the reuse and reduction of roll bags, not elimination. Roll bags are reusable many times; bring back the ones you've taken on previous trips. Greater reuse helps to minimize the initial environmental cost of producing the bag. Please don't take more than you need—think before pulling multiple bags from the roll. We encourage members to become environmentally conscious shoppers without relying on a GM-mandated rule that would force all member-owners to make a change that poses serious financial and operational risks to the Coop.

See foodcoop.com for information about the May 28 proposal and the General Coordinators' position. ■



PHP/Web Developers

PSFC IT is looking for several Coop members to help build a Membership application for one of the coops that the Park Slope Food Coop has been advising. Workers will receive FTOP credit.



Skills:

- ◆ PHP programming
- ◆ MySQL

Remember you can gift your FTOP credit to another "active" member of the Food Coop.

If you are interested in this initiative, please send your resume or details of your relevant work experience to the following e-mail address:
gerald_barker@psfc.coop

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.

Union Street Green Squad's Tree Steward Training Was a Great Success!

By Toby Willner

Mother Nature provided perfect weather on May 4 for the Union Street Green Squad's first Tree Steward training. After a classroom presentation and hands-on training led by three Certified Tree Steward instructors, nearly 24 Coop members worked together to provide much-needed care to the block's six trees. The newly minted Tree Stewards, along with other Coop members, will provide ongoing care to these trees.

"Great day, great people, probably the most joyous work-slot ever!"—Judy J.

"What a great day—and excellent Coop shift!"—Peg B.

"Thanks for leading the Tree Stewardship training squad today. I found the work to be incredibly satisfying."—Cristina M.

"The first Tree Steward training was a big success!"—Grace F.

And, from a resident of the block: "That's my tree. Thanks to you all!"—Rick M. ■



Instructor and Coop member Grace helps lead presentation.



Michael and Dag work up a sweat removing concrete and cobblestones from pit.



Work crew lays mulch over compost in pit of American Linden tree.



Instructors, assistant squad leader and several new tree stewards show off rock garden.



Instructor Joe and work crew loosen compacted soil in pit of American Linden.

Monthly on the...

Third Thursday

MAY 16

7:00 P.M.–9:00 P.M.

Last Sunday

MAY 26

10:00 A.M.–2:00 P.M.

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

We close up promptly.

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

PLASTICS

Due to the expansion of NYC's curbside plastic recycling program, the last day of Coop plastic recycling collection will be Sunday, May 26.

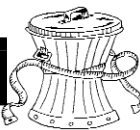
What plastics do we accept? Until further notice:

- #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

RECYCLING



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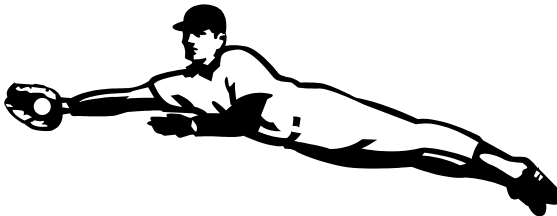
Index: Len Neufeld

Advertising: Mary Robb

WELCOME!

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

Jennifer Allen	Audrey Chait	Jason Hoekstra	Spencer Moses	Sarah Sher	Jenny Ulloa	Andrew Willis
Bryan Atieh	Joanne Cheung	Tanya Joyner	Gary Mueller	Lena Solow	Isabel Unanue	James Winslow
Naomi Azar	Liz Clary	Shana Khader	Don Myers	Jenna Steely	Smita Vakakekalam	Aaron Wolfe
Sanda Balaban	Gregory Close	Liam Kirby	Leigh Newman	Josef Szende	Elena Vastrova	Katie Yeskel
Isaac Baley	Laura Cuniff	Anthony Lamantia	Erin O'Donnell	Marisa Textor	Molly Weeber	
Jesse Banham	Noella D'sa	Erin Lee	Jennifer Preissel	Simone Tyson	Steffen Weeber	
Nicholas Barone	Paul Dennis	Hannah Longman	Ines Prieto			
Tony Bellis	David Depass Jr.	Amanda-Lee Mackenzie	Deirdre Quinn			
Manu Bhardwaj	Giovanna Draghi	James Mackenzie	Gail Quinn			
William Bowers	Evelyn Duenas	Taibi Mastelse	Erin Rice			
Nathaniel Buckley	Katrina Green	Kate McDonough	Roy Roberts			
Marcie Cabral	Rebecca Lynn Greenberg	Zenobia Meckley	Jenel Ronn			
Rebecca Cariati	Natacha Gruner	Eric Medsker	Claudia Santino			
Jordi Casafont	Adam Hetherington	Ishai Mishory	LaMarr Sellars			



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, MAY 28

GENERAL MEETING: 7:00 p.m.

TUE, JUNE 4

AGENDA SUBMISSIONS: 7:30 p.m.

Submissions will be considered for the July 30 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

May 30 issue: 12:00 p.m., Mon, May 20
Jun 13 issue: 12:00 p.m., Mon, Jun 3

CLASSIFIED ADS DEADLINE:

May 30 issue: 7:00 p.m., Wed, May 22
Jun 13 issue: 7:00 p.m., Wed, Jun 5

ALL ABOUT THE GENERAL MEETING

Our Governing Structure

From our inception in 1973 to the present, the open monthly General Meetings 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 at the Coop Community Corner and at every General Meeting.

Next Meeting: Tuesday, May 28, 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 in the rack near the Coop Community Corner bulletin board and at General Meetings. Instructions and helpful information on how to submit an item appear on the submission form. The Agenda Committee meets on the first Tuesday of each month to plan the agenda for the GM held on the last Tuesday of the month. If you have a question, please call Ann Herpel at the coop.

Meeting Format

Warm Up (7:00 p.m.) • Meet the Coordinators

• Enjoy some Coop snacks • Submit Open Forum items • Explore meeting literature

Open Forum (7:15 p.m.) Open Forum is a time for members to bring brief items to the General Meeting. If an item is more than brief, it can be submitted to the Agenda Committee as an item for a future GM.

Reports (7:30 p.m.) • Financial Report • Coordinators' Report • Committee Reports

Agenda (8:00 p.m.)

The agenda is posted at 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) • Meeting evaluation • Board of Directors vote • Announcements, etc.

Attend a GM and Receive Work Credit

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

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

• **Advance Sign-up required:**

To be eligible for workslot credit, you must add your name to the sign-up sheet in the elevator lobby. The sign-ups sheet is available all month long, except for the day of the meeting when you have until 5 p.m. to sign up. On the day of the meeting, the sign-up sheet is kept in the Membership Office.

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

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

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

• **Certain Squads not eligible:**

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

• **Attend the entire GM:**

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

• **Signing in at the Meeting:**

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

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

• **Being Absent from the GM:**

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

Park Slope Food Coop Mission Statement

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

may 17
fri 7 pmParents 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.

may 17
fri 8 pm

Cincha and Samba!



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!



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.

may 18
sat 2 pm

Hormones & Fat Loss

Why your fat isn't your fault. Ever wonder why losing weight is such a battle despite "doing everything right?" Fitness-studio owner and holistic-health coach **Aja Davis** will cover what roles hormones play in your weight-loss journey and how to make the most out of what you've got without drugs. She'll introduce a proven formula to "reset" your hormones naturally, so that you can turn up your metabolism and maximize fat loss. Aja is the owner of New Body Boot Camp & Wellness, a fitness studio located in Gowanus, Brooklyn, that helps women take their bodies back. She is personal trainer, holistic-health coach and happy Coop member.

may 19
sun 12 pm

Face-to-Face with Alzheimer's

Taking care of your loved one with Alzheimer's, naturally and gracefully. We all know what we can't do, and those facts can make us feel helpless. Until a miracle drug is found, let's see what it is that we CAN do. Come and find out how you can improve the quality of life of an Alzheimer's patient, physically, emotionally, and mentally. Taking care of yourself as the caretaker is imperative. How can you cope with the ups and downs of your Alzheimer's patient? How can you, as caretaker, affect the moods of the patient and vice versa? What about the next generation? How can we prevent this serious disease? A LOT CAN BE DONE. Be curious. **Marija Santo-Sarnyai**, a certified naturopath who had a personal and professional experience with Alzheimer's patients, is revealing key elements of the natural approach to the disease.

may 25
sat 2 pmWhat the Tooth Fairy
Never Knew!

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

may 28
tue 7 pm

PSFC MAY 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: Annual Revolving Loan Committee Election (15 minutes)

Election: Two current committee members will stand for re-election.

—submitted by the Revolving Loan Committee

Item #2: Phasing Out the Free Distribution of Plastic Roll Bags On the Shopping Floor (75 minutes)

Proposal: To phase out the free distribution of plastic roll bags on the Coop's shopping floor by 6 months from the date of the GM vote. Shoppers are welcome to reuse plastic bags already taken from the Coop and elsewhere. Environmental Committee and other concerned Coop members will continue to work with our General Coordinators to educate our membership, provide a wider range of light-weight reusable bags for purchase, and determine the most equitable and sustainable adjustments for weighing produce and bulk products.

—submitted by the Environmental Committee

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.

may 31
fri 5 pm

Knit & Sip Series

It's a Spring affair. Let's knit and sip together. Each participant should contribute tea, pastries, and/or fruits to the event. **Naeemah Senghor** is a knitter, crocheter and raw-foodist and loves to organize swaps and community events. She has been organizing "Knit & Sips" all over Brooklyn. She has been a Coop member for several years.

jun 1
sat 2 pmGrowing Happy, Healthy
Parents and Children

Parenting can be stressful; however, it can also be fun and is definitely a learning experience. You'll enjoy this workshop that is designed to make you think, open your mind to new possibilities and put you back in the driver's seat. Learn more about yourself as you grow with your children: gain confidence; feel good about saying "No," and setting boundaries; review practices and guidelines for promoting emotional, mental and physical health; create an environment that supports both parents and children. Children and questions are welcome! **Judi Hoyte**, mother of three (twin sons and a daughter), is a Coop member who has worked in Childcare for 12 years. She worked as a nurse for 25 years, taught parenting classes for the Red Cross, and taught mother/baby care as a visiting nurse.

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.

may 17–jun 30 2013

jun 1
sat 7 pm

Fourth Annual Band Nite



Come support fresh talent at the Food Coop's Fourth Annual Band Nite at Freddy's, 627 Fifth Ave. (at 17th St.), Brooklyn, www.freddysbar.com. With performances by: Angel Band, Windsor Terrors, Disband, Guess & Check. Admission is FREE.

Band Nite takes place at Freddy's, 627 Fifth Ave. (at 17th St.).

jun 2
sun 12 pm

Gluten Intolerance: Fact or Fiction?

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

jun 6
thu 7:30 pm

Food Class: Spices and Indian Cuisine



A discussion, explanation and demonstration of how spices are used in a vegetarian/Indian kitchen. Chef **Shruti Jain** grew up as a vegetarian in India surrounded by wonderful home-cooked meals. She credits her mother's wonderful recipes as the catalyst for her to pursue cooking professionally. She is a graduate of the Natural Gourmet Institute for Health and Culinary Arts and completed her internship at Dirt Candy, a well-known vegetarian restaurant in New York City under the guidance of Chef Amanda Cohen, restaurateur, author and TV personality. *Menu includes: pudina zucchini raita (mint zucchini yogurt); poori (puffed round Indian bread); aloo gobi masala (potato cauliflower masala); black chickpeas with coriander seeds.*

ASL interpreter may be available upon advance request. Please contact Ginger Jung in the Membership Office by May 23 to make a request.

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

jun 7
fri 7 pm

Film Night: Pass It On Project



The Pass It On Project follows a group of Brooklyn eighth-graders on a road trip to the sites of the Civil Rights Movement, during the summer following President Obama's 2009 inauguration. Told through the eyes of the students and teachers, interwoven with first-person accounts from surviving Civil Rights heroes, this coming-of-age story explores issues of education,

race, and social justice through characters that span three generations. They remind us that if we have the courage to discuss it, our nation's past can inspire us to stand up for a more just future. Coop member **Melissa Nicolardi** is a documentary filmmaker and former public school teacher. She started making films after several years of using documentaries to engage her students in activities around human rights and social justice.

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

jun 8
sat 12 pm

The Power of Mindful Actions

During this workshop, you will experience mind-body connection exercises taken from improv acting and the mindfulness of yoga. You will learn different ways of bringing yourself into the present moment so you can see the same old situations with a different perspective. These practices can be used to deepen all relationships in your life (parent-child, spouse, mate, friends, family and professional peers). You will experience: space to grow toward your full potential; freedom to stay authentic; connection; guidance to step out of your comfort zone. Gain new insight into old problems. Punctuality is appreciated. 16 and older are welcome. Bringing a small snack and water is recommended. Coop member **Shane B. Kulman**, MS, is a parenting coach, a special education therapist, a published author, and a certified practitioner of Yoga for the Special Child®.

jun 8-9
sat-sun 9 am–7 pm

Food Drive to Benefit CHIPS Soup Kitchen

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

jun 9
sun 12 pm

Sound for Meditation And Health

Music is a way into a deeper silence that relaxes our bodies and minds. In this workshop, as we pay attention to our breathing and the effect of the music on us, discover a calmness of energy and focus. Listen to Indian music, Celtic airs and Bach on the violin and sing notes together, and no prior experience is needed. Experience a meditative way to enjoy and benefit from music. **Michael Braudy** is an experienced violinist in Western, North Indian and Celtic music, and has taught music and meditation for more than 30 years. A versatile improviser, Michael collaborates with poets, storytellers, dancers, theater and mime, and performs in the U.S. and abroad.

jun 11
tue 7 pm

Safe Food Committee Film Night: Ingredients



Narrated by Bebe Neuwirth, *Ingredients* takes us across the U.S. from the diversified farms of the Hudson River and Willamette Valleys to the urban food deserts of Harlem and to the kitchens of celebrated chefs Alice Waters, Peter Hoffman and Greg Higgins. *Ingredients* is a journey that reveals the

people bringing good food back to the table and health back to our communities.

still to come

jun 14 Wordsprouts: Group Reading

jun 25 PSFC JUNE Annual & General Meeting

jun 15 BodyTalk: The New Language of Health

jun 28 Cheese Class

jun 16 Ban Fracking

jun 29 It's Your Funeral

jun 16 Creating Your Health

jun 30 Children Push Your Buttons

LETTERS TO THE EDITOR

RETIRING ROLL-BAGS:
WE'LL FIND ANOTHER
WAY...

TO THE GAZETTE,

On whether or not to phase out plastic roll bags, I have heard reason on both sides of the issue, that all makes sense to me. However, I find in balance that I am in favor of the proposal, to save our landfills from more plastic, and significantly, given our stature as a model Coop, to set an example to the community. I already recycle my plastic bags and bring them and cloth bags to the Coop, and do not need the roll bags. For some of us and me at times, it may not be easy at first to replace the availability of the one-use bags. But on the balance, our Coop is being given the opportunity of being a pioneer in finding alternates.

On leaving the Coop today, I spot-interviewed the sign-out person, and his words summed up my viewpoint and went further: "I bring my own recycled bags now. I figure when we stop giving away the roll bags, we'll find another way. Doesn't one always?"

Best,
Michael Braudy

IN SUPPORT OF PHASING
OUT THE FREE
DISTRIBUTION OF
PLASTIC ROLL BAGS

TO THE GAZETTE,

I am writing in support of phasing out the free distribution of plastic roll bags at the Coop. Despite the list of concerns put forth in previous issues

of the *Gazette* regarding the burden/expense this may put on PSFC shoppers/managers, it takes only a little planning and preparation to shop without having free plastic bags available at the Coop. I've been taking my own bags and canvas shopping bags for years—previously in Seattle and now here. The practice quickly becomes habitual and it does save on using and disposing a lot of plastic over one's lifetime. It only takes a little time and effort to reduce, reuse, and recycle.

Sincerely,
Rosemary Calderon

IN SUPPORT OF
DISPOSABLE BAGS

TO THE GAZETTE:

I read about the proposed plastic bag petition. I would urge an amendment.

I agree with the idea of reusable bags, but these are not always feasible. I raised an alternative last year but there has been no response.

We should consider biodegradable bags made of cornstarch. There are several companies that make them and I believe they are competitively priced. Two companies I found just Googling online include BioBagusa.com and brenmarco, which make rolls of produce bags.

If they are substantially more costly than plastic—well, the cost to the environment should be considered of continued use of plastic. I would PREFER to pay \$0.02 or \$0.05 or so per bag for a biodegradable option. Has this option been investigated?

George M. Carter

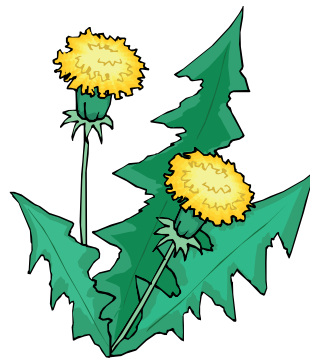
CAN THE BAGS

DEAR EDITORS,

I am very much in favor of phasing out plastic bags in the Coop. Since I have been a member, I have used plastic bags solely for bulk grains and seeds, as well as the olives and dried fruits which are already packaged that way. Every other item of produce sits in my basket and then the box in which I carry my bounty home on a bus. I wash each item when I get home, just as I would if I took them out of a plastic bag. Over the years it has become very clear to me that I experience no inconvenience whatsoever by doing this, which is another way of saying the bags offer no real benefit. So why support the petrochemical industry and the environmental damage it does when there is no positive trade off?

I commend the Environmental Committee for initiating this movement and I look forward to the solutions proposed to help us eliminate plastic bags altogether.

Kurt Flamer-Caldera

QUESTION ABOUT
PLASTIC BAG VOTETO THE EDITOR,
THE ENVIRONMENTAL
COMMITTEE, THE
COORDINATORS AND FELLOW
COOPERATORS:

There are interesting arguments on both sides of the proposal to end "free" (actually, collectively pre-paid) distribution of plastic roll bags, and I have not decided how to vote. This letter asks about one factor that would strongly affect my decision and that seems to be missing from the information I've found to date. I hope the answer will be made widely available before the 5/28 vote.

How much money does the Coop currently spend to buy and distribute plastic roll bags, and what will happen to that money if distribution ends?

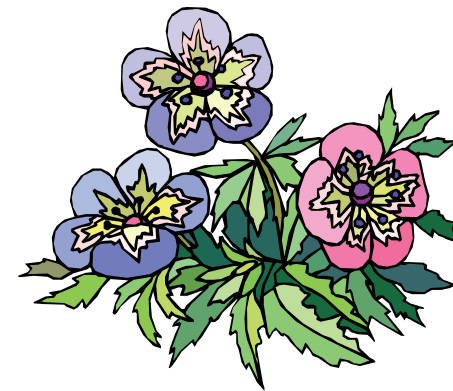
Currently, the Coop's general operating expense of bags is covered by the uniform markup on all items. Eliminating this expense without making any other change will increase the Coop's bottom line. But it will decrease the bottom line of members who currently use the collectively pre-paid roll bags and in the future buy alternative bags.

Currently, the purchase of bags is

an expense shared by all of us. Some of us would not be affected by the expense of privately purchasing alternative bags. That group is currently subsidizing those of us with tight budgets where buying bags means not buying something else.

Before voting to end collectively pre-paid bags, I need to know whether the Coop will a) reduce the markup on all items, b) reduce the markup on typically bagged items like produce, bulk, chickens etc., c) bank higher profits, d) spend the saved money on something else (and who chooses that thing), etc. I'm sure there are many options for what to do with the money—I just want to know which one I'm being asked to vote for on May 28.

Thank you, in cooperation,
Nicky Grist



DEMONIZING MEMBERS

TO THE EDITOR,

To anyone reading the April 18 *Gazette*, it would seem that the staff doesn't like us members very much. According to "Special Orders at the Coop," members who take advantage of the Coop's policy of accepting special orders are exercising a "privilege" and preventing a worker from doing "more important work" "within the team" for a whopping 2.5 hours a week. If a few members abuse the existing system, then by all means tighten it, but why demonize all who use it in the meantime? That seems mean.

But that's nothing compared to the attitude found in "Don't Work For Food," where members exercising their right to retire, a right that was duly passed by the membership some five years ago, are demonized. The article sets up a fake opposition between older members who choose to retire and those who don't, and between older members in general, who are presumed to have plenty of time on their hands, and younger ones who are presumed to have less. Is it relevant that a random member at the dog run thinks the policy "stinks?" Or that only a few of our 16,000 members (the vast majority of whom lack the age or years of membership needed to retire) have retired? Isn't there enough resentment among members already?

I should disclose that I do not benefit from the retirement policy, although I support it. Under the old scheme (attain age 75 and lie about being disabled) I could retire in Feb-

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.

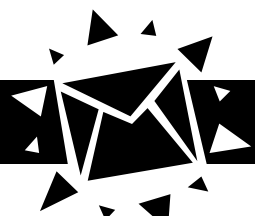
3. Copies of submissions that make substantive accusations against specific individuals will be given to those persons to enable them to write a response, and both submissions and response will be published simultaneously. This means that the original submission may not appear until the issue after the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

LETTERS TO THE EDITOR



ruary 2015. Under the current scheme, I will have to wait until July 2015, when I will have 20 years of membership. Much as I enjoy working my shift, I'm counting the days.....

Margaret Hagen

PLASTIC BAGS

TO THE EDITOR,

I am writing to voice my opinion on the plastic bag issue.

While I support the reduced use of plastic, I think we need to keep plastic bags in the Coop.

Educating members in re-use is better than making them buy mesh bags. I have them and often forget them at home. However I almost always have a wad of bags to re-use shoved in my shopping bag.

Are we planning to charge? Rainbow Grocery offers 3-cent credit for re-use.

I miss the small, heavy bags in the bulk aisle. They are perfect for granola. Until we can get our act together and use scales to weigh containers we bring, plastic is a fair option.

I hate plastic and I don't like to see people bag every little item in a new bag. There has to be another choice than a total ban though.

Thanks,
Claudia Joseph

COOP GOVERNANCE: ONCE MORE INTO THE BREACH

TO THE EDITOR,

With respect to my previous letters about Coop Governance, David Barouh (5/2/13) finds it "odd" that I claim the text of the relevant bylaws is confusing. I find it odd that he would find this odd. So again: Bylaw VI.4 states that "Except as otherwise provided, all matters shall be decided by a majority vote of those present and voting." The confusion arises from the ambiguity of the phrase "those present and voting", which according to the limited advisory role of the GM specified in VI.2, must therefore refer to *two* entities and *two* corresponding votes: the GM decides by a majority vote on their advice to the Directors; the Directors decide by a majority vote whether or not to ratify the GM's advice. This is not made explicit in the bylaw quoted above and therefore, again, there is nothing odd in suggesting that the text itself is confusing.

Further, while Mr. Barouh views it somehow as a limitation on the Board that its primary role is to ratify or not ratify the GM's decision, it's odd to characterize the holding of final power and authority as a constraint, and such authority certainly doesn't render the Board "passive" as Mr. Barouh seems to wish it would. And if the Coop "crafted" its bylaws" to preserve the GM's pre-incorporation tradition as the Coop's decision-making body, then that mission has

failed. According to bylaw VI.2 the Directors receive the advice of the GM, with the clear implication that they (the Directors) alone make the final decision as all corporate boards of directors must under NYS law. Note that I'm not advocating customary rejection of GM advice, only that should the Directors decide that in their view a particular proposal is or is not in the Coop's best interests, there is nothing barring them from overriding the GM's advice.

Mr. Barouh speculates that candidates who fail to assure his unwarranted version of the GM's primacy are unlikely to be elected. This mistakenly suggests the desirability of a Board that ignores the Coop's bylaws, the advice of its attorney, and NYS law, a dubious recommendation for responsible leadership. (I will not comment on Mr. Barouh's irrelevant speculation that my clarification of the Board of Directors' prerogatives and responsibilities is related to BDS.)

Finally, quoting again from the Coop Attorney's statement: "...[The Directors] are legally bound to use their business judgment and act in the best interests of the corporation, and if they believe that a decision of the GM is illegal or irresponsible, they should not ratify it."

It's time to drop this issue. The facts remain as I've stated them.

Sylvia Lowenthal



REMEMBERING CHASE: PRAISE FOR A TERMINATED STAFF MEMBER

TO THE MANAGEMENT,

As a longstanding Coop member, I have seen changes over the years, adjusting as required as the Coop has grown. And though I have typically deferred to decisions made for the benefit of the whole, I must now weigh in about a personnel decision, for the first time ever. I worked my squad this past Saturday and was surprised to learn that Chase (don't even know his last name) had been terminated. Big mistake. As I tried to learn the 'why' from several coordinators, figuring that as a Coop member, I was entitled to this info, I was not satisfied with the response and so decided to write this note. I can only say that though brusque and a bit odd, Chase was an instrumental staff person who helped our squad in major ways, too numerous to mention—his standards

were excellent, he effectively managed the wacky Saturday morning process, juggling many disparate tasks, he afforded us give-and-take, he listened, I came to respect his expertise, and so he became my "go-to person," with any number of questions/policy issues about lettuce placement or the spill in the bulk section or what to do with an unruly shopper. And while we did not always agree, based on this history, I'd give him the shirt off my back. Moving forward, perhaps it would be a good idea for squad members to be included on personnel actions—after all, we are on the front lines and can offer the benefit of our collective wisdom. In the meanwhile, I miss Chase.

Best,
Maryann

THE POWER OF 'SOUR': DO NOT FEAR!

TO THE EDITORS:

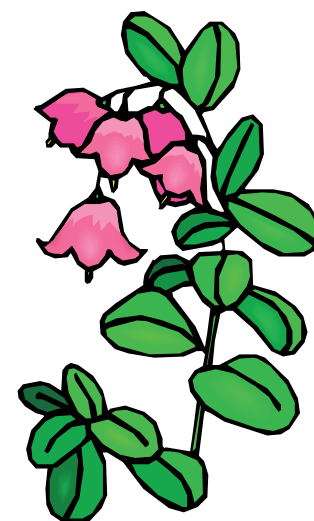
Yiiikes! Thank goodness I'd been baking with sourdough for 10 years before reading "Sourdough On the Rise." Otherwise I would be terrified of letting a growing, malodorous, temperamental batch of yeasty bacteria-laden sourdough into my home—fearful that it might erupt at any moment into a slimy pink mold. And all for nothing, it would seem, since any homegrown sourdough starter could never live up to someone else's centuries-old, heirloom strain.

Well, I'm writing with good news. I love the tangy-tart smell of the loosely covered pot of sourdough starter that lives on my counter, the most ancient and natural form of leavening. Like raising a child it is a continual pleasure to feed and nurture. Unlike children, my starter has never turned pink, slimy or moldy. And when you need a break, you can stick it in the freezer for safekeeping. Further, Peter Reinhart, author of many excellent books on bread baking believes that the uniqueness of any imported (read San Francisco) or historical strain is a myth: because within a short while any batch of sourdough is colonized by local, naturally-occurring indigenous strains of yeast and souring bacteria (living in a symbiotic ecosystem; the bacteria much like that in yoghurt), and very soon takes on the unique character of its own home, time and place.

Yes, yes, yes, bake, cook, and flip with sourdough. The best waffles I've ever tasted (a Christmas morning tradition in my family) begins with sourdough starter and milk left to grow on the counter overnight (from a La Brea Bakery recipe). And a sour pancake batter couldn't be easier to whip up, and stays fresh and lively in the fridge for days. A sourdough, whole-wheat miche... Oh My God! Do not fear!

A friendly sourdough bake-off, in the form of a Coop cooking class?

Michael Penland



POOR JOURNALISM IN "DON'T WORK FOR FOOD" ARTICLE

TO THE EDITORS:

Allison Pennell's tirade (I can't call it an article) against those who she believes are unjustifiably not working shifts at the Coop ("Don't Work for Food: Get-Out-of-Work-Free Schemes...", April 18) represents a case of poor journalism and equally poor editorial oversight.

Pennell lumps together all sorts of situations under the umbrella term "unsanctioned white collar fraud": undeclared household members, faked disability, taking FTOF credit for work of which she does not approve, and retirement... yes, retirement, a member benefit she considers a "loophole." Far too little research is actually cited by Pennell. Why not? She seems content with her own opinions, or the attitudes of a few people she has known or heard about. Her comments on retirement are a case in point. She makes no reference to the actual qualifications for member retirement, or to the fact that it is totally optional to those members who do qualify, yet considers it "ageism" and quotes a member who "agrees the policy stinks." Perhaps it is too much to ask of Pennell to tell us that members may choose to retire after completing 20 years of actual Coop work slots, and reaching the age of 65. Any member who chooses to retain a work slot after having met these conditions is perfectly free to do so. The term "ageism" when used normally refers to a type of mandatory condition that does not apply at the Coop. She also does not inform us that a retirement policy of the more traditional type exists for all paid full time staff. Retirement is not a loophole, but a rational member benefit.

Pennell spends a good deal of time on the issue of disability leave, "the greatest hanging offense at the Food Coop." This is undoubtedly a gray area, and one that could benefit from more rigorous research about what constitutes a disability and how much leave time should be granted for particular types. Pennell's evidence for her skeptical attitude seems to come from seeing people engaged in shop-

CONTINUED ON PAGE 14

LETTERS TO THE EDITOR

CONTINUED FROM PAGE 13

ping or carrying a child, with an occasional comment about there being “dozens of ways to do your shift.” She does not consider whether members with a disability may casually and temporarily shift to another squad, nor does she offer a proposal to modify the way the Coop treats applications for temporary disability.

Another “scheme” she notes is the attempt by some members to receive FTOP credit for certain volunteer work outside the Coop. She does not seem to be aware that such a procedure was followed in connection with cleanup operations in Prospect Park... and possibly in other services. She simply did not like the fact that the members in question wanted to use volunteer work in a way she did not like.

The fact that no one on the editorial staff even thought of calling attention to the glaring misuse of language and the undocumented assertions made by the writer suggests that the *Gazette* could have done a far better job in this case. To be fair, most articles in the *Gazette* are well researched and objective, free of the hostile and ill-informed tone of Pennell's piece. If I wanted to be equally nasty, I might suggest that the “fraud” here is allowing someone to use what might have been a letter to the editor as a fulfillment of a work slot as reporter for the *Gazette*.

Michael Rieman

80 PERCENT

DEAR COOP,

There is a disturbing absence of fact-checking in the *Gazette*.

In a recent letter titled “Cultural and Academic Boycott of Israel: Some 2012 Victories, Part III” (3/7/13), Woody Allen is labeled an Israel-boycotter. This was presented as fact, not opinion, and the apparent source for the letter was <http://www.pacbi.org> (Palestinian Campaign for the Cultural and Academic Boycott of Israel).

This eye-popping whopper lured me into a search for PACBI's own stated sources, leading to the following reported interview by Yediot Ahronot Paris correspondent Yaniv Halili with Woody Allen in December 2012 (<http://www.kadaitcha.com/2012/07/10/woody-allen-please-refuse-israels-hasbara-bribes/>)

“I support Israel and I've supported it since the day it was founded. Israel's neighbors have treated it badly, cruelly, instead of embracing it and making it part of the Middle East family of nations. Over the years Israel has responded to these attacks in various ways, some of which I approved of and some less so. I understand that Israelis have been through hard times, I don't expect Israel to react perfectly every time and that doesn't change the fact that it's a wonderful, marvelous country. I'm just worried

about the rise of fundamentalism in Israel, which I think damages its interests. I also have questions about your leadership, which doesn't always act in Israel's best interests. But even my criticism of Israel comes from a place of love, just like when I criticize the United States. It would be a mistake not to say something if you think a country you love makes a mistake and could hurt itself.”

Interviewer: “Then why have you never visited Israel?”

Allen: “I'm not a tourist. I travel regularly to three cities that I know and love—Paris, London and Rome—and that's it. I don't like to leave home because I'm a bit neurotic, and when I do leave home, it's mostly for work. I don't like flying and I don't consider myself a curious person who wants to see new places. There are many states in the United States that I've never visited.”

Two others were falsely deemed pro-BDS in that one letter alone: Bruce Willis and Jean Claude Van Damme. What's next, Ms. Buchwald? Every flight to Jerusalem delayed by over fifteen minutes? Fraudulent research is grounds for expulsion in academic quarters, and only supports the case to codify PSFC's minimum vote to pass a boycott at 80% instead of our default 51%. Eighty percent encourages honest debate, not fantasy.

Mohan Sikka: Your opposition to importing Palestinian cooperatively farmed goods on principle alone (because BDS thinks the products smell a little Israeli) fills me with great sadness and is counterproductive. The farmers, a world apart from Brooklyn, cannot eat your principles. We are little folk, we have to take small but meaningful steps towards a just state of affairs. Please reconsider, and join my efforts thus far to stock more Palestinian items here.

Please write to me at eightypercentmajority@gmail.com. It's time to change the conversation. Finally.

Jesse Rosenfeld

GET OUT OF WORK FREE

TO THE EDITOR:

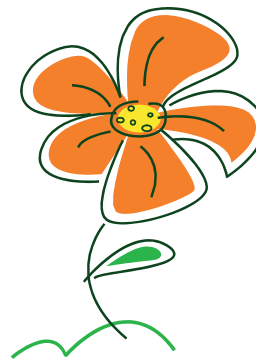
Allison Pennell's 4/18 article “Get-Out-of-Work-Free” sounds somewhat un-cooperative, and ageist to me. Had Allison researched better she might have spoken to the oldsters who have put in 20 years of work at the Coop and found out that we were working for a promise and a dream more than the well-stocked supermarket we see today. Retirement is not a loophole Allison. It was earned the hard way—carrying 35-lb. bags of carrots hand-over-hand UP the STAIRS on three-hour Receiving shifts often with a baby in tow (no childcare). We had an idea of a working cooperative but it was much more a concept than a reality. We earned our retirement by putting in time and energy at endless discussions, meet-

ings and debates on: the purchase of a building, the renovation, paid Coordinators, beer debacles, meat and chicken wars, etc., etc. Our retirement was earned by not having the choices you now have of many kinds of foods. Twenty-five years ago Jarlsberg cheese (which had to be pre-ordered) and Pepperidge Farm cookies took up a great deal of shelf space. We hung in for all that time in spite of the things you take for granted.

Your argument that there are ONLY 379 retirees out of 16,000 of us doesn't mean that the other 15,621 or so are even eligible to retire by age or years in. What is the average age of Coop members? It's not that retirees can't work our shift. Many of us are quite active. It's that we choose not to be tied to work slots or to makeups after 20+ years. If we want to go away for a month we finally can. Things change. To everything there is a season. I know of none who spend their winters in Fla. as Joe Holtz conjectures, but they can. Finally our time is more our own (or our grandchildren's or other interests) and the Coop's work ethic does not seem to have suffered for it.

Additionally, maybe there are other kinds of contributions retirees can offer, perhaps as historians, to utilize our experience of over 20 years in the Coop in a new way.

Riva Rosenfield



PLASTIC BAGS

TO THE GAZETTE

I support the Coop's decision to stop providing plastic bags.

Lisa Simon

Associate Professor

Director, Literacy Program

City College - School of Education

www.ccny.cuny.edu/profiles/Lisa-Simon.cfm

HIT BY A 50-LB. HAMMER WHILE ON COOP SHIFT

TO THE GAZETTE:

Shelving bottles of oils and beverages on Aisle 3. WHAM! I felt a huge blow on my lower right back.

A tall strong male shopper just went past me, a huge briefcase hanging from his right shoulder and a loaded shopping basket in his left hand. Aisle 3 was double-parked: a checkout line along the frozen cases and a couple of filled U boats along the shelves.

This shopper needed to maneuver

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?

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.

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

BDS TOPICS:

BOYCOTT, DIVESTMENT
AND SANCTIONS
AGAINST ISRAELI
OCCUPATION: THE
MOVEMENT CONTINUES

TO THE GAZETTE

The International movement for Boycott, Divestment and Sanctions against Israel continues to grow. Supporters of the Israeli military occupation of Palestine and persecution of the Palestinians would have us believe it should be abandoned.

They try to convince us that Israel is a “democratic” state, in spite of the institutional discrimination against Israeli Palestinian citizens. (see morallowground.com for a description of a US State Department Report on Human Rights Practices for 2012: Israel and the Occupied Territories). They try to convince us that Palestinian workers in the Occupied Territories at factories like the one that produces Sodastream, are grateful for their jobs, when in fact they are working under very bad conditions (see the website www.bdsmovement.net).

So the BDS campaign at the Park Slope Food Coop will continue until the Israeli occupation and persecution of Palestinians ends.

Please see our website psfcbds.wordpress.com for more information.

Naomi Brussel
Park Slope Food Coop Members for
Boycott, Divestment, & Sanctions

ISRAELI-PALESTINIAN
WATER COOPERATION

COOP MEMBERS:

Scientists and graduate students from the Technion-Israel Institute of Technology and Al Quds University in East Jerusalem will be working

together to study the effects of pharmaceutical residues in water and to develop removal techniques. Their insights could be applied to local and global water problems. This is good news for both the environmentally concerned and those working to achieve peaceful co-existence between Israelis and Palestinians.

Pharmaceutical residues excreted from our bodies eventually find their way into the water supply and ultimately the food supply. This is a growing problem worldwide. We all stand to benefit from the output of this joint research effort. Israel is a world leader in wastewater reuse for agriculture, and in developing water- and energy-saving technologies.

Moreover, projects such as these involving collaboration and cooperation to address a joint problem that transcends political differences, also serve to build bridges that can lead to conciliation.

More than once, the Coop's BDS advocates have used the *Gazette* pages to accuse Israel of depriving the Palestinians of water. Lauro Burkhart's 2013 Masters Thesis in International History and Politics at the Institute of International and Development Studies in Geneva, “The Politicization of the Oslo Water Agreement,” documents the role of corruption and political resistance on the part of the Palestinian Authority as responsible for the relatively slow development of the Palestinian water sector, including the refusal to proceed with fully funded wastewater reclamation projects. Hopefully, this research project will lead to a resurgence of water infrastructure development on the part of the Palestinian Authority.

The joint research project will be good for Palestinians, good for peace and good for the world. However, Ali Abunimah of Electronic Intifada, the leading BDS promoter in the U.S., doesn't see it that way. On twitter he cynically calls it the “latest effort to undermine BDS” and “an attempt to delegitimize Palestinian boycott

call.” Once again, we see BDS is not a peace movement.

Barbara Mazor

NEW REPORT: 500,000
SETTLERS ALLOCATED
SIX TIMES MORE WATER
THAN 2.6 MILLION
PALESTINIANS: BRACING
FOR ANOTHER DRY
SUMMER

COOP MEMBERS:

The April 2013 report, “Water For One People Only: Discriminatory Access and ‘Water Apartheid’ in the Occupied Palestinian Territory,” was published by Al Haq, a Ramallah-based Palestinian human rights organization.

In 1967, Israel occupied the West Bank following the Six-Day War declaring all water resources state property under military control. By 1969, military orders, in force today, integrated the water system of the Occupied Palestinian Territory (OPT) into the Israeli system *denying Palestinians control over this vital resource in their land*. They included the following: a permit is required for Palestinians to construct any new water installation without which any water structure is subject to confiscation or demolition by Israel including unlicensed drilling of wells and water cisterns. Israeli military authorities are given the power to deny any applicant a permit or revoke a permit without providing any explanation.

In 1982, ownership of the West Bank water system was transferred to Mekorot, Israel's National Water Company (Israel owns 50 percent) and the integration of the OPT's water system into the metropolitan Israeli network was completed. Defying its obligations as the occupying power to protect Palestinian land and natural resources for Palestinians, Israel claims up to 89% of an aquifer largely located in the West Bank, giving Palestinian access to the

remaining 11%. Israel's insufficient allocation of water to Palestinians, forces over half of Palestinians to buy water from Mekorot.

Mekorot directly extracts water from the Palestinian share of the water resources in order to supply copious amounts to Israeli settlements. Palestinian water storage reserves and supply lines are much smaller than settlers. Mekorot routinely reduces Palestinian water supply, sometimes by as much as 50 per cent during the summer month in order to meet consumption needs in the settlements.

The Oslo Accords, (1993, 1995), contrary to Palestinians expectations, merely formalized a discriminatory management regime that was largely already in place.

Area C, (the important Jordan River water basin, comprising 59% of the best agricultural land of the West Bank) was assigned to Israel to administer. Palestinians are routinely denied permits to build wells and water cisterns; demolishing them if built without a permit. Israeli settlers are not required to obtain a permit. Unlike 313,000 Palestinians not connected to a water network, all settlements are connected. UN figures estimate that between 2009 and 2011, over 200 Palestinian wells and water reserves in the West Bank were demolished, including those provided by humanitarian organizations.

The Al Haq report states that Israel's discriminatory water policy is “intrinsically linked to its settlement expansion strategy.”

Note: Palestinian water consumption: 73 liters per person per day does not reach the minimum consumption level of 100 liters recommended by WHO. Israelis living inside Israel use 300 liters and Israeli settlers in West Bank use 369 liters each per day.

Sources: Adri Nieuwhof, Lauren Feldinger

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

his way through as quickly as possible. As he turned, his heavy briefcase pivoted on his shoulder—like a swinging hammer, the briefcase hit my back.

I SCREAMED. I pointed out what happened. Pleasant, smiling and apologetic, he said he would carry his briefcase differently and disappeared at the speed of lightning.

I was left fending for myself, with one female shopper asking if I was alright. I said, “Time will tell.” I was in a fog.

This is the THIRD such Coop shift accident for me in 2013. The first time, a female shopper carried a large cotton book bag on one shoulder and a shopping basket in her other hand. In the large space by the yogurt shelf,

her bag made a wide swing WHAM! on my back. And the second time, a female shopper was carrying a heavy shopping basket with one hand. In order to balance herself, she had to swing the basket, and it hit me on my thigh.

If these three Member Shoppers had used a shopping cart and not tried to “beat the traffic,” the accidents would not have happened. I know I am not the only Coop member who has had such experiences. Maybe, they are such day-to-day occurrences that we have become oblivious to them. After the first accidents, I said I would write to the *Gazette*, but my to-do list was too long ...

Right after the last accident, I wrote

a note in the attendance book. If I had gone to an ER, doctors would have found nothing “wrong;” and I would have lost 6-8 hours and several hundred dollars. Really, the “invisible” damage will only show up as the years pass. At age 62, I know that. And anyone who has had athletics-related accidents would concur.

In reality, what happened is no different from a traffic accident on the streets. What I should have done (and will do, should there be a next time) is to ask a staff member or squad leader to file an on-the-scene report, recording name, photo and member number of the shopper causing the accident. The Food Coop is a friendly place, and it is too easy to forget such realities.

Given human nature as it is and

the pressured culture that we live in, such accidents are going to continue. The only way to prevent them is Cooperative Reminders that we must make a cultural shift at the Food Coop. SAFETY FIRST!

Marion Yuen

THE TURTLE

*The turtle needs no inn
When he chooses to roam
Sheltered chin to chin
In his dome sweet dome.*

Leon Freilich



To Submit Classified or Display Ads:

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

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

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mpl - ample, impale, impel, maple
prn - apron, paranoia, preen, prune
slm - salami, slam, slime, slum
wrd - award, ward, weird, word
brth - berth, birth, breath, broth,
crtn - carton, cartoon, certain, curtain
grnd - grand, grenade, grind, ground
sprt - seaport, separate, spirite, sprout
strt - saturate, start, street, strut

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!

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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 backyard. WiFi. Share suite w/psychotherapist. \$900/month or \$200/weekday. Linda Nagel 718-788-9243 or lnagelphd@earthlink.net.

HOUSING AVAILABLE

Central Park Slope Apartment. Available July 1st. Sublet. \$2900/mo. Available for 4 to 6 mos. 3 bedrooms, extra large living room, eat in kitchen and office. Just around the corner from the Coop. Please include a contact number and time when you can be reached in your

e-mail. winter2maple@gmail.com.

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.

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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.

SAT, MAY 18

12-4 p.m. An invitation to a Block Party on Park Pl. between Underhill and Washington Aves., just north of the Museum. Plants as well as gently used house ware, clothing, jewelry, books, media and also light lunch for sale. Music and some games for kids. Join us for a festive spring afternoon in historic Prospect Heights.

8-10:30 p.m. Peoples' Voice Cafe: Singer/Songwriter Sally Campbell and Ben Silver 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.

THU, MAY 23

6-8 p.m. Protect your assets! This seminar will cover all you need to know about Wills, Trusts and Reverse Mortgages. Where: NHS of East Flatbush, 2806 Church Ave. (between Nostrand and Rogers Aves.) To RSVP, call 718.469.4679 or e-mail infoef_01@nhsnyc.org. www.nhsnyc.org.

SUN, JUN 2

3-7 p.m. Book Launch and Kick-starter for *Phoebe Comes Home*. First in a series of adventure novels by John KixMiller. Booksigning by author. Celebrate with us at Old First Reformed Church, 729 Carroll St., Bklyn. For details and RSVP visit phoebecomeshome.com/booklaunch.

