

Established
1973

LINEWAITERS'

GAZETTE



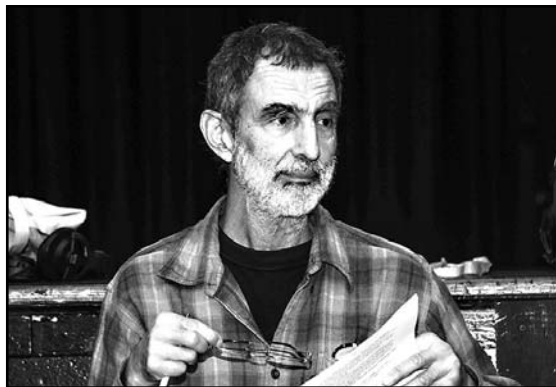
Volume HH, Number 21

October 17, 2013

GM Fights Free Trade, Mulls Gazette Submission Changes

At the Food Coop's September General Meeting, members voted to help slow down the Fast Track Trade Agreement and discussed whether the *Gazette* submission guidelines were too restrictive or just right, while Coop produce buyer Allen Zimmerman heralded autumn with his recitation of the bounty we were about to receive in the vegetable aisle.

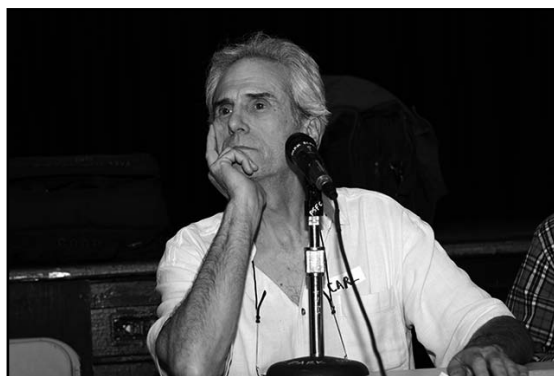
Since a steady diet of rich, ambrosial vegetable soup is all that gets me through our long, miserable East Coast winters, I was transfixed while listening to Zimmerman relate that we are already "stocking turnips, rutabagas, parsnips and three kinds of shelling beans." He also extolled the virtues of the Asian pears that have lately appeared in the Coop. "I talk about Asian pears every year at this time," said Zim-



David Barouh discusses *Gazette* submission revisions.

merman. "But most people don't understand them." I have to confess that I am one of those people, as I've never given the pears much thought; you see, they always appear in bins alongside the fresh Hepworth Farms apples that invariably draw my attention away from that unfamiliar fruit, for how can anything compete with a Hepworth apple? But after hearing Zimmerman's plea for understanding I made a mental note to try the pears, if not this year then some day in the future.

Early in the meeting, those hoping to enjoy a long night wordsmithing a paragraph of the



Carl Arnold, General Meeting Chair.

Coop's bylaws stoically received the announcement that a proposal by the General Coordinators to refine the process of refunding or reclassifying member equity investments after a member has left the Coop had been withdrawn from consideration in order for the accountants to reevaluate the wording. Look for this proposal to be resubmitted at a future meeting.

Gazette Submission Guidelines

Next on the agenda was David Barouh's discussion item concerning his proposal to revise the submission guidelines of the *Linewaiters' Gazette*, including the separate word-count ceilings for letters, member articles and *Gazette* reporter articles, limits which Barouh said had never been approved by the Coop membership. Currently, there is a cap of 500 words for *Gazette* letters, 750 words for member-submitted articles, 1,200 words for reporter articles and 1,000 for committee reports. Barouh characterized the limits on letters and member articles as "a restrictive word-count policy." That, plus the issue of whether or not the editors have the right or responsibility to edit content submitted to the *Gazette*, formed the core of the debate.

"*Gazette* policies do not serve Coop democracy," stated Barouh before the GM crowd, which included several *Gazette* editors. These word-count rules, plus editorial "control over con-

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Spicing Things Up In Mukti's Kitchen

By Brian Dentz

"The key to Indian food is the spices," Mukti Banerjee announced with a large smile one recent afternoon while taking a break from her work teaching Indian cooking. "There are two sets of spices," she explained. "One for vegetable dishes and one for non-vegetable dishes." Then she added, "there are some spices which are used for both."

In September, it was standing room only at a class she taught at the Coop. With the help of a crew of chefs-in-training, Banerjee prepared numerous dishes, which included mixed vegetable curry, vegetable pulao and chana dal with coconut. Small samples of the vegetarian dishes were passed out to the students at the end of the cooking class. Many positive reviews could be heard among the students as they enjoyed the tasty samples.

Cooking Is Therapeutic

"Cooking is therapeutic, you lose all your stress," Banerjee told her students in the crowded room on the sec-

ond floor of the Coop. "Empowering" is another word she used to describe the ability to cook.

Banerjee, who has been a member of the Coop for four years, calls her various food business endeavors *Mukti's Kitchen*. Her main focus is teaching group classes in Indian cooking. She also caters,



Mukti Banerjee

gives lecture demonstrations and does cooking parties. The classes are either vegetarian or

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Next General Meeting on October 29

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The October General Meeting will be on Tuesday, October 29, 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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Coop Event Highlights

- Fri, Oct 18 • Wordsprouts: Publishing Party**
7:00 p.m.
- Fri, Nov 1 • Film Night:**
The Park Slope Food Coop: Sustainability 7:00 p.m.
- Thu, Nov 7 • Food Class: Let's Cook Root Vegetables**
7:30 p.m.
- Tue, Nov 12 • Safe Food Committee Film Night:**
A Place at the Table 7:00 p.m.

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

September GM

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tent," violated, said Barouh, a policy dating back to 1977 regarding *Gazette* submissions.

Barouh proposed that the *Gazette* adopt "a single unified word count for submissions of all types," and suggested that this could be a 1,200-word "guideline," rather than a hard limit.

A number of members rose to respond to Barouh's invitation for discussion. *Gazette* editor Erik Lewis described the challenges involved in providing professional-level editorial processes for the Coop's member-run publication, while co-coordinating editor Stephanie Golden pondered the changes we've undergone since the 1977 editorial policies were recorded. "The Coop is a different Coop than it was, and the *Gazette* is a different publication," she said.

One member complained that, "If you have a problem with the *Gazette* committee you

can only complain to the *Gazette* committee." Another stood up and declared that she had "clear evidence that a lie was published" in the pages of the *Gazette*. Someone else complained that her letter to the *Gazette* had been printed "in the BDS ghetto, even though I asked them not to," while another proposed a meta approach for those who don't like the editorial policies regarding *Gazette* letters: "If you have complaints, I encourage you to write a letter."

Free Trade Discussion

Moving from the local to the planetary, meeting attendees also heard the proposal submitted by Coop members Susan Johnson, Alice Joyce-Alcala and Susan Metz to send all Congress members from New York a letter asking them to vote against the Trans-Pacific Partnership (TPP) Free Trade Agreement "Fast Track" legislation that President Obama has said he would sign into law. Armed with reprints from publica-

tions critical of TPP, the proposal's partisans came forward to describe the Agreement as little less than a no-holds-barred assault on freedom and human dignity across the globe. In a voice filled with emotion, Joyce-Alcala stood before the auditorium and read from her prepared notes describing the harm that TPP would cause: "As we gather here tonight," she began, before enumerating how a victory for the corporate masters of TPP would be a defeat for the anti-fracking partisans, a blow to those concerned about GMOs, an evisceration of public health legislation protecting Americans from tainted food imports, the beginning of the end of affordable medicine, a win for the XP Pipeline planned to run across Canada to the Gulf Coast, havoc to family farmers, curtailment of the Internet, skyrocketing of the price of AIDS medication and in general a "corporate coup d'état."

There were a few ques-



PHOTOS BY ANN ROSEN

Gazette editors Erik Lewis and Stephanie Golden.

tions posed by meeting attendees, such as how this supposedly secret protocol could have become so intimately known to the three co-proposers ("Things have been leaked," confided Susan), but it seemed that no one at the meeting want-

ed to take a chance by voting not to put a stop to this Pandora's box of misery, so that when the Chair asked for a show of hands on the proposal to approve sending anti-TPP letters to New York legislators, there was only one vote against. ■

Coop Job Opening: Bookkeeping Coordinator

Description:

The Coop is hiring a Bookkeeping Coordinator to help in the oversight and coordination of our bookkeeping activities. Involvement may include many areas of bookkeeping including: reconciliations (bank accounts, debit/ebt, individual GL accounts), accounts payable, cash received bookkeeping, processing of member investment refunds/product refunds, and more. All staff positions also coordinate and oversee member labor.

The bookkeeping department is small and though each staff member may focus on a particular area of bookkeeping, this new position requires a willingness to learn all areas and back up other bookkeeping staff as needed.

Requirements:

A degree in Accounting is preferred. Experience using enterprise-level accounting software is essential (our current package is Acumatica), as is the capability to coordinate and test accounting software releases/rollouts, with transfer of knowledge and instruction to other staff as needed. Advanced knowledge and experience using Office suite programs, specifically Excel (macros, pivot tables, etc.), is highly desirable.

We look for applicants who maintain high standards of accuracy, and display initiative, common sense, and a troubleshooting/questioning mentality. Excellent organizational and social/communication skills are required.

Hours: Approximately 35 hours distributed evenly over 5 days. The initial schedule will be Monday through Friday during a training period, transitioning to a Tuesday through Saturday permanent schedule. At times, schedule flexibility (and additional hours) will be necessary when covering work for other bookkeeping staff.

Wages: \$25.80/hour.

Benefits:

- Paid Holidays: July 4th, Thanksgiving Day, Christmas Day, New Year's Day
- Paid Health and Personal Time: 11 days per year
- Paid Vacation: three weeks per year increasing in the 4th, 8th & 11th years
- Health Insurance*
- Dental and Vision Plan*
- Pension Plan*
- Life Insurance*
- 401(k) Plan
- TransitChek Program
- Flexible Spending Account

*Benefits with no payroll deduction.

Prerequisite:

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

How to Apply:

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

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

What Is That? How Do I Use It?

Ask Me Questions About Coop Foods

Monday, October 21, 12 to 2:45 p.m.

Monday, October 28, 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.

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

Mukti's Kitchen

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non-vegetarian. When she guides students through a recipe, "I'm always explaining like a scientist," says Banerjee, who also has taught in Whole Foods as well as in yoga schools.

Perhaps she teaches cooking like a scientist because she holds a Ph.D. in botany. After working for 23 years in the field of biology as a genetics researcher, botanist and science professor, Banerjee gave up the lab for the kitchen.

"All the time they told me, 'Mukti you're such a good cook,' but I never had the courage." Three years ago at the age of 55 she got the courage and started Mukti's Kitchen. She wanted to pursue her passion for cooking Indian food and saw it as a way to share her rich cultural heritage. It was important for her to do it while she was still young enough to pursue the endeavor with vigor. "I thought if not now, when will I do it? I'll keep doing the same thing the rest of my life." Although the downside is not having a regular paycheck every two weeks, she enjoys being her own boss and making her own schedule.

Banerjee always stresses the healthfulness of home-made Indian food. She emphasizes the superiority of Indian food prepared at home as opposed to eating Indian food out. She describes the food in a restaurant as mass-produced and made without love. "Cooking is so therapeutic, if you cook a good meal for yourself and loved ones, it will give you so much pleasure, spiritually."

Many Spices, Many Layers

With so many spices available in Indian cooking she says she must stop and think before she even turns on the stove. "I have the thought on my mind, what am I going to do with this...red peppers, squash, how to enhance these flavors."

One example of the numerous spices in her toolbox is a spice called "panch phoron," translated as "five spices." It's a mix of fennel, fenugreek, cumin, black cumin and mustard seed. This is just one combination of spices of many which go into her dishes. "Indian cooking has so many layers, you have to be patient."

Banerjee is able to get many of her ingredients from the Coop but some things must be found in Indian markets. At the Coop there's



Indian spices.

cumin, coriander, turmeric, cinnamon, cardamom and cloves. But she says she has had to shop elsewhere for ingredients such as asafetida, black cardamom, amchoor, black salt and mace. In Brooklyn, she recommends a store on Coney Island Avenue and Foster Avenue or other stores on Church Avenue and McDonald. In Queens, she recommends the Indian supermarkets in Jackson Heights.

'Know Your Roots'

Banerjee was born in Calcutta, where she grew up surrounded by women in her family who were always cooking. She learned cooking from her mother, aunt and grandmother. "Food has such a big connection to your culture," she says, describing Calcutta as

a "big food hub," with food from all the regions of India available in one city. She recalls rice and fish curry as being important staples in her home.

She and her husband emigrated to America in 1986 to pursue careers in science. While living in America, she always sought out the best Indian ingredients and continued to cook her traditional dishes. When she had a daughter, it was important to give her child the home cooking she had while growing up.

"I always fed her our own food...it's very important to know your roots, your culture, your background."

Banerjee describes cooking as a refined art, which has evolved over thousands of years. "I feel I am a direct descendant and heir of their treasures too. When I cook Indian and Bengali food, and when I teach the art of cooking to my students, I feel I am carrying forward the art and the spirituality that my mother, aunts and grandmothers have left with me. I feel blessed to have picked up and mastered their prized craft." ■



Mukti teaches Indian cooking.

PHOTOS BY JINGSU LIU

Interested in Engaging Coop Work? Disciplinary Committee Seeks NEW Members

Skills needed:
Communication
Problem solving
Conflict resolution
Dealing with difficult situations and people
Investigation
Writing
Research

Currently we have members from the following fields:
Social work, education, law, dispute resolution, holistic medicine, design, and journalism

Our work includes

- Applying Coop's rules and regulations
- Discussing policy issues related to the DC's work
- Investigating allegations of uncooperative behavior by members and engaging in problem solving
- Daily email contact with DC members to discuss cases
- Participating in mediation, disciplinary hearings, and other conflict resolution methods

Requirements:

In order to be considered for this position, any candidate must:

- be a member for at least a year
 - have good attendance record
 - possess the ability to work on a team
 - communicate clearly
 - have good writing skills
 - have computer proficiency (excel, word, emails) is essential
 - attend an evening meeting every six weeks
- We work on average 6 hours per month, more than the required work shift hours. You will be credited and your hours banked for future use.*

We recognize the importance of various points of view when considering cases brought to us. WE ARE SEEKING A CANDIDATE POOL THAT REFLECTS THE DIVERSITY OF THE COOP'S MEMBERSHIP.

Join us to make the Coop the best place it can be for everyone.

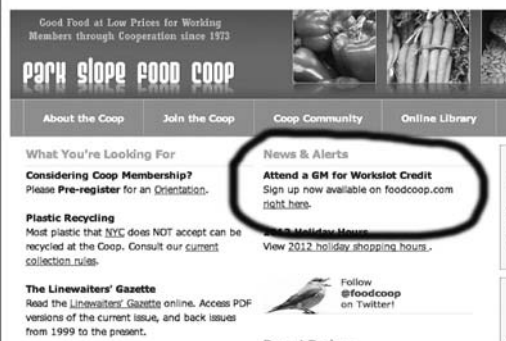
Contact: **Jeff: 718-636-3880** or **foodcoopdc@gmail.com**

Attention Web Developers

Do you want to help build the new PSFC website and fulfill your Coop work requirement at the same time? The Coop IT staff is doing a survey of our membership to determine the popularity of various web technologies. Based on the results of the survey we'll be working with members to begin new development on foodcoop.com. If web development work for the Coop sounds good to you, please take the survey by either scanning the QR code above, or visiting: <http://websurvey.foodcoop.com/>



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**

Lingering Tastes of Summer: A Low-Country Boil

By Thomas Matthews

Edisto is a barrier island south of Charleston, S.C., where I have vacationed for more than 20 years. Driving past live oaks draped in Spanish moss, crossing over the marsh, edged in palms, and smelling the salt air takes me to a different world: South Carolina's Low Country.

My 92-year-old Aunt Emily Lee owns a house there, and every summer invites us for a family feast. As we pull up one hot evening in July, her sons, Lewis and Gary, are standing in the driveway. A breeze off St. Helena Sound is cooling the humid air, but it's wreaking havoc with the matches.

"Stand behind me, Gary!" orders Lewis. "You gotta block the wind."

"You sure the gas is turned on?" Gary responds. "It don't matter how many matches you light if there's no gas."

Another try and the burner



The Fontaine family began shrimping in Edisto in the 1950s.

catches, flame licking the bottom of a big pot filled with water, the first step in making a low-country boil.

"I've been making boils since 1981," says Lewis. He's adding a heaping helping of Old Bay seasoning to the pot. "It's all about the order of things. And good shrimp, of course. Shrimp season round here is June through November. Other times, you get foreign shrimp, but that's no good."

"Oh, we don't go for imported shrimp," echoes Gary. "No, no, no. But a can of beer in the water sure adds to the taste." He opens one, but decides to drink it instead.

The sun drops toward the endless marsh that extends west from Edisto, and golden light picks out the fins of dolphins as they make their way up the Sound. Lewis adds quartered potatoes and slices of sausage. A piece of sausage falls onto the driveway.

"Throw that in," says Lewis. "It'll cook out."

After another beer, it's time to toss in the shrimp. Gary backs off—he's allergic. As they turn pink, Lewis and I sample a few. Plump and juicy, they taste of smoke and spice. We dump the big pot through a huge colander, the hot water sinking into the sand, and carry the steaming bounty up to the kitchen, where a dozen friends and family members are chatting, laughing, hungry. We spill the colander onto layers of newspaper and everyone serves himself or herself. Plates full, we gather at the table.

"Lord, thank you for this food and for our family," says Emily. "We know it's our job to feed each other and love each other and work hard to do your will, and we trust that you will take care of us if we do. Amen."

Coastal Culinary Culture

The low-country boil, like any traditional recipe, comes to the table under many names, embraces an elastic set of ingredients, and is part of an extended culinary family.

"Every coastal town seems to have its own version," notes Steven Satterfield, chef-owner of Miller Union restaurant in Atlanta. "In Louisiana you've got crawfish boils, in Maryland crab boils, in Maine it's lobster. I grew up in Savannah, in the Low Country, where it's called Beaufort Stew. I've always known it as a dish that every family has always had. It's a very traditional way to feed a crowd."

Satterfield pays close attention to seasonality, sustainability and local tradition. At Miller Crossing, the menu offers a "low-country boil of shrimp, corn, Andouille sausage, potatoes and peppers." It's definitely a chef-dri-

ven version: the shrimp is peeled and deveined (the shells are used to make the stock). He even makes his own version of Old Bay seasoning.

"It's really a curry," Satterfield says. "There's a lot of history of those flavors infiltrating the coastal cities back during the slave trade. Our Old Bay has ginger, clove, bay leaves, white pepper, coriander."

Robert "Bobo" Lee takes a more accommodating approach. The owner of Po Pigs Bo-B-Q, which serves an awesome Southern buffet in a cinderblock building next to a gas station on Edisto Island; Lee also runs Southern Affairs Catering. One of its offerings is "Beaufort Stew" described as "shrimp, corn, smoked sausage in a savory broth."

"You need fresh shrimp and fresh corn," Lee says. "You really shouldn't make a low-country boil any time of the year when those two ingredients aren't available." Aside from that, ingredients are a matter of preference. "Some people always add crab. Some people never add potatoes. What tastes good to you?"

Trawling for Shrimp

The Low Country in general, and Edisto Island in particular, have always been rich in shellfish. An oyster midden, visible from the porch of the house I rent there, is 4,000 years old, according to the plaque beside it. In 1809, it was reported to be 20 feet high.

Oysters are still abundant in the marshy waters around Edisto. Commercial shrimp production seems to have begun in earnest in the 1920s, when John Flowers, who already had a successful oyster-packing business, began



PHOTOS BY SARA MATTHEWS

South Carolina's shrimp season is June through November.

trawling for shrimp during the warm months, when the oysters were spawning. The Flowers family still sells shrimp and other locally caught seafood on Edisto.

The Fontaine family moved to Edisto in the 1940s and began shrimping in the 1950s. In 1963, they built a dock and store that still operates on Edisto Beach; that's where I buy my shrimp every summer (large for \$8 per pound; jumbo, when they have it, for \$11).

"Edisto wasn't anything until the 1990s, when they built the new bridge," recounts Ashley Fontaine. "We trucked the shrimp to New York. We were getting paid as much then as now. Imported and farmed shrimp killed us. We sell wholesale for \$6 per pound, but restaurants—even here on Edisto—pay \$3 per pound for peeled, deveined, frozen shrimp from China."

A photo in the store, dated

1982, shows nine shrimp boats tied up at the dock. Now there's only one based in Edisto, the Sarah Jane.

It's not only prices that are down; so is the catch. Fontaine says that in the past four years, their biggest day was 1,900 pounds. "My dad had a couple of 3,000-pound days back in the 1980s." He can't explain it. But the water from the wells on Edisto Island has gotten saltier in recent years; perhaps the forces affecting the aquifer are also making the environment less hospitable to shrimp.

"There's more people on Edisto now," Fontaine reflects, weighing and bagging my shrimp. "So we've got more local business. I just hope we can find local seafood to sell. There's nothing like the taste of shrimp fresh out of the water. That's what makes a low-country boil, in my opinion. We've always done it here. We call it Edistew." ■

Bobo's Shrimp Boil Recipe

Bobo Lee talked me through his recipe for a shrimp boil. All quantities and times are approximate. This recipe serves eight hungry people; adjust as necessary, depending on the number you plan to serve:

Ingredients:

4 lbs. shrimp, fresh if available. Traditionally these are cooked and served with shells on, but you can peel and devein them first, if you like.

2 lbs.. smoked pork sausage, sliced. Many people I spoke with recommended Hillshire Farm, a family-owned (since 1934) firm in Tennessee.

2 lbs. Yukon Gold potatoes (or similar), quartered.

8 ears of sweet corn, shucked and broken in half.

Seasonings: a mix of onion, celery, lemon, salt and pepper. Old Bay is essential; anything else you like is acceptable. My cousins add a can of beer.

Directions:

1. Bring a generous quantity of water to a boil in a large pot.
2. Add seasonings: onion and celery, lemon, bay leaves, peppercorns and a healthy pinch of Old Bay seasoning. After 10–15 minutes, remove onions and celery.
3. Add potatoes. Cook 10 minutes or until they begin to soften.
4. Add sausage. Cook 5 minutes.
5. Add corn. Cook 5 minutes.
6. Add shrimp. Cook 2–3 minutes.

As soon as the shrimp are floating, dump the boil into a colander. Spread the ingredients on a newspaper-covered table. Serve with cocktail sauce, mayonnaise and any other condiments that strike your fancy. Appropriate beverages might include sweetened iced tea, cold beer or a crisp white wine like Sauvignon Blanc or Pinot Grigio.

COORDINATOR'S CORNER

Let's Get More Involved in Preserving Our Foodshed

Introduction by Joe Holtz, General Coordinator/General Manager

In keeping with our mission statement (printed elsewhere in this *Gazette*), we make a big effort to do a great job of buying the products of our local farms. And each year we get better and more effective at doing it. We truly walk this talk.

I have learned that there may be other ways our Coop can help preserve our local farmland, and I am planning on sponsoring a General Meeting agenda item to discuss how our cooperative and individual members can get more involved. We voted to become part of the anti-fracking movement. Should we also be more proactive and vote to join the "secure our foodshed" movement?

I invited Steve Rosenberg, senior vice president of Scenic Hudson and executive director of The Scenic Hudson Land Trust, to write the remainder of this Coordinator's Corner. Thanks, Steve!

A Groundbreaking Blueprint for Securing New York City's Foodshed

By Steve Rosenberg

Hudson Valley farmland is one of the most fundamental ingredients in meeting New York City's growing demand for fresh, local food. Yet the region's farms that supply food to the city face mounting pressure, from scattershot development, global market forces and the costs young farmers face when trying to get started.

Scenic Hudson, an environmental organization and land trust based in Poughkeepsie, has released a groundbreaking blueprint for securing the region's most important agricultural lands. Titled "Securing Fresh, Local Food for New York City and the Hudson Valley: A Foodshed Conservation Plan for the Region" [link: www.scenichudson.org/foodshedplan], it's the first plan of its kind in the Northeast, and likely the U.S., to develop a comprehensive, data-driven methodology for a collaborative effort to conserve a metropolitan area's foodshed. It details the stepped-up roles that land trusts, governments, farmers and private philanthropy must play to ensure that the farmland a region needs to provide fresh, local food will remain intact for generations to come.

Funded by the Doris Duke Charitable Foundation, the plan identifies and prioritizes unprotected Hudson Valley farmland within 150 miles of New York City, enabling stakeholders to direct available resources to conserve those lands that will make the biggest difference in meeting increasing demands for local food. It identifies almost 5,000 unprotected farms totaling about 650,000 acres in the foodshed, with 614 of the farms spanning 163,673 acres ranking the highest for conservation. Protecting those highest priority farms is estimated to cost \$720 million.

Critically important, the Foodshed Conservation Plan urges New York City to invest directly in the protection of the farmland within its foodshed, just as it has invested in conserving lands within the watershed on which it depends for its drinking water. It also seeks to increase support from private philanthropy, which traditionally has not invested in conserving the city's foodshed like it has in parks and open space, and high-impact investors driven by a desire to achieve "triple bottom line"—social, environmental and economic objectives. Conservation commitments by these sectors could leverage substantial funding from existing state and federal programs, which cannot get the job done alone.

Plan Ensures Greatest Public, Economic Benefits from Farmland Protection

Scenic Hudson undertook the study after recognizing the need for a new, strategic initiative to conserve a critical mass of farmland in the 11-county Hudson Valley region—a major source of local food sold in New York City's greenmarkets and other food outlets. More farms from the valley supply food to GrowNYC Greenmarkets than from any other area. And the 2010 "Foodworks" report by New York City Council Speaker Christine Quinn estimates unmet annual demand for regionally produced food in the city alone at more than \$600 million.

Until now, more often Hudson Valley farmland

has been conserved primarily on a local and often opportunistic basis. While this has resulted in the protection of more than 80,000 agricultural acres (including 12,000 acres that Scenic Hudson has preserved working with 76 farm families) over the past 20 years, this represents just 11% of the region's total 730,000 acres of farmland.

The rigorous methodology Scenic Hudson utilized to complete the plan not only forcefully communicates the urgency of conserving the Hudson Valley's highest-priority family farms—statewide, New York loses a farm every three-and-a-half days—but ensures the greatest possible public and economic benefits from investing in their protection. By working with farm families to place conservation easements on the most productive farmland, farms also will be made more affordable for the next generation of farmers. This is of critical importance since it's estimated that more than 70% of the valley's farms will change hands in the next 20 years.

Released in June, Scenic Hudson's Foodshed Conservation Plan already has garnered much media attention throughout the Hudson Valley and New York metropolitan area and buy-in from fellow land trusts engaged in protecting the region's farmland, farmers and officials in rural municipalities with agriculture-dependent economies. Significantly, it has been proposed for inclusion among the priority projects in New York State's 2014 Open Space Conservation Plan, the blueprint for the state-funded land conservation efforts. Since releasing the report, Scenic Hudson has been actively engaged in building alliances with a wide range of farm, food, conservation and public health organizations, as well as public officials at all levels.

Among those who have commended the plan are best-selling author and professor Michael Pollan, nutrition expert and author Marion Nestle, and New York City Coalition Against Hunger Executive Director Joel Berg, who said, "All New Yorkers, including low-income New Yorkers, rely upon vibrant farms to be able to provide fresh, nutritious foods. That's why all of us need to support farmland preservation. Likewise, farmers need healthy consumers to survive, and reducing hunger is in their self-interest. Consequently, this report's call to preserve farmland is right on the money and should be incorporated into all plans to ensure that all New Yorkers have access to affordable, nutritious foods." Groups such as Food Systems Network NYC, Slow Food USA and others also have expressed strong support for the plan and its objectives.

Plan Could Be Replicated in Other Regions Within City's Foodshed

While the study concentrates on agricultural land in the Hudson Valley, its methodology could be replicated in other areas of the region—Connecticut, New Jersey and Long Island—located within New York City's foodshed, and in other metropolitan regions across the United States. Bob Dandrew, director of the Local Economies Project at The New World Foundation, praised the study, saying, "The New World Foundation's Local Economies Project envisions a region where fami-

ly farms and related businesses are at the heart of a sustainable regional food system. Scenic Hudson's innovative strategic conservation model is a road map for smart investing to achieve this vision." Land Trust Alliance President Rand Wentworth stated, "This innovative plan is a model that cities nationwide can use to ensure that our precious farmland will be here to stay."

We have a unique and exciting opportunity to harness growing public interest in fresh, local food to ensure that the agricultural lands in the region's foodshed remain available for farming. Now is the time to act. ■

Currently celebrating its 50th anniversary, Scenic Hudson has protected more than 30,000 acres of land and created or enhanced 65 parks for public enjoyment.

Do the Coop anniversary celebrations have your nostalgia engine turning?

Do you have photographs, keepsakes, or memories from the Coop in years past?

Get in touch with the Archives Committee at archivecommittee@psfc.coop.



PHOTO BY KEVIN RYAN

Looking for something new?

Check out the Coop's products blog.

The place to go for the latest information on our current product inventory.

You can connect to the blog via the Coop's website www.foodcoop.com

MEMBER SUBMISSION

The Linewaiters' Gazette and Coop Democracy

By David Barouh

A free press is widely recognized as a hallmark of democracy. On the other hand, as journalist A.J. Liebling famously wrote: "Freedom of the press is guaranteed only to those who own one," which makes a persuasive argument for publicly financed journalism.

The *Gazette* seems to fit this model, being published by the general membership and run by regular members—not staff. This should make it a

strong facilitator of the Coop's democracy. But a disturbing trend has manifested over the years—almost invisibly—that has blunted that facilitation.

Let's start with this account from an article titled "The Linewaiters' Gazette...and How it Grew" (10/28/2004 *Gazette*) by reporter Ed Levy:

Gazette Coordinating Editor Stephanie Golden remembers copyediting an early issue when a Coop staff person, reading over her shoulder,

told her to change something. The author of the article in question, a professional journalist, became furious when he saw the piece in print, and he let Stephanie know—emphatically—that she didn't have to change a story just because a manager asked her to. "That was my lesson," Stephanie said, "and I never forgot it."

Levy went on to describe "the move—at times the struggle—for editorial independence." It's a nice story, but the *Gazette* was actually an independent publication of the general membership from day one. It was meant to be independent of management as well as a free press for member voices. However representative Stephanie Golden's account of a Coordinator's interference may have been of the ostensible "move—at times the struggle" for independence, it has revealed itself as a move for independence from the membership itself.

The *Gazette* began bypassing General Meeting approval for its policies in the 1980s, announcing them instead. They created a word-count hierarchy, parceling out space according to what category of member you are, i.e. *Gazette* reporter, staff member, or regular member. And at least since 2000, but probably much longer, the *Gazette* began changing or deleting the content of member submissions, almost always without consulting writers, a direct violation of the 10/16/1977 GM Resolution, which says:

No article will be edited by the Linewaiters' *Gazette* without consent of the Author. Basic grammatical and spelling errors are to be corrected by editors, unless requested not to be by the author.

Ironically, the editors have imposed on member writers exactly what they've attributed to the Coordinators, i.e., unauthorized changes to content. They were experienced mostly by members unknown to each other. But over time, this development became an issue. In 2009, after several GM discussions critical of these practices, the *Gazette* relented somewhat and modified this most abusive of practices. Editors were required to at least call writers to discuss proposed changes. But that's as far as they went, retaining their "final authority" over content and finally declaring it in their "Gazette Editorial Policies," which they printed in six consecutive issues in 2011-12 just to press the point home.

The *Gazette* Committee has thus empowered its editors to filter out content as they see fit. It seems to have forgotten the cooperative nature of the organization within which it is rooted. At least for the general membership, the *Gazette*'s editors as a whole have made little effort to work with writers to help them improve their copy, preferring to simply cut content or even reject outright instead.

No other committee is able to simply impose rules that the general membership must

live with without first coming to the GM for approval. Even the General Coordinators come to the GM to propose and get approval for new policies. This entire historical process has had a pernicious effect on the vibrancy of the *Gazette* as a publication.

At the 10/29/2013 GM, the following proposal will be presented for the membership to vote on:

a) Linewaiters' *Gazette* editorial policies are valid only if they've been approved by the GM.

b) Word counts for all members are 1,200 words for articles with extensions possible, and 500 words for letters.

c) Irreconcilable disputes between writers and editors will be arbitrated by seven members randomly selected by the Disciplinary Hearing Committee to read, discuss, and vote on alleged violations of approved guideline.

This proposal, if passed, will put control over content back into the hands of writers, within guidelines set by the GM. Editors, in addition to correcting for grammar and spelling, will hopefully suggest helpful stylistic changes. Favorable word allotments for select member categories will end. Beyond that, again hopefully, we'll see a flowering of self-expression from a creative and now liberated membership. ■

EXPERIENCED REPORTERS Please Apply



Workslot Description

We have four distinct Linewaiters' *Gazette* teams—each producing an issue every eight weeks. You will develop and produce an article about the Coop in cooperation with your team's editor every eight weeks.

For More Information

If you would like to speak to an editor or another reporter to learn more about the job, please contact Annette Laskaris in the Membership Office or e-mail her at annette_laskaris@psfc.coop.

To Apply

Please send a letter of application and two writing samples at least 800 words long (one sample must be a reported interview, *not* a Q&A) to annette_laskaris@psfc.coop. Your letter should state your qualifications, your Coop history, relevant experience and why you would like to report for the Coop. Your application will be acknowledged and forwarded to the coordinating editors, Stephanie Golden and Erik Lewis.

Seeking to Diversify the Gazette Staff

The *Gazette* is looking for qualified reporters. We are interested in using this opportunity to diversify our staff. We believe that we can enrich the quality of the *Gazette* and serve the membership better with a reporting and editing staff that more closely resembles the mix of Coop members.

Members Sought for PSFC Personnel Committee

If you know how to work collaboratively and believe you could make a contribution to the Coop, we would love to hear from you. The Personnel Committee is an elected group of members that serves in an advisory capacity to the General Coordinators (the Coop's collective managerial team), supporting them with/in performance evaluations, succession planning, developing human resources policies and in the hiring/termination of General Coordinators when/if either of those actions is necessary.

We would like the Personnel Committee to reflect the diversity of the Coop. We are especially interested in people who have skills in finance, running a business, upper-level management, organizational development, personnel and human resources. Applicants should have a minimum of one year of Coop membership immediately prior to applying, experience doing workshifts at the Coop and excellent attendance.

The Personnel Committee meets with the General Coordinators on the third Tuesday of every month from 5:30 to 7:15 p.m.

Additional work outside the meetings is also required.

If you are interested, please do the following two things: e-mail your resume and a letter explaining why you would like to be part of the committee to pc.psfc@gmail.com, and go to <http://bit.ly/120Dn2s> to fill out a short questionnaire.

The Coop is looking for one member to represent the Coop on the Steering Committee of a newly-forming, citywide solidarity/cooperative sector organization.

Project expected to last through May 2014.

Interested members must have excellent attendance, been a member for 5+ years, have a thorough knowledge of the Coop's member-owned and -operated culture and values, and professional experience in strategic planning.

Travel to/from meetings, attendance at meeting and any additional committee work included in workslot credit.

If you are interested or have further questions, please contact Ann Herpel or Joe Holtz at 718-622-0560 or ann_herpel@psfc.coop.



MEMBER SUBMISSION

Fair Expression and Principles of Community

Part II: Principles of Community Applied

By Constantine Kaniklidis,
Scholars for Peace in the
Middle East (SPME))

As previously noted (9/3/13) free speech “über alles” absolutism is ignorant, undemocratic, and juridically false: constraints to “free speech” are legitimate in the furtherance of community harmony and cohesion to assure individual/group dignitary rights to freedom from identity-discrimination, advocacy of hatred or hostility based on identity indicia (race, color, ethnicity, religion, national origin, sexual orientation, disability). These Principles of Community are enshrined in multiple covenants of customary international law binding on signatories, including the U.S., and upheld by U.S. Law⁹⁻¹² and New York State Law,⁸⁸ recognizing hate speech and false claims as damaging group reputations and erosive of individual/group core identity, inflicting dignitary harms,^{1,3,19,44-51,61-62,69,78-82,85} with the accumulation of vilifying comments, contempt and derision⁶⁶ engendering an “intimidating, hostile” environment and “atmosphere of fear [and] silencing.”^{11,12}

Twitter-Hate

An example of how Principles of Community constrain speech, and demonstrating that American companies are subject to international customary and normative laws: Twitter has been successfully sued over hate speech content, under national and international laws (incitement to hatred) by the Jewish student union UEJF⁴³ in France and other human rights groups, for failure to remove hate content (#unbonjuif/“agoodjew”, #unbonmusulman/“agood-muslim”, #UnJuifMort/“a dead Jew”)^{44,45,65,85} and to comply with a Court order requiring identifying the authors for prosecution.⁵⁰ First defiant, Twitter capitulated (7/12/13), providing the identities and implementing an agreement of cooperation and compliance with UEJF.⁵¹

Now, Twitter is again being sued: by IDAHO,⁶⁰ a France-based LGBT advocacy organization, for the propagation of viciously anti-LGBT hate speech (#LesGaysDoivent DisparaitreCar/“Gays Must Disappear/Die Because” and #BrulonsLesGaysSurDu/“Let’s burn gay people” calling for the castration, murder and extinction of all LGBTs.^{61,62}

and Holocaust denial.^{58,59} The velocity of hate outruns truth: common sense and democratic moderation finish last. Nor are anti-Semitic/anti-Muslim/homophobic tweets best mitigated with Jew-/Muslim-/gay-friendly ones which are drowned out in a sea of hatred.^{1,3,19,44-51,61-62,69,78,80,85} “#Burning-GaysIsWrong” will not effectively countervail the calls for the murder and extinction of LGBTs permeating Twitter. Only protective interventions can motivate social media providers (Twitter/Facebook/Reddit) insensitive and clueless to, and inexperienced with, the signs and tropes of online racism to remove virulent hate content.

Lessons Learned

(1) This again puts the lie to free-speech fundamentalism, that the “marketplace of ideas” will produce the most equitable outcome. The opposite happens—Humboldt State’s visual Geography of Hate map⁵³ charts the most racist and homophobic tweets in the U.S., demonstrating that the “twitter-sphere” cannot organically combat hate speech and that without protective regulatory/judicial intervention, hate speech will not dissipate from social media on its own, but as statistics demonstrate, will only grow in quantity and virulence.

Nor will it disappear on its own from the hate-drenched/anti-woman Reddit (/r/nazi, /r/killawoman, /r/rapingwomen⁵⁴), or Facebook:⁵⁵ the Online Hate Prevention Institute’s⁵⁶ report on anti-Semitism on Facebook⁵⁷ found Facebook does not understand anti-Semitism, failing to recognize even certain very well known anti-Semitism memes like racism based on Nazi propaganda; promotion of the anti-Semitic forgery Protocols of the Elders of Zion; the new anti-Semitism strategy of Holocaust inversion (Israel and Jews as Nazis, proscribed, under international law as “the ‘Nazification of Israel’);

and Holocaust denial.^{58,59}

The velocity of hate outruns truth: common sense and democratic moderation finish last. Nor are anti-Semitic/anti-Muslim/homophobic tweets best mitigated with Jew-/Muslim-/gay-friendly ones which are drowned out in a sea of hatred.^{1,3,19,44-51,61-62,69,78,80,85} “#Burning-GaysIsWrong” will not effectively countervail the calls for the murder and extinction of LGBTs permeating Twitter. Only protective interventions can motivate social media providers (Twitter/Facebook/Reddit) insensitive and clueless to, and inexperienced with, the signs and tropes of online racism to remove virulent hate content.

(2) As these cases of Twitter, Reddit, and Facebook show, hate speech (as opposed to merely offensive or dissenting speech) does not, as often naively claimed, democratize speech; rather it monopolizes it, intimidating and crowding its targets out of the public sphere via attacking the dignity of a group, “group libel,”⁶⁶ which exposes the group to “contempt, derision, or obloquy.” Also, the seminal Gertz v. Robert Welch Supreme Court decision⁶⁷ proscribed expressions offending “our basic concept of the essential dignity and worth of every human being—a concept at the root of any decent system of ordered liberty,” consistent with the holding in Beauharnais⁶⁶ extending group defamations to revilement based on ethnicity, nationality, alienage, gender, sexual orientation⁶⁸. Thus, the intent of group defamation is to render via false and defamatory imputations an individual’s membership in a group a liability “by denigrating group-defining characteristics or associating them with bigoted factual claims,”⁹⁷ against the “pub-

lic good of inclusiveness” and communal/societal cohesiveness.^{97,98}

(3) These considerations collectively remind us that harassing/hate-inciting speech and group defamation/libel (false claims that damage group reputations) are not constitutionally protected speech,^{1,3,69,80-82} violate international customary

and normative law (also applicable to the U.S.), and that countries that constrain hate speech have not slipped into totalitarianism, remaining vibrant democracies balancing fair expression with societal Principles of Community. ■

[Adapted from, and all references found in: Kaniklidis, Constantine. *Unfree Speech and Principles of Community. At: The Israeli/Palestinian Conflict: Evidence-based Reports.* <http://freespeech.evidencewatch.com>]

The Archives Committee is looking for one new member.

This small group organizes photos and documents, digitizes materials, and works on other projects related to Coop history.

If you're interested, please e-mail a brief description of yourself, including all relevant library/archival experience, and why you're interested in being part of this committee.

archivecommittee@psfc.coop

Sudoku

Sudoku is a puzzle. You are presented with a 9x9 grid of squares, and that grid is divided into 3x3 zones.

You solve the puzzle by filling the empty squares with single-digit numbers so that every zone, column and row uses each of the numbers from 1 to 9.

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

Puzzle author: James Vasile. For answers, see page 14.





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. The e-mail address for submissions is GazetteSubmissions@psfc.coop. Drop disks in the wallpocket described above. Receipt of your submissions will be acknowledged on the deadline day.

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

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

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

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



PROSPECT CONCERTS

David Roche is a talented singer/songwriter who hails from an artistic family of musicians and writers. He's been writing songs slowly but steadily for damn near half a century. He is a longtime Coop member and New York Giants fan. You can hear the songs from his latest album, *Harp Trouble in Heaven*, at www.davidroche.net.



Stephanie Jenkins grew up in a musical family in Manhattan's Upper West Side. She started playing old-time banjo at 16 and has never looked back. Now a Brooklynite, Steph works in documentary film and plays with local all-girl stringband The Calamity Janes, as well as Ithaca-based bands The Pearly Snaps and Evil City Stringband. She'll be joined by her brother, Reid Jenkins.

www.ProspectConcerts.tumblr.com

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

RETURN POLICY



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

REQUIRED FOR ANY RETURN

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

CAN I EXCHANGE MY ITEM?

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

CAN I RETURN MY ITEM?

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

NEVER
RETURNABLE

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

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

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

RETURNABLE

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

This Issue Prepared By:

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Puzzle Master: James Vasile

Final Proofreader: Nancy Rosenberg

Index: Len Neufeld

Advertisement: Eric Bishop



WELCOME!

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

CJ Adams	Douglas Cantelmo	Kristin Fields	Jesse Holt	Sharon Kwon	Newheart Ohanian	Deborah Richman	Andrea Tenorio
Joshua Bee Alafia	Lea Cattán	Rob Fields	Renee Holt	Matt Lavine	Dennis Ostermaier	Alexandra Rosenstein	Renata Thakurdial
Yaya Alafia	Kerry (Charles) Cebul	Leeat Fleischer	Yenping Hong	Edu Lopez Cecilia	Juia Ostrov	Josh Rosenstein	Lynne Twining
Jennifer Alderson	Tamara Cohen	Jessica Fosbrook	Northan Hurtado	Joaquin Lowe	Leah Panlilio	Emily Ross	Masao Uchimoto
Tomer Aluf	Carlo Conchazea	Daniel Fox	Denise Ingram-Baffuto	Cassandra Magzamen	Rafael Pass	Justin Roy	Gabriela Vainsencher
Nancy Anderson	Dan Cozzens	Julia Garapon	Jelani Irving	Taylor Mali	Arlo Paust	Peter Russella	Debbie Van Ryn
Jason Andrus	Candice Crawford	Pierre Garapon	James Jean	Arif Malo	Colleen Pelech	Rachele Ryan	Maria Vazquez
Sarah Andrus	Anna Crisp	Abigail Getzler	Carolynn Johnson	Michael Maloney	Krystal Perkins	Gregory Santise	Christopher Watkins
Brian Applegate	Alice Curteis	Solomon Gezari	Andrew Juniper	Nicky Mao	Emily Peters	Jordan Scannella	Natsuko Yamawaki
Bridget Applegate	Time Darden	Christopher Given-	DawnLynne Kacer	Alan Mass	Brooke Pitson	Daniel Schwarz	Brian Yanish
Thomas Ashe	Chloe Decazes	Wilson	Patricia Kaishian	Travis Mays	Kristen Plylar-Moore	Miranda Sela	Jamie Yerushalmi
Wessam (Sam) Badawi	Helen Delamarter	Balaji Gopalakrishnan	Avromi Kanal	James McBride	Maria Podova	Sara Shaw	Jennifer Yoder
Anna Bakis	Michelle Dellatorre	Gina Gross	Flynn Kelly	Ethan McSweeney	Gary Pollack	Matthew Shear	Andrea Yost
Jessica Bartolini	Sasha Devore	Dahyana Grullon	Sarah Kervin	Scott Melamed	Field Pool	Francesco Simeti	Alireza Ziaie
Mary Berhane	Ryan Dobbins	Brandon Hackett	Dean Keyworth	Susanna Mele	Pia Ramchandani	Lisa Smith	Anton Zlotskiy
Philippa Bogle	Taylor Dunne	John Halderman	Jesse Klausz	Paul Melnikow	Walter Ramos	Monica Sterrett	
Moos Boulogne	Cecilia Duran	Melissa Haley	Rebecca Krinsky	Deanna Monet	Maxwell Remmer	Joanne Stilwell	
Matt Branigan	Cathie Eagle	Jason Hawkins	Shmaya Krinsky	Aubrie Murphy	Allison Repke	John Stilwell	
Alison Buchbinder	Ricardo Euceda	Rebecca Hennessy	Sarada Krishnamurthy	Patricia Ogarro-Wilson	Lindsay Reyes	Leila Tabbaa	

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, OCTOBER 29

GENERAL MEETING: 7:00 p.m.

TUE, NOVEMBER 5

AGENDA SUBMISSIONS: 8:00 p.m.

Submissions will be considered for the November 26 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Oct 31 issue: 12:00 p.m., Mon, Oct 21
Nov 14 issue: 12:00 p.m., Mon, Nov 4

CLASSIFIED ADS DEADLINE:

Oct 31 issue: 7:00 p.m., Wed, Oct 23
Nov 14 issue: 7:00 p.m., Wed, Nov 6

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, October 29, 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.

park slope
FOOD COOP

calendar of events

oct 18
fri 7 pm

Wordsprouts: Publishing Party



The Park Slope Food Coop's Reading Series

Memoirist **Donna Minkowitz** and novelist **Thomas Rayfiel** will read from their recently published books. Donna's new memoir, called *Growing Up Golem: Learning to Survive My Mother, Brooklyn, and Some Really Bad Dates*, was published in September by Magnus Books. She won a Lambda Literary Award for her first memoir, *Ferocious Romance: What My Encounters with the Right Taught Me about Sex, God and Fury*, and she has also written for *The New York Times Book Review*, *Salon*, *The Village Voice*, *Ms.*, and *The Nation*. **Tom Rayfiel's** latest novel, *In Pinelight*, was published in September by TriQuarterly Books/Northwestern University Press. Tom is the author of five previous novels, including *Colony Girl* (a *Los Angeles Times* Notable Book of the Year) and *Parallel Play* (a "Pick" in *People* magazine.) When not writing, he stocks the Food Coop's dairy cooler at 5:30 a.m.

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

oct 18
fri 8 pmJodi Shaw and
Melissa Stylianou

Jodi Shaw is a Canadian-born poet/performer with a unique voice and vision. Her music has been described as "hauntingly erotic," "mystical" and "hard to pin down." One reviewer, upon hearing her latest release *In Waterland* for the first time, remarked that he was "partially shocked." Another calls the album "a revelation, nothing less than stunning." Her work has drawn comparisons to Feist, Fiona Apple, Imogen Heap, Tori Amos, and the Beach Boys. **Downbeat** calls **Melissa Stylianou** "a gifted composer and an appealing singer" and, moreover, "an original." Stylianou's newest album—*Silent Movie*, her fourth disc and first for the New York-based Anzic Records—is an evolutionary step, with Stylianou presenting her fresh takes on beloved jazz standards, original compositions, and left-field songs from Johnny Cash to Joanna Newsom, backed by a collective of top musicians from the New York scene. Of the new recording, *JazzTimes* had this to say: "Now, with *Silent Movie*, she settles into a spellbinding groove that advances her to the forefront of contemporary vocalists, rivaling the storytelling élan of Joni Mitchell and Carly Simon."

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.

oct 20
sun 12 pmChronic Pain:
A Different Response

As months and years go on, chronic pain grows more difficult to alleviate. Despite our best intentions, we often develop habits and responses around the pain that are not helpful. Do we unconsciously tighten our muscles to protect ourselves? Are we able to calm flare-ups or does the situation tend to escalate? In this experiential workshop, we will learn how to meet pain with a different response. Utilizing the skills of the Alexander Technique and our own inner wisdom, we will develop tools to respond to pain in a new way so that we can start moving forward with our condition. Coop member **Dan Cayer** is a nationally certified Alexander Technique teacher working in the field of pain, injury, and stress.

oct 25
fri 7 pm

Cheese Class

We invite Coop members to learn more about the wonderful cheeses the Coop has to offer. This event will be limited to 30 people on a first-come, first-seated basis. Our guest speaker will be Sergio Hernandez of Bklyn Larder. He personally selects all the

cheeses, meats and grocery items and tastes and develops recipes for all the prepared foods sold at the counter. Sergio started working with food at 15. His culinary career took him to Vermont by the time he was 22, where Sergio gained a whole new appreciation for seasonality, local farms and small-production dairy and cheese. Sergio moved to New York City in 2004, and met the owners of Franny's. The trio immediately connected and Sergio became their first general manager at this now-celebrated Park Slope eatery. This workshop is brought to you by Coop member **Aaron Kirtz**, who has worked in the cheese industry since 2003, and sells cheese to the Coop via Forever Cheese.

oct 27
sun 12-2 pmSound 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 ragas, Celtic music and Bach on the violin, and sing together, no prior experience necessary. **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. From a deep commitment to music for meditation and health, Michael gives workshops on sound and meditation, and has collaborated in recordings of Indian ragas for health and Celtic music.

oct 29
tue 7 pm

PSFC OCT 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 Agenda Committee Election (20 minutes)

Election: One member whose term has expired is seeking reelection.

—submitted by the Agenda Committee

Item 2: Boycott Renewal (20 minutes)

Proposal: To continue boycotting Coca-Cola products. —submitted by Lew Friedman

Item 3: *Linewaiters' Gazette* Editorial Policies (50 minutes)

Proposal:

a) *Linewaiters' Gazette* editorial policies are valid only if they've been approved by the General Meeting.

b) Word-counts for all members are 1,200 words for articles with extensions possible, and 500 words for letters.

c) Irreconcilable disputes between writers and editors will be arbitrated by seven members randomly selected by the Disciplinary Hearing Committee to read, discuss, and vote on alleged violations of approved policies.

—submitted by David Barouh

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.

oct 29
tue 7 pmImprove Your English
Pronunciation

You're a skilled, competent individual. A consummate professional in your field. And yet you feel that your pronunciation in English is holding you back in business or in your life. Whatever the associations may be with speaking English with a non-native accent, they exist. But the good news is—you can take control of how you present your-

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.

oct 18—dec 3 2013

self to others! In Accent Training, you learn to differentiate the sounds that are pronounced differently in your native language than in English. Then you learn how to move your articulators to create those sounds in English. And, with steady, methodical practice, soon you see that you're able to imitate the American accent—and your speech is clearer to everyone around you! **Nataliya Ostrovskaya** takes a structured, neuroscientifically-backed approach to learning an accent. Nataliya teaches Accent Reduction at Kingsborough Community College.

nov 1
fri 7 pm

Film Night: The Park Slope Food Coop: Sustainability



The Park Slope Food Coop: Sustainability of Participatory Society, tells the story of Coop member **Iki Nakagawa's** four-year exploration of the Park Slope Food Coop. As a relatively new member, she was interested in how the Coop works as a participatory community of 16,000 members. She wondered: Why do all members have to work? Where do the Coop's products

come from and who makes purchasing decisions? Do individual members have a say in how the Coop runs and if so, how? How does the Coop manage the needs and desires of members who come from a wide variety of backgrounds? These were questions she kept asking during her production. She would like to share this film as a way to discuss the practice of direct democracy and collective ownership, and to explore its broader applications in current American society. Nakagawa is a videographer whose practice spans different fields including film, installation, performance and education. She is also founder and creative director of Hyenalife, an online video journal about sustainability.

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

nov 2
sat 12 pm

Parents: Do Your Children Ever 'Push Your Buttons'?

Share stories and hear perspectives that can help you "keep your wits about you" while raising your children. **Sharon C. Peters**, MA, is the director of Parents Helping Parents and a step, birth, and adoptive parent. In her work she meets with individual families and leads workshops at her Park Slope office and for schools and community organizations throughout New York. She is a grateful long-time Coop member.

nov 2
sat 3 pm

The Gems of Excellence

Is your marriage/relationship falling apart? Is your family falling apart? Are you falling apart? Would you like to keep it together? Experience the Gems of Excellence program, and see rapid changes in your life and the life of your loved ones. The Gems of Excellence is one of the programs of Geotran. Geotran is a numeric, geometric and digital language of all possibilities that speaks to the memory field that is around us. It is based on quantum physics and it's not a talk therapy. Be curious. This unique technology will be demonstrated by **Marija Santo-Sarnyai**, CNHP and Geotran practitioner. Discovering her passion for helping people get their life back gives her the greatest joy and meaning.

nov 2
sat 6–8 pm

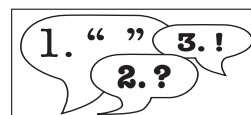
When Can I Retire?

This question—When can I retire?—can cause anxiety, confusion and denial. Learn how to calculate when and if, you will have the money to retire and what your

income and lifestyle will be. We will review the financial factors that impact retirement and what actions and strategies are available to achieve the best result. **Arthur Goodman** is a long-time Coop member and fee-based financial planner in who practices in Brooklyn.

nov 5
tue 8 pm

Agenda Committee Meeting



The Committee reviews pending agenda items and creates the agenda for this month's General Meeting. Drop by and talk with committee members face-to-face between 8:00 and 8:15 p.m. Before submitting an item, read "How to Develop an Agenda Item for the General Meeting" and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at foodcoop.com. **The next General Meeting will be held one week earlier than usual, on Tuesday, November 19, 7 p.m., due to the Thanksgiving holiday, at MS 51, 350 Fifth Ave., between Fourth and Fifth Sts.**

nov 7
thu 7:30 pm

Food Class: Let's Cook Root Vegetables



Learn how to cook healthy and simple-to-prepare vegan and gluten-free dishes with a focus on root vegetables. The chef will discuss the health benefits of vegan and gluten-free

food, as well as introduce you to some traditional vegetarian Japanese dishes. Chef **Hideyo** was born and raised in Tokyo, where she was trained as a sushi chef. She is currently a chef instructor at the Natural Gourmet Institute, in both the chef's training and recreational programs. And she is a private chef and a health coach. *Menu includes: summer roll with caramelized onions and Chinese five-spice tofu; glazed beets and sweet potatoes in orange-rosemary flavor; carrot mousse with spicy apricots; kimpira gobo (shredded burdock root and carrots with sesame seeds).*

ASL interpreter may be available upon advance request. Please contact Ginger Jung in the Membership Office by October 24 to make a request.

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

nov 9
sat 11 am–5 pm

Blood Drive

Join the blood drive at the Park Slope Food Coop, in the second-floor meeting room. Only 2% of our eligible population donates blood. Your donation can save three lives! In cooperation with the New York Blood Center. NYBC eligibility line 1-800-688-0900.

nov 12
tue 7 pm

Safe Food Committee Film Night: A Place at the Table



Fifty million Americans—one in four children—don't know where their next meal is coming from. *A Place at the Table* tells the powerful stories of three such Americans, who maintain their dignity even as they struggle just to eat. In a riveting journey that will change forever how you think

about the hungry, *A Place at the Table* shows how the issue could be solved forever, once the American public decides—as they have in the past—that ending hunger is in the best interests of us all.

still to come

nov 15 Prospect Concerts

nov 16 Ten Warning Signs of Alzheimer's

nov 17 It's Your Funeral

nov 19 PSFC NOVEMBER General Meeting

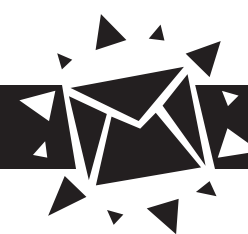
nov 23 Sleep Better, Feel Better, Live Better

nov 23 Take Great Photos With Your iPhone

nov 23 Film & Conversation

dec 3 Agenda Committee Meeting

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

**BOYCOTT PASTA BARILLA****MEMBERS:**

This is what Mr. Barilla has recently said:

"We will not portray homosexuals in our commercials because we support the traditional family. If gays do not agree with our policy, they can choose to buy other brands of pasta. People can choose what they want as long as they do not disturb others," Guido Barilla, 25 September 2013 (yes, 2013).

Spread the word.

Rino Varrasso

NOT-SO-GOOD WOOD**TO THE EDITOR:**

I read the 10/3/13 letter to the editor about the poor quality of the pencils we sell which are imported from China ["Get Rid of the Poorly Made Pencils"]. That we are selling pencils (as well as other small wooden products) imported from China is worrisome for two reasons:

China is far away. We try to buy local. I think we can find pencils with less of a carbon footprint.

Speaking of carbon footprints, the transportation involved in buying pencils from China isn't the worst of it. For many years China decimated their own beautiful forests to make furniture and other wooden products for export. After extensive



flooding of the Yangtze River in the 1990s, the Chinese government woke up to at least one aspect of the value of their remaining forestland and since 1998 has prohibited logging near the Yangtze River and protected other remaining forest areas in their country. However, the Chinese wood product industry has continued unabated by making use of illegally logged wood from the old growth forests in western Russia and tropical areas like Sumatra and Borneo, which are quickly becoming deforested as a result.

We, as a Coop, should not be purchasing wooden products from China as it goes against our environmental mission statement. I would also urge individuals to determine the source of any furniture or other wooden products they buy.

Sincerely,
Cynthia Blayer

GO SLOW ON GMO**MEMBERS:**

The idea to ban all GMO foods at the Coop is not in itself a bad idea. However, I think a long-term plan should be worked out before making such a broad sweep of items.

First, we really do not know what prepared foods are made with the GMO seeds, so a really deep investigation would be necessary of all these foods from the cereals to the frozen foods. Perhaps a special Coop work slot inside a committee would be responsible for researching this information.

After finding prepared foods using

GMOs we should post that info on the shelf along with the price in a high-light color to warn all buyers that this is what is in this product.

Now that the buyer has been made aware of the GMOs in these products we can track the sales of these foods. If the sales decrease significantly after tracking over say a six-month period we should then remove the product from sale in the Coop.

And, yes, I would really like to know if I am buying foods with GMOs and would appreciate this knowledge for my judgment as to whether I want this in my body or not. As we know, some truly care about this subject and others not, so let the sales tell us.

Geraldine McCleave

NO MORE WILD SHRIMP AT THE COOP**MEMBERS:**

Those of us who prefer our seafood to be wild and not farmed have noticed the lack of a wild shrimp in the freezer case. Finding the Northern Chef Wild Baja Shrimp still listed on the Northern Chef website, I e-mailed them. It is still available, but not in any stores in our area.

The alternative that I have found is frozen Wild Blue Shrimp at Trader Joe's. It is a product of Mexico, just like the Wild Baja Shrimp. It is \$13.99/lb. It has the tail shells. I remove them before cooking.

While visiting Trader Joe's, check out their frozen fruit.

Don Wiss

FREE TRADE AND FAIR TRADE DISCUSSIONS AT THE COOP**TO THE EDITOR:**

Members at the September GM voted for the Coop to join the campaign to slow down the Trans-Pacific Partnership (TPP). The President is asking Congress for Fast Track Authority. That would effectively change the procedure written into the U.S. Constitution. Congress is supposed to make our laws. The members of the Congress are supposed to study, publicly debate, make changes to and then vote openly on a bill. Fast Track means no time for this process before a vote on a huge and complicated set of 29 proposals that will have the status of law in the countries that sign. Fast Track puts more power into the hands of one person—the President—taking one more step toward authoritarian rule. We ask our representatives to Vote No on Fast Track.

Particularly radical and dangerous is that if there is a difference between a chapter of the trade-agreement—considered-an-international-treaty—and-therefore-a-law, conflicts with a law that has been

debated and passed through the Congress or the legislature of any branch of our government or any other country's, a private court staffed by corporate lawyers is in charge of resolving the dispute. A recent example: "Free trade critics say a \$250-million damage suit is being pursued as a result of Quebec's moratorium on fracking, proof that Canada needs to be careful in negotiating trade pacts around the world. Environmental groups are asking Lone Pine to drop the suit before a NAFTA panel, but company president Tim Granger says he is going ahead unless Quebec lifts its moratorium on fracking for natural gas under the St. Lawrence River." (By Julian Beltrame, from *The Canadian Press* on Huff Post 10/03/2013.)

These machinations are incredibly complicated and confusing. It is impossible to even refer to the changes free trade is bringing to our way of life in a 500-word letter. Being part of the campaign, we at the Coop now are responsible to continue study, discussion and debate, and then to act—individually and as a collective. The impacts of these agreements are that extensive and profound, wide and deep.

The Coop has earned significant influence. Reaching the 40th anniversary with about 16,400 working members is an historic achievement. We experience the advantages of low prices, trustworthy information, and the community we build together. We have liberated territory to defend.

The meeting room upstairs is reserved for us to begin to study and discuss the TPP, free trade and fair trade, and the cooperative values and vision contrasted with the vision of corporate investors. Sessions are planned for Friday evenings December 13 and January 10 at 6:30 p.m. The program will evolve from the questions, concerns and perspectives of members and participants. Join us for this exciting and important opportunity for respectful interchange about one of the most important issues of our time.

Events are open to non-members as well, so you can bring your friends, neighbors and colleagues.

In solidarity,
Susan Metz

**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

BDS TOPICS:

FREE ADVERTISING

MEMBERS:

I completely agree with Gus Biehler's letter ["One Question and Two Suggestions," *Gazette* 9/19/13].

We should charge advertisement fees to publish letters regarding the BDS/anti-BDS mess.

If they wish to publish their vitriolic statements, at least let them pay for the privilege.

Thomas Glynn

NOTHING TO CELEBRATE

COOP MEMBERS,

Pro-BDS letters are not, as the Letters Guidelines require, "Coop-related," since the Coop overwhelmingly rejected the one-and-only BDS proposal. But the editors consistently ignore this guideline, advocating instead for a free speech zone. Or, do a handful of Israeli products justify a permanent platform for incessant Israel-bashing in the name of Palestinian-advocacy? And so the need for response continues.

In her letter of 10/3/13 ["U.S. Department of Education Declares Palestine Solidarity Activism Protected Free Speech on Three California Campuses"], M. Buchwald celebrates the Department of Education's craven refusal to hold the University of California responsible for protecting students from anti-Semitic harassment if it means limiting "free expression." Below are some examples of what has become commonplace at UC, a mere tip of the iceberg of what Jewish students experience there and at other universities (sure to be challenged in federal court):

At UC Irvine, Jewish students were physically threatened and assaulted. One was surrounded by Arab students cursing and threatening, "I am going to kill you, you f__king Jewish bitch." Another was subjected to screams of "Go back to Russia where you came from," "Burn in hell," and "F__king Jew." A Holocaust memorial

was vandalized. Posters proclaimed that "Zionism is Nazism" and equated the Star of David with the swastika. A sign declared, "Israelis Love to Kill Innocent Children." Amplified speeches compared Jews to Satan and referred to them as "the new Nazis."¹

At Berkeley, a student with a sign that said "Israel Wants Peace" was rammed with a shopping cart by someone with a history of anti-Jewish incitement and required medical attention. Jewish students were subjected to mock checkpoints, where students dressed as Israeli soldiers with fake guns blocked the walkway and asked students if they were Jewish before deciding whether to let them pass.¹ (Imagine the University's response if an Aryan Nation student-group set up checkpoints for or mock lynchings of blacks!)

At Santa Cruz academic departments funded one-sided anti-Israel programs and discouraged students from learning about perspectives that weren't anti-Israel. One professor removed flyers announcing an event about Palestinian children being trained as suicide bombers.¹

And at Northeastern University professors use their classrooms to promote anti-Israel agendas and humiliate students who question the claims or present alternative narratives. And anti-Semitic vandalism is a recurring problem at Northeastern, including (but not limited to) defacement of a menorah in each of the last three years, and the posting of anti-Israel posters throughout the campus, in classrooms, in the library, and over the mouth of a statue of a Jewish philanthropist and trustee of the university.³ The cumulative effect is to create an unavoidably hostile environment for Jewish students.

For a truly sickening account of the intimidation that Jewish students encounter at the hands of rabidly pro-Palestinian faculty and students at various branches of the University of California, see the 52-page account by Scholars for Peace in the Middle East (SPME).⁴

Is this really something to celebrate?

¹www.algemeiner.com/2013/09/09/u-s-

government-fails-to-enforce-law-to-protect-jewish-students/

³www.algemeiner.com/wp-content/uploads/2013/10/ZOA-letter-to-Northeastern-Univ-President-Aoun-7-5-13.pdf

⁴www.amchainitiative.org/wp-content/uploads/2012/08/UC-Academic-Senate-report-with-appendices.pdf

Sylvia Lowenthal

120+ ARTISTS, POLITICIANS, WRITERS, TRADE UNIONISTS CALL ON ISRAEL TO END ABUSES OF PALESTINIAN CHILDREN UNDER MILITARY CUSTODY

MEMBERS:

A letter in the *Guardian*, September 25, 2013, titled "Palestinian children's rights," signed by 120+ high-profile artists, politicians, writers, trade unionists, stated support for the campaign by Action for Palestinian Children: to ensure the rights of Palestinian children (under Israeli military custody) are upheld in accordance with international human rights treaties and international law.

The signers called on Israel to implement the following recommendation:

(1) An end to Israel's nighttime raids and shackling of Palestinian children;

(2) Audio-visual recordings of all interrogations;

(3) Parents given the right to be present during questioning and the child's right to access to a lawyer before their interrogation respected;

(4) An end to the transfer of children to prisons inside Israel in breach of article 76 of the Fourth Geneva Convention;

(5) An end to the use of solitary confinement.

The letter called on Israel to implement all recommendations made in the independent report, *Children in Military Custody*, issued June 2012.

In the time since the report appeared, no action had been taken by the UK or any other European government to hold Israel accountable

for the crimes and abuses against children that it documented. It remains to be seen whether support from high-profile public figures can help throw renewed light on the plight of so many children languishing in Israel's prisons and finally bring a response.

High-profile signers included: film director Ken Loach, novelist Ahdaf Soueif, the *Guardian's* legendary political cartoonist Steve Bell, *Independent* columnist and *Chavs* author Owen Jones, actor Kika Markham, fashion designer Bella Freud and Frances O'Grady, general secretary of the Trades Union Congress, nine sitting members of parliament (MPs), the current and former leader of UNISON, the UK's biggest union with over 1.3 million members; the leader of the maritime and railway workers union RMT, and Palestinian academics and writers Salman Abu Sitta, Ghada Karmi, Kamel Hawwash, Karma Nabulsi and Nur Masalha (Ali Abunimah).

Children in Military Custody report: In September 2011, a UK delegation of nine lawyers from the fields of human rights, crime and child welfare traveled to Israel and the Occupied Palestinian Territories to assess the treatment of Palestinian children under Israeli military law. The project was funded by the United Kingdom Foreign and Commonwealth Office with the understanding that the delegation was to be entirely independent (my letter on report: *Gazette*, 7/12/12).

Note: **UNICEF:** February 2013 study estimated around 700 Palestinian children between ages of 12-17 are detained each year. Over the past decade, around "7,000 children have been detained, interrogated, prosecuted and/or imprisoned within the Israeli military justice system—an average of two children a day." (Lawahez Jabari, NBC News).

B'Tselem: recent report found the Palestinian children detained by Israeli occupation forces are routinely and systematically subjected to abuses amounting to torture and many are threatened with rape.

Mary Buchwald
Brooklyn For Peace
PSFC Members for BDS
www.psfcdbds.wordpress.com





CLASSIFIEDS

BED & BREAKFAST

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

SUNNY ROOM with private bath, queen bed, wi-fi, with or without breakfast; near B, Q, 2, 3 trains; long or short term stays; call Margaret 718-622-2897.

HOUSING AVAILABLE

SOLAR HOME-HOMESTEAD for rent. Waterfall, woods, vistas, 40 acres. Rent negotiable/work exchange for care of chickens, organic garden and laying hens. Insulated and cozy; large sunny windows & skylights. Organic

practices required. W/o dogs. Sharon Springs. 347-762-1743. tfaune@gmail.com.

SERVICES AVAILABLE

ATTORNEY—Personal Injury Emphasis—35 years experience in all aspects of injury law. Individual attention provided for entire case. Free phone or office consultations. Prompt, courteous communications. 23-year Park Slope Food Coop member; Park Slope resident; downtown Brooklyn office. Tom Guccione, 718-596-4184, also at www.tguccionelaw.com.

EXPRESS MOVES. One flat price for the entire move! No deceptive hourly estimates! Careful, experienced mover. Everything quilt padded. No extra charge for wardrobes and packing tape. Specialist in walkups. Thousands of satisfied customers. Great Coop references. 718-670-7071.

HAIRCUTS, HAIRCUTS, HAIRCUTS. In the convenience of your home or mine. Adults: \$35-\$40; Kids: \$15-\$20; Call Leonora at 718-857-2215.

TAX & ACCOUNTING SOLUTIONS. Take the worry out of taxes. 30 yrs. experience serving individuals & small businesses, including the arts, finance, startups & IRS negotiation. Kind & reassuring manner. Free yourself by calling Jeffrey Gilfix CPA. 917-337-1319.

SERVICES HEALTH

ARE YOU STRUGGLING to make sense of your emotions, patterns, behaviors or relationships? If you're considering psychotherapy or counseling, I can help. I'm an experienced therapist who uses an individualized, eclectic approach to work with children, adolescents and adults. Adria Klinger, LCSW, 718-965-2184.

VACATION RENTALS

VACATION COTTAGE 3/2 On 1 acre on great South Bay E. Patchogue for sale. Solar-heat pool, perennial gardens,

views, water sports. Near towns of Bellport and Patchogue with cultural and nature activities. Only one hour from NYC. Contact: Riva.Rosenfield@yahoo.com. or 718-768-9610.

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, OCT 19

4 p.m. powerHouse invites you to a food tasting. *Franny's* by Andrew Feinberg and Francine Stephens at 1111 Eighth Ave. (btw 11 & 12 Sts.), Brooklyn. For more info please call 718.666.3049 rsvp@POWERHOUSEon8th.com Melissa Vaughan prepares wonderful dishes using recipes from *Franny's*, the cookbook inspired by the local restaurant of the same name. Authors will be on-hand to sign books.

tasting: *The Kings County Distillery Guide to Urban Moonshining*, by Colin Spoelman and David Haskell, 37 Main St., Brooklyn, 11201. For more information, please call 718.666.3049 RSVP appreciated: rsvp@powerhousearena.com.

SAT, OCT 26

11 a.m. Stories & Songs: Spooky Stories to Frightfully Delight! Featuring storyteller LuAnn Adams and Farley Dancers, presented by Battery Park City Conservancy in the Teardrop Park. For more info visit bpcparks.org.

SUN, OCT 20

4 p.m. BPL Chamber Players present Robert White, tenor; Susie Park, violin; Adrian Daurov, violoncello; Philip Edward Fisher, piano at the Dr. S. Stevan Dweck Center for Contemporary Culture Central Library, 10 Grand Army Plaza, Brooklyn. Free Admission.

SUN, NOV 3

10 a.m. - 4 p.m. Permaculture Festival and Skill Share. Recycle your jack-o'-lantern to the compost. Learn, sheet mulch, vermicompost, forage, herbal remedies, seed saving and other homesteading skills. See crafts, eat food and participate in community circles. \$10 suggested donation. The Old Stone House in Washington Park. Info: permaculture-exchange.org or theoldstonehouse.org.

WED, OCT 23

7p.m. The powerHouse Arena invites you to a book launch and

Coop Job Opening:
Web Software Developer

Description:

The Park Slope Food Coop has an immediate opening for a Web Software Developer. The ideal candidate will work as part of a team and be well versed in Object Oriented methodologies and the full software development life cycle (analysis, design, coding, testing, debugging and documentation). You will be joining our staff of two Java developers and a network/system administrator. Our staff prefers to build software and services using open source and open standards.

Specific responsibilities include (in conjunction with team members):

- Lead the makeover of the foodcoop.com website
- Participate in designing a new application framework for the Coop
- Create documentation, including code and procedures, to share your knowledge and responsibilities with other team members
- As a member of the team, help with everyday technical issues (e.g., printers, usage issues, workstation maintenance, etc.)

Requirements:

Required Experience

- Must have a BA/BS in computer science/engineering or equivalent experience
- Capable of designing, developing, and integrating a wide variety of software components
- Knowledge of a standard end-to-end development process, including version control, build scripts, and automated testing

Required Skills

- Web application development experience using technologies such as HTML, JavaScript, CSS on the client and PHP, Perl, Python, Ruby, or Java on the server
- Database design and implementation experience (MySQL preferred)

Desirable Skills

- Development experience using Eclipse
- Proficiency in Java in a Linux, Unix or Mac environment
- Linux/Unix shell scripting

Employment & Benefit Details:

- Work week: 40 hours; flexible schedule
- Salary: \$87,260.88 per year
- Paid Holidays: July 4th, Thanksgiving Day, Christmas Day, New Year's Day
- Paid Vacation: 5 weeks per year
- Paid Health and Personal Time: 11 days per year
- Health Insurance*
- Dental and Vision Plan*
- Pension Plan*
- Life Insurance*
- 401(k) Plan
- TransitChek Program
- Flexible Spending Account
- *Benefits with no payroll deduction.

Prerequisite:

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

How to Apply:

Please e-mail a cover letter with your resumé to hc-programmer@psfc.coop. All members who submit both a cover letter and resumé will receive a response. Please do not call the Membership Office to check on the status of your application.

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

Solution to this issue's sudoku puzzle

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



EXCITING WORKSLOT OPPORTUNITIES



Bathroom Cleaning

Tuesday, Wednesday, Thursday, Friday, 12 to 2 p.m.

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

Vitamin Worker

Monday, 8 to 10:45 a.m.
Thursday, 9:30 a.m. to 12:15 p.m.

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

Check Store Supplies

Monday, 6 to 8 a.m.

This workslot is responsible for restocking supplies on the shopping floor, at check-out lanes, entrance desks and the cashier stations, and in the basement. This is a task- and detailed-oriented job, ideal for someone who likes working independently and is pro-active. Please speak to Alex in the Membership Office or contact him at alex_marquez@psfc.coop if you are interested.

Office Data Entry

Wednesday, 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 6-month commitment to the workslot.



Entrance Desk

Weekday Morning

Monday, 5:45 to 8:15 a.m.

Supervised by Membership Coordinators, you will be staffing the entrance desk in hours of the weekday before the Coop is open to shoppers. Primarily you will be checking in working members, informing them of their member and household status, and handing out entrance-desk slips to members who need them. Entrance workers provide an essential member service and must be welcoming, polite, able to read and interpret information on the entrance-desk screen, and able to clearly convey information about member status directly to members. Entrance workers also provide a key security function, and must remain alert throughout the shift, which may have slow periods. Therefore, reading, writing, talking on the phone, texting, etc., are not allowed. Punctuality and good attendance will be essential, as you will be the only entrance worker scheduled at this time of day. Paid Membership Coordinators will be present to train you on your first (and second) shift, and then to support you and answer questions going forward.



Office Set-up

Monday-Thursday, 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.

Store Equipment Cleaning

Monday, 6 to 8 a.m.

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

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.

Liana Smith-Murphy, LMSW

Play therapy, child & adolescent psychotherapy

34 Plaza Street East
Suite 109
Brooklyn, NY 11238
716.345.5653
liana.smithmurphy@gmail.com
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Email: metaphors@juno.com



CHIPS **The Good Night OUT**
FOOD, FRIENDSHIP AND HOPE SINCE 1971

Brooklyn Neighborhood Restaurant Night
Tuesday, October 29

Go out to eat for a good cause.
Each participating restaurant will donate
15% of your checks from dinner.

**CHIPS Soup Kitchen and
Residence for Young Mothers**
Food, Friendship, and Hope since 1971

Donate, volunteer & find out more
www.chipsonline.org for list of participating restaurants





Coop Job Opening:
Receiving Coordinator: Produce Buyer

Description:

The Park Slope Food Coop is seeking two people to become Receiving Coordinators and join the produce buying team. These are career positions. Under the supervision of a General Coordinator/Lead Buyer, team members are responsible for purchasing the Coop's fresh produce in a fast-paced environment driven by high sales volume. The produce buying team makes and coordinates complex buying decisions, negotiates prices, nurtures vendor relationships, and maintains the high quality and extensive selection of produce available to our members. The produce buying team must respect and promote local/sustainable/ethical principles.

Specific responsibilities include (in conjunction with team members):

- Continue our longstanding buying practices: high quality, low prices, fair return to farmers.
- Analyze and monitor sales history to create accurate orders.
- Check deliveries for accuracy, freshness, appearance and flavor. Reject poor quality produce upon delivery.
- Maintain accurate assessment of inventory through quality assessment and inventory checks.
- Review invoices for accuracy, price changes and make adjustments for shortages and overages, coordinate returns and track credits due from suppliers.
- Prepare/authorize/enter vendor payment information into the Coop's accounting system.
- Communicate ordering deadlines and changes in delivery time to relevant staff.
- Share responsibility for daily setting and maintenance of the produce aisle: supervising and directing the work of other staff and members to provide a fresh, bountiful, attractive produce display and accurate up-to-date price signage.
- Regular supervision and training of members working in the produce aisle. Contribute to the development of a robust, ongoing training program aimed at increasing overall knowledge among and support of members working in the produce aisle.
- Be knowledgeable about organic, local and national produce issues. Understand organic produce and Organic Standards Act. Understand integrated pest management and other minimal treatments. Understand irradiation, genetic modification and conventional production.
- Communicate with members about product availability and use, produce trends, new products and interesting facts in person, over the phone, in the *Linewaiters' Gazette*, at General Meetings and on foodcoop.com.
- Continue to expand product knowledge.

Requirements:

Required Skills

- Handle multiple demands, work under pressure, meet deadlines, and follow-through.
- Skillfully delegate work, and manage and motivate others.
- Professional level verbal and written communication skills.
- Attention to detail and good organizational skills.
- Excellent interpersonal skills. Able to cooperate with a diverse group of co-workers and members.
- Supervision and/or training.
- Flexibility, openness, willingness to learn and take on new responsibilities.
- Facility with computers, Macintosh a plus.
- Comfortable with math. Knowledge of weights, and measures.
- Ability to lift or move up to 50 lbs. repeatedly, every day.

Desirable Skills

- Professional experience working with produce and/or purchasing and negotiating skills.
- Knowledge of produce varieties and growing seasons.
- Experience in planning, developing and implementing systems, procedures and policies.

Work Environment:

Buying produce at the Coop is taxing, both physically and mentally. Ours is a fast-paced environment driven by high sales volume (14 times the national average per square foot overall, more than 100,000 pounds of produce sold per week) and limited selling space. These positions will involve juggling competing priorities under very tight and inflexible deadlines, intense physical activity such as lifting, standing for long periods, working inside produce coolers, working outside in all weather, maneuvering in small crowded spaces, working in noisy environments near loud equipment. Staff offices are crowded and require working in close physical proximity to others. Our staff must be able to focus on details while attending to our paging system, phones and radios, member questions and the ambient noise created by the work of other staff and members.

Hours:

Monday-Friday, approximately eight hours a day. At least three days will start between 4:30 and 5:00 a.m. We strive to create jobs that can be completed within 40 hours a week. Based on the needs and intensity of produce work, these positions may frequently require more than 40 hours a week, in particular during the training period, busy times of the year and during vacation coverage. In addition, there is an expectation that produce buyers will make themselves available to our vendors via phone and e-mail outside of normal working hours.

Wages:

\$25.80 per hour

Benefits:

- Paid Holidays: July 4th, Thanksgiving Day, Christmas Day, New Year's Day
 - Paid Vacation: three weeks per year increasing in the 4th, 8th & 11th years
 - Paid Health and Personal time: 11 days
 - Health Insurance*
 - Dental and Vision Plan*
 - Pension Plan*
 - Life Insurance*
 - 401(k) Plan
 - TransitChek Program
 - Flexible Spending Account
- *Benefits with no payroll deduction.

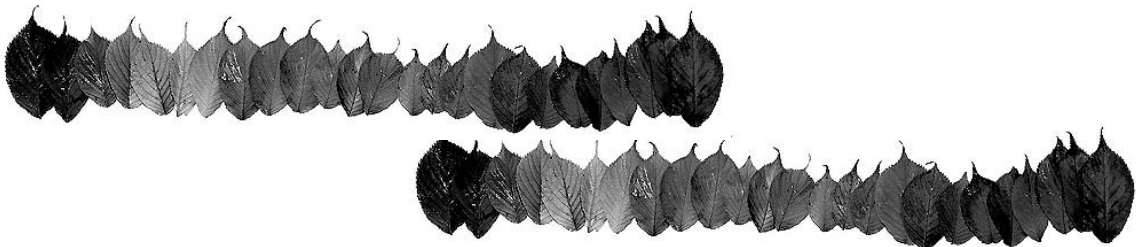
Prerequisite:

Must be a current member of the Park Slope Food Coop for at least one continuous year immediately prior to application.

How to Apply:

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

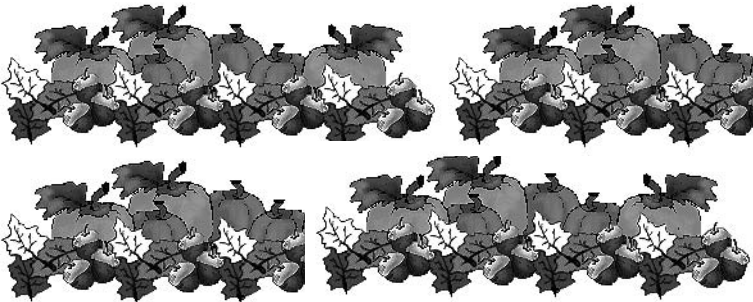
We are seeking an applicant pool that reflects the diversity of the Coop's membership.



THANK YOU!

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

Lucille A.	Hillary Hampton	Amy Pagliarini
Jen Abrams	Dan Hancock	Kyron Parris
Seema Agnani	Amy Helfand	Daniel Pearce
Miguel Alvarez	Michael Hendley	Rebecca Pinard
Nancy Anderson	Samuel Henriques	Adam Podd
Lily Baldwin	Michael Herring	Svetlana Potapova
Alec Baxt	Emma Hoette	Rachael R.
Amy Baxt	Sasha Hoff	Elmore Richmond
Sean Blakely	Liz Hooker	Meredith Riley
AJ Blandford	Nils Horning	Jorge Rodriguez
Naomi Boone	Ishah Janssen-Faith	Selma Rondon
Carla Brookoff	John Jennings	Lisa Rosman
Vanessa Brown	K. Johnson	Sara Rotenberg
Erica Bryan	Tim Judson	Kyla S.
Katherine Callaghan	Kerrigan Kessler	Megan Saynisch
Tom Cannell	Alexandria Kimsey	Susan Scharf
Sarah Carolan	Lauren Klein	Kyla Schuller
Sarah Cassin	Issa Komada-John	Haley Schwartz
Karim Chehimi	Dasha Kunzman	Jessica Shepard
Layla Childs	Briefel	Summer Shiffman
Gabriel Choncha	M. Dru Levasseur	Rivka Siegel
Ibraim Dauti	Lisa	Cynthia Spence
Jordan Davidoff	Ellie Lotan	Alexis Steeves
Talia Davidow	David M.	Elizabeth Stephens
E. Karen DeMasco	Josh MacPhee	Joshua Stern
Kate Dunn	Ashley Mask	Victoria Stewart
Rebecca Dunn	Maya	Elizabeth Strozier
Corina Ehrenberg	Gail Mayer	Johanna Taylor
Lizzie Elston	Rachel Mazor	Arianna Toft
Marc Fasack	John McBride	Miriam Tola
Gabriel Feldberg	Lauri McBride	Eugenie Trott
Sandra Fox	Nicholas Miller	Maeve Turner
Marina Fridman	Polina Mitenko	Kathy Viskup
Rybner	Sarah Moran	Sarah N Volkman
Laura Fuller	Katherine Mountz	Bayoan Ware
Benjamin Gilman	Michael Nesi	Steve Wood
Rachel Given-Wilson	Erin Oglesby	Claire Wright
Joey Goldsmith	William P.	Patricio Z.
Stephanie Grodin	Jennie Pack	



BAY RIDGE
FOOD CO-OP

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

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

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

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

PSFC members receive FTOP credit for their work!

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

