

Established  
1973

# LINEWAITERS'

## GAZETTE

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Volume HH, Number 24

November 28, 2013

## Reflecting On 40 Years Of Coop History



The Park Slope Food Coop before its expansion into the Cline's carpet store space.

By Taigi Smith

It has been 40 years since the PSFC first opened its doors on a chilly February day, and while we've grown to more than 16,000 members, one must fully recognize our humble beginnings to fully appreciate how far we've really come.

The year was 1973 and Park Slope was an entirely different community. "There were still families with lots of kids. Italian-American, Irish-American, Puerto Ricans and African-Americans," recalls founding member Joe Holtz. "But it was hard to buy in Park Slope because the neighborhood was redlined and the banks wouldn't lend to people trying to purchase homes in the neighborhood." For some of

us, it is hard to imagine a Park Slope devoid of gourmet grocery stores or trendy restaurants, but Felicia Glucksman, who joined way back in 1979, says today's trendy Park Slope is nothing like it used to be.

*The year was 1973 and Park Slope was an entirely different community.*

"We were still in the pioneer phase of Park Slope. You really had to travel out of the neighborhood for good food. There was one Key Food, but that was basically it. It didn't look anything like it looks now." It was within the context of a rapidly changing neighborhood, devoid of fresh food options, that the

idea of the Park Slope Food Coop was hatched by a grassroots group called "The Mongoose." Members of the Mongoose would meet at 782 Union St., the location that eventually became the PSFC's first home.

"The opening day was in the third week of February," recalls Joe Holtz. "We invited everybody to come and participate in the shopping, and everybody who came, we asked them to sign up for work. Anybody who came through the door was a member, we thought."

Holtz, along with several other founding members, posted signs all over Park Slope and Prospect Heights, urging people to join their

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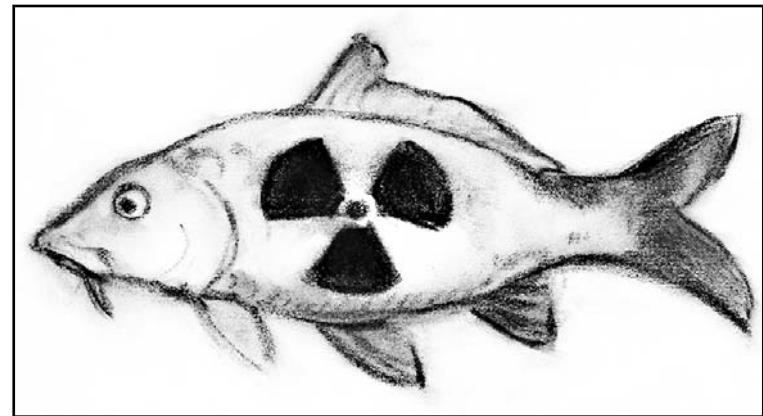


ILLUSTRATION BY CATHY WASSYLENKO

## Is It Safe to Eat Rice Crackers and Seaweed Snax? The State of Science on the Aftereffects of Fukushima

By Allison Pennell

It's been two and a half years since a devastating earthquake and tsunami severely damaged the Fukushima Dai-ichi nuclear power plant on the coast of Japan. News reports have since recounted the calamitous environmental effects. Three hundred tons of radioactive water are leaking daily into the Pacific from the damaged power plant's holding tanks. A giant floating island of radioactive

debris is making its way to California and the Pacific Northwest, and South Korea announced last month it had banned all imports of Japanese seafood from a large area around Fukushima.

Making heads or tails of it all is a daunting proposition. Am I endangering my kid by feeding her all those seaweed snacks? Can we still eat rice crackers? Can lox be saved? Should all of California move

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### Next General Meeting on December 17

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The December General Meeting is an exception, as it will take place on Tuesday, December 17, at 7:00 p.m. at Bishop Ford Central Catholic High School, 500 19th St., between 10th Ave. and Prospect Park West. (This exception is due to the Christmas holiday.)

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

### The December 17 General Meeting Is One Week Earlier Than Usual, At a Special December Location:

Bishop Ford Central Catholic High School,  
500 19th St.,  
between 10th Ave. and Prospect Park West

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## Reflecting

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fledgling food cooperative. “We put up signs all over the neighborhood—on trees, on electrical poles—that basically said, ‘Come be a part of the Coop. There’s all this food that we need to sell’ and we listed the prices,” says Holtz. After plastering the neighborhood with signs, Holtz and the other founders crossed their fingers and hoped for the best. And guess what? People showed up. In droves.

week. “I don’t think anybody thought of that as a big milestone,” says Holtz. “We added one day a week every year or so in the 1980s.”

“Young people in the Coop have no idea how it started. They look at the Coop like a supermarket. They have no idea that it started in one room and that we pre-ordered our food every week,” says Finer. Finer, who joined the PSFC 40 years ago, remembers those days. At 78 years old, the “Coop retiree” has earned the right not to work a shift.

Coop also sold cheese. “Jarlsberg was pretty new in America and it was extremely popular. It was so much better than domestically made Swiss cheese,” says Holtz. But unlike today, the cheese was cut by members in the store while the shoppers watched. And as you can imagine, shoppers could sometimes be tough customers. “You were in the store area and someone would have to cut the cheese,” says Glucksman, who vividly remembers shoppers complaining about the way the cheese was cut. “We had to tell people, ‘We’re not professional cheese cutters.’ We always had people who were a little bit too serious.”

*“Anybody who came through the door was a member, we thought.”*

—Joe Holtz

There was also a time, says Glucksman, when the Coop only sold “healthy” foods. “The Coop didn’t sell chocolate, coffee, beer. It was a vegan beginning.” Well, almost vegan. The Coop, according to Holtz, sold bacon. “It wasn’t from environmentally raised pigs and it faded away for a long while. To get bacon back, it had to be voted in,” remembers Holtz. But bringing in meat, as a whole, to the Coop caused controversy. Finer also remembers those days. “There were huge, huge discussions whether or not to have meat and beer,” says Finer, who would prefer the Coop not sell what she calls “rubbish foods.” The high-priced chips? “I really, really don’t appreciate that type of stuff.”

And things could get serious, says Holtz, who remembered the time two members got into a fistfight during a General Meeting. “The Coop was having its monthly General Meeting and we were discussing the workslot requirement.” Back in the ’70s the workslot was still a hotly contested issue. “The two members got into a fistfight about the structuring of the workslot,” says Holtz of the two men sitting side by side on a loveseat. “They had opposing views of the workslot and somehow they started fighting.” Both men, who escaped the brawl without injury, weren’t brought up on disciplinary charges.

Holtz even recalls the days when bulk tofu was sold at the Coop. “We got these buckets of tofu in water. They [member workers] put it in a plastic bag

for you. I think bulk tofu lasted into the ’80s. I’m thrilled that we no longer get bulk deliveries of tofu at the Coop. How do we know no dirt dropped into the bucket? They weighed a lot, and we really had to worry about the ergonomics.”

The ergonomics? As I write this piece, it’s hard to imagine our Coop without an elevator, with a shopping space limited to 900 square feet, but that’s exactly the way it was, says Holtz. “It could be argued that there’s no longer the fear of carrying your groceries down

nobody wanted to do it,” says Glucksman, who recalls large distributors refusing to deliver to a “store” as small as the Coop. “Joe Holtz and the other founders ran the place. They’re such bright men and women. They fought to get the buildings, they took and paid off mortgages. This was the result of a lot of hard work by a lot of people,” says Glucksman.

“In those days we didn’t even have cards. We just gave our names when we walked in. All you were doing was working a shift and doing the pre-



Coop shelves in 2013.

the stairs—that was scary. Member workers had to carry all the food up the stairs,” says Joe. “The elevator wasn’t installed until 2001.”

But experiences like having to schlep vegetables up and down stairs forced members to really appreciate their food, argues Felicia Glucksman. If more members knew the true

order thing. We kind of had to believe it was gonna get better,” remembers Glucksman.

“The first lines I remember were people waiting to be admitted inside,” recalls Holtz, who now realizes that the founders took a big risk opening their doors in the middle of winter. “What if it had snowed?” asks Holtz. “No



Coop shelves in the old days on the second floor of 782 Union St.

“We were leftist hippies,” remembers June Finer, a member of the Mongoose who joined PSFC in 1974. The Mongoose was “a wonderful institution,” says Finer, of the Mongoose’s support of demonstrations against the Vietnam War and “whatever else was going on during the

Back in the old days, recalls Finer, all shopping, receiving and storing was confined to one room in the upstairs area of the current Coop. “There was no elevator and members had to walk up and down the stairs,” says Finer. Back in those days, she says, members had to place orders for



Coop checkout of yesteryear.

’70s.” One of the issues of concern to the Mongoose at the time was the need for fresh, wholesome food in Park Slope.

“The Coop started out renting what is now the upstairs area of the Coop,” recalls Holtz, “for \$25 per month.” The Coop was open just one day a week—Saturday—for four hours. The entire shopping space, which sold mostly fruits and vegetables, was only 900 square feet. Eventually, though, the Coop managed to open its doors seven days per

their fruits and vegetables in advance. “You had to pre-order your food and at the end of the week, you came back and picked up your stuff. It was very primitive in the beginning. You couldn’t just stroll around and shop.”

“Fruits and vegetables were the centerpiece of the Coop,” recalls Holtz, who remembers apple juice being a hot seller back in the ’70s. “There was a misconception that apple juice was much better for you than it really is.” In addition to fruits and vegetables, the



Coop checkout today.

history of the Coop, they might not take what has become a neighborhood institution for granted. Newer members, say Glucksman, have no idea how hard the early members worked so people like me—new members—can shop like there’s no tomorrow. “The younger members really don’t see what we had to go through. There was a shift where you literally had to go to the Hunts Point Market at 4 a.m. to handpick fruits and vegetables for other members. That was a shift and

one would have come and we would have been screwed.”

But says Glucksman, we should all be grateful that founders like Holtz—and all the others—took that risk. “I always look back at the Coop as an example of what people can do when they put their minds together. We owe people like Joe and the other founders a debt of gratitude. The devotion was really incredible, to make something like this a success. I bet they’re really amazed at what it has grown into.” ■



# A Coop Filmmaker Chronicles Brooklyn Gentrification

By Hayley Gorenberg

When Kelly Anderson set out to chronicle real estate development and inequality in Brooklyn the documentarian, professor and Coop member figured she had launched another one of her “films which take a really long time and aren’t economically viable but are a passion for me.”

But *My Brooklyn* collided with mayoral campaign issues and took off, with hundreds of screenings, dozens of *My Brooklyn* house parties and even a featured boat tour of the gentrifying Brooklyn waterfront.

“All the time we were making it, we didn’t know if anyone would care. But it really touched a nerve,” said Anderson.

*The New York Times* agreed: “*My Brooklyn*, Kelly Anderson’s sensitive study of gentrification in her home borough, is as much personal essay as urban-policy survey. Having

Food Coop made me resolve to make this film.” That conversation centered on attitudes toward the Fulton Mall. She explored a racial divide where many whites she interviewed considered Fulton Mall “crappy and not very good, and the space looks uninteresting or bad,” while across a color line the mall was “actually a vibrant social hub.” In exploring Fulton Mall as a centerpiece of largely unexamined New York City development forces, she became intrigued that the Fulton Mall, which took center stage in the film she eventually made, was very successful financially and served a large African-American and Caribbean population, and yet city officials “felt it was a failure.” Such value judgments animate a reshaping of New York City on a level she and others interviewed for the film say has not been seen since the era of Robert Moses.

upzoning typically involves razing existing housing and raising property value and rents. “That is not normal change; that is public policy specifically created change,” de la Uz said. As a nearby example, she pointed to the demolition of rent-stabilized residences on Fourth Ave., replaced by luxury condominiums—with no requirement of affordable units.

“*My Brooklyn*,” Anderson explained, “tries to tease out which aspects are organic and inevitable, and which are policy-driven changes that have to do with zoning and subsidies.”

*“All the time we were making it, we didn’t know if anyone would care. But it really touched a nerve.”*

—documentarian  
Kelly Anderson

The central theme of *My Brooklyn* emerged as an examination of the reshaping impact of Bloomberg-era zoning changes. “We discovered the rezoning of downtown Brooklyn was proposed by a small group of developers who used public policy to make a ton of money, and the city let them do that,” Anderson says.

In the documentary, she as director, along with producer Alison Lirish Dean, “try to reframe gentrification from an individualized discussion and frame it more in terms of policy and history and whose interests are being served.” Anderson asserted that recent Brooklyn neighborhood change exists within a structure of laws and land-use policies. Park Slope and Fort Greene were protected by down zonings, which keep skylines low. Other areas were opened up for speculative development. Anderson said she recorded 120 rezonings during the Bloomberg mayoralty that touched one-third of the area of city, a retooling “significant on the level of Robert Moses—even though it’s been a lot quieter.” And the impact, she said, “is to increase segregation and inequality in the city.”

Anderson, who teaches film-related courses at Hunter College, drew upon the expertise of her fellow professors to shed light on financial and business forces at work alter-



Filmmaker and Coop member Kelly Anderson with the poster for her film, *My Brooklyn*.

ing downtown Brooklyn. Urban planning professor Tom Angotti opined passionately against the notion that the change Brooklyn experienced was a natural evolution, “When I hear people in government say, ‘Oh, well. Change happens. It’s normal. Let’s just let it happen,’ I have to ask them in return, ‘What are you doing in government? Why do we need you?’ We don’t need somebody to sit back and say, ‘We can’t do anything. Change is always good. Let it happen.’ This passivity is really a mask for very active promotion of new, large-scale development.”

Craig S. Wilder, professor and head of the CUNY History Faculty, appears in the film and explains, “Gentrification in New York is not about people moving into a neighborhood and other people moving out of a neighborhood. The process of gentrification is about corporations sectioning off large chunks of those neighborhoods and then planning out their long-term development. And in that process, one is also planning out the removal of large numbers of people whose community attachments are there,” he says in the film. “It’s actually about tearing down neighborhoods, and building different neighborhoods, and the idea that

the city doesn’t have a role in making sure that the collective aims of the people are actually achieved in development is obscene.”

*“We don’t need somebody to sit back and say, ‘We can’t do anything. Change is always good. Let it happen.’”*

—Hunter College  
Professor of Urban Planning  
Tom Angotti,  
in *My Brooklyn*

With a goal of “putting out alternative information about pressing political issues,” Anderson moved to Brooklyn in 1988. She freelanced with alternative media and worked at Hunter College on a monthly public-access show called *Labor at the Crossroads*, which focused on issues of interest to working people and unions. She was chipping away at her longtime goal, “to create public debate through documentary film.”

The Coop has been a long-time source of ideas and partnerships for Anderson. She met former member Tami Gold and collaborated with her on projects including *Out at Work*, which addressed an issue still current many years later concerning the dearth of legal

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Filmmaker Kelly Anderson enjoying Coop produce with her daughter, Sofia.

watched her once ethnically diverse Park Slope neighborhood slowly transform into ‘a hip, expensive brand’—and realizing that she had been in the vanguard of that transformation—Ms. Anderson begins to question the complex forces that determine a city’s character.”

In fact, Anderson recalled that “A conversation at the

Michelle de la Uz, executive director of the Fifth Avenue Committee, remarks in the film that city zoning changes that “downzone” are often made to protect the neighborhood character of upper middle class white neighborhoods, while “upzoning” for more density is deployed in working-class communities of color. The

## Brooklyn Gentrification

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protections in the workplace for people who are lesbian, gay, bisexual or transgender. The Anderson/Gold film partnership led to HBO placements and features at the Sundance festival. Many of the topics Anderson has tackled remain current in public life. Her work *Every Mother's Son*, documenting three women working for reform after the police killings of their sons, as well as Amadou Diallo, has connected anew to debate about stop-and-frisk. That film aired on public television, won an audience award at the Tribeca Film Festival and has been used for trainings on police brutality.

Anderson teamed up with Alison Lirish Dean on *My Brooklyn* when Dean, then a graduate student at Hunter, approached her in connection with a video production class. "We kept talking and

ended up making film together," said Anderson.

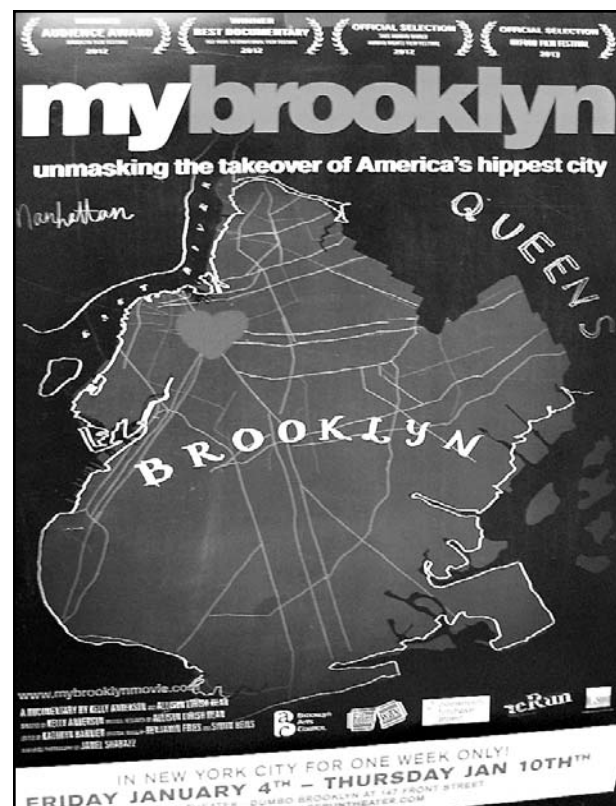
The documentary is her first to have an overtly personal connection. She narrates it in first person and discusses her own migration being priced out of Brooklyn neighborhoods, especially following the personal economic impact of her divorce. The film features a shot of the Food Coop back in the day when it was marked by having its name stenciled on a metal door and when living in Park Slope had "an alternative feel, a sense of being a politically engaged community, very diverse."

With the relative blockbuster success of *My Brooklyn* and interest in displacement issues in the context of the recent mayoral campaign, Anderson hopes the city is "entering a phase where the public can have a more significant role in approving, modifying and rezoning." She echoed her subjects in the film when she criticized subsidies the city uses to

shape development such as multimillion-dollar tax breaks for high-rise luxury housing with no requirement of affordable housing. The film condemns turning a blind eye to the effect of these targeted incentives that harken back to overt redlining and that have resulted in driving out lower-income, often Black and Latino residents—and casting the change in demographics as natural or inexorable. "Those neighborhoods were actually targeted for destruction before the victims ever arrived," she says.

As an African-American City Council member points out in *My Brooklyn*, "When we get free money it's 'welfare.' When they get free money, it's 'subsidies.' Either we're on subsidies and they're on subsidies, or we're on welfare and they're on welfare." ■

To learn more about Kelly Anderson's *My Brooklyn* documentary, visit [www.mybrooklynmovie.com](http://www.mybrooklynmovie.com).



Publicity poster for Kelly Anderson's film about gentrification, *My Brooklyn*, from its run in New York City.

PHOTO BY LISA COHEN

## SAFE FOOD COMMITTEE REPORT

### Plow-to-Plate Movie Series Presents: *Food Beware*

By Adam Rabiner

As a college student in the 1960s Alice Waters spent a semester in France exploring vineyards, quaint shops and food markets. She was inspired by the tastes and flavors of these wines, beers, breads, meats, fruits and vegetables and the economies that produced them. So much so that her time abroad was a life-altering experience, the impetus for opening her acclaimed and groundbreaking Berkeley restaurant Chez Panisse. And this restaurant contributed greatly to a local food movement in the United States that has changed the eating habits of millions and transformed an industry.

It's a bit of a shock, then, to visit present-day France, the setting of *Food Beware*, and dis-

cover that French food and the economic systems that produce it are no longer, by and large, as they had been. Most French agricultural products, as in the U.S., are heavily reliant on conventional methods of production: pesticides and other chemicals are prevalent. While the French countryside remains as gorgeous as ever, it is marred by aerial and terrestrial chemical spraying and the soil has been deadened from overreliance on commercial fertilizers. Cancer rates among children, adults, farmers and non-farmers are at unprecedented levels. The temperature is up while sperm counts are down. Small-scale farms are disappearing. Fresh water is depleted. Things have changed for the worse in France.

However, the small town of Barjac has its own food maverick—the mayor—who has decreed that the school canteen, which provides 200 to 220 meals per day, will serve only locally produced, organic food. He is doing this for the children. *Food Beware's* French title is "Nos enfants nous accuseront" or "Our Children Will Accuse." Organic food is more expensive, but the mayor explains that he has consulted his conscience, not his accountant.

The higher cost of organic food affects parents as well as the town budget. Many families have chosen to adopt this diet at home. They acknowledge the tradeoffs. Those on a very tight budget are eating less, giving up or heavily cutting back on meat and upping

their vegetables. But most feel that quality trumps quantity and that eating organic has made them focus on what they really need to buy and not be distracted by unnecessary purchases at the supermarket. Most seem proud of their sacrifice, not regretful.

As Barjac's food experiment hits its stride, greater changes are afoot. The organic grocery store's sales are up, more local merchants (such as the biodynamic vintner) are plying organic wares at the market, and neighboring mayors are consulting with Barjac's to discuss possibly emulating his decree.

Meanwhile, there's a lot of talking and doing. *Food Beware*, weaving the personal and the political, cuts between scenes of serious adults attending a food conference and town hall meetings and fun-loving children caring for their school garden. It contrasts experts linking food production to cancer with students planting seeds, measuring plants, lovingly watering them. At the food conference a panelist advocates that the €9.5-billion farm subsidy be redirected to institutional catering, creating a new market for organic food which would allow all French canteens to follow Barjac's lead. With an ancient Roman aqueduct as a backdrop, a teacher presents a lesson about the sanctity of clean water and the necessity of passing that on to the next generation.



The kids tending their organic garden in *Food Beware* learn valuable lessons. They plant seeds, care for them and eventually reap a salad harvest. They discuss what foods they like or don't like—radishes, cauliflower, broccoli and polenta. They compare and contrast food systems, explore ecology, biology, chemistry.

School gardens, what Alice Waters calls Edible Schoolyards, are transforming public education in the United States, as well. Barjac's little experiment may not work universally, but there is a clear need for healthier school food everywhere and the need for adults, educators and policy makers around the globe to educate our school children and to help create a world where we should not beware of our food. ■

*Food Beware* will show on Tuesday, December 10, 7 p.m. Park Slope Food Coop, 782 Union St., 2nd floor. Free and open to the public. Refreshments will be served.

### 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](mailto:pc.psfc@gmail.com), and go to <http://bit.ly/120Dn2s> to fill out a short questionnaire.**



## Fukushima

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to Minnesota like my friend Jamie did last year in the ultimate survivalist move?

According to ISF Education Foundation, we are doomed. That looks scary, that red cloudy time-lapse simulation of impending radioactive contamination in the Pacific ISF Education video put up on YouTube. But then I looked to see more of this new serious-sounding Twitter personage, and I discovered that my scientist was Ian Somerhalder. He has lately played a vampire on TV, used to be that guy on *Lost* (so he knows oceans and catastrophe) and was a contender for the upcoming cinematic rendition of the foremost suburban housewife erotic thriller, *50 Shades of Grey* (or maybe Gray). And herein lies the problem. All science is not equal.

So let's do a roundup of what legit nuclear scientists and oceanographers have found to date regarding possible radiation contamination in the Pacific and to Japanese products.

When I contacted produce buyer Allen Zimmerman for a quote, he e-mailed back with Abraham Lincoln's prescient quote, "half of what you read on the Internet is not true." And he wrote that to the best of his understanding, all of the Food Coop's produce grown on the west coast is safe, there's no need for a Coop Geiger counter, and scary-sounding statistics floated by somebody's cousin who went to Japan are simply not factually based.

"The range of opinions about the level of danger of California produce is extreme," says Zimmerman.

"Pseudo-science, fear mongering and actual science leave one wondering what to believe. I don't believe that I am endangering members with our purchases. If members want to create policy about purchasing fresh produce from the west coast, there will be very little to eat from November to May, and almost nothing organic at all."

*"All of the  
Food Coop's produce  
grown on the west coast  
is safe,  
there's no need for  
a Coop Geiger counter."  
—Allen Zimmerman*

Newly elected Board member and occupational health and safety specialist Zoey Laskaris spoke out at last month's GM about the greater danger of spreading fears without an informed peer-reviewed scientific basis. "According to the EPA and the FDA monitoring and surveillance programs in the United States and their federal partners in Japan, any levels of radiation detected are below levels of concern. Testing is performed on produce, dairy and seafood including products carried at the Food Coop. It's hard to understand radiation is an energy and doesn't transfer like other contaminants. And it's easy to see why people would be more fearful than they need to be."

Among those regularly monitoring radiation levels and who have given a clean bill of health to locally grown crops and dairy are the Food and Drug Administration, Environmental Protection Agency, U.S. Customs and

Border Protection, California Department of Public Health, Hawaii Department of Health and UC Berkeley's Department of Nuclear Engineering.

Per a November 2013 update from Eden Foods, the Coop's main supplier of Japanese imports, all Eden imported Japanese items are tested at least 10 times for elevated levels of radiation and undergo a rigorous ongoing protocol to ensure product safety.

"All Eden imported Japanese items are first tested in Japan, both as ingredients of the item and as finished products ready to export. When the overseas container arrives at the Eden Foods warehouse dock, all four of the exterior sides of the container are scanned using a handheld digital radiation detector (Geiger counter). As the product is unloaded from the container into our warehouse, each carton removed from the container is scanned using a handheld radiation detector. After scanning, the entire load is isolated and put ON HOLD until third-party laboratory testing is conducted."

It should be noted that the International Atomic Energy Agency has found that even with severe contamination in the area, there is a low probability of significant public exposure. The risk of radiation exposure, per experts, is minimal in Tokyo and the countryside outside of the immediate vicinity. That very small risk is mitigated many times over on the other side of the Pacific.

Local scientists at the International Pacific Research Center who have been tracking the situation since 2011 say that the health

risks to residents on the West Coast and Hawaii are "somewhere between minuscule and non-existent."

The Hawaii Department of Health is also monitoring water quality and sees no effect on seafood safety around Hawaii. As they published in an August 2013 update, "the massive amount of water in the Pacific Ocean would rapidly dilute and disperse radioactive materials to negligible levels." Additionally, they say that the radioactivity of isotopes like cesium and iodine drops by half every eight days so they would not build up in fish forever.

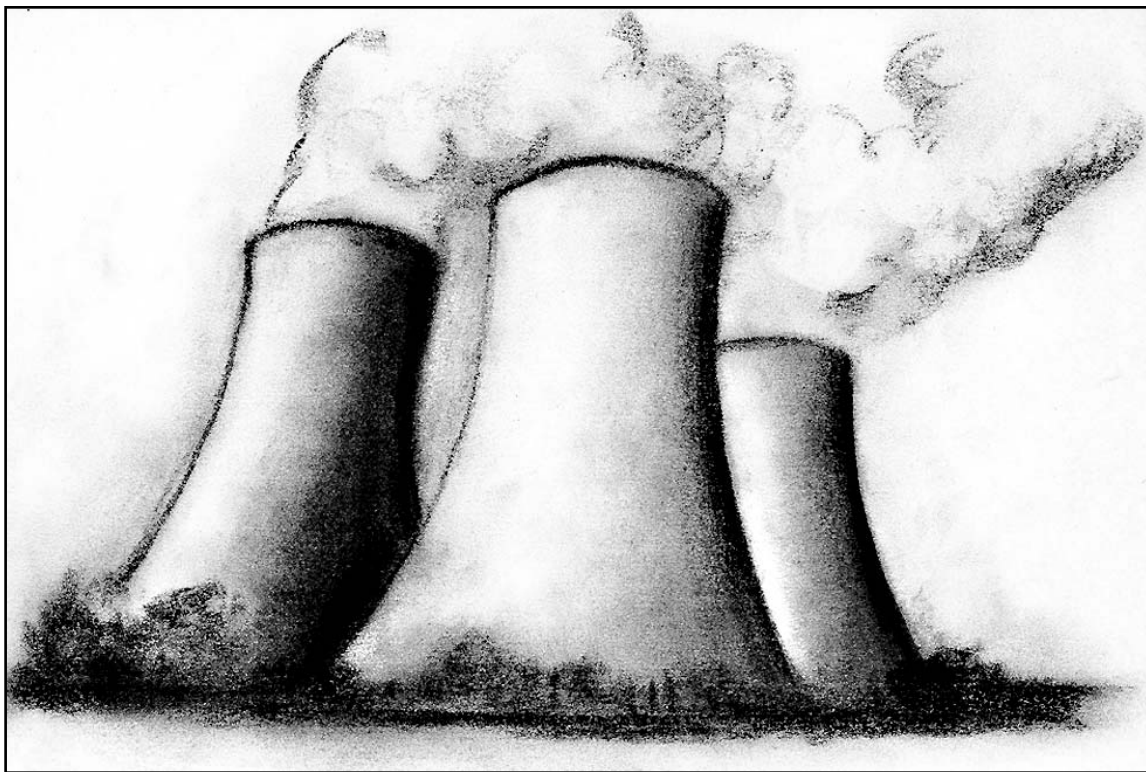
NOAA, NASA, and the Ocean Conservancy have all been monitoring large debris and suspect materials (that mountain of debris floating across the Pacific?) and all readings thus far have been within normal radiation levels. Additionally, it turns out there is no massive island of floating debris. A recent post on NOAA's blog says, "Whatever debris remains floating is very spread out. It is spread out so much that you could fly a plane over the Pacific Ocean and not see any debris since it is spread over a huge area, and most of the debris is small, hard-to-see objects."

Oceanographers like Ken Buesseler of Woods Hole's Oceanographic Institute have said debris washed out to sea by the tsunami does not

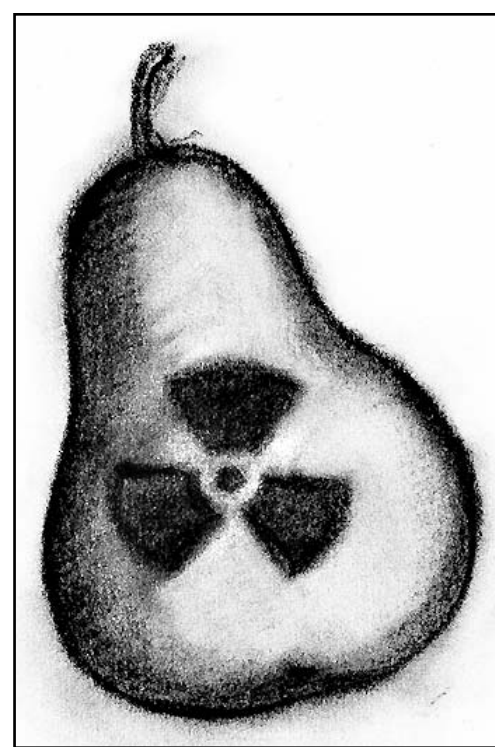
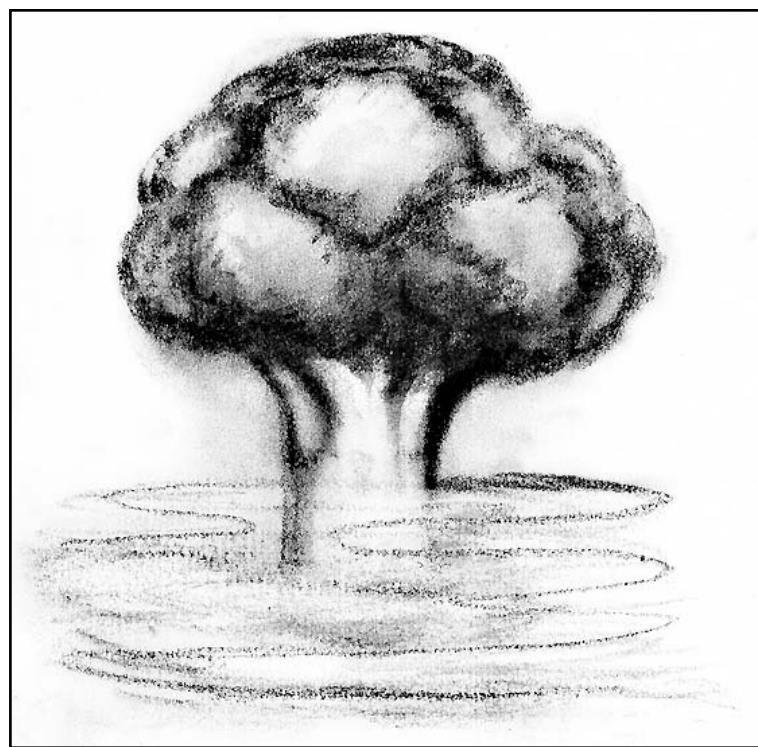
carry Fukushima radioactive contamination and "because of the dilution that occurs even a short distance from Fukushima, we do not have a concern about the levels of cesium and other radionuclides in fish off the West Coast of the U.S."

That said, fish in our waterways have been exposed to a whole host of contaminants for decades, so while Fukushima's radiation may pose minimal risk, that's not to say that the fish and seafood are necessarily safe to eat. Determining that takes your own due diligence.

In the end (or the end of the middle, at least), every single trustworthy, verifiable science organization out there has concluded that the risks of Fukushima-related ill effects are minimal to members of the Park Slope Food Coop, even those who eat prolific amounts of rice crackers, Pacific sardines, seaweed and every Eden Foods product the Coop carries. ■



ILLUSTRATIONS BY CATHY WASSYLENKO



## MEMBER SUBMISSION

## Injustice Unsavory for Food Workers; Food Service Workers' Panel at CUNY Food Fest

By Steven Beck

"There's a lot of dirty stuff going on" in New York's food industry, fast-food worker Maurice Royale told participants at the CUNY Food Fest 2013 on Sunday, November 3. He and other panelists cited a host of unsavory tricks widely used by many restaurant managers to cheat workers, but also discussed how coalitions of workers, clergy, consumers and local officials are winning some victories.

Representing Fast Food Forward ([www.fastfoodforward.org](http://www.fastfoodforward.org)), Maurice described the fast-food workers' walkout of August 29 and said, "we're gonna do it again." He called attention to the replacement of traditional paycheck stubs

with plastic pay cards, which can hide wage theft.

Kiriam Pacheco, a cook at JP Morgan's corporate dining room, is now a full-time organizer for UNITE HERE Local 100. Cooking is "not as glamorous as they show on the Food Network," but managers frequently are as abusive as Gordon Ramsey at his worst. Pacheco's coworkers easily got 75% of the staff to quietly sign up for representation by UNITE, but when no progress was gained at the bargaining table they had to stage a three-hour walkout.

Translating from Spanish, Ignacio, a worker with the Restaurant Opportunities Center ([www.rocny.org](http://www.rocny.org)), from Morales, Mexico, said, "Orga-

nizing is something not so simple" even in New York. Capital Grille, where he works, gradually reduced three workstations down to one, with no increase in pay or staffing. Gui Yang, with the National Mobilization Against Sweatshops, described successful campaigns against sweatshop conditions in popular restaurants like Saigon Grill.

Participants at the November 3 event also heard a report from Food Not Bombs, discussed composting and fracking and enjoyed delicious veggie food from Hot Bread Kitchen and Indian chef Mukti Banerjee.

How can Coop members help those who deliver, serve or prepare our food?

- Click on "Eat Union" at

[www.unitehere100.org](http://www.unitehere100.org) for a list of establishments with union contracts.

- Sign the petition in support of Capital Grill workers at [www.dignityatDarden.org](http://www.dignityatDarden.org). Darden, which also owns Olive Garden and Red Lobster chains, is described as "the Walmart of full-service restaurants."

- Ask those who serve you about conditions they face, and tell their managers (and top management at corporate websites) you care about employee justice.

- Urge Governor Cuomo and local elected officials to aggressively enforce wage and labor laws and prosecute those who commit wage theft. While on paper New York State recently



passed a hike in the minimum wage to \$9/hour in three years, it allocated nothing for enforcement.

- Contact [www.foodchainworkers.org](http://www.foodchainworkers.org) and [www.rocny.org](http://www.rocny.org), who are coordinating campaigns for food-labor justice. Many events are scheduled for Thanksgiving week.

- Volunteer with the Brooklyn Food Coalition's Labor Committee (and earn FTOP hours for active work). Contact [labor@brooklynfood-coalition.org](mailto:labor@brooklynfood-coalition.org). ■

## MEMBER SUBMISSION

## Gazette Doublespeak and the General Meeting

By David Barouh

The 10/29/2013 proposal to require GM approval of all *Linewriters' Gazette* editorial policies failed, although the vote was close, and there was encouragement to try again. Perhaps it failed because of an unnecessary word-count clause. The main proposal would have required reconsideration of word counts in any case. So we'll try again.

Now consider the *Gazette's* printed handout ("Statement by *Gazette* Editors and Reporters") advocating a NO vote. The *Gazette's* word-count policy grants the most words to reporters, then staff, then committees, and least of all to regular members. The "Statement" claims that this policy's purpose "is to ensure fairness by not

favoring one writer over another." *Huh?*

On GM approval of their policies, the "Statement" claims—correctly—that some of their policies had GM approval, but avoided mentioning the last time that happened—30 years ago—nor that the word-count hierarchy, the Respect Policy, and especially the infuriating changes and deletions perpetrated on member writers—historically done without their knowledge—were all imposed since then. Avoided too was the *Gazette's* oldest and most cherished tradition, codified by the 10/16/1977 GM resolution requiring the writer's permission to edit content.

Stephanie Golden, *Gazette* Coordinating Editor for the entirety of those 30 years,

finally commented on the 1977 Resolution, saying only that she was unaware of it, not being with the *Gazette* then, and that the Coop is now a different Coop and the *Gazette* a different publication—as if to say the Resolution's age and her unawareness of it make it no longer valid.

She must have had some sense of it, though, having been the Coordinating Editor when the resolution's mandate was reaffirmed twice in the *Gazette* and twice in internal memos she herself wrote. In any case, she's aware of it now, yet we've not seen a retraction of the "Gazette Editorial Policies," which grants control over submissions to editors—not writers.

Her comments about the Coop and *Gazette* aren't even metaphorically correct; the Coop is indeed the same Coop, only bigger and more successful, and the *Gazette* the same publication, only now a tabloid instead of mimeographed pages—but probably read by a lower percentage of its potential readers now than it was then.

The rationale given for the *Gazette* unilaterally rescinding a GM resolution was Stephanie Golden's GM statement about the supposed incompetence and incoherence of some members' writings, a dubious

statement given the Coop's literate and creative Membership, and an editor's GM statement about how continually surprised she is at how good member writing is.

But isn't that what editors are for, to help improve writing, to clarify points and make them more coherent? The "Statement" tells us, first, that "editors work closely with writers in crafting their submissions" and then that editors are at their maximum now and that more will make their workslots "unsustainable." But there's a catch (Catch-22). We're told that adding editors will "increase the fragmentation" (whatever that means) and thus is not a good idea.

The key to this jumble—not mentioned—is that the editors "work closely with" reporters, and the "very poorly written" and "incoherent articles" editors reject refer to member writers.

However, the "Statement" informs us that after formulating policies, the editors are "willing to then take policies to the GM periodically for approval." Does this mean *all* their policies? Does it include their *current* ones, embodied in their "Gazette Editorial Policies"? And what does "willing" mean—that it's their obligation or their option? The *Gazette's* "Statement" reeks of eva-

sion—of empty words that sound good but signify little.

Indeed, the *Gazette's* leadership has been evasive and unresponsive to member inquiries all along—not only mine but others—indicative of a bunker mentality. They've resisted—and continue resisting—attempts to make the *Gazette* fairer, more reasonable, more workable, and more welcoming to members, who have been treated with what can only be called contempt. You don't make a cooperative publication more workable by forcing content changes on writers—with or without their knowledge. One wonders how the editorial staff thought this was acceptable for so long. The *Gazette* staff needs to seriously reexamine itself—to reexamine the mindset that employs blatant doublespeak like the above, and says with a straight face that allotting space in the paper they administer according to their *ranking* of members is done "to ensure fairness by not favoring one writer over another."

The "Statement" claimed the *Gazette* staff needs time to craft "a more practical proposal" which they will prepare within two months (now one month). We hope—and request—that they publish their proposal in the *Gazette* first for evaluation and comment. ■

### THE GAZETTE INDEXES

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

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

An alphabetized list of the titles of all articles published in the *Gazette* from 1995 to the present, with issue dates.

An alphabetized list of all subjects (including people's names) discussed in *Gazette* articles from 1995 to the present, with article titles, issue dates, and page numbers.

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

## MEMBER SUBMISSION

## Armistice Day

By Mitchel Cohen

On the morning of November 11, 2013, on WBAI (listener-sponsored, free-speech, non-commercial radio), Bob Hennelly advised listeners to “thank the veterans” for serving “our” country and protecting us.

What a crock!

It’s not “our” military, “our” war against Iraq and Afghanistan, it’s *theirs*. The rulers. The one-percent.

The fact is in this day and age, no one fights for his or her country. They fight for the interests of those in power (or hope to become one!), the capitalist class, who turn them into murderers and send them to war on a pocketful of broken promises and lies.

Why only *our* veterans? According to the media pundits, service in a country’s military is seen as a wonderful thing. Well, what about all those in other lands who fought for *their* countries? Is

God on “our” side ... only? What kind of God would be on the side of *our* country, only? *Our* city, only? *Our* white (or brown, or red) people, only? *Our* team, only? *Our* family, only? Yayyy, GO TEAM!

When a baseball hitter hits a home run, circles the bases and points “to God” in appreciation, should the pitcher who gave up the home run similarly look skyward and give God a different finger?

Since when did praying become a contest—a forum for lobbying God, bending his ear?

Where do these religious-infused petty nationalisms end?

There’s a reason why the holiday used to be known as Armistice Day—the day the PEACE was signed to end World War I. They changed it to “Veterans Day,” just as the Department of War was changed to the Department of Defense—to propagandize

the masses into accepting war as natural and those who fight in it as what you do to become a “man.” To win, in military parlance, “the hearts and minds of the people,” at home as well as abroad. To conquer ... us.

So—contra Hennelly—thank people in the military who *resist* orders to kill; thank them when they *reject* orders to steal resources and oppress others. Thank those, in Marine Corps Commander Smedley Butler’s words, who *refuse* to be a hit man for Wall Street.

And, thank people when they refuse the call-up, dodge the draft, flee to Canada or Sweden, go to prison, turn the guns around (!) to protect the *real* values of America, the America that *should be* but never was.

Should we help our returning veterans, who have been so gratuitously thrown onto the rubble heap and left with physical and mental wounds festering, and who have become homeless, jobless,

suicides? Well, yes we must—*not* because they’re veterans but because they’re human beings, same as for every human being who is suffering those horrible fates.

Thank those who spurn the twistories, and celebrate what it means to be human in an era of robots.

Forgive me if I now turn *off* the radio to start my day, so I can think about *that*, our great history of resistance, instead of the mealy mouthed glorifications of the warrior offered this morning on WBAI (listener-sponsored, free-speech, non-commercial radio), and everywhere else. ■

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**

Seeking Coop members to  
feature in film about the  
Park Slope Food Coop!

French filmmakers producing a feature-length documentary on the Park Slope Food Coop will be visiting the Coop in December. They are eager to interview Coop members about their experiences working, shopping and owning a food coop. Here’s your opportunity to share your best Coop stories!

They are particularly looking for members who:

- Have expertise on the food situation in America (a kind of Coop “Michael Pollan”)
- Shop at the Coop for religious principles or practices
- Have lots of make-ups and are trying to catch-up
- Have a business background and are able to talk about how the Coop compares with other supermarkets from a business perspective
- Live on a tight budget and are able to eat well because they are members of the Coop
- Want to share with a European audience their interesting, essential or telling experiences of a member-labor food coop

Are you interested? Please contact Maëlanne at Lardux Films, [foodcoop@lardux.net](mailto:foodcoop@lardux.net).

The Coop has been collaborating with the filmmakers for several years, following the Cooperative Principle #5 to inform the general public about the nature and benefits of cooperation. The filmmakers are also involved in their own food coop project in France and the Coop has been supporting their efforts.

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

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



## COOP HOURS

## Office Hours:

Monday through Thursday

8:00 a.m. to 9:00 p.m.

Friday &amp; 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, December 20, 8:00 p.m.

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



# PROSPECT CONCERTS



Come join **Barry Bryson**, bandleader and trumpeter of the Swing Street Orchestra, and fabulous Coop jazz musicians for a night of big-band swing-dance music.



**Barry Bryson**—Trumpet/Leader

**Emily Asher**—Trombone

**Lisa Parrott**—Alto Sax

**Jenny Hill**—Tenor Sax

**Cynthia Hilts**—Piano

**Alexis Cuadrado**—Bass

**Rob Garcia**—Drums

**Tom Beckham**—Vibraphone

**Dave Phelps**—Guitar

**Marje Wagner**—Vocal



There will also be free dance lessons with professional dance instructor **Arturo Perez**, who will be partnered by **Carolynn Murphy**.

[www.ProspectConcerts.tumblr.com](http://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 presented for refund.

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

**RETURNABLE**

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

## This Issue Prepared By:

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Index: Len Neufeld



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.

Elizabeth Agee	Cameron Carling	Kelly Fitzpatrick	James "Brad" Heck	Generall Lawton	Eamon R. Murphy	Maryellen Rodriguez	Sven-Anton Svensson
Bartomeu Amengual	Marcella Carling	Kate Fraher	Benedicte Henschien	Andrew Lee	Mia Nacamulli	Steve Rodriguez	Hayley Swinburne
Aparna Anantharaman	Thomas Carman	Gilles Franchini	Roman Hewryk	Sudhamma (Leng) Lee	Sam Nakhlah	Andres Romero	Timothy Sykes
Annie Anzalone	Fabrizio Carrer	Joanna Franchini	Alex Hoogland	Chelsea LeMar	Anna Nikitina	Peter Ronningen	Antoine Tabet
Corine Atton	Rhoda Chan	Nicholas Frechette	Anne Hoolihan	Pantelis Levantis	Willow O'Feral	Julia Ruocco	Natalie Tofano
Dori Azoulay	Mike Comparetto	Daniel Fridline	Nicole Hopkins	Shelley Levine	Kimberly Oakford	Dakota Russell	Josh Torpey
Ganari Balasubramanian	Caitlin Connelly	Danielle Fridline	Marcia Hopson	Winnie Li	John Odermatt	Maia Ruvolo	Edyta Truzkowski
Johannes Bayer	Celine Coudert	Maksim Fuchs	Sabine Horner	Brianna Livergood	Magali Ortiz	Vito Ruvolo	Emily Tsaconas
Nedo Bellucci	Matthew Craft	Jose Garcia	Myra Howard	Heather Lochridge	Elena Overvold	Thomas Safian	Talya Vardimon
Tanyth Ann Berkeley	Karen D'Souza	Guillaume Gerard	Andres Hoyos	Jonathan Locitzer	Laura Pellegrini	David Scheck	Ian Varjan
Taided Betancourt	Brian Davis	Jacquelyn Gleisner	Lauren Taylor Hudson	Jie Ma	Ricardo Phillips	Laura Shields	David Veet
Kenneth Billones	Jessica Davis	Gary Goldberg	Nina Jefferies	Gabriella Mangano	Gregg Piltch	Pearl Son	Elizabeth Velez
Jonathan Blyer	Sonya Dermon	Gavriella Goldberg	Kareem Johnson	Silvana Mangano	Sylva Piltch	Kim Soomin	Lyudmila Vernik
Elise Booner	Mari Dickerson	Jeanie Goldberg	Roger Kamholz	Irene Martemyanova	Claire Powell	Alexander Sosnowski	Anna Vollmar
Tyler Bourgoise	Megan Donaldson	Leah Goldberg	Alexander Kent	Clarissa Matter	Rob Price	Samantha Soule	Juliet Wade
Maevud Bowman	Matthew Draper	Rachel Goldenberg	Melissa Kinski	Nina Maturu	Timothy Prinz	Valerie Stahl	Elizabeth Wagner
Justin Brown	Fernando Eguchi	Itamar Goldstien	Mehiko Kono	Chana Meer	Joe Rinehart	Diane Stephenson	Alison Weltman
Peter Brown	Mira Evnine	Greg Golod	Esther Laine	David Meyer	Cyndee Rivera	Maia Stern	Paul Williams
Domenica Bucalo	Glenn Ferrari	Salimah Hankins	Sholom D. Laine	Julia Miller	Kristyn Robbins	Amy Stuart	Gregroy Witkin
McCaleb Burnett	Lissett Ferreira	Sophia Hanover	Dwayne Lawrence	Paulina Muratore	Stetson Robbins	Jennifer Svensson	

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, DECEMBER 3

AGENDA SUBMISSIONS: 8:00 p.m.  
Submissions will be considered for the December 17 General Meeting.

TUE, DECEMBER 17

GENERAL MEETING: 7:00 p.m.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Dec 12 issue: 12:00 p.m., Mon, Dec 2  
Dec 26 issue: 12:00 p.m., Mon, Dec 16

CLASSIFIED ADS DEADLINE:

Dec 12 issue: 7:00 p.m., Wed, Dec 4  
Dec 26 issue: 7:00 p.m., Wed, Dec 18

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, December 17, 7:00 p.m.

The General Meeting is held on the last Tuesday of each month. December's meeting is one week earlier due to the Christmas holiday.

Location

Bishop Ford Central Catholic High School, 500 19th St., between 10th Ave. and Prospect Park West.

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

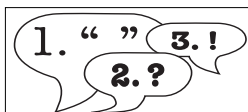
The Park Slope Food Coop is a member-owned and operated food store—an alternative to commercial profit-oriented business. As members, we contribute our labor: working together builds trust through cooperation and teamwork and enables us to keep prices as low as possible within the context of our values 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

dec 3  
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](http://foodcoop.com). **The next General Meeting will be held one week earlier than usual, on Tuesday, December 17, 7 p.m., due to the Christmas holiday, at Bishop Ford Central Catholic High School, 500 19th St., between 10th Ave. and Prospect Park West.**

dec 5  
thu 7:30 pmFood Class:  
Eastern Mediterranean Tapas

Learn to prepare an array of traditional small plates that have been integral to the food culture in Mediterranean and Middle Eastern countries for many centuries. Uncover how to take ingredients and spices such as sumac, harissa, tahini, preserved lemons, and rosewater to new heights while utilizing whole grains, legumes and seasonal vegetables. Chef **Olivia Roszkowski** holds a Neuroscience and Behavior degree from Columbia University, has worked as a line cook in restaurants under Jean-Georges Vongerichten, David Chang, and Danny Meyer, and is currently a chef instructor at the Natural Gourmet Institute. *Menu includes: red quinoa tabbouleh with apricots & cilantro; duck bacon-wrapped medjool dates with dijon creme fraiche; Lebanese lemon lentil soup; swiss chard falafel with harissa-tahini dip; homemade preserved lemons; rosewater-infused dark chocolate bark with pistachios.*

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

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

dec 6  
fri 7 pmFilm Night:  
Bordering On Treason

*Bordering On Treason* tells the amazing story of Lorna Tychostup, a single mother and photojournalist who travels to Iraq continuously for nine years to put a human face on a horrific global tragedy. Visiting military units and Iraqi families beyond the green zone, she evolves from naïve civilian to established journalist. Through Lorna's personal journey,

*Bordering On Treason* explores the complexities of this war and the possibility of hope. **Trish Dalton** (director/producer/videographer) is an award-winning independent director and producer. Her recent film credits include *Southmost U.S.A.* (director/producer), *One Night Stand* (director/producer), *Keras & Manis* (editor), *Why Are We In Afghanistan?* (producer/editor), *34x25x36* (co-producer), *Farm Sanctuary* (co-director/co-producer), and *Tiffany's Story* (director/producer).

**To book a Film Night, contact Faye Lederman, [squeezestone@hotmail.com](mailto:squeezestone@hotmail.com).**

dec 10  
tue 7 pmSafe Food Committee Film Night:  
Food Beware

It's hard not to be charmed at the sight of a school group sitting on a riverbank near a Roman aqueduct eating artisanal bread, hard-boiled organic eggs and local sausage, grapes and pears. *Food Beware* is a cheerful film is set in the French town of Barjac, which decreed that local schools would go organic. New Yorkers, with schools larger than Barjac's population, might wonder how well it would work here. *Food Beware* takes a pragmatic, health-based approach, buttressed by frightening statistics about cancer rates in children, that's a refreshing change from the moral and cultural preening that sometimes enter this debate.

dec 13  
fri 6:30 pmWhat Is the Trans-Pacific  
Partnership (TPP)?

Why do we need to study it? The TPP, negotiated by trade representatives from 12 Pacific-rim countries with 600 corporate advisors, would become law in all those countries. Neither Congress members nor journalists have had access to the text. The treaty would endanger government regulation of food safety and fracking. Questions? Coop member **Susan Metz** will facilitate a discussion with a panel of activists about "free trade" and "fair trade" and why we oppose giving the President the "Fast Track Authority" that would deprive us of time to debate. Bring questions and suggestions, neighbors and friends. Metz retired from teaching high school to do research in Cuba. A Coop member since 1980, she was a Shopping Squad Leader for 22 years.

dec 14  
sat 3 pm

## The Gems of Excellence

Are you addicted to shame and guilt? Are you addicted to victimhood and misery? Can you be happy for others? 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 Coop member **Marija Santo-Sarnyai**, CNHP and Geotran practitioner. Discovering her passion for helping people get their life back gives her the greatest joy and meaning.

dec 17  
tue 7 pm

## PSFC DEC General Meeting



Meeting Agenda to be announced. 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. **Meeting location: Bishop Ford Central Catholic High School, 500 19th St., between 10th Ave. and Prospect Park West. December's General Meeting is held one week earlier than usual, due to the Christmas holiday.**

dec 20  
fri 8 pmSwing Street with Barry  
Bryson and Marje Wagner

Come join **Barry Bryson**, bandleader and trumpeter of the Swing Street Orchestra, and fabulous Coop jazz musicians for a night of big-band swing-dance music. Musicians include Barry Bryson, trumpet/leader; **Emily Asher**, trombone; **Lisa Parrott**, alto sax; **Jenny Hill**, tenor sax; **Cynthia Hilts**, piano; **Alexis Cuadrado**, bass; **Rob Garcia**, drums; **Tom Beckham**, vibraphone; **Dave Phelps**, guitar; **Marje Wagner**, vocal. There will also be free dance lessons with professional dance instructor **Arturo Perez**, who will be partnered by **Carolynn Murphy**. **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.**



**For more information on these and other events, visit the Coop's website: [foodcoop.com](http://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.**



# dec 3 2013—jan 18 2014

**dec 27**  
fri 7 pm

## Cheese Class

We invite Coop members to learn more about the wonderful cheeses the Coop has to offer. All you have to do is come hungry and we will feed you free cheese at the Coop. This event will be limited to 30 people on a first-come, first-seated basis. It will be like musical chairs—come and claim your seat—there should be room for you. Guest speaker will be Brad Dube from Food Matters Again. 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.

**jan 2**  
thu 7:30 pm

## Food Class: Happy New Year! Let's Cook Happy Vegetables



Let's cook lucky vegetables, from appetizers to dessert, in vegan and gluten-free style. Chef **Hideyo** will share her easy recipes with you and demonstrate various cooking techniques. She will tell you about traditional Japanese New Year and the meaning of lucky vegetables. You will learn modern Japanese cookery, made possible with ingredients from the Food Coop. Chef Hideyo was born and raised in Tokyo, where she was trained as a sushi chef. She has also worked as a Japanese chef and a pastry chef in New York City. She graduated from the Institute of Integrative Nutrition and Natural Gourmet Institute, at which she is currently a chef instructor. She is also working as a private chef and a health coach. Specialties include vegan, gluten-free, refined sugar-free food and a wide variety of fish and healthy seafood preparations. *Menu includes: mochi pancakes with sweet potatoes; balsamic vinegar-braised burdock root; daikon radish, carrot & orange salad with flax seed-oil dressing; green-tea ice cream with azuki beans.*

**ASL interpreter may be available upon advance request. Please contact Ginger Jung in the Membership Office by December 19 to make a request.**

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

**jan 3**  
fri 7 pm

## Film Night



*Film to be announced.*

**To book a Film Night, contact Faye Lederman, squeeze@stone@hotmail.com.**

**jan 5**  
sun 10 am

## Coop Kids' Variety Show Auditions



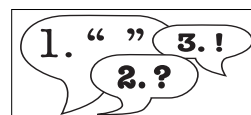
Auditions for Coop members ages 4-18, in the second-floor meeting room. To reserve an audition spot, contact **Martha Siegel** at 718-965-3916 or msiegel105@earthlink.net. You must audition to be in the show. Polished act not required for audition; we can help you polish it.

We encourage singers and other musicians, poets, jugglers, stand-up comics, rappers, dancers, magicians, gymnasts, etc. (no lip-syncing please). Performance date is Day, Month date, time, at the Old First Church. We look forward to hearing from you!

**Another audition will be held at the Coop on Saturday, January 25, 3 p.m.**

**jan 7**  
tue 8 pm

## Agenda Committee Meeting



The Committee reviews pending agenda items and creates the agenda for this month's General Meeting. Drop by and talk with committee members face-to-face between 8:00 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 on Tuesday, January 28, 7 p.m., at MS 51, 350 Fifth Ave., between Fourth and Fifth Sts.**

**jan 10**  
fri 6:30 pm

## What Is the Trans-Pacific Partnership (TPP)?

The World Trade Organization (WTO) is an early mechanism built to implement corporate "free trade." *This Is What Democracy Looks Like* (Big Noise Films, 2000, 72 minutes) weaves the footage of 450 media activists into a gripping document about what happened on Seattle's streets during the November 1999 massive protests that crippled the WTO. Informative, instructive, inspiring and important as we struggle with yet another commercial treaty, the Trans-Pacific Partnership, that would give a corporation the same legal standing as a nation. Screening will begin at 7 p.m. followed by an open discussion until 9:30 p.m. At the September GM we voted to oppose Fast Track Authority for the President to push through Congress the Trans-Pacific Partnership (TPP). We want to slow it down and find out what 12 trade ministers and 600 corporate advisors have been negotiating in secret for three years. Coop member **Susan Metz** retired from teaching high school to do research in Cuba.

**jan 11**  
sat 1 pm

## BodyTalk: The New Language of Health

BodyTalk utilizes state-of-the-art energy medicine to optimize the body's internal communications. This extremely gentle hands-on modality helps the body to operate more efficiently and more effectively respond to any kind of injury or illness. Please join Jean Chuang Menges, Advanced Certified BodyTalk practitioner and licensed acupuncturist, for a free hands-on workshop to experience the incredible benefits of this exciting healthcare phenomenon. Participants will learn a simple, quick and powerful BodyTalk Cortices Technique to help balance the brain, reduce stress, relieve pain, improve sleep, and boost mental focus and clarity. You will also learn how the BodyTalk Access Health Routine can benefit yourself and others and receive a full Access session. Talk moderated by Coop member and BodyTalk Access Technician **Stephanie Krause**.

**jan 11**  
sat 5 pm

## Game Night



The PSFC Fun Committee invites you to the next Coop Game Night. Free admission, all ages welcome. Bring your friends. Refreshments for sale. Come join us to play with a friend, an opponent or simply to challenge yourself. Bring your favorite game(s): Scrabble, Taboo, chess, checkers, bridge, Nim, Boggle, Candyland, Trouble, Stratego, Pictionary, Monopoly, Trivial Pursuit, etc.

## still to come

**jan 12** Eating Vegan

**jan 17** Wordsprouts

**jan 14** Safe Food Committee Film Night

**jan 18** Rock Painting

## LETTERS TO THE EDITOR

## EDITORIALIZING AND TRIVIALIZING THE OCTOBER GM REPORT ON THE TPP

## TO THE EDITORS,

Although the coverage of the TPP presentation at the October GM was accurate in terms of facts, I am dismayed by the dismissive tone adopted by the writers and approved by the editors, which made light of a very serious issue. Using hyperbolic statements like "Moving from the local to the planetary," and, "There were a few questions posed by meeting attendees," and, "such as how this supposedly secret protocol could have become so intimately known to the three co-proposers," and, "it seemed that no one at the meeting wanted to take a chance by voting not to put a stop to this Pandora's box of misery," to report that the resolution was passed unanimously.

Obviously the reporters did not pick up the packets, which did give some information about the facts and the leaks.

However, I suggest that since the TPP is such an important issue, why not assign the "experts" who ridiculed our presentation to write an article of their own about this same issue. As they will have more than the five minutes that we had to present, I expect that they will do a better job than we did in uncovering the facts.

I am including a list of just a few possible sources:

www.citizen.org/TPP  
www.billmoyers.com/tag/tpp/  
www.tppinfo.org/

www.eff.org/issues/tpp  
www.huffingtonpost.com/2013/06/18/alan-grayson-trans-pacific-partnership\_n\_3456167.html  
www.stoptpp.org/  
www.hightowerlowdown.org/node/3402#.UnqYBCRIk4

Unfortunately, by trivializing a very important issue, the *Gazette* has compromised its mission to bring information to Coop members that will affect not only the Coop, their families, but virtually every aspect of our lives including our virtual ones.

Please forward this link (www.informationclearinghouse.info/article36869.htm ) to the reporters who covered the TPP presentation at the October GM. The tone taken in their report was very disrespectful and uninformed. The information from WikiLeaks give a sense of the devastation that would be wreaked on all the member countries including the U.S. if this trade agreement were passed.

Sincerely,  
Alice Joyce Alcala

## DANGEROUS STRAIN OF SALMONELLA FOUND IN CHICKEN

## TO THE EDITORS:

In the December issue of *Consumer Reports* there is a chicken warning. In a chicken sample they found a dangerous strain of bacteria that was involved in an outbreak that had sickened almost 300 people in 17 states.

The chicken came from a Foster Farms processing plant and is sold under various brand names. It is not being recalled. Instead Foster Farms

is telling consumers to cook their chicken thoroughly.

CR ends the article with some recommendations. Among them: "Make poultry the last thing you put in your grocery cart, and put it in a plastic bag," and "Wash hands and surfaces after handling poultry...."

If the Coop no longer has roll bags above the whole chickens, and the leaky chickens get on the checkout counters and handled by the checkout person...

Don Wiss

## INCONVENIENT TRUTHS: RESPONSE TO TERESA THEOPHANO LETTER

## TO THE EDITORS:

As I noted in my third article about Principles of Community (*Linewaiters' Gazette* 10/31), in which I argue against hate speech in community organizations, it's been acknowledged and extensively evidenced (FBI, Treasury, multiple other agencies) that the Muslim Student Association (MSA) is terrorist-affiliated with a known history of extremism,<sup>139-169</sup> with numerous MSA Presidents (national and chapter) being high-level al-Qaeda, al-Shabaab, and other terror organization officials and even co-founders, praising and raising funds for these and for Hamas, Hezbollah, Palestinian Islamic Jihad, leading to dozens incarcerated for sponsoring and providing material support for terrorism.<sup>139-169</sup> Contra my critic, Teresa Theophano (*Linewaiters' Gazette* 11/14), I said nothing about Muslims as a people, only about the MSA organization, nor about the many courageous members of conscience like Adam Giorgiou who have directly challenged MSA's hatred and terrorism-links.<sup>160</sup>

I provided extensive authoritative substantiation<sup>139-169</sup> from official court, FBI, Treasury, Justice Department records; Senate Committee testimony (all decisively showing MSA as terror-affiliated); FOIA evidence; reports from terrorism investigative groups (Investigative Project on Terrorism, Judicial Watch); the Center for Security Policy and the Washington Institute; the *New York Times* and *Washington Post*; U.N. Security Council Resolution; peer-reviewed publications (*Middle East Quarterly*), among other cross-confirmed journalistic sources (containing several hundred further citations). The facts are indisputable.

MSA has solicited/raised funds for al-Qaeda and Hamas fronts (closed under anti-terrorism-funding laws<sup>116,151-159,160,166</sup>) and three MSA co-founders offered support to Palestinian Islamic Jihad.<sup>116,149</sup> MSANEWS distributed terrorist bulletins from Hamas, Hezbollah and Bin Laden and hosted Palestinian Islamic Jihad leaders.<sup>116,120,160</sup>

MSA speakers included Hamas and Taliban officials and innumerable extremist hate-promoters (e.g., the

9/11 attacks and the Matthew Shepard Act are Zionist conspiracies; women should be beaten and homosexuals killed<sup>125</sup>), distributing the anti-Semitic forgery Protocols of the Elders of Zion at several MSA talks.<sup>116,120</sup> There are 100+ additional examples in my sources.

So I will continue my collaborations that fight anti-Muslim, anti-Semitic, anti-LGBT hate speech/content, and my outreach aid as a medical researcher to medically underserved populations in the Middle East (including the Territories), and through support for organizations like the Middle East Cancer Consortium (MECC) and the Patient's Friends Society-Jerusalem (in East Jerusalem), helping build "oncology care-bridges" (apolitical cross-cultural collaborations between Arab, Muslim, Jewish and Christian women for mutual support and empowerment, as per my "Cancer, Culture and Cooperation in the Middle East").

Meanwhile Theophano can continue to provide a living example of the defamatory attacks I wrote about: As to her incoherent rant about my alleged "self-referential ranting," I was referring to incontrovertible evidence sources, not myself; and her baseless and repugnant charge of anti-Muslim bias, without a scintilla of support; and her lamenting too much coverage of BDS (where were her objections during five years of wall-to-wall BDS?); and her bizarre objection to a "PART THREE in a series no less" (HORRORS!!!), her own malign bit of libel neatly compressing into ONE PART; the less said the better.

[References: Kaniklidis, Constantine. Unfree Speech and Principles of Community. www.freespeech.evidencewatch.com]

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

## LETTERS POLICY

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

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

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

## Anonymity

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

## Fairness

In order to provide fair, comprehensive, fac-

tual coverage:

1. The *Gazette* will not publish hearsay—that is, allegations not based on the author's firsthand observation.

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

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

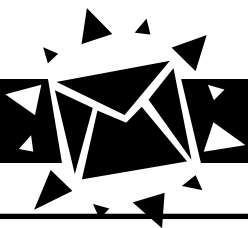
The above applies to both articles and letters. The only exceptions will be articles by *Gazette* reporters which will be required to include the response within the article itself.

## Respect

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







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

## BDS TOPICS:

# ISRAEL'S DEMOGRAPHIC IMPERATIVE THREATENS PALESTINIANS IN EAST JERUSALEM, WEST BANK, GAZA. UK COURT RULING: CRITICISM OF ISRAEL IS NOT ANTI-SEMITIC

## TO THE EDITORS:

East Jerusalem: Jeff Halper, Director, Israeli Committee Against House Demolitions, said: "Demolitions of Palestinian homes lay at the very heart of Israel's attempt to 'Judaize' Jerusalem and the West Bank, just as it does inside Israel." Since 1967, Israel illegally pursued a declared policy of maintaining a 72% majority of Jews over Palestinians: not permitting Palestinians to build housing, creating an artificial shortage of 25,000 units. The shortage increased rental prices. Seventy percent of Palestinians live below poverty level. Many moved out of East Jerusalem for affordable housing: losing their permanent resident status, ability to enter East Jerusalem to work or pray. Building illegally results in house demolitions contributing to the shortage and "forced expulsion" of Palestinians.

In 2013, Israel demolished 100 structures displacing 400 Palestinians, building another 1,500 illegal units for Jews. The government issued demolition orders for 2,000 Palestinian housing units that will displace another 15,000; in Silwan: demolish 88 Palestinian units to cre-

ate a national park.

West Bank: Israel has intensified its campaign in farming communities to replace Palestinians with illegal Jewish settlers. In South Hebron Hills, reclassifying much of their land as a military firing range. Villages next to Jerusalem and those in the fertile Jordan Valley (Area C) are being squeezed. Firing ranges, closed military zones, national parks are the pretexts for Israel to seize Palestinian farmland. B'Tselem (11/3/13): Israel prohibits Palestinian construction and development in about 40% of the West Bank, about 70% of Area C. Suhad Bishara, lawyer with Adalah (legal center for Israel's Palestinians citizens), identified these policies as "ethnic cleansing," a term first given legal and moral weight in the Balkans conflict (early 1990s). (Jonathan Cook)

Gaza: Gaza's only power plant was shut down 11/1/13 due to shortages of industrial diesel, reducing electricity to half a day for 1.7 million people. The shut down and fuel shortages will "impact all essential services including hospitals, clinics, sewage and water pumping stations." It generates 30% of Gaza's electricity supply, the rest coming from Israel (120 megawatts) and Egypt (27 megawatts). Fuel imported via tunnels has drastically been cut (Egypt's security clampdown). Palestinian Authority (West Bank) stopped sending fuel (dispute over taxes). (IRIN)

Ninety percent of Gaza's water is unfit for drinking. Israel's blockade of Gaza since 2007 has exacerbated water scarcity, restricting materials for water and sanitation infrastructure projects. Gaza relies on coastal

aquifer; Israel uses a disproportionate share of water from this source. (Adri Nieuwhof)

UK case: Israel and Jewish identity: a pro-Israel mathematics professor sued the University and College Union for "institutional anti-Semitism" after the Union discussed boycotting Israel. A three-person tribunal issued the ruling: Jewish union members spoke on both sides of the boycott debate. "A belief in the Zionist project or an attachment to Israel cannot amount to a protected characteristic. It is not intrinsically a part of Jewishness." (Asa Winstanley)

Mary Buchwald  
Brooklyn for Peace  
PSFC members for BDS  
[www.psfcbds.wordpress.com](http://www.psfcbds.wordpress.com)

## PROGRESSIVE MAYOR-ELECT BILL DE BLASIO CONDEMNS BDS

### TO THE EDITORS:

Preceding the March 2012 General Meeting considering whether to hold a referendum on boycotting Israeli goods, many public officials weighed in against the proposal. Among them was Bill de Blasio, then public advocate, now soon to be the most progressive mayor in recent history. Here are the statements he made about the Coop's BDS proposal:

"I'm pained that an organization [the PSFC] that has done so much good would wade into these waters.

"The inflammatory proposal to boycott products from the State of Israel is wrongheaded and an affront to American values and interests ...

This movement—nationally and internationally—is a destructive force that must be stopped. It undermines America's relationship with our steadfast partner in the fight against terrorism and our strongest ally in the Middle East.

"That's why I am urging my Brooklyn neighbors to reject the proposal offered by some members of the Park Slope Food Coop. Plain and simple—it's wrong. The Coop is an important community institution with a great tradition of tolerance and inclusion. Its members should reject the boycott resolution ... as an outrage to our collective values as New Yorkers."

And in a meeting with unprecedented attendance, we did indeed overwhelmingly reject the proposal. Yet against this express will of the membership and the current irrelevance of the issue to Coop-related matters, BDS supporters have been graced with a seemingly permanent platform in a dedicated section of the *Gazette* where they can freely defame the Jewish state and deny its legitimacy.

Sources:

[www.nytimes.com/2012/03/27/nyregion/boycott-plan-at-park-slope-food-co-op-draws-politicians-opposition.html](http://www.nytimes.com/2012/03/27/nyregion/boycott-plan-at-park-slope-food-co-op-draws-politicians-opposition.html)

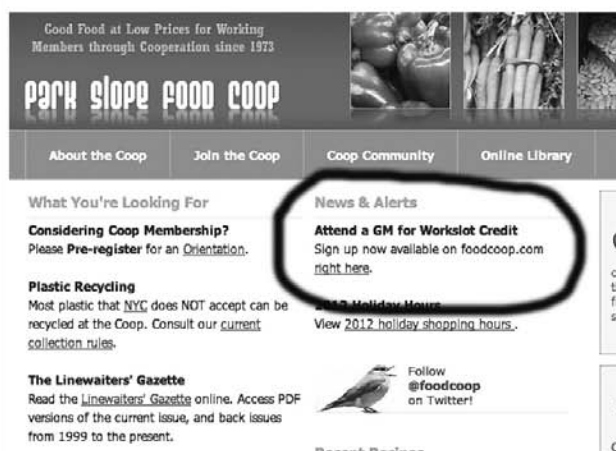
[www.nydailynews.com/new-york/brooklyn/public-advocate-bill-de-blasio-blasts-co-op-proposed-ban-israeli-products-article-1.1050762](http://www.nydailynews.com/new-york/brooklyn/public-advocate-bill-de-blasio-blasts-co-op-proposed-ban-israeli-products-article-1.1050762)

[www.politicker.com/2012/03/bill-de-blasio-wades-into-park-slope-food-coop-debate/](http://www.politicker.com/2012/03/bill-de-blasio-wades-into-park-slope-food-coop-debate/)

[www.mcbrooklyn.blogspot.com/2012/03/de-blasio-wants-park-slope-food-coop-to.html](http://www.mcbrooklyn.blogspot.com/2012/03/de-blasio-wants-park-slope-food-coop-to.html)

Sylvia Lowenthal

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](http://www.foodcoop.com))



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



◆ Call the Membership Office



## CLASSIFIEDS

## BED &amp; BREAKFAST

THE HOUSE ON 3rd ST. B&B - serving the Slope for over 20 yrs. Parlor floor-thru apt. sleeps 5 in comfort & privacy, queen bed, bath, double living room, kitchenette, outdoor deck. Visit our website at house-on3st.com. Click our FB link or call Jane at 718-788-7171. Ask about bargains for last minute bookings. Let us host you!

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.

## COMMERCIAL SPACE

Cozy, beautiful office space available on Monday, Saturday, Sunday for acupuncturist or bodywork. 2 treatment rooms, consult room, waiting area. 1 block from Coop. Contact Sally@sallyrappeport.com.

## HOUSING AVAILABLE

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.

## MERCHANDISE

Cruise to Bahamas for sale. Available till 10/14. Most expenses covered. Six nights, seven days, call-4-info 347-244-4510. Costs \$650 or best offer.

## SERVICES AVAILABLE

MADISON AVENUE HAIRCUTTER is right around the corner from the food Coop, so if you would like a really good haircut at a decent price, please call Maggie at 718-783-2154, I charge \$60.00.

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.

RESTORATION Did you break a special vase or chip enamel jewelry? I restore pottery and small objects (antique or just treasured) made of enamel, ivory, horn, tortoise, some plastics and wood, etc. Estimates cheerfully given. References available. Near the coop. Roberta: 718-623-6777 or rgordon42@nyc.rr.com.

HAIRCUTS HAIRCUTS HAIRCUTS Color, highlights, lowlights in the convenience of your home or mine. Adults \$35-40, kids \$15-20. Leonora Lucon, 718-857-2215.

TAX & ACCOUNTING SOLUTIONS Take the pressure off your tax worries. 30 yrs. experience serving individuals & small businesses, including the arts, finance, startups & IRS negotiations. Kind & reassuring manner. Free yourself by calling Jeffrey Gilfix, CPA, 917-337-1319.



**The Coop will not be accepting special orders through Monday, February 3, 2014.**

**We apologize for any inconvenience. Our paid staff will be focusing on keeping the store fully stocked through the winter holidays. Special orders will resume after the annual year-end inventory.**

**Special orders can be placed through the Membership Office beginning again on Tuesday, February 4, 2014.**

**Vitamin/Supplement orders remain indefinitely suspended.**

## 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, DEC 7

8 p.m. Peoples' Voice Cafe: Charlie King & Rick Burkhardt. At The Community Church of New York Unitarian Universalist, 40 East 35th St. NY NY Wheelchair-accessible. For info 212-787-3903 or see www.peoplesvoicecafe.org. Donation: \$18 general/\$10 members ; no one turned away

## SUN, DEC 15

4 p.m. BPL Chamber Players at the Dr. S. Stevan Dweck Center, Central Library, 10 Grand Army Plaza Bklyn featuring Adela Peña and Harumi Rhodes, violins Ah Ling Neu, viola Roberta Cooper, cello, Peter Weitzner, double bass (Free Event).

## TUE, DEC 17

7 p.m. The powerHouse Arena invites you to a book party and discussion: *Katz's Autobiography of a Delicatessen* by Jake Dell and Baldomero Fernandez 37 Main St. Brooklyn. NY For more info please call 718-666-3049 RSVP appreciated: rsvp@powerhousearena.com.



## Coop Job Opening: Receiving/Stocking Coordinator

## Description:

The Coop is hiring a Receiving/Stocking Coordinator to work evenings and weekends. The evening and weekend Receiving/Stocking Coordinators oversee the smooth functioning of the Coop. They work with squads to ensure that the Coop is well-stocked, and that produce quality is maintained. The ideal candidate will be a reliable, responsible self-starter who enjoys working with our diverse member-workers. Applicants must be excellent team players, as they will be sharing the work with several other Receiving Coordinators.

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

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

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

**Hours:** Approx. 39 hours in 5 days/week: Primarily evenings and weekends, some shifts until 11 p.m.

**Wages:** \$25.80/hour.

**Benefits:**

- 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.

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

## How to Apply:

Please provide your resumé along with a cover letter explaining your relevant qualifications, skills and experience. Materials will only be accepted electronically. E-mail resumé and cover letter to hc-receivingcoordinator@psfc.coop. Please put "Receiving Coordinator" in the subject field. Applicants will receive an e-mail acknowledging receipt of their materials. Please do not call the 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.**





EXCITING WORKSLOT OPPORTUNITIES

Bathroom Cleaning

Monday, 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.

Check Office Supplies

Thursday, 8:30 to 11 p.m.

This workslot is responsible for restocking supplies at desks in all offices on the Coop's second floor, at checkout lanes, entrance desks and the cashier stations. Some light maintenance, such as light cleaning of desktops and

phones, is another task. 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.

Refrigerator Cleaning

Monday, 9 to 11 a.m.

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

Receiving Maintenance

Tuesday, 9 to 11 a.m.

The Coop is looking for members to do various light maintenance tasks throughout the Coop. You will work under the supervision of a staff person. Must be willing to clean, sort returned bottles, work in the backyard organizing, lifting up to 25 lbs.

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.

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.

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.

Stacy D. Hudak, LMFT  
Psychotherapist

Individual \* Couples \* Family \* Consultation

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New York, NY 10010  
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Solution to this issue's sudoku puzzle

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

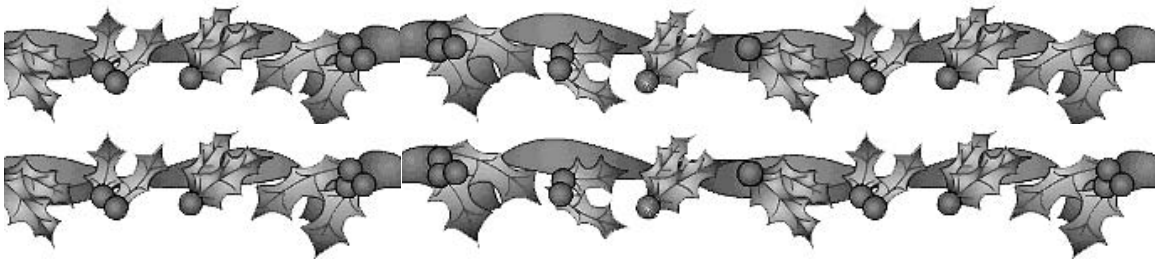




ILLUSTRATION BY ROD MORRISON

## 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](mailto: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](mailto: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.

## Holiday shopping hours will be:

**December 24,  
8 a.m. to 5 p.m.**

**December 25,  
CLOSED**

**December 31,  
8 a.m. to 5 p.m.**

**January 1, 2014,  
10:30 a.m. to 5 p.m.**

What Is That? How Do I Use It?

## Ask Me Questions About Coop Foods

**Monday, December 2, 12 to 2:45 p.m.**  
**Monday, December 16, 12 to 2:45 p.m.**

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

**Look for four leaders in produce aisle.**