

Established
1973



LINEWAITERS'

GAZETTE



Volume II, Number 2

January 23, 2014

Winter Warmers Line Coop Shelves

RECIPES HELP US DEAL WITH COLD DAYS AND NIGHTS

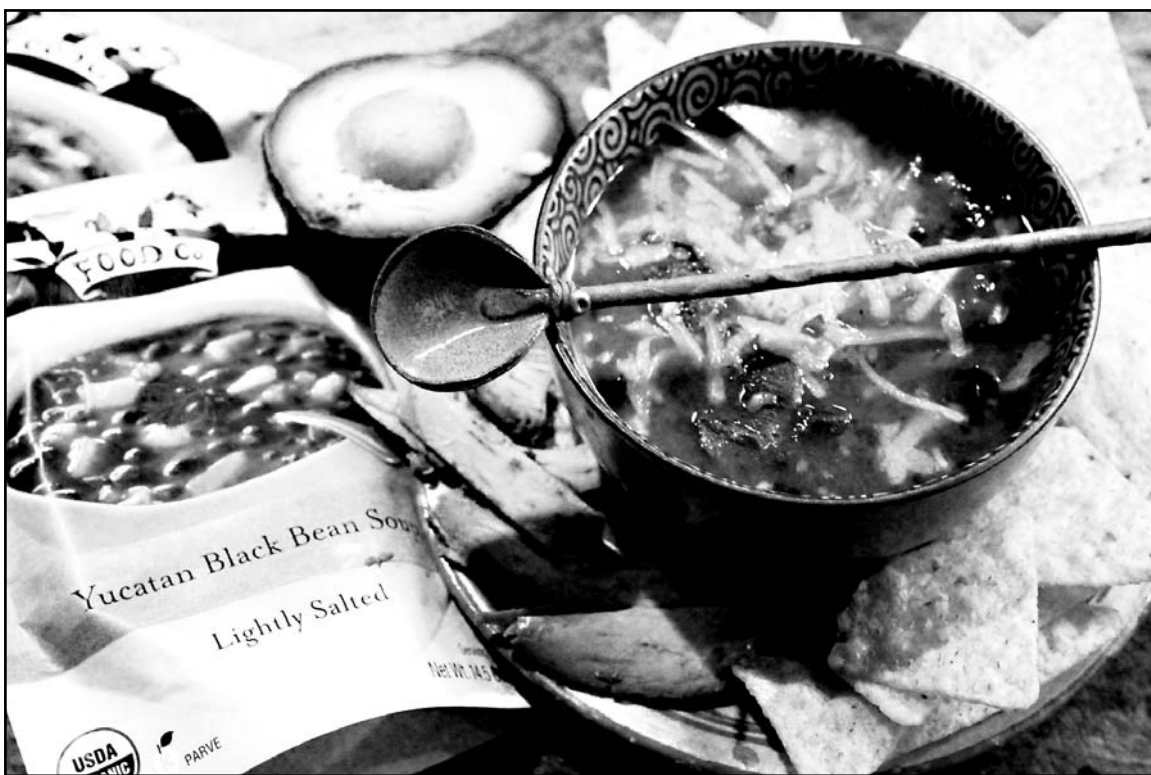


Fig Food Co.'s Yucatan Black Bean Soup.

By Hayley Gorenberg

From deep in the polar vortex, after the flurry of excitement over the new mayor actually shoveling his nearby sidewalk, came the inspiration to prowl the Coop's aisles for winter warmers to keep us comfy despite the cold.

What consolation does the Coop stock offer a frostbitten shopper? Starting in the "frozen" aisle might seem counterintuitive, but it's chock full of some lovely comfort food. The freezer case in Aisle 3 is tiled with ravioli in surprising combinations of pasta and fillings. Rising Moon Organics has concoct-

ed little pillows filled with feta hazelnut, wild chanterelle or garlic and Gorgonzola. The Ravioli Store has filled basil pasta with sweet pea innards, and wrapped egg pasta around alliterative arugula and Asiago.

A little further down the aisle, the meat freezer has a carnivore's array of animal products, and advertises their prices with one of those signs that's singularly PSFC: "Meat in this freezer has been marked down 20%. It could even have been marked down more than 20%. But most likely 20%." Only at the Coop!

A special note about the

frozen foodstuffs aisle: It begins with a small collection of bowls and mugs, housewares that are often charming artisanal sushi accoutrements. But the cold seems to have gotten the goods giddy. Surprisingly sappy mugs emblazoned with cartoon hearts proclaim, "I'm Yours" and "Be Mine," after all, it is the time of year to think about your valentine.

Exploring Aisle 5, one discovers it's largely built from a wall of tea boxes. The colorful array includes the brands Tazo, Yogi and Numi, as well as the more traditional Twinings and

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ENVIRONMENTAL COMMITTEE REPORT

The Proposal to Reduce Plastic Roll Bag Use

By Eric Metzgar

Maybe you've already heard about this plastic bag proposal, or maybe not. There's been a fair amount of confusion and misunderstanding about it over the last several months. So let me try to clarify.

The Environmental Committee is proposing that the Coop no longer distribute free plastic roll bags and, instead, make them available for purchase at a cost of twenty cents per bag. Sound good? Sound insane?

Here's What It Is

First of all, our Coop has an Environmental Policy that says, in short, we will try to do as little damage as possible to our planet. Specifically it says we should:

- Avoid toxic substances in a product's production process, use, and disposal
- Minimize disposable products

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**Coop closing early!
Sunday, February 2,
at 5:00 p.m.
for year-end inventory.**

Members whose shifts are affected by the closing
will be contacted by the Membership Office.

Next General Meeting on January 28

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The January General Meeting will be on Tuesday, January 28, at 7:00 p.m. at Bishop Ford Central Catholic High School, 500 19th St., between 10th Ave. and Prospect Park West.

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

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**The January 28 and February 25
General Meetings will take place
At a Special Location:**

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



Winter Warmers

CONTINUED FROM PAGE 1

the everlasting Celestial Seasonings. The herbaceous infusions tower over a lower shelf of other hot drink fixings. There's the blast from the past that is Ovaltine. It perches alongside Mediterranean herbal coffee by Teecino, and the tantalizing Inka instant grain beverage (the last two reviewed by the website "VeganAmericanPrincess" as "kick-ass coffee alternatives.")

But what to put it all inside? If the mugs in Aisle 3 aren't to your taste, cast your eyes above, and find ceramic teapots, glass see-through teapots, tea infusers and for those who eschew plastic, especially when preparing hot food and drink, porcelain coffee-filter cones.

Meandering to Aisle 2, the Bulk Aisle, take your pick of the Coop's fair trade coffees, and load up on unbleached coffee filters (but only for a mega-pot of size 6; my size 2 filters for one cup in the morning are nowhere to be found).

On the more substantial side, we have beans a-go-go, waiting to become chili or soups. Nestled amongst them is a bin of steel-cut oats, which some people think are too much trouble for a workday or school-day morning. But don't pass

them by! It's possible to give steel-cut oats a head start the night before, cooking for 10 or 15 minutes and then leaving the hot oat mixture to soak overnight. Reheat stovetop or in a microwave first thing in the morning for an energy-efficient, quick dose of serious, minimally processed oatmeal.

Next to the bulk bins, dip into condiments for that bean stew you're preparing, including magnificent organic bay leaves from Turkey. Consider adding variety with any (or every) dried mushroom, waiting for the magic liquid to reconstitute, as well as (near the packaged bread) an aisle-end display of various Goya chilies: arbol, guajillo, chipotle, pulla. The heat from those should melt many an icy night!

Tools of the trade are available to cooks who look up in Aisle 6, where I found a collection of tools from Harold

Import Company (HIC), fabricated in black nylon and stainless. I left with a polished stainless skimmer I didn't know I needed till then. Opposite the cooking implements we stock canned organic soups and beans, from the basic chicken (and un-chicken) noodle, as well as Fig Food Company lightly salted soups in pouches, such as Mexican bean and rice soup, Nonna's Minestrone and Yucatan Black Bean.

...various Goya chilies: arbol, guajillo, chipotle, pulla. The heat from those should melt many an icy night!

And if the smell of fresh bread baking is what you need to make your home cozy in winter, consider Farmer Ground bread flour, perhaps in buckwheat "half-white" or "buckwheat."

Curious about what "half-



PHOTO BY KEVIN RYAN

white" flour might be, I checked the website of the Trumansburg, New York, company (Farmergroundflour.com), and learned that the flour is also called "high-extraction bread flour" and averages 12.5 to 13.5 percent protein, because it contains all of its original germ and some of its original bran. Farmer Ground says the flour is "slightly darker in color than conventional white flours, but much closer in performance to a white flour than a whole wheat. This sort of high-extraction flour is what in Europe would be called 'T-85,' the same sort of flour used by the Poilâne Bakery to make their world-famous Miche." (The Poilâne Bakery site looked absolutely luscious, and since I haven't planned a trip to Paris any time soon, I made a mental

note to reconsider a bread-baking hobby, complete with therapeutic workout of "wedging" dough.)

Eyeballing the pizza cutter dangling in Aisle 6 reminded me how surprisingly easy it is to throw together a pizza after a quick Coop shop. The packaged cheese case includes a welter of mozzarella choices, as well as fresh, bagged pizza dough.

In the nearby meat refrigerator cases, beef selections ranged on a shelf that bore a tag: "This bone-in chuck makes THE BEST pot roast. See my recipe at www.foodcoop.com."

To get there, just go to the Coop's website, click on "online library" and "recipes." Pot Roast is listed under "Main Dishes" and it's about three-quarters of the way down the list.

It features the recipe from former Coop meat buyer Bill Malloy, who writes, "My mom made pot roast when I was a kid, and I never liked it. Still, it always seemed a basic and simple recipe to me, so I tried making it four or five times over the last 25 or 30 years of my daily cooking history. They always stunk. This one, adapted from John Egerton's fine book *Southern Cooking*, has a Kentucky/Tennessee pedigree, and is THE POT ROAST I ALWAYS DREAMED OF. Easy to produce—it pretty much cooks itself—and my children and their guests devoured it."

Malloy (just one of many who have offered recipes on the PSFC site), also serves up a hot vegetarian option, the Greek lentil dish called "faki" which he calls "Greek comfort food. Very nice on a blustery night, served with fresh bread, olives, and feta."

Want to make it? Again, go to the Coop's website, click on "online library" and "recipes." The dish is listed under soups.

Delectable recipes like these might help take the edge off winter and say goodbye to the polar vortex. ■

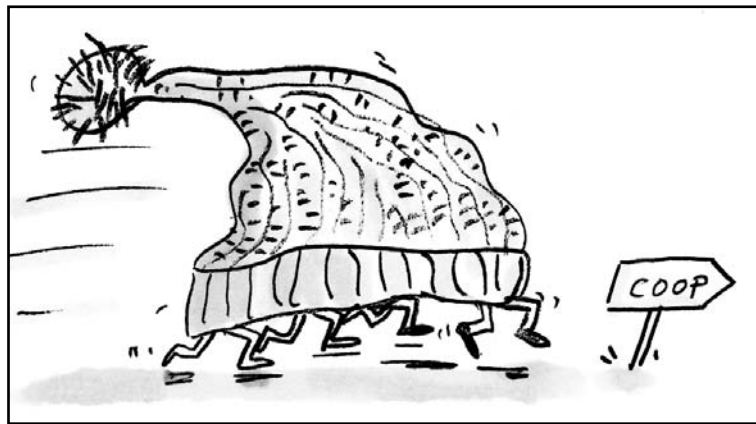


ILLUSTRATION BY ROD MORRISON

Fragmented

The word fragments need to be recombined to form answers to the clues below. When all clues are answered, the remaining fragments can be used to form a final related word. Each fragment will be used only once.

PP	ER	PE	APP
PRO	UA	PE	SH
MB	CU	ES	OR
CE	ACH	DU	LE
SQ	GE	BA	CAB
AN	GE	CU	ER

Paltrow's daughter _____
Disneyland's County _____
Informs against accomplices _____
Sprinkle with _____
Compress _____
Simoleons or smackers _____
Coolness exemplar _____

Puzzle author: Stuart Marquis. For answers, see page 14.



**Coop
Band Nite**
The Fun Committee is
looking for bands
(various genres including rock, folk
rock, funk, indie, etc.)
to perform at
a free event on
April 26, 8-11 p.m.
at Rock Shop
(249 Fourth Ave., Brooklyn,
bet. Carroll & President)

**At least one member of your
band must be a Coop member.**

Please contact Sarah Safford at
saffo1953@gmail.com or drop off demo CD with
Jason Weiner at the Coop.
Deadline for submission is March 16.



SHELF-LABELING COMMITTEE REPORT

How You Can Help Get GMOs Labeled in New York: An Update on Genetically Modified Organisms in Our Food

To support the Coop's effort to inform members about proposed GMO labeling legislation, the Coop's GMO Labeling Committee invited Stacie Orell, Campaign Director of the NY GE Food Labeling campaign, to write this article for the Gazette about the campaign to label GMO/GE foods in New York State.

—Joe Holtz, General Coordinator

By Stacie Orell,
Campaign Director, NY GE
Food Labeling Campaign

GMO Free NY (www.gmofreeny.net) is a NYC grassroots group allied with Food & Water Watch, NOFA-NY, Sierra Club, NRDC, NYPIRG, Green Party of NY, Brooklyn Food Coalition, and others in the NY GE Food Labeling Campaign. We are advocating for the passage of legislation in 2014 requiring the labeling of genetically engineered seed, stock, and food offered for retail sale in New York State. The name of the legislation is A.3525 (Rosenthal) / S.3835 (LaValle).

Mandatory labeling of genetically engineered foods

is not about being liberal or conservative, rich or poor. If you eat food, this issue affects you. Everyone has the right to know what's in their food and how it was produced. Yet the biotech and big food companies are fighting tooth and nail against giving us this right. To date they've spent \$70 million to fight GMO labeling ballot initiatives in California and Washington. They've sent their lobbyists to Albany to convince our elected officials to continue to keep New Yorkers in the dark. And now the Grocery Manufacturers Association—the lobbying group for big food companies—is taking a different tack. They're trying to undermine all state GMO labeling efforts by pushing the FDA to set a toothless federal policy of voluntary GMO labeling and the condoned use of the word “natural” to describe foods containing GMO ingredients. There's nothing natural about GMOs, folks.

Sixty-four countries have GMO labeling laws, yet here

in the U.S. we're still begging the FDA to hear our concerns because our federal legislators and regulatory agencies are corrupted by undue corporate influence. Monsanto basically wrote the 1992 FDA policy statement based on the fallacy that GMOs are “substantially equivalent” to conventional foods and thus don't require mandatory safety testing or special labeling. That's right, GMOs are not tested for safety by our government before being approved for commercial sale! Any pre-market research is conducted or funded by the very companies that develop the

GMOs, and guess what? All the studies conclude GMOs are safe for human consumption!

However, there is a growing body of independent research showing cause for concern about chronic consumption of GMOs. We have been unwitting guinea pigs of the biotech industry since GMOs were slipped into our food supply in 1996. But how to opt out of this experiment when we don't have labels to help inform our food purchasing decisions? How to track potential impacts on human health when the absence of labels prevents traceability, accountability

and liability?

It's time to take back control from the corporations. Last time I checked, Monsanto, DuPont, Kraft, PepsiCo. and Kellogg's were not constituents of NYS and thus have no business trying to dictate our food labeling policies! A 2013 *New York Times* poll showed 93% of us want genetically engineered foods labeled and it's time our elected officials got with the program.

The NYS 2104 Legislative Session has just begun and bill A.3525/S.3835 is under consideration. But we need your help to get these bills passed! ■

How to Take Action:

A. Find your Assembly member: Check to see if they are a cosponsor of A.3525 (sponsor = Linda B. Rosenthal):

If they ARE a cosponsor, then call/e-mail and:

1. State your name, address, and that you are a constituent of the Assembly member.
2. Thank them for their support of A.3525 and that you look forward to their YES vote on the bill.
3. If your Assembly member is Linda B. Rosenthal, please do NOT contact her—she is already hard at work trying to get this bill passed.

If they are NOT a cosponsor, then call/e-mail and:

1. State your name, address, and that you are a constituent of the Assembly member.
2. Briefly explain why you believe GMO foods should be labeled.
3. Ask them to cosponsor A.3525 and to support it when it comes up for a vote in 2014.

B. Find your Senator: Check to see if they are already a cosponsor of S.3835 (sponsor = Kenneth LaValle)

If they ARE a cosponsor, then call/e-mail and:

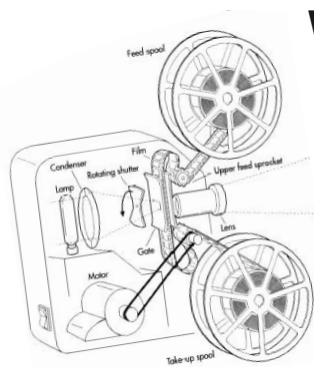
1. State your name, address, and that you are a constituent of the Senator.
2. Thank them for their support of S.3835 and that you look forward to their YES vote on the bill.
3. If your Senator is Kenneth LaValle, PLEASE CONTACT HIM—he needs to know there is strong support for S.3835 in his district.

If they are NOT a cosponsor, then call/e-mail and:

1. State your name, address, and that you are a constituent of the Senator.
2. Briefly explain why you believe GMO foods should be labeled.
3. Ask them to cosponsor S.3835 and support it when it comes up for a vote in 2014.

Please share this with every New Yorker who eats food. Thank you!

ARE YOU A BROOKLYN-BASED FILMMAKER?



Would you like to
screen your work
at the Coop?

Then submit your film
for possible inclusion
in the Coop's
Friday Film Night
Screening Series.

If you're a Coop member you'll receive one FTOP credit for screening and offering a Q+A with your film. If you're not a member, it's still a chance to spread the word about your work and build your fan base by screening for a local audience.

We accept documentary and fiction, both features and shorts (we program shorts as a group).

Please e-mail **Faye Lederman** for details at squeezestone@hotmail.com or mail your DVD to:
**Faye Lederman, 2000 Linwood Ave, #9E
Fort Lee, NJ 07024**

COORDINATOR'S CORNER

Updated Estimates on How Both Mistakes and Theft Have Hurt the Coop's Gross Margin

Daily theft estimate lowered due to newly found pricing mistakes. Theft remains high.

By Joe Holtz,
General Coordinator

The Coop's gross margin eroded last fiscal year to an historic low and there was an indication this past fall that we might be headed in that direction for this year as well. In response to this concern, I wrote in the 11/14/2013 *Gazette*: "Yes there is spoilage. Yes there is breakage. **Yes there are other mistakes.** But I do not see evidence of increases in those areas. All these losses are called shrinkage. Theft is where this shrinkage increase is coming from. My old estimate, reported at past General Meetings, was \$700 dollars a day or about \$250,000 per year. My new estimate is about \$1200 a day or \$450,000 a year. These are not exaggerations designed to dramatize. These are real numbers that effect what we all own here together. A small number of members can do a

lot of undermining damage. [emphasis added] Since that article was published, "other mistakes" have come to light that cause a revision of the initial estimate.

In December, serious pricing errors were discovered in the meat department that had caused the Coop significant financial loss. The cost to the Coop of Murray's chicken parts increased on average \$.44 per pound but the increase was not reflected in the price members were paying. For 15 months the Coop sold Murray's chicken parts based on an outdated delivered cost. We failed to inform Murray's, who prices each package for us, what our new selling prices were. The loss to the Coop was over \$90,000. Over the last year it was about \$75,000.

The discovery of the Murray's chicken pricing error led to a closer examination of other work in the meat

department. Subsequently, another error was uncovered. We failed to accurately price the cuts of meat (lamb, pork and beef) that are received when the Coop purchases whole animals. The invoiced cost for a whole animal includes the animal, slaughtering, butchering, packaging and delivery. But the vendor does not assign a price per pound to the cuts the Coop receives. The Coop must assign the prices and make sure that these prices cover the actual delivered costs of the whole animals. However, we failed to accurately assign or update per pound prices based on current invoiced costs. Estimated losses (looking at three weeks of invoices and prices) from this mispricing totals about \$65,000 per year.

The General Coordinators and Receiving Coordinators have taken measures to eliminate these losses. The Murray's chicken pricing error was corrected immediately in December. Correcting whole animal errors took longer, but I can report that by the time this article appears pricing will be in place that ends these losses. Consequently, members who purchase lamb in particular and to a lesser extent pork or beef will see higher per pound prices on some of our products.

The staff continues to take steps to find out if there are any other errors. We are establishing stricter report-

ing controls to help insure that such errors are not repeated.

How do these errors revise the initial estimate of \$1,200 per day loss due to theft? The \$140,000 of annualized losses in the meat department averages \$400 per day. Subtract the \$400 of these "other mistakes" from the initial estimate of \$1,200, we arrive at a new estimate of \$800 per day shrink due to theft. Therefore loss due to theft has increased, just not at the level initially stated.

In order to help you understand more thoroughly how shrink is calculated and how I arrived at these estimates, the remainder of this article provides an overview of the calculation of gross margin and shrink. First some definitions:

Mark-up is the amount the Coop adds to the delivered cost of the goods to be sold. The mark-up is 21% except vitamins and supplements are marked-up 31% as mandated by a General Meeting decision in the 1990s. Other exceptions exist; some described below.

Gross margin is the portion or percentage of money collected from selling food in order to pay all expenses **after** recognizing how much is owed to food suppliers for the food that got sold. The expenses include, for example, store supplies, heating or personnel expenses as detailed on the Coop's financial statement.

Perfect gross margin is the amount or percentage theoretically collected if no theft, pricing errors, breakage or spoilage occurs.

Shrink equals the total of missing dollars calculated by subtracting the actual gross margin from the perfect gross margin.

To put it all together: the Coop's perfect gross margin is calculated as follows. For an item with a delivered cost of \$1.00, 21% is added to arrive at a selling price of \$1.21. Perfect gross margin is .21 divided by 1.21 = 17.36%. Taking into consideration the 31% mark-up on vitamins, an additional .35 is added to include the higher mark-up. The Coop's perfect gross margin is therefore about 17.7% (17.36 plus .35).

For example, if the Coop ends FY2014 (on Sunday 2/2/2014) with a 16.80% gross margin, shrink will be calculated by subtracting the gross margin from the perfect gross margin or 17.70 - 16.80 to equal .90% of sales. In dollar terms, shrink would be \$441,000 on expected sales this year of \$49 million.

Mistakes, breakages or spoilages are estimated as approximately \$3,000 per week or \$156,000 per year. In my opinion the rest of the shrink of \$285,000 per year results from theft. In other words, \$800 per day of losses due to theft.

But wait! one might say. What about those buckets of compost? What about food for the soup kitchen? What about food on the floor I stepped on that spilled at the bulk in aisle 2? What about the day-old bread we reduce? This \$3,000 per week estimate for spillage, spoilage, must be too low! Therefore your theft estimate must be too high!

As mentioned above, there are additional exceptions to the 21% mark-up. Some of those exceptions help to cover the costs of spillage, spoilage and breakage. For example, \$.07 per pound is added to bulk prices to cover spillage in the bulk aisle. \$1.10 is added to each case cost of organic produce and \$.50 to conventional cases of produce because on average each case of produce contains less sellable product than the units that are supposed to be in the case. Invariably some produce is delivered spoiled, damaged or disfigured in a way that makes it unsellable. The Coop began this practice of add-ons rather than changing the overall mark-up because not all products have the same risk of spillage or spoilage. We believe the add-ons to produce cover about 97% of what we give to soup kitchens and put into compost.

Since the 11/14/13 article, two additional members were caught shoplifting and have been expelled from the Coop. One stole five times in a three-week period. The other stole eight times in a 24-day period. Theft obviously continues at an unacceptable level for the Coop and we invite you to attend the January 28 General Meeting to share your ideas about how we can address this problem. ■

What Is That? How Do I Use It?

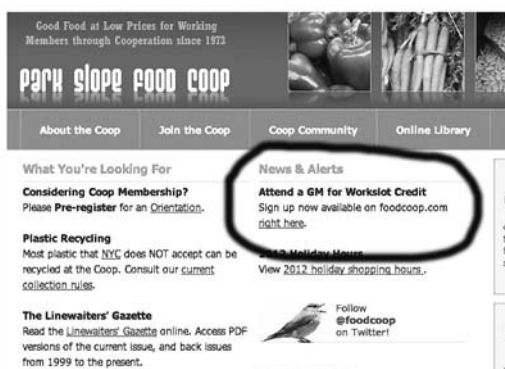
Ask Me Questions About Coop Foods

Every Monday, 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.

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



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

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



◆ Call the Membership Office

Plastic Bag Use

CONTINUED FROM PAGE 1

- Achieve environmentally sound packaging
- Avoid companies that have demonstrated extreme levels of environmental irresponsibility

Our overuse of plastic bags violates this policy. Period.

But the proposal isn't just about adhering to a policy that most Coop members have never read or even knew existed. The proposal is an attempt to keep our children, our planet, our beloved grocery store and ourselves as healthy and sustainable as possible.

Consider This

Combined, Coop members use almost three million plastic bags every year. If those three million bags were laid out in a line across the ground, that line would stretch from the Coop to Columbus, Ohio. Now consider that there are around 40,000 grocery stores in the U.S. If we multiply 40,000 by three million (estimating conservatively), then lay all those plastic bags in a line, it would circle the earth over 900 times. Per year.

Obviously, plastic is not part of the natural life cycle. Every piece of plastic ever made still exists today and will exist forever. Why? Because it doesn't biodegrade. Instead, it just breaks into smaller and smaller pieces, as it leaches and bioaccumulates toxins and permeates every corner of our earth.

Despite having the image of cleanliness, plastic is dirty. Research has shown that nearly ALL plastic, even that which claims to be BPA-free, releases chemicals that have estrogenic activity—causing hormone disruption and contributing to the dramatic increase in chronic health problems.

Plastic is full of chemical additives, but trade secret laws protect the plastic industry from having to disclose those additives. So it's impossible for consumers to know what's in plastic, and to make matters worse, the majority of chemicals in use today haven't even been tested for safety!

The Fracking Connection

Plastic is created from non-renewable and rapidly declining resources. The majority of polyethylene feedstock produced for the Coop's plastic bags is born

from natural gas. Some natural gas is obtained by fracking—an environmentally destructive process that we're only beginning to understand. Fracking threatens our food and water supply and has been known to ruin farmland and farmers. The Coop supports the anti-fracking/renewable energy movement, but by using so many plastic bags, we are actually increasing the demand for fracking!

Manufacturing Costs

Our plastic consumption and convenience culture affects not only our community, but also the families living near and working in industry plants.

In petrochemical centers, low-income families work in the plastic manufacturing and recycling industry. Toxic air, water and soil and a high rate of cancer death is the norm. According to an EPA study, of the 47 chemical plants ranked highest in carcinogenic emissions, 35 are involved in plastic recycling or production.

Our trash and recycling is trucked through and to low-income communities for processing. These communities suffer from highest asthma and cancer rates in the city.

Plastic pollutes the ocean. Plastic polymers currently contribute up to 90% of the waste floating in the oceans.

Unlike glass and metal, plastic is not effectively recycled. In the US, 93% of plastics are NOT recovered, i.e. put in plastic "recycling" bins.

The Conclusion

Plastic bags suck. The Environmental Committee feels that the downsides of plastic bag use FAR OUTWEIGH the benefits, and therefore a change is warranted—specifically, that the Coop:

- no longer distribute free plastic roll bags and, instead, make them available for purchase at a cost of \$.20 per bag
- ensures a wide selection of low-cost, lightweight, reusable roll bag alternatives
- improves floor signage and access to reusable bags
- encourages members to reuse plastic bags already taken from the Coop and elsewhere
- provides educational activities and communications to help members with the transition, if help is needed

Action/Reaction

If the mere notion of this change incites panic, anger

or annoyance, let me assure you that MANY Coop members already shop without using plastic bags. It's really not a big to-do. They simply bring reusable bags with them. If they forget their reusable bags, they buy one or two new ones at the Coop. (They're available in many shapes and sizes.)

Some Coop staffers are vehemently opposed to this proposal. They worry that if it passes, there will be a mass protest and perhaps a grand exodus of members. I think they underestimate our members' resilience and commitment to the environment. That isn't to say that, if the proposal passes, the transition will be painless. It will require some effort, a period of adjustment, some creativity and courage, and a few dollops of elbow grease... but we can do it. We need to do it. This is important stuff. The planet isn't going to heal itself. Change requires... well, change.

The Park Slope Food Coop is a role model to other food coops around the world. A French production company is currently making a feature documentary about us. Our example matters. Our actions resonate in the wider world. This change will not only positively affect our local community, but it will inspire action elsewhere, as well.

We can do this. The vote will take place at the General Meeting on February 25 at 7 p.m. at Bishop Ford Central Catholic High School. Come and share your thoughts, then vote and let's make this happen! ■

Board of Directors Election

The General Meeting & The Board of Directors

From our inception in 1973 to the present, the monthly General Meeting has been the decision-making body of the Coop. Since the Coop incorporated in 1977, we have been legally required to have a Board of Directors.

The Bylaws of the Park Slope Food Coop state: "The portion of the Board of Directors meeting that is devoted to receiving the advice of the members shall be known as the General Meeting.... The members who gather to give advice to the directors may choose to vote in order to express their support or opposition for any of the issues that have come before the meeting."

Duties of the Directors

The Board of Directors is comprised of five elected Coop members and the senior General Coordinator present. Members serve three-year terms. Members of the Board are expected to attend GMs monthly. They receive Coop work credit for their attendance.

The Board of Directors conducts votes at the end of every GM whether to accept the advice of the members that night. Members of the Board are required to act legally and responsibly.

Openings

There are two openings on the Board. Each position is for a term of three years.

Candidate Deadline

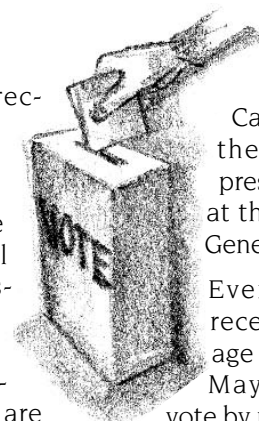
If you wish to place your name into nomination, you must declare your candidacy by submitting a statement of up to 750 words to: gazettesubmissions@psfc.coop. Please include a small photo for publication in the *Linewaiters' Gazette* and the member proxy mailing.

Deadline for candidacy submission is Saturday, March 1, 2014.

Deciding And Voting

Candidates will have the opportunity to present their platform at the March 25, 2014, General Meeting.

Every member will receive a proxy package in the mail in late May. Members may vote by returning their ballot by mail or by bringing it to the Coop. Members may also vote at the Annual Meeting on June 24, 2014.



Looking to help new coops form in Brooklyn while getting a tax deduction?

Support the Fund for New Coops—a project of the Park Slope Food Coop.

THE FUND FOR
NEW FOOD COOPS
a Project of the Park Slope Food Coop

The Fund for New Coops will make low-interest loans to start-up coops that use the full-member labor model like ours. Loans will be extended to qualified start-ups to address problems and maximize the chances that start-ups will flourish.

How can you donate?

- Use the scannable Fund for New Coops donation cards available on the shopping floor
- Donate directly from the Coop's website, foodcoop.com. Follow the link for the Fund for New Coops and select the DONATE button
- Mail a check—made out to the Fund for New Food Coops—to:
FJC, 520 Eighth Ave., 20th Fl., New York, NY 10018

Help nascent coops that want to use our model: Contribute today!

Green-Thumbing Through Middle School: Brooklyn Urban Garden School or 'BUGS'

A Look at a New Park Slope Charter School

By Allison Pennell

Since time first began, middle school has sucked. Alright, I am prone to occasional exaggeration but really, do you know anybody who if given a chance to go back to halcyon school days, would hit up seventh grade again? No. Long-tagged as a weak point in the educational system, middle school education is beginning to stage a long overdue turnaround. One promising new program is The Brooklyn Urban Garden School, known as "BUGS," a new charter middle school for District 15 that opened its doors this fall in the Coop's backyard. Making a concerted push to improve educational opportunities during these pivotal transitional years,

BUGS has set up an ambitious grassroots, green-minded program focusing on environmental sustainability and civic engagement for its incoming class of 135 sixth graders.

The school took five years to put together and has been funded not by any particular corporate sugar daddy but by a diverse grassroots support network of small donations from community members. Supporters held lots of "pass the hat" parties and raised funds through a variety of small grants from organizations like the David Lynch Foundation, which has offset costs for school lunch to be provided by Red Rabbit Food, which uses locally sourced fresh products. They also received a Charter School Planning Grant through

Race to the Top.

The school grew out of a concern for the limitations of District 15's middle school options and process. A study commissioned by BUGS and conducted by Brooklyn College's Center for the Study of Brooklyn found that the local baby boom had left a shortfall of 1,000 seats in District 15. Applying to the three desirable middle schools in the district is somewhat akin to applying to college. MS 51 of Park Slope refers to itself in the applicant interview invitation as MS 51 "for the Intellectually Gifted and Talented." There simply aren't enough spots for all those above average kids.

BUGS founder Susan Tenner says that the diversity and randomness of the required charter lottery entrance system suited their goal to create a program that meets a real need where everybody gets a shot. "It's a challenge but it's a beautiful challenge," Tenner told me. She and her co-founder Miriam Nunberg have assembled a team of staff members who are equally committed to sustainability and to teaching kids of this age group. "It's a time where kids are testing so you have to have staff who really love that



PHOTOS BY LISA COHEN

Students make compost and garden at the Old Stone House.

age of exploration and who can take that and use it instead of being freaked out by that drive to test everything." BUGS principal Linda Rosenbury herself was a longtime teacher at the Children's School and spent five years heading up a large middle school in the Bronx.

BUGS board member Elena Day...a member of the Food Coop, says, "It's an amazing school—the most diverse middle school I've seen yet and a real representation of the diversity of Brooklyn."

BUGS board member Elena Day, who is also a member of the Food Coop, says of BUGS, "It's an amazing school—the most diverse middle school I've seen yet and a real representation of the diversity of Brooklyn." This is high praise coming from Day, who is Chief Operating Officer at Ascend Learning, which operates 17 city charter schools in NYC. (Ascend was cited in a January 2014 *New York Times* education article for its "great success" in providing a challenging and progressive humanities-driven approach for some of the city's poorest kids). Day has a fifth-grader at PS 321 and has signed him up for the lottery at BUGS for the upcoming year, which will welcome a slightly smaller class of 110 new students.

The school has an extended day running from 8-4 p.m., which allows for a rich curriculum that includes music, dance, art and sports. Students engage in studying ways to incorporate sustainability and civic engagement into every area of their school life. They've engaged in a litterless

campaign, are learning persuasive writing through hypothetical grant writing, are producing their own gadgets and supplies in science and art to green their own space. And Miley Cyrus was shooting a video in the big school gym on the first day of school.

Food Coop members Greg Paul and Lisa Dove, whose son Finn is in sixth grade at BUGS, were drawn to the school's small size and welcoming of parental involvement. "There is a real investment in giving the kids a voice in their school. We have an older son, so this is not our first experience with middle school, and we would say that BUGS is truly trying to do something different. Recently, they took a trip to Materials for The Arts, which is great organization with a mission of recycling and sustainability. We like the fact that the school is forging relationships with organizations that embody the principals that BUGS is all about."

One of those relationships is with Green-Wood Cemetery, which is right across the street from Bishop Ford, where BUGS is housed. Both Bishop Ford and Green-Wood have been enormously helpful partners, says Tenner: setting aside space for student gardens, with Bishop Ford setting up a mentoring program with BUGS students and Green-Wood staffers providing help with field research, supplies and gardening expertise.

Tenner credits the pioneering parent and student body for getting the school off to a strong start. She says the aim is to stay a middle school and to foster a small learning community where each child is a part of the focus and no one falls through the cracks. To find out more, check out: www.bugsbrooklyn.org. ■



Collecting soil samples in Prospect Park to test soil quality.

Join the Compost Committee to Help compost Coop food scraps At local gardens!



Workslots (or Positions) open:

- **Haulers with vehicles:** Work with a partner to transport buckets of Coop produce scraps to local gardens. Vehicle required.
 - **Turners to work Tuesdays at Gowanus Canal Conservancy.** Turners responsible for manually turning compost windrows.
- Requirements:**
- **Strong back and legs!** Both workslots require physical labor
 - **Work outside in all types of weather**
 - **Reliability a must**

Interested? Contact Squad Leader Sherry at 718-398-4454 or staff liaison Annette Laskaris, annette_laskaris@psfc.coop for more information.

The Story of a Man, a Woman, and 35 Alpacas: Life on Humdinger Farms

By Taigi Smith

About 1½ hours from Brooklyn, in Western New Jersey, is where the Alpacas live. They graze and sleep and hum in the lush valleys of Humdinger Farms, being cared for by Dennis Hite and Kris Ensminger, former New Yorkers who gave up high-powered careers to raise organic vegetables and Alpacas instead. Kris and Dennis live happily among their 35 Alpacas in peace, far away from the hustle and bustle of New York City, tending to their flock and growing their bounty like seasoned farmers of yesteryear. They are happy amongst the Alpacas and land; there is a sense of calm that surrounds the couple, and a tranquility that could make one envious if she—even for one second—has ever dreamt of living on a farm.

Before he fell in love with Alpacas, Dennis spent three years in the Air Force and a portion of his youth in Bed Stuy. This was long before the neighborhood became gentrified. He eventually became a high-powered banker, working as an executive at Chase Manhattan Bank, before becoming an assistant Vice President for a major mortgage accounting company. At the height of his career, Dennis oversaw 113 residential state-owned complexes, including several Mitchell Lama properties. At the same time, Dennis also developed a theater company on Staten Island. “We produced classic African-American plays and some Shakespeare. It was predominantly a black theater company providing a platform for young, aspiring actors and actresses.”

During this time, Kris was working her way up at *The New York Times* in a career that lasted 20 years. “I grew up on Staten Island. My grandfather

was a farmer. We had horses. He grew vegetables. As I child, I spent time with him. We used to go to the city and to see Broadway shows,” says Kris, who described herself as having had a foot in both worlds. As an adult, Kris had her own garden on Staten Island and raised Angora rabbits. But back in the office, at the *Times*, she held various positions during her 20-year tenure. “I worked at the photo desk and for the publisher,” says Kris who eventually ended up writing the “Restaurant Round-up,” column in the Dining section before moving on to edit the “Eating Out,” section. Kris has always enjoyed a love affair with good food and organic living, so leaving Staten Island for a lush farm in New Jersey was simply a natural progression of life. Still, says Kris, “I love the City. All my friends are here. I could move back, but I would still need a garden.”

The couple moved to Humdinger Farms, located about 65 miles from New York City, in 2001. “At the time, Kris and I were talking about a change of lifestyle and finding a place in the country,” recalls Dennis. “Kris brought an article home about alpacas and we began visiting farms in New Jersey to learn more about alpacas.” About six months later, says Dennis, “We bought our first Alpaca...” The year was 1998.

The day Dennis and Kris purchased their first alpaca is one Dennis will never forget. In fact, he tells the story as if it were yesterday. The couple had traveled to a Maryland Alpaca farm to attend a seminar. They’d developed an interest in the animals and wanted to learn as much about them as they possibly could. “Some of the alpacas were up for sale,” recalls Dennis, who adamantly told his

wife they would not be buying an Alpaca that day. But then, Dennis spotted an Alpaca named Vic. “Vic looked up at me and I looked up at him and I just couldn’t get eyes and mind off of him,” recalls Dennis, who had a difficult time keeping his mind on the seminar after meeting the strikingly beautiful alpaca. “During the seminar, I was just making sure nobody was buying him. At the end of the day, Vic became ours.” But just moments after the purchase, recalls Dennis, reality set in. “I was totally freaked out. I had no place to keep him. I had no idea what I was going to do with him,” recalls Dennis. “It was his personality, his eyes... and the fact of that matter was, Vic’s owner was saying that if she didn’t sell him, she was going to ‘geld’ him. That didn’t sit well with me,” says Dennis. “Vic and I had a man-to-man moment. There was something about him that I just could not bypass. He had a magnanimous personality.”

Kris and Dennis live happily among their 35 Alpacas in peace, far away from the hustle and bustle of New York City, tending to their flock and growing their bounty...

For an outsider, like me, the bond between Dennis and Vic is unmistakable. They interact like old friends, like father and son. Dennis has crowned Vic the king of the herd and Vic wears his title with pride, tossing about his elite status with grunts and hums, firmly letting the other alpacas know that it is he who rules the roost.

And it really is a sight to behold, the herd of 35 Alpacas, with their long necks, big ol’ eyes and long eyelashes, batting about. They are serene and shy, curious, cute and calm. When you reach out to pet them, they pull back, timidly. They cut a striking figure when photographed and children go silent when meeting the Alpacas face-to-face. “They are very smart. They are funny,” says Kris of the alpacas. “We tell stories about them like we tell stories about people at work.”

Thankfully, says Dennis, the alpacas are relatively easy to care for. “One of the good things about alpacas is they operate on your time. Every day is a little different. You go out and clean the barn. You feed them hay,” says Dennis. “My days are full of dumping poop. The actual hands-on time of attending to them and cleaning the barn can range from one hour to one hour 45 minutes. Then you add on shopping, shots, shearing them once a year—

depending on the size of the herd, you’re looking at one hour to one and a half hours a day. This is with a herd of 35.”

Back in Brooklyn, many of Dennis’ old friends are still wondering when he’ll snap out of his organic haze. “My City friends are still scratching their heads, wondering why I did this in the first place,” says Dennis with that easy laugh. “Every time I get on the phone with them, they’re saying ‘I still can’t believe it. You must’ve lost your mind. What happened to you?’ What those old friends don’t understand is among the land, Kris and Dennis have found peace and purpose. “Running a farm is an everyday, 24-7 kind of deal. You never know what you’re going to face. It keeps your mind spiritually and physically active. I know that eventually, I will have to give it up. I am going into my winter years,” say Dennis as he jokes about slinging 70-lb. buckets of Alpaca poop. “I am not looking forward to that day, but I know that day is going to come.”

I’m the first to admit that I’ve fantasized about giving up a full-time job and raising my young daughter on a farm or in Mexico. Perhaps that is why I was so intrigued by Dennis and Kris. I’ve often wondered about growing my own fruits and vegetables while standing in line at the Coop, but my own garden remains barren and dry. With my 45-hour workweek, there is just no time to grow my own vegetables. As I looked out on the acres of Humdinger, I reveled in the wonder of nature and her bounty. As I followed Kris around her farm, I marveled at the pumpkins and kale that sprouted here and there. The season had ended, but still, Nature was doing its job. “I grow all types of crops,” says Kris. “Mesclun greens, lettuces, tomatoes, peppers, onions, sweet potatoes, pumpkins, squashes, peas, collards—just about everything—okra, brussels sprouts, just about anything I feel like growing, I grow. I also start my own plants so I know they are organic.”

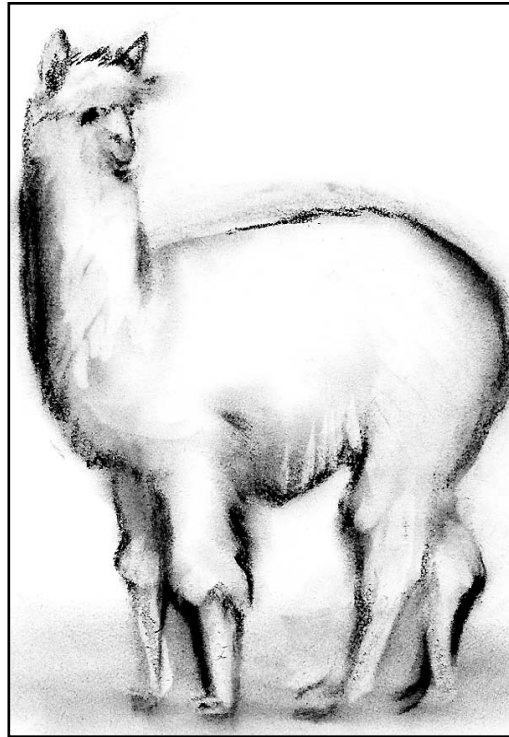
So what do two people and

35 alpacas do with all of those vegetables? “We used to sell to Bouley,” says Kris, a foodie so devoted to teaching others about the wonders of fresh vegetables that she teaches cooking classes at a local church. “I give some away, we have sold some locally, I cook some of it, I freeze some of it. I got involved with a community garden.”

It is when I begin to wax poetic about the wonders of nature and growing one’s food that Dennis reminds me, that like a full-time job, running a farm can be all-encompassing. “This is for real. So you’ve got to jump in there. Keeping up the farm is a killer in the summertime. Mowing, weeding, plowing, it’s a whole litany of things. Whatever breaks down, you gotta fix,” laughs Dennis. “I am not extremely handy, so therefore when things break down, it becomes a real problem. I don’t have the patience and fortitude to fix it. By the time I get a mower fixed, the grass is up around my waist and I damn near break the mower once it’s fixed ‘cause the grass is so high.” When I comment that he’s still a New Yorker at heart, Dennis’ answer is as simple as the noonday sun. “To each his own,” he says with a chuckle. “I’m adventurous. I have an adventurous soul.”

Kris and Dennis love visitors. In fact, they’d love YOU to visit. Bring your kids. And don’t forget to visit the Humdinger Farm Store while you are there. It’s the perfect day trip. ■

For more info or to visit the Alpacas, e-mail Kris and Dennis at info@humdingeralpacos.com or visit their Web site: humdingeralpacos.com.



ILLUSTRATIONS BY CATHY WASSYLENKO





COOP HOURS

Office Hours:

Monday through Thursday
8:00 a.m. to 9:00 p.m.
Friday & Saturday
8:00 a.m. to 5:00 p.m.

Shopping Hours:

Monday–Friday
8:00 a.m. to 10:00* p.m.
Saturday
6:00 a.m. to 10:00* p.m.
Sunday
6:00 a.m. to 7:30* p.m.

*Shoppers must be on a checkout line
15 minutes after closing time.

Childcare Hours:

Monday through Sunday
8:00 a.m. to 8:45 p.m.

Telephone:

718-622-0560

Web address:

www.foodcoop.com

LINEWAITERS' GAZETTE

The *Linewaiters' Gazette* is published biweekly by the Park Slope Food Coop, Inc., 782 Union Street, Brooklyn, New York 11215.

Opinions expressed here may be solely the views of the writer. The *Gazette* will not knowingly publish articles that are racist, sexist or otherwise discriminatory.

The *Gazette* welcomes Coop-related articles and letters from members.

SUBMISSION GUIDELINES

All submissions must include author's name and phone number and conform to the following guidelines. Editors will reject letters and articles that are illegible or too long. Submission deadlines appear in the Coop Calendar opposite.

Letters: Maximum 500 words. All letters will be printed if they conform to the guidelines above. The Anonymity and Fairness policies appear on the letters page in most issues.

Voluntary Articles: Maximum 750 words. Editors will reject articles that are essentially just advertisements for member businesses and services.

Committee Reports: Maximum 1,000 words.

Editor-Writer Guidelines: Except for letters to the editor, which are published without editing but are subject to the *Gazette* letters policy regarding length, anonymity, respect and fairness, all submissions to the *Linewaiters' Gazette* will be reviewed and, if necessary, edited by the editor. In their review, editors are guided by the *Gazette's* Fairness and Anonymity policies as well as standard editorial practices of grammatical review, separation of fact from opinion, attribution of factual statements, and rudimentary fact checking. Writers are responsible for the factual content of their stories. Editors must make a reasonable effort to contact and communicate with writers regarding any proposed editorial changes. Writers must make a reasonable effort to respond to and be available to editors to confer about their articles. If there is no response after a reasonable effort to contact the writer, an editor, at her or his discretion, may make editorial changes to a submission without conferring with the writer.

Submissions on Paper: Typed or very legibly handwritten and placed in the wallpocket labeled "Editor" on the second floor at the base of the ramp.

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

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

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

Friday, February 21, 8:00 p.m.

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

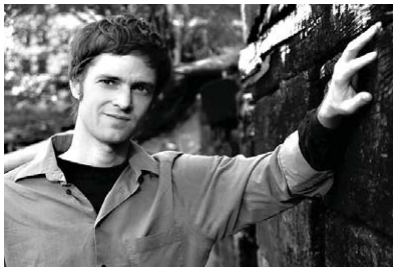


PROSPECT CONCERTS



The New Students are a Brooklyn-based band with one foot in the 21st century and the other firmly planted in traditional American folk music. In New York City, Long Island, and faraway towns on the East Coast, the New Students, with their uplifting harmonies and thoughtful lyrics, are a delight to audiences young and old. The New Students have recorded two albums of original songs, both of which are available on iTunes. Visit them on the web at: www.thenewstudents.com.

Axel's Axiom is a group of Brooklyn-based jazz musicians with varying members. Led by pianist Axel Schwintzer, the band plays mostly original instrumental music that stylistically ranges from samba-influenced grooves to funk- and pop-oriented tunes to swinging jazzy themes and ballads; traditional jazz standards are also part of the repertoire. The styles cross over into one another to create a blend that stays interesting for the casual as well as the experienced listener.



www.facebook.com/ProspectConcerts

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

RETURN POLICY



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

REQUIRED FOR ANY RETURN

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

CAN I EXCHANGE MY ITEM?

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

CAN I RETURN MY ITEM?

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

NEVER
RETURNABLE

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

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

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

RETURNABLE

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

This Issue Prepared By:

Coordinating Editors: Stephanie Golden
Erik Lewis

Editor (development): Wally Konrad
Tom Moore

Reporters: Hayley Gorenberg
Allison Pennell
Taigi Smith

Art Director (development): Mike Miranda

Illustrators: Rod Morrison
Cathy Wassylenko

Photographers: Lisa Cohen
Kevin Ryan

Thumbnails: Sarah Lang-Wiehart

Photoshop: Adam Segal-Isaacson

Preproduction: Yan Kong

Art Director (production): Phan Nguyen

Desktop Publishing: Lee Schere
Maxwell Taylor
Heloisa Zero

Editor (production) Freyana Irani

Advertising: Mary Robb

Puzzle Master: Stuart Marquis

Final Proofreader: Nancy Rosenberg

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.

Angel Aguilar	Esra Dayani	Allison Gross	Maddy Lederman	Danielle Regan	Kevin Simonds
Brittin Alfred	Kory Dayani	Ginelle Gross	Emily Lumpkin	Christopher Reid	Elaine Smiley
Reuben Allen	Lonnie Dynér	Dan Grunebaum	Catherine MacInnes	Brooke Reynolds	Gabriel Smiley
Emily Angyal	Offer Egozy	Saori Grunebaum	Deborah Marucci	Caitlin Richards	Stacey Smith
Brent Axthelm	Aitan Eliach	Sacha Harford Merrigan	Raphael Matto	Matthew Richey	Alex Svecharyn
Zena Barakat	Chana Farkash	Will Herman	Joseph Merrigan	Majida Ritter	Marjorie Thompson
Monica Barrett	Annie Fitch	Kristen Johnston	AdeLaide Mestre	Rainier Rodriguez	Nyeesha Turpin
Renee Beckles	Ethan Fletcher	Michelle Kabler	Sarah Mikhail	Joseph Rosenberg	Wayne Turpin
Sylvia Blondeau	Autumn Francois	Sarah Kelly	Alexandra Moyas	Christopher Rosina	Sierra Urich
Peter Bracichowicz	Helen Garrett	Joe Kennedy	Yuri Namkung	Aaron Roth	Unice Uzoma
Elizabeth Cameriero	Mukund Gopalakrishnan	Lena Kotani	Holly Nipperus	Lenny Sandlar	Yessica Vera
Ray Carter	Jessica Greenawalt	Greta La Fleur	Ian O'Brien	Eric Schwartz	Doug Waterman
Chris Coulthrust	Heloisa Griggs	Lauren Lamborne	Ashley Pinakiewicz	Todd Shalom	Alexandra Wilde
Christain Crouch	Lena Groeger	Shane Lamborne	Sonia Prelat	Shanna Silien	Sarah Wynn-Williams

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, JANUARY 28

GENERAL MEETING: 7:00 p.m.

TUE, FEBRUARY 4

AGENDA SUBMISSIONS: 8:00 p.m.
Submissions will be considered for the February 25 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Feb 6 issue: 12:00 p.m., Mon, Jan 27
Feb 20 issue: 12:00 p.m., Mon, Feb 10

CLASSIFIED ADS DEADLINE:

Feb 6 issue: 7:00 p.m., Wed, Jan 29
Feb 20 issue: 7:00 p.m., Wed, Feb 12

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,
January 28, 7:00 p.m.

The General Meeting is held on the last Tuesday of each month.

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

jan 25
sat 12 pm

Workshop for Couples Affected by ADHD/ADD

If any one of these sound familiar: "I can't count on my partner for anything!" "Sometimes it feels like I'm a single parent with an extra kid!" Or... "I feel like my partner is such a control freak!" "If my partner would start being affectionate again instead of pissed off all the time, everything would be fine." This workshop is for you. Come explore the strengths and challenges of ADHD/ADD traits from a perspective of mutual empathy and understanding. Partners in attendance will start to develop new systems and strategies unique to their particular issues, so they can begin to create a more loving, supportive and fulfilling life together. Reservations strongly suggested: 917-804-9572. In addition to being a Coop member since 2004, **Rahti Gorfien**, PCC, ACCG, is certified by the International Coach Federation and the ADD Coach Academy.

jan 25
sat 3 pm

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 Saturday, March 8, 7:00 p.m., at the Old First Church. We look forward to hearing from you!

jan 26
sun 12 pm

It's Your Funeral

Planning for your own death now (as opposed to later) is a practice that can enable you to live in the moment, face your own mortality with courage—and create an end-of-life service that reflects your values. Join Coop member **Amy Cunningham**, former journalist and graduate of the American Academy McAllister Institute of Funeral Service, in a conversation about fascinating advancements within the funeral business. The talk will cover how to plan a low-cost, back-to-basics funeral or memorial service, as well as offer information on green cemeteries near New York City, cremation pros and cons, biodegradable caskets and urns, blended-faith/alternative ceremonies, and more. You'll get a glimmer of what funerals of the future might look like—and leave with planning literature for yourself or for someone you love.

jan 28
tue 7 pm

Report from Librarians and Archivists to Palestine

Last summer, a group of international librarians and archivists traveled to Palestine to connect with colleagues in libraries, archives, and related projects. The delegation explored issues of access to information under occupation and colonialism in the West Bank, East Jerusalem, and 1948 Palestine (Israel). The delegation bore witness to the destruction, theft and appropriation of books and historical documents, and was inspired by the many projects, institutions, and individuals engaged in daily resistance to settler-colonialism. More information is at librarians2palestine.wordpress.com. Coop members **Bronwen Densmore**, **Rachel Mattson**, and **Melissa Morrone** will discuss their experiences on the delegation, share some of the projects that were visited, and talk about the next steps for the delegation's ongoing solidarity work.

jan 28
tue 7 pm

PSFC JAN General Meeting



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

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

I. Member Arrival and Meeting Warm-Up

II. Open Forum

III. Coordinator and Committee Reports

IV. Meeting Agenda

Item 1: Expand Tree Care Squad Area (30 minutes)

Proposal: Expand Tree Care Squad tree care efforts to formally adopt six additional trees and expand number of shift workers from five to six. In the first season of the Tree Care Squad, we learned there is ample time during the work shift to provide care for additional trees. Regular squad workers support the adoption of six additional nearby trees, three of which are young and vulnerable. The locations of these trees are as follows: three trees on west side of Seventh Ave. between Union and President Sts.; two trees closest to Seventh Ave., on north side of President St. between Sixth and Seventh Aves.; one tree on northwest corner of Seventh Ave. at Union St. (in front of Bank of America).

—submitted by *Talia Wilner*

Item 2: Coop Theft (30 minutes)

Discussion: Discussion to solicit ideas from membership to address \$800/day losses to theft.

—submitted by *Barbara Mazor*

Item 3: Ban of New GMO Foods at Coop (30 minutes)

Discussion: Effective at a date to be determined, no new foods containing GMO ingredients, that is, ingredients considered high risk by the Non-GMO Project, shall be added to the Coop shelves.

—submitted by *GMO Labeling Committee*

V. Board of Directors Meeting

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

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

jan 31
fri 7 pm

Aging Consciously

It takes a community to grow older consciously! Honest talk and connection for women over 55, who are inspired by others and who are curious about what later life has to offer and its challenges. The focus is on issues of aging, including your hopes and dreams, stresses, opportunities, and whatever concerns you as an older adult, such as resolving loss, illness, transitions, loneliness, finding your place in the world, and any unfinished business. The aim is to enhance the quality of your life, wherever you are on your life journey. Following the introductory workshop, an ongoing group will be formed, which is intended to be a psycho-support group, focused on learning about oneself through emotional interaction with the other members and coping with one's daily life through self-exploration. Coop member **Margo Steinfeld** is a licensed clinical social worker and certified group psychotherapist with a private practice in Park Slope.

feb 1
sat 7 pm

Critical Mass: A Tale of Two Bicycling Cities

Learn about the Critical Mass bicycle rides in New York City and San Francisco through first-person storytelling, film (two are screening as part of the 2013-14 Bicycle Film Festival in London, Mexico City, Chicago, Istanbul, Lisbon, Milan, with more to follow), and critical discussion. Founded in SF on 9/25/1992, Critical Mass is now an international monthly celebration in more than 300 cities worldwide. Coop member **Stephen Arthur** is a documentary filmmaker in partnership with Dedicated Lane Productions, and is a volunteer organizer of the relaxing Time's Up! Summer Beach Rides. He is an experienced NYC and SF urban cyclist.

For more information on these and other events, visit the Coop's website: foodcoop.com

All events take place at the Park Slope Food Coop unless otherwise noted. Nonmembers are welcome to attend workshops.

Views expressed by the presenter do not necessarily represent the Park Slope Food Coop.

jan 25—feb 28 2014

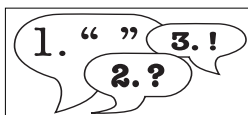
feb 2
sun 12 pm

Global Impacts of Clothing Manufacturing

As consumers, we have largely accepted that we must educate ourselves in order to keep ourselves healthy and safe when it comes to food. But, what about our clothing? We have exported the majority of garment manufacturing jobs—and with it, carbon emissions, water pollution, and waste that mass manufacturing procures. What if—like with food—we prioritize local, wholesome, and certifiable purity when it comes to apparel? Coop member **Libby Chisholm Fearnley** will help to expose the global impacts of the garment industry and offers to collectively brainstorm how consumers can play an active role in changing the business model. Chisholm Fearnley is working toward the Sustainable Design Entrepreneurs Certificate at FIT.

feb 4
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, February 25, 7 p.m., at Bishop Ford Central Catholic High School, 500 19th St., between 10th Ave. and Prospect Park West.**

feb 6
thu 7:30 pm

Food Class: Jacques Gautier



Chef **Jacques Gautier** will demonstrate the culinary versatility of fresh masa (dough made from dried corn.) He will demonstrate recipes and provide tastings, preparing his fillings prior to the class. Before Gautier opened his Park Slope restaurants Palo Santo (Latin-inspired) and Fort Reno (good quality and delicious barbecue), he worked in Vong in New York and Azie in San Francisco. He spent most of 2004 traveling and working as a winemaker's assistant in Argentina. At age 20, he was invited to cook at the James Beard House and remains the youngest to have received this honor. Gautier is a graduate of the Natural Gourmet Institute and is presently a member of its Advisory Board. **Menu includes: tortillas; tacos; tostados; quesadillas; sopes; huraraches; pupusas. ASL interpreter may be available upon advance request. If you would like to request an ASL interpreter, please contact Ginger Jung in the Membership Office by January 23. Materials fee: \$4. Food classes are coordinated by Coop member Susan Baldassano.**

feb 7
fri 4–6 pm

See What the PAFCU Offers

Representatives from People's Alliance Federal Credit Union will be at the Park Slope Food Coop in the Meeting Room to sign up members for credit union membership. Learn about: \$5 minimum savings balance; loans starting at 2.99%; holiday club account; debit/Visa cards; mobile/text message banking; no-fee checking; Internet banking; kids' accounts; vacation club accounts. Any new member to open an account, any existing member to add a PAFCU product, or any member to refer a new member to the credit union will be entered to win a Drive Away Vacation Package. Stop by for a chance to win a surprise gift.

Representatives from the PAFCU will also meet at the Coop on February 8, February 28 and March 1.

feb 7
fri 7 pm

Film Night: Occupy Bakery and Chocolate Country



Two films by **Rachel Lears** and **Robin Blotnick**. *Occupy Bakery* is about shy sandwich-maker Mahoma López and his undocumented immigrant coworkers who set out to end abusive conditions at a New York restaurant chain owned by powerful investors. The epic power struggle that ensues turns a single city block into a battlefield in America's new wage wars. This 6-minute short was recently featured in *The New York Times* Op-Docs section and is adapted from the feature documentary in progress *The Hand That Feeds*, to be broadcast on PBS in 2015. *Chocolate Country* takes place in the isolated hill towns of the Dominican Republic, where cacao farmers have been fighting a losing battle with the global economy for as long as anyone can remember. In the village of Loma Guaconejo, things are about to change. **Rachel Lears** has worked as a filmmaker and writer for more than seven years and holds a Ph.D. in Cultural Anthropology from New York University. A product of backwoods Maine, **Robin Blotnick** has worked in motion-picture development and as a freelance editor of everything from cage-fighting matches to celebrity home movies.

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

feb 8
sat 10 am–12:30 pm

See What the PAFCU Offers

Representatives from People's Alliance Federal Credit Union will be at the Park Slope Food Coop in the Meeting Room to sign up members for credit union membership. Learn about: \$5 minimum savings balance; loans starting at 2.99%; holiday club account; debit/Visa cards; mobile/text message banking; no-fee checking; Internet banking; kids' accounts; vacation club accounts. Any new member to open an account, any existing member to add a PAFCU product, or any member to refer a new member to the credit union will be entered to win a Drive Away Vacation Package. Stop by for a chance to win a surprise gift.

Representatives from the PAFCU will also meet at the Coop on February 28 and March 1.

feb 8
sat 2–4 pm

Valentine's Day Card-Making Party



Bring family and friends of all ages to a Valentine's Day Card-Making party in the Coop's Meeting Room. We'll supply glue, markers, and paper and some fun art-making tips. Bring any other special art materials you would like to use. Hot cocoa and chocolatey treats will be available to purchase.

feb 8
sat 6 pm

How to Ace the SAT

The SAT is a super-important test that influences a high school student's future. But fortunately, there are many ways to prepare for the test and send your student's scores through the roof. Strategies include deciding which questions to omit, multiple-choice strategy, fun vocabulary-building games, essay structure, and much more. Children and friends of Coop members are warmly welcome! **Nataliya** is a Coop member and has been an SAT tutor for years, producing great results and instilling confidence in high schoolers. She currently teaches SAT Prep in the City University of New York.

still to come

feb 11 Safe Food Committee Film Night

feb 14 Ten Living Points for the Creative Spirit

feb 16 Nutrition Response Testing

feb 21 Cheese Class

feb 21 Prospect Concerts

feb 25 PSFC FEBRUARY General Meeting

feb 28 See What the PAFCU Offers

feb 28 Fast Tracking of the Trans-Pacific Partnership

LETTERS TO THE EDITOR

DEAR COOP MEMBERS:

This letter has nothing to do with your food—and everything to do with your well-being. A few nights ago I noticed flashing red lights outside our window, and when I looked out there was a fire truck up the block. I went back to bed, and about 15 minutes later heard an explosion. Looking out, the fire truck was still there, but no alarming activity so I again went back to bed. A while later our carbon monoxide (CO) detector went off. We silenced it, but when it went off again my husband went downstairs and spoke to the firefighters who came up with their monitors. The CO was dangerously high. They threw open all the windows and politely told us to leave “now.” Our neighbors took us in, and in half an hour the firefighters rechecked the CO and we were safe to return. Without the detector we would have slept on... and on. CO is odor-free, insidious, and deadly. Please make sure that you have a detector and check that it is working. All the organic food in the Coop won't keep healthy if you aren't alive to eat it.

Best,
Roberta Gordon

MY FIRST AND
LAST SHIFT ON
NEW YEAR'S DAY

DEAR COOP MEMBERS:

On New Year's Day, subway is free! Oh, yeah? Really? Because I believed that, I decided to work my shift on January 1. I was supposed to

get off to a good start in 2014, but the turnstile didn't turn free of charge. What the heck! Oops, I shouldn't curse on New Year's Day. It's too early for April 1!

I took heart and started working at the Coop. The store was busy! All the shoppers had to get in the lines by 5:15. No exception! We worked hard and got our work done on time. It was beautiful! Later on, I learned of the impending snowstorm. That is why the Coop was so busy.

By the way, when will my next shift fall on New Year's Day? I'm curious. Our work shift runs in a cycle of 28 days. There are 364 days in 13 cycles. If the whole year is exactly 364 days, January 1 will fall on my shift every year from now on. That's not good. However, because of $364 + 1$ days, New Year's Day shift changes by one day every year except in the leap years: this year falls on Wednesday “A” shift, 2015 falls on Thursday “A,” and 2016 falls on Friday “A” and so on. Saturday “A” is skipped because 2016 is a leap year. God is generous. The jump is applied to 2017 for February 29, which affects the following January 1.

In this manner, I can use all my fingers to count 29 days one by one from 2014, adding one extra count after each leap year. In leap year 2036, it falls on the 28th day. The following year skips my shift on New Year's Day. How generous you are, God! So, when will my shift fall on January 1 again? 2059? Oh, no. I'll be in my 90s by then! How sad to realize that January 1, 2014, was my first and last New Year's Day shift.

Seiji Ikuta

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.

HELP STOP COOP THEFT

DEAR FELLOW MEMBERS:

We will be discussing ideas for addressing Coop theft at the January 28 General Meeting. The Coop loses about \$1,200 a day due to theft. This is a collective problem, requiring a collective solution.

At the General Meeting we will brainstorm and solicit ideas from the membership on how to address this problem. Multiple solutions are necessary. We need ideas for creating an anti-theft culture within the Coop, prevention, action when theft is observed, and consequences. From the discussion, we will be able to develop effective methods.

Please attend to contribute your thoughts and be part of the solution.

In Cooperation,
Barbara Mazor

HOW MUCH PER
PLASTIC BAG?

TO THE EDITOR:

The graphic in the Environmental Committee Report in the 12/26/13 *Gazette* is confusing. It proposes that shoppers be charged “.20¢” per bag—that is, two-tenths of a cent per bag. Does this make sense? How could shoppers pay for bags in fractions of a penny? But if what's meant is 20 cents per bag, that seems outrageously expensive.

It would be good if this were clarified before the February GM, when the proposal is scheduled for a vote.

Len Neufeld

Editor's note: As a committee report in this issue notes—the plan would charge twenty cents per plastic bag.

WASTEFUL RETAILERS IN
PARK SLOPE

TO THE EDITOR:

I read with interest the December 26 article by Lily Rothman about the Coop's excellent composting practices [“Coop Bucks Grocery Garbage Trend”]. A tenant in my house religiously collects, six days per week, food about to be thrown out at a well-known local food market. She lugs home many pounds of food each night including expensive cheeses, fancy snack food, yogurts, produce and lots of other great food. All the while, picky Slope shoppers are spending top dollar for pricey food at this shop. I wonder how'd they feel if they knew much of this food ends up in the dumpster, destined for landfills in Ohio and Virginia? My seven tenants and I end up eating much of the otherwise wasted food and what we don't eat ends up in our compost pile.

Recently a new group was formed to address this foolish waste of resources. Called Brooklyn Alliance of Composters and Carters, we aim to use bike

carts to pick up food waste at community retailers and convert it to compost for use by gardeners and landscapers. We are planning a spring forum to highlight how other municipalities in the U.S. are capturing their waste stream for beneficial use in the community. If you'd like to get involved, we meet each third Monday at Borough Hall, 209 Joralemon St. on the second floor at 6:30 p.m. You can contact me for more information at gn.todd@verizon.net. Let's stop the dumping of valuable resources in distant landfills.

Greg Todd



PHOTO BY CAROL WALD

TO THE EDITOR:

On the day of the storm, Friday, January 3, I somehow managed, with the help of an adventurous walker, to do my week's food shopping and get the cart home through the snow. There was barely anyone shopping beyond one bag of necessities. It was the most pleasant Coop day ever. Anyhow, the walker (Carol Wald) and I took pictures of each other. In particular, her picture [here] is cool be-cause it shows the Coop logo on her vest as well as on the cart. Just thought you might like the picture for your next issue.

Best,
Sabrina Waijers

ABUSE OF VISITOR
PRIVILEGES IS A FORM
OF THEFT

TO THE EDITOR:

Josh Wolf wrote a letter noting that he has seen visitors shopping at the Coop [Gazette, 12/26/13, “Abuse of Visitor Privileges Is a Form of Theft”]. I'm pretty sure we all have. He suggested a couple steps that could be implemented to diminish it.

I have only brought guests to the Coop a few times. None of the times did either of us shop. I brought them to give them a personal tour.

My suggestion to diminish the problem is a one-time rule. We now log the names of the visitors on a sheet of paper. I'd enter all that information into a database. Then visitors can only visit the Coop once. That's it. One time is enough to see what the Coop offers. I can't think of any reason to let a visitor come in again after their first time.

Don Wiss

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

BDS TOPICS:

TO THE EDITOR:

The letter in the 01/09/14 *Linewaiters' Gazette* titled "Thanks, Coop Members!" should have been placed in the BDS section not the general section. The author specifically referred to "opposition to our carrying Israeli products."

Sincerely,
Stewart Pravda

ANOTHER ENVIRONMENTAL ORGANIZATION DENIES ASSOCIATION WITH ANTI-ISRAEL MOVEMENT

TO THE EDITOR:

A recent *Gazette* letter (Buchwald, 11/14/13, "St. Louis BDS Committee in Coalition with Environmental and Social Justice Groups Campaigned Successfully Against Veolia's Contract Proposal") claimed that The Sierra Club participated in a coalition in St. Louis, MO, formed by the St. Louis Palestine Solidarity Committee to have the city of St. Louis "Dump Veolia," a company that was to help the city with cost-cutting measures for its water system. According to the letter, Veolia "participates and profits in Israel's occupation of Palestinian lands." I subsequently contacted the Sierra Club to confirm or deny the BDS claim of an association between the Sierra Club and the St. Louis Palestine Solidarity Committee. Below is an excerpt from the response by Caroline Pufalt, Sierra Club Missouri Chapter Conservation Chair, forwarded by Tene Lewis, Washington, DC, Operations Assistant of the Sierra Club.

"The decision to become involved in the issue of the Veolia contract was approved by the Eastern Missouri Group ExCom [Executive Committee of the local Sierra Club]. Concerns were due to Veolia's questionable environmental record in other municipalities and

the fact that the contract was a step toward privatization. Also as the issue grew there were serious good government concerns raised along the way. The Sierra Club was not a member of the coalition but endorsed a statement of opposition to the proposed Veolia contract. We maintained the distinction between being a member of the Dump Veolia coalition (which we were not) and actively supporting the campaign (which we did). We were aware that the international political issues raised by the PSC could be controversial among some of our members. Although the PSC was an active part of the Dump Veolia coalition, there were many other local environmental and citizens groups involved as well, both as members and supporters ... as you can see the Sierra Club took no position on the matters of concern to Marion Stein [i.e., boycott, censure or termination of contractual ties due to any issue in the Israeli/Palestinian conflict or related to business or activities in the territories]."

A similar letter was published in the 12/26/13 *Gazette* written by Matt Ohloff of Food & Water Watch ["Response Letter to Park Slope Letter on St. Louis Water Privatization Fight"], another environmental organization opposed to privatization of water processing. Among his more detailed description of the work of Food & Water Watch he wrote: "Consistent with our organizational mission, Food & Water Watch became involved in this campaign in order to protect St. Louis's water system from private exploitation. Our involvement was in no way connected to, or inspired by, tensions between Israel and Palestine."

Thus Sierra Club and Food & Water Watch are just the latest hoaxes to join Hampshire College, the UK investment firm Blackrock, Deutsche Bank, the investment giant TIAA-CREF, the Dutch pension fund PFZW, and numerous other BDS claimed divestors, all of which have been exposed as fraudulent. Yet although demonstrated fabrications, as was the claim of a mas-

sacre at Jenin, nonetheless these lies continue to be published in our Coop newsletter.

Marion Stein

DUTCH PENSION GIANT DIVESTS FROM FIVE ISRAELI BANKS; NORWEGIAN MUSICIAN CANCELS TEL AVIV PERFORMANCE; ISRAEL THREATENS TO ARREST FOUR EUROPEAN LEGISLATORS

MEMBERS:

Effective January 1, 2014, the Netherlands' largest pension fund management company, PGGM, one of the leading in the world, has pulled out its investments from five Israeli banks involved in the occupied Palestinian West Bank citing its policy of "social responsibility" in the decision. Bank Leumi, Bank Hapoalim, Bank Mizrahi-Tefahot, Israel Discount Bank and the First International Bank of Israel either have branches in illegal settlements or finance the settlements' construction. The divestment by PGGM involves some 150 billion euros of pension money.

In discussions with the banks, PGGM said its opinion was based on an advisory opinion by the International Court of Justice in The Hague, 2004: settlements in occupied Palestinian territory are illegal and violate Article 49 of the Fourth Geneva Convention. That article states: "The Occupying Power shall not deport or transfer parts of its own civilian population into the territory it occupies." The Israeli banks responded that Israeli law doesn't allow them to cease providing service to entities connected to the settlements. (Alex Kane, Barak Ravid)

Norwegian musician Moddi (Pal Moddi Knutsen) has cancelled a February 1st Tel Aviv show after a call from Palestinians in Gaza and other solidarity activists. "This is without comparison the most difficult decision I have ever made as an

artist, and one that hurts almost as much as it feels right." The following are from his statements to cancel: "Kerry's peace talks create an impression of constant progress "concealing the increasingly tighter besiegement of Gaza, the ongoing fragmentation of the West Bank and the continuing discrimination of Arab-Israeli citizens." All, while Israel announces the construction of 1400 new settlements. "I will not lend my voice to it." (Ali Abunimah)

Israeli Minister of Defense Moshe Ya'alon declared that Clare Short (British Parliament member), and three other European legislators would be arrested if they try to come to Israel because of their membership in the Council for European Palestinian Relations (CEPR) outlawed in Israel late December, 2013.

Israel can seize its assets and arrest members, declaring CEPR a threat to Israel's national security (providing no evidence of any involvement in terrorist activity). Ya'alon referred vaguely to CEPR's calling for an end to the Israeli siege on Gaza.

CEPR, a non-profit organization aims "to promote dialogue and understanding between European, Palestinian and Arab parliamentarians and policy makers to resolve the Israeli-Palestinian conflict in accordance with international law." Clare Short said: "Given Israel's track record, the Defense Minister's action is not surprising, but it is yet more evidence that Israel's claim to be a democracy is eroding very fast." (Saed Bannoura)

Note: Following Matt Ohloff's 12/26/13 concerned letter ["Response Letter to Park Slope Letter on St. Louis Water Privatization Fight"], I e-mailed him the link listing Food & Water Watch endorsing St. Louis Dump Veolia. However, after checking the official website, I found the same broad list of endorsers without his organization. Sorry, Matt.

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



MEMBER SUBMISSION

The Sharing Economy

By Alan P. Berger

No doubt you've heard of Zipcar, Airbnb, the NYC bike-sharing program, and maybe Rent the Runway and Lyft too. These are all examples of what is being called the sharing economy or collective consumption economy. This growing movement recognizes that we don't have unlimited resources (money, energy, raw materials, etc.) and it's wasteful and inefficient for everyone to personally continue to amass more and more stuff, much of it used infrequently, when a lot of what we need and want already probably exists in our own neighborhood. We'd be better off sharing the things we need rather than everyone owning everything, and by sharing we'll be building more cohesive and self-

reliant communities.

In addition to the above, other benefits of sharing become apparent once you think about it: you instantly have access to more things than you previously thought possible, as people offer to loan things that you never would have bought yourself. And you don't need as much storage space in your home (or small business or organization) because everyone doesn't need to buy and store everything anymore. Also, most of this lending and borrowing will take place in your immediate neighborhood, saving time, energy, and best of all, building community—you get to see and get to know more people in your neighborhood. And, if we're using our current resources more and not making and buying

as many new things, the reduction in raw material use, energy for processing, producing and transporting finished goods, will result in helping to reduce global warming and have other environmental benefits. Finally, and certainly not least of all, we reduce our dependence on large corporations and for-profit businesses that make and distribute all this stuff and motivate them to start thinking of more sustainable ways to provide products and services to their customers.

What are some examples of stuff we could be sharing? Well, here's a really short list: drill, screw gun, DVDs and CDs, cameras, bread maker, ice cream maker, juicer, food processor, blender, Wii, tree pruner, amplifier, bike, ladder, saw, folding chairs, folding table,

luggage, large serving platters, wine glasses, shredder, scanner, saw, snow blower, weed cutter, mixer, pasta maker, coffee maker, musical instruments, books, air mattress, humidifier, de-humidifier, portable heater, tennis racquet, baseball bat, camping gear, golf clubs, skis, car roof rack or bike rack, car storage bin, and sewing machine. Not only goods but also services can be shared, such as sports lessons, computer help, help with taxes, manual labor, etc. I think you get the idea and probably have other ideas of plenty of things to add to this list.

As an example of one neighborhood group that has started recently to share goods and services, a group of Prospect Lefferts Gardens residents in November 2013 established a group on the sharing platform neighborhoodsgoods.net and at press time has 62 members sharing more than 80 goods and services. Establishing a group means that you're always sharing with someone who lives nearby, which means you're probably more likely to use it more and to know the people you're sharing with. On neighborhoodsgoods.net it's free to join, free to set up a group, and free to share. Other sites charge transaction fees, service charges, or take a percentage of the

money that changes hands.

If you're interested in taking part in something like this, helping to set up a group in your neighborhood, or helping the goods and services sharing concept to grow, contact me at alanpberger@gmail.com or call me at 917-715-7157.

And, to learn more about the sharing economy here are a few links:

Recent article in *The New Yorker*: www.newyorker.com/talk/financial/2013/09/16/130916ta_talk_surowiecki

TED talk: www.ted.com/talks/rachel_botsman_the_case_for_collaborative_consumption.html

For the ambitious—a whole book on the topic: www.library.uniteddiversity.coop/Money_and_Economics/The_Sharing_Solution.pdf. ■

Puzzle Answer

APPLE
ORANGE
PEACHES
PEPPER
SQUASH
CABBAGE
CUCUMBER
PRODUCE

Attention Coop Squad Leaders!

❖ Do you want your shift to operate more smoothly?

❖ Are there folks on your squad who seem to irritate one another, and it's difficult to see what the problem is?

❖ When a conflict occurs between shoppers during your shift, what can you do to ease the situation on the spot?

❖ Do you know what resources are available for people who want to follow up?

Wednesday, February 19
7–9 p.m.Saturday, February 22
10:30 a.m.–12:30 p.m.Saturday, March 15
10:30 a.m.–12:30 p.m.

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

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

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

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

Diversity and Equality Committee
PARK SLOPE FOOD COOP

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

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, FEB 1

11 a.m.-3 p.m. More Than A Score: Talking Back to Testing Forum. Participatory discussion of misuse of school testing and how to fight back. Edward A Reynolds West Side High School, 140 W. 102 St. NY 10025 Change the Stakes & Movement of Rank & File Educators www.morecaucusnyc.org/.

8 p.m. Peoples' Voice Cafe: Judy Gorman; The Blues Mothers. At The Community Church of New York Unitarian Universalist, 40 E. 35 St. NY NY Wheelchair-accessible. For info 212-787-3903 or see www.peoplesvoicecafe.org. Donation: \$18 general/\$10 members/more if you choose, less if you can't/no one turned away.

SUN, FEB 2

4 p.m. BPL Chamber Players at the Dr. S. Stevan Dweck Center, Central Library 10 Grand Army Plaza, Bklyn, featuring Escher String Quartet, Adam Barnett-Hart and Aaron Boyd, violins; Pierre Lapointe, viola; Dane Johansen, cello; and Deanne Meek, mezzo-soprano.

4 p.m. Concert: Old-Time Tunes & Songs. Alan Friend (banjo, guitar, fiddle), Harry Bolick (fiddle, mandolin), Don Friedman (guitar, banjo), Charlie Shaw (bass, drum) celebrate release of the CD *Bad Times & Better Times*. The Old Stone House, 336 Third St. (in the Park), Park Slope. \$10, Children under 13: \$5. Info, 718-768-3195, www.theoldstonehouse.org/.

CLASSIFIEDS

BED & BREAKFAST

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

CHILDCARE

Art teacher; exuberant! NYS certified; excellent references; home/private school, wknds; ages 5-12. Fredda Patti; freddame@hotmail.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.

EXPERIENCE RURAL UPSTATE. Rent a solar home - skylights, waterfall, ravine, pond, woods. Care for chicks, laying hens, garden. All organic practices. Sharon Springs - near Albany, Cooperstown. Furnished or not. No indoor pets. No smoking. WiFi. 6 mo. or longer. Approx. \$1,250/mo. 518-234-1942. maherjohnson@gmail.com.

SERVICES AVAILABLE

ATTORNEY—Personal Injury Emphasis—35 years experience in all aspects of injury law. Individual attention provided for entire case. Free phone or office consulta-

tions. Prompt, courteous communications. 23-year Park Slope Food Coop member; Park Slope resident; downtown Brooklyn office. Tom Guccione, 718-596-4184, also at www.tguccionelaw.com.

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

THE ARTFUL DODGER painting co. has served the NY metro region for over 30 yrs. "Everything with paint" from standard painting to specialized wall treatments. Expert prep work. Clean and efficient. Insured, EPA certified. References available. REASONABLE! Call 646-734-0899 or e-mail eyegrease@earthlink.net.

Do you or a senior you love need to move? Are you eager to get organized? Paper Moon Moves is a senior move management company helping New Yorkers to: get organized; sell, donate or discard things no longer needed; and manage moves. Call 917-374-1525 for a free consultation!



SERVICES WANTED

SEEKING SPANISH TUTOR for afternoon conversation class consisting of two women, intermediate level, in Park Slope. Call Rose 718-789-9251.

FREELANCE TALENT WANTED Non-profit has great opportunities for talented WRITERS: Sales-Copy, Web-Content, Articles, Motivation, Metaphysics, Radio. WEB SITE: Designer/Builder. RADIO: Agent, PROGRAM PRODUCER: Motivational, Metaphysical. DESIGNERS: Graphic. Clothing. Costume. Fabric. RESEARCHER. P/R. E-mail to: PLCMcan@gmail.com.

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.

BROOKLYN FREE SCHOOL is now accepting applications for our preschool program. For information visit, brooklynfreeschool.org



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, 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.

Follow the Food Coop on:

twitter

@foodcoop



Members Sought for PSFC Personnel Committee

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

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

The Personnel Committee meets with the General Coordinators on the third Tuesday of every month from 5:30 to 7:15 p.m. Additional work outside the meetings is also required.

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

★ EXCITING WORKSLOT OPPORTUNITIES ★

Bathroom Cleaning

Tuesday, 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.



dishes and making coffee. Sound like your dream come true? This job might be for you. Please speak to Adriana in the Membership Office for more information.



Store Equipment Cleaning

Monday and Wednesday, 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.

Office Set-up

Monday and Wednesday, 6 to 8:30 a.m.

Need an early riser with lots of energy to do a variety of physical tasks including: setting up tables and chairs, buying food and supplies, labeling and putting away food and supplies, recycling, washing

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: Karen: 718-208-7897 or foodcoopdc@gmail.com



ILLUSTRATION BY ROD MORRISON

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.



The Agenda Committee is urgently seeking new members! Join the Committee and help set the monthly General Meeting agenda.

Requirements:

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

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

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

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

