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LINEWAITERS'

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Volume II, Number 3

February 6, 2014

Meeting Whole Foods Halfway



PHOTO BY ANN ROSEN

Whole Foods' new Brooklyn location on the Gowanus Canal.

**Everybody's talkin'
'bout the new kid in
town...**

—The Eagles, 1976

By Thomas Matthews

IN 1976, when The Eagles had a #1 hit with their song "New Kid in Town," the Park Slope Food Coop was three years old and an oasis of good food in Brooklyn. But last December, when Whole Foods Market opened their first store in Brooklyn, the spotlight shifted in a heartbeat.

Everyone knew they were coming. Whole Foods opened its original natural food market in Austin, Texas, in 1980. By 2001, it had become a national chain, and opened its first store in Manhattan

(where it now operates seven locations). There are now more than 365 stores, with sales of \$12.9 billion in fiscal 2013, according to the company's website.

As early as 2003, Whole Foods began scouting locations in Brooklyn. They settled on the banks of the Gowanus Canal, at Third Avenue and Third Street, but negotiations for permits and environmental cleanup took six years, and construction on the store only began in 2012. The store finally opened on Dec. 17, 2013.

The Brooklyn store drew wide media attention, with stories in *The New York Times* ("The Most Important Whole Foods Opening of Our Time" ran the headline), *The New Yorker* and *The New York Observ-*

er, along with special-interest publications such as *Earth Techling* and *Motley Fool*. Borough President Marty Markowitz cut the ribbon at the grand opening, and the store seems to have been packed ever since.

And, it can't be denied, for good reason. The store is beautiful, with a thoughtful layout that makes shopping intuitive. It offers thousands of products, many of them identical or similar to those sold in the Coop. The fresh meat, fish and cheese stations are especially alluring, with their butchers, fishmongers and cheese cutters on hand to help. Samples are offered in almost every aisle: smoked salmon, ice cream, frothy whey drinks.

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Organic Love

Tying the Knot at the Coop



PHOTO BY AMY BOLGER

William Laviano and Mary Vonckx: a Coop couple.

By Suzan Sherman

More often than not, people join the Park Slope Food Coop for its reasonably priced organic food, though an aspect to membership not often discussed is the romances that have sprouted as a result. A shared passion, say, for gluten-free, discovered in an off-hand conversation on one's shift, or waiting in a circuitous line around the Coop's periphery, have for some budded and bloomed into lasting love. Just in time for Valentine's Day, the *Linewaiters'*

Gazette speaks to a handful of married members who met their mates at the Coop.

Love at First Shift

"It took a Coop shift to bring us together," says Mary Vonckx, 29, of her marriage to fellow Coop member William Laviano, 31. Back in October 2008, Mary, who at the time had been a Shopping Squad Leader on Sundays at 1 p.m. (D week), crossed paths with William, who had just joined her shift. "It's a very busy shift,

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Next General Meeting on February 25

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The February General Meeting will be on Tuesday, February 25, 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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**Vote on Proposal to
Reduce Plastic Roll Bag Use at
February 25 General Meeting.**
See page 11 for Agenda & Location

Whole Foods

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More than 200 items are sourced from Brooklyn purveyors: Dinosaur Pasta, Allegro Coffee Roasters, frozen pizza from Roberta's. And many more are touted as "local" in shelf-talkers, with the names of the farms, bakeries and breweries where they originated; according to Whole Foods Market spokesman Michael Sinatra, "Local items come to us from throughout New York, Connecticut, New Jersey and eastern Pennsylvania."

Beyond the goods offered, the store itself embodies what might be called Brooklyn values.

Solar panels top a 20,000-square-foot rooftop greenhouse, which grows organic produce in partnership with Gotham Greens. Wind turbines, gray water-reuse systems, low-demand refrigeration systems and special landscaping reduce energy requirements and waste production. The construction materials include re-purposed wood from the Coney Island boardwalk and old bricks from a demolished New Jersey factory.

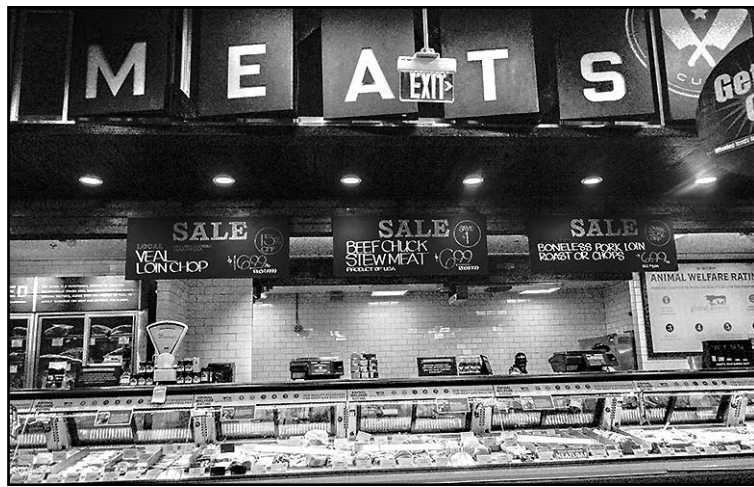
The store employs about 400 "team members," more than two-thirds of them Brooklyn residents. This Whole Foods has made significant efforts to engage both its environment and its community. Plus, there's a restaurant with a view over the Gowanus Canal. What's not to like?

Shopping at Whole Foods

On a Saturday morning in January, I set off from my home in Windsor Terrace to compare and contrast Whole Foods with the Coop. I made a list of about three dozen items that we purchase regularly at the Coop, and planned to compare availability and prices at both stores.

I approached the task with trepidation; I dislike shopping, and mostly my wife, Sara, takes on that burden. Though I have been a Coop member since the mid-1990s, I rarely set foot in the store more than once or twice a year.

The trip began inauspiciously. Whole Foods' 240 parking spaces were all full when I pulled into the lot. I spent 10 minutes jockeying for a spot, circling, idling, dueling with competitors. Finally, a family with a very full shopping cart loaded up



Whole Foods' meat and produce sections...

their SUV and pulled away.

The store too was crowded. The shoppers looked like Brooklyn—multicultural, parents with small children, younger hipsters, a smattering of older folks. People were distracted, engaged with their kids, steering their strollers, dazed by the abundance. Navigating the aisles, wide as they were, was perilous. But helpful "team members" continually offered assistance and advice. None of them gave my notebook a second glance.

The PA sounded: "I need one team member to the front for bagging assistance, please. One team member to the front."

I went to the front and counted 18 people in line for the registers. It was a bit

ic products. That's what I like to serve my daughter."

"What about the prices?"

"I'm trying to be sensible. It seems as though if you buy their store brand, 365, it's okay. But the other stuff!" She shook her head. "It's Whole Foods."

"Have you ever considered joining the Park Slope Food Coop?"

"Oh yes! I would like to. We looked into it. But I live in Cobble Hill, and I need parking. Also, my husband is a musician and he travels a lot. So covering his work shift would be a problem. Plus, all those rules and regulations!" She smiled and shrugged.

Shopping at the Coop

Leaving Whole Foods, I thought about the parking lot, and the car culture it fos-



PHOTOS BY ANN ROSEN

lemons that had spilled onto the floor. The PA came on.

"Could we please have some Receiving workers to the basement? There's a U-boat of frozen food that needs to be moved to the freezer. I know you're eager to shop, but the shift doesn't end for another 15 minutes. Please?"

I found almost all of the items on my list in about half an hour, a slightly greater hit rate and with slightly less time spent than at Whole Foods. The accompanying chart compares only items that were identical in both stores. In every case, when I compared similar products, the Coop price was lower than Whole Foods, sometimes much lower. Whole Foods was running sales on some of these items, and

ple. Shorter than Whole Foods! And more social; instead of competing for registers and relying on employees, Coop members waited patiently and chatted with their neighbors.

I chatted with a few shoppers, too. What do you think of Whole Foods?

"Prices are ridiculous at Whole Foods," scoffed Lisa, who has been a PSFC member for five years. "I'm all about prices. I shop here."

"I haven't been yet. I'm sure they've got stuff we don't," said David, a PSFC member for five years. "But I'm sure they charge double."

Jean, a member for four years, had a yoga mat in her cart. "I priced these at Whole Foods. Double! Look, it's not like this is the only place I shop," she continued. "But



...and the Coop's checkout line and produce aisle.



anarchic, with no visible line, but team members were steering people to open registers, and the process seemed relatively fair and efficient.

I ordered an espresso macchiato (\$2.25) from the barista working the nearby coffee station. A woman in her 30s with a young girl ordered, too, and we fell into conversation.

"How do you like the store?" I asked.

"It's my first time, and a bit difficult to find my way around," she answered. "But I like all the healthy and organ-

tered, and the mix of convenience and social isolation that entailed. I was feeling good about the Coop. Then I circled Union St. for 10 minutes without finding a parking space, and finally pulled into the garage next to the Coop. Parking for less than two hours cost me \$16. (It would have cost me \$4 if I had known about the discount sticker we can get at the Coop.)

Once inside, the melee was much like Whole Foods, with, perhaps, more children, and less expensive strollers. A worker was picking up

even the sale prices were higher than the Coop's. (I did not price the Whole Foods' store brand, "365.")

Compared with Whole Foods, the Coop meat section was skimpy and apologetic. But the Coop's produce, though presented less artfully, looked fresher, more earthy. Perhaps telling from a cultural point of view, the Coop's household products were more environmentally and politically correct.

Around noon on Saturday, the Coop's checkout line extended into the freezer aisle, about a dozen peo-

the Coop has good products, and it's affordable."

Whole Foods: Threat or Menace?

Not everyone in the community welcomed Whole Foods with open arms. Some are adamantly opposed to the economics and ethos of "big-box" stores. Some felt the market was contributing to the gentrification and the suburbanization of the borough. Others worried about its impact on competing local shops—including the Coop.

Shortly after Whole Foods

Comparison Shopping: The Coop vs. Whole Foods

Hours/week open for shopping:

PSFC: 99.5 hrs WF: 105 hrs

Square ft./shopping:

PSFC: 6,000 sq. ft WF: 56,000 sq. ft

Cash registers:

PSFC: 11 checkout lanes, 4 cashier stations WF: 32

Parking spaces:

PSFC: 0 WF: 240

Pricing comparison:

| ITEM | PSFC | WF |
|---------------------------------|------|------|
| Fage Greek Yogurt 500 g | 3.15 | 3.49 |
| Silk chocolate soymilk 32 oz | 2.05 | 2.69 |
| Spectrum canola oil spray 6 oz | 4.62 | 6.99 |
| Bragg apple cider vinegar 16 oz | 2.52 | 4.99 |
| Eden organic kidney beans 15 oz | 1.83 | 2.49 |
| Edwards brown rice snaps 3.5 oz | 2.05 | 3.69 |
| Yogi lemon ginger tea 16 bags | 3.04 | 4.99 |
| Ecover fabric softener 32 oz | 3.15 | 5.69 |
| 7th Generation tall kitchen 30 | 4.83 | 6.69 |
| Tofurkey sausage 14 oz | 3.40 | 4.69 |
| Broccoli organic 1 lb | 2.39 | 3.99 |
| Clementines 5 lb box | 6.53 | 6.99 |
| Red onions 1 lb | .65 | 1.49 |
| Bananas organic 1 lb | .86 | .89 |

bly do well with the older set, and anyone who lives west of Court Street. But even if Whole Foods cuts into just a portion of these establishments' bottom lines that could be the difference between life and death.

Joe Holtz, a General Coordinator and one of the Coop's founders, way back in 1973, offered a mix of optimism and caution:

"I am a strong believer in not being over-confident," Joe wrote in an e-mail. "With hard work and improvement the Coop will be fine, but... there is never a reason to rest... I have never considered co-existing [with Whole Foods, Trader Joe's, etc.], just existing.

"The Coop's competition takes place inside each member's head. If enough members feel that the Coop makes practical sense in their lives... [and] feel good enough about the Coop to recommend it to their friends... then the competition inside the heads of each member is generally won and the members stay members. We don't have competition from other stores, we have the challenge of being good enough for our members."

Kristen, waiting on the

Coop checkout line, took a nuanced position on Whole Foods that seemed to support Joe's analysis.

"I did go there one time," she confessed. "It was very seductive. I bought a few things. I felt guilty when I left."

Kristen and her family were Coop members 13 years ago, until work took them to the West Coast, where they unsuccessfully tried to replicate the PSFC model. They were happy to move back to Brooklyn a

year ago and re-join.

"I'll probably work Whole Foods into my shopping, but it will never replace the Coop," Kirstin said. "It's easy to shop here. I know some trustworthy person has selected these products according to values I share. The Coop is important to the neighborhood and the community for lots of reasons, beyond the products and even beyond the prices. I don't think Whole Foods will make this place go away." ■

opened, a Brooklyn-based blog called Gowanus Your Face Off fretted about the market's potential effects on small local food businesses, from specialty shops to restaurants.

"Now, it stands to reason that not everyone is going to flock to Whole Foods and completely abandon their neighborhood businesses," wrote B. Umanov. "The specialty stores will still proba-

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 is one opening on the Board. This position is for a term of three years.

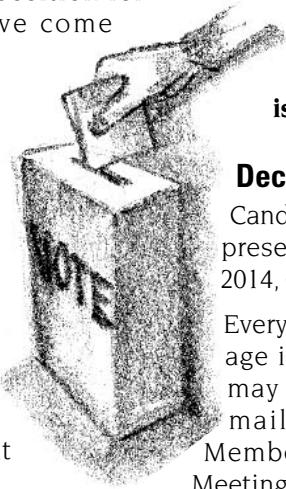
Candidate Deadline

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.**

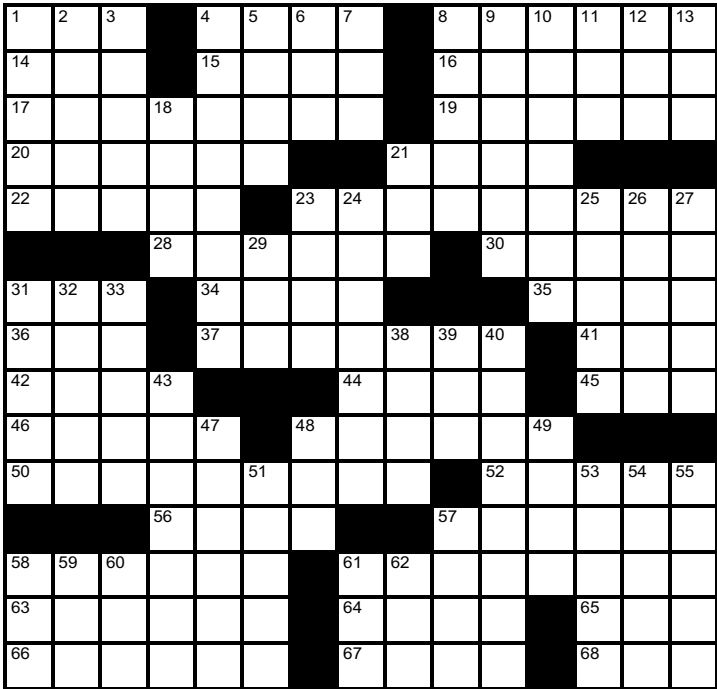
Deciding and Voting

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.



Crossword Puzzle



Across

- 1. Badge holder: Abbr.
- 4. Squat
- 8. Words after "Hi, honey!"
- 14. 'Fore
- 15. Grandson of Adam and Eve
- 16. Use logic
- 17. It often has picnic tables (and, no kidding, it's the name of a portable toilet company)
- 19. Dexterous
- 20. Miss the start
- 21. Home of the Cowboys, informally
- 22. _____ mail
- 23. What people often do before going to a popular restaurant (and, no kidding, it's the name of a portable toilet company)
- 28. Like the Best Picture of 2011
- 30. Sly character?
- 31. 1991 Naughty by Nature hit
- 34. Pi Day celebrant, perhaps
- 35. Southwestern art mecca
- 36. Classic children's book "Blueberries for _____"
- 37. "Yikes! I'm late!"
- 41. "_____ had it!"
- 42. Take _____ (snooze)
- 44. Web programmer's medium
- 45. "_____ Miz"
- 46. Cezanne contemporary
- 48. David Hasselhoff's "Don't Hassel the Hoff," e.g.
- 50. People from the U.S. (and, no kidding, it's the hyphenated name of a portable toilet company)
- 52. Explorer _____ da Gama
- 56. The American Dialect Society's "Word of the Twentieth Century"
- 57. Trent of Nine Inch Nails
- 58. Island near Java
- 61. 1994 Wesley Snipes movie (and, no kidding, it's the name of a portable toilet company)
- 63. _____, Straus and Giroux (book publishers)
- 64. BMW rival
- 65. Pal of Pooh
- 66. Size up
- 67. Wrestling event
- 68. Hosp. areas for accident victims

Down

- 1. Neighbors of Croats
- 2. Eco-friendly
- 3. Inventor of a coil that bears his name
- 4. Chick
- 5. Poker pot starter
- 6. Whoop-de-_____
- 7. Cleopatra's killer
- 8. Train track beam
- 9. Civil rights activist Evers
- 10. Construction worker
- 11. Spanish bear
- 12. Facetious "Who, me?"
- 13. "The Lord of the Rings" tree creature
- 18. Mai _____ (drinks)
- 21. Lunch inits.
- 23. Part of CPA: Abbr.
- 24. "Here's what happened next ..."
- 25. Text alternative
- 26. Greater than
- 27. Doctor's orders
- 29. Virgo preceder
- 31. 2005 biography subtitled "The Making of a Terrorist"
- 32. It's flown in "Catch Me If You Can"
- 33. It's flown in "Catch Me If You Can"
- 38. \$20 bill dispensers
- 39. Abbr. in food engineering
- 40. Greek salad leftover
- 43. Swear falsely, with "oneself"
- 47. Regal toppers
- 48. 1960 Pirates World Series hero, familiarly
- 49. Heckle
- 51. White House policy honchos
- 53. Sound asleep?
- 54. Musician Oberst
- 55. Cookies that flavor some ice cream
- 57. Used bikes
- 58. Design deg.
- 59. Batteries for remotes, perhaps
- 60. Phil and Oz, for two
- 61. Beaver's work
- 62. Regret

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

Forever Cheese

By Brian Dentz

Some \$10,000 worth of cheese. That's how much the Park Slope Food Coop buys each week from Forever Cheese, a Long Island City-based importer with long-standing and personal ties to the Coop.

Yuri Weber, the PSFC's cheese buyer, says the large majority of the Italian, Spanish and Portuguese cheese sold at the Coop is from the company, which also imports artisanal foods from Croatia. The Coop buys two or three 80-pound wheels of its Parmigiano-Reggiano every week, at \$875 a pop, says Weber, who has been purchasing cheese for the Coop since 2006.

Weber says that the Coop's relationship with Forever Cheese is unique and mutually beneficial. Forever Cheese receives large quantities of cheese each week and

has to make room by clearing out cheese already in their warehouse. While the company sells its newer shipments to its big distributors, which take more time to get the cheese to the consumer, the Coop can buy the older product and get it to the consumer faster. In the process, "We get to sell some really great artisanal cheese that normally we wouldn't," Weber says. "And we buy it at a great price...that's the best part; we can cut some deals."

Personal Connections

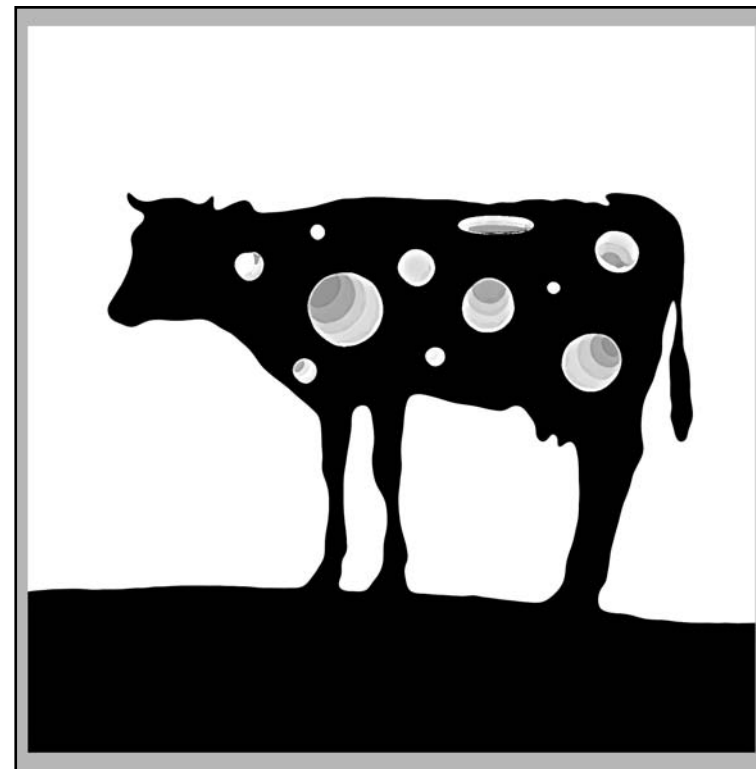
The relationship between the PSFC and Forever Cheese goes back to 2001, according to Marty Stiglich, the Coop's cheese purchaser at the time. Back then, he says, there was a Coop member named Brad Dubé, who was a sales representative for Forever Cheese and approached him to talk about buying cheese. The

Coop has been purchasing their cheeses ever since.

Those personal connections continue. When Aaron Kirtz is not doing his shift cutting cheese in Food Processing, he works as the sales manager at Forever Cheese. He formed a friendship with an employee of Forever Cheese while working his shift in Food Processing back in 2006, and it led to his current job. "The cheeses we sell are high quality, low production. There's a lot of care going into making cheese," Kirtz says.

The company itself was born of a passion for cheese.

Michele Buster was a communications director in the world of professional tennis when she decided to pick up and leave the U.S. for Europe. She landed a job in Spain during the 1992 Olympics, and had the chance to sample many of Spain's unique



ART BY PAUL BUCKLEY

artisanal cheeses. Later, while working in Rome for World Cup Golf, she met Pierluigi Sini, whose family had a company that made cheese. One of their cheeses was a sheep's milk cheese made in the countryside right outside of Rome. As Michele and Pierluigi's romance blossomed, Michele sampled the cheese his family produced and was introduced to cheese making and selling.

They talked about going into business together and importing the cheeses to the U.S. Michele made a deal with Pierluigi's family: "You teach me cheese and I'll put it where it needs to go." She was determined to find the right way to market their products in America. Michele also thought Spain's cheeses had great potential. So they agreed to allow Michele to import Spanish Manchego as well as part of the venture. In 1998, Michele and Pierluigi created Forever Cheese.

Finding the Right Manchego

One of the most popular cheeses in Spain is Manchego. There are many different Spanish cheese makers who produce Manchego and many varieties of it. So it was no easy matter when Michele started searching for the brand of Manchego to represent and import to America.

After a year and a half of searching, Michele finally found the Manchego cheese she wanted to sell. At her first meeting with the cheese maker, she says she sat and chatted with him in a coffee shop on the Grand Via in Madrid (the equivalent of Broadway). After talking for over an hour about cheese, he asked her if she wanted to

sample the cheese he produced. They left the coffee shop and she says she followed him into an underground garage. Out of his car he pulled out a box and put it on the hood. She sampled it right there in the dark garage with the odor of car exhaust and motor oil in the air. "It was the best buttery cheese, I knew it right then. And I knew I had the right cheese maker. All he ever wanted to do was make a better cheese. He kept that passion till the day he died," Michele says.

This Manchego is produced by a company named Quesos Corcuera, located in a small town named La Puebla de Montalbán, about 65 miles southeast of Madrid.

Michele travels throughout Spain, Italy and Portugal to select cheeses to import. When asked how she chooses a cheese, she replies, "I have to be passionate about them." She goes to trade fairs and has many friendships with people in the cheese world in Spain, Italy and Portugal. Michele's fluency in Spanish and Italian is essential.

"What foods are typical of a country is the window into its culture," Michele explains. "Each cheese is emblematic of the people who make it, the land and the animal." For her, importing cheese is not just about buying fermented milk and selling it. For her it's a way to share her love of artisan cheese and to "bring my love of a country to a lot of people."

Forever Cheese has their own brand called Mitica to help unify its product line of Mediterranean foods. Many of these items are in the end of the aisle opposite the chicken section in the PSFC. ■

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 4 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.

Organic Love

CONTINUED FROM PAGE 1

but there were moments to chat," Mary explained. The two seemed destined to meet, since after a cursory back and forth they discovered they were next-door neighbors in Clinton Hill and had a shared interest in bike riding. "At the end of our shift, William said to me noncommittally, 'We should go for a bike ride sometime.'"

And they did. A couple of days later, with William uncertain as to whether this was a friendship forming or something else, he pedaled with Mary through the autumn streets of Brooklyn. As their ride neared its end, he asked, "Should I ask you out on a real date?" and Mary replied, "I thought this was a date."

"We met on Columbus Day weekend, and got married on Columbus Day weekend four years later. We had to miss our shift, but everyone understood," Mary said. To this day, both Mary and William faithfully work their D week shopping shift together.

The two were married at Byrdcliff Arts Colony in Woodstock, NY, in 2012. "We brought our Coop values to our wedding by using local farm-to-table food catered by Heather Ridge Farm in Schoharie County," William explained. A friend of theirs—Park Slope born and raised, and a Coop member—officiated at their wedding. There were also a significant number of Coop members who witnessed the big day.

As a result of his experience meeting Mary, who is a grants manager with Doctors Without Borders, William, a freelance film and TV producer, sees the Coop as an untapped romantic resource. "It's a small community, and that enables people to get to know each other better. I encourage my single friends to get more involved with the Coop, in this day and age when so much dating goes on through online media. If you're meeting a fellow Coop member, you assume they have the same values regarding sustainability and care about food." According to William, the best shifts to meet other people are walking and receiving.

Squad Leader, Matchmaker

Erika Simonian and Steve Curtis were introduced by their Shopping Squad Leader, Christina Ziegler. Erika, who was 34 at the time, explains, "Christina was really Steve's Squad Leader, and my friend, as well as a quasi-matchmaker

who was excited to see us become friends. I switched shifts to sit next to Steve once a month at the front desk, and the rest is history. We've been married for the past five years and are expecting our second child in May."

Steve, a musician and project manager, was 36 when he met Erika, who is a homeopath in private practice, as well as a musician. After their first shift together, he went on tour with his band, Hem, for five weeks. His first morning back in Brooklyn, he had his shift at 8:00 a.m., and was admittedly happy to see Erika again. Every month after that they sat next to each other, checking people's cards, and got to talking and laughing. They kept saying how they wanted to get together for lunch sometime. "It was a monthly ritual that we would look forward to," Steve explained, "being side by side. It was how we learned who the other person was."

Eventually, the two went out for drinks, and then began to date. Both have a particular affinity for acoustic guitar and vocal harmonies, and ended up forming a contemporary folk duo called Little Silver. "Stolen Souvenir" was their debut EP, and they are now recording a new LP. The two have performed at such well-known local venues as Freddy's and the Living Room.

Christina Ziegler, the Squad Leader who brought them together, was at Steve and

Erika's wedding, as were many other Coop members. Besides their deep and lasting love for each other, both have strong, committed feelings toward the Coop. "We love the Coop; our friends make fun of us because we're a very Coop-y couple, and totally buy into the cooperative spirit of the place," says Erika. "Plus, you simply cannot get this quality of food for the price anywhere else."

Falling in Love with a Non-Member!

Park Slope residents Katia Righetti and Bob Goldberg have been married for 25 years, and met at the Coop's 16th anniversary party in May 1989. The party took place at Congregation Beth Elohim on a Saturday night.

"I came with a date," Katia explained, "but he left early because the Five Boro Bike Tour was the following day. At the party there was a marching band procession led by Jodi Kruskal, and I joined in, as did Bob, who was playing two or three instruments at once. It was fun. I noticed him immediately, and then he asked me to dance. Afterward, he asked for my number, and called the next day."

Unlike Katia, Bob was not a Coop member at the time, but just came to the dance for the social aspect. The two



Bob Goldberg, Olivia Goldberg, Katia Righetti, Camilla Goldberg.

PHOTO BY ABBY KRIM

ended up moving in together—Bob still not a member—and when one of the Coop's General Coordinators, Linda Wheeler, happened to call Katia and heard Bob's name on the answering machine, they were caught.

"Linda said to me, 'Either you both quit the Coop or you both join,' so we both joined," Katia said. Over the years, the two have worked on various shifts, and have circulated between many different squads, with Katia, a social worker, now working on the Shopping Squad, and Bob, a musician, doing Food Processing.

Bob and Katia officially tied the knot in 1993, and have two children, both girls, who are now 12 and 17. "At the Coop's anniversary party where we met, they gave out buttons with the number 16 on them—and we probably still have them somewhere," Katia said.

Back in the day, Katia remembers the Coop as a place where it was not uncommon for members to date, but said, "It's not that way anymore, because it's so crowded now." When she first became a member in 1988, she worked at the now-defunct cheese counter, where several people had asked her out.

Suffice to say, perhaps the single people who are reading these words are now considering their Coop membership in a new way, and as they walk through the Coop's doors will keep their eyes peeled for potential mates manning the cash registers or wheeling their carts through the aisles. Without question, besides the three couples featured here, there are other Coop members who met and married, and continue eating organic produce while living happily ever after. ■

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.



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.

COORDINATOR'S CORNER

Reasons to Oppose Environmental Committee's Proposed Charge of 20¢ per Plastic Roll Bag

By Ann Herpel and
Jess Robinson
for the General Coordinators

The General Coordinators have grave concerns about the Environmental Committee's February 25 GM proposal to institute a mandatory 20¢ per roll bag charge. While the current version of the Environmental Committee's proposal no longer removes roll bags entirely, we believe the mandatory 20¢ charge will negatively impact the Coop.

Over its 40-year history, the Coop has been ahead of the curve in wrapping environmental stewardship into operational decision-making. In our view, earlier decisions made sense financially, operationally and environmentally. The proposal being voted on at the February 25 GM falls seriously short in all three areas.

The GCs have many areas of concern. The following are three compelling reasons to oppose the mandatory 20¢ charge per roll bag.

1. This proposal markedly departs from the Coop's principles guiding our pricing policy and flat mark-up of 21%.

The Coop has never created a unique mark-up for an individual product—in this case, plastic roll bags—in order to “tax” members who purchase that product. Charging 20¢ per bag represents a 2500% percent mark-up on a product for which the Coop pays less than one

penny. This proposal would set a precedent that products disliked by a group of members should be “taxed” to make the product more expensive, thus discouraging consumption. The next “taxed” product might be something you favor. The packaging of yogurt, sushi, hummus and seaweed snacks all use a much higher percentage of plastic per ounce of food than the vast majority items purchased in roll bags.

2. Purchasers of minimally packaged products will be most affected by the mandatory charge.

Roll bags allow members to purchase high volumes of minimally packaged, local, organic food. Every week members purchase 161,000 pounds of produce, bulk, and bread. 96% of the items taken home in roll bags come from these three departments. If this proposal passes, members who purchase this 161,000 pounds of produce, bulk and bread will pay for a bag (plastic roll or reusable bag alternative) to convey their minimally packaged products home. The Coop should not financially burden the members who are being environmentally responsible by purchasing food with minimal packaging.

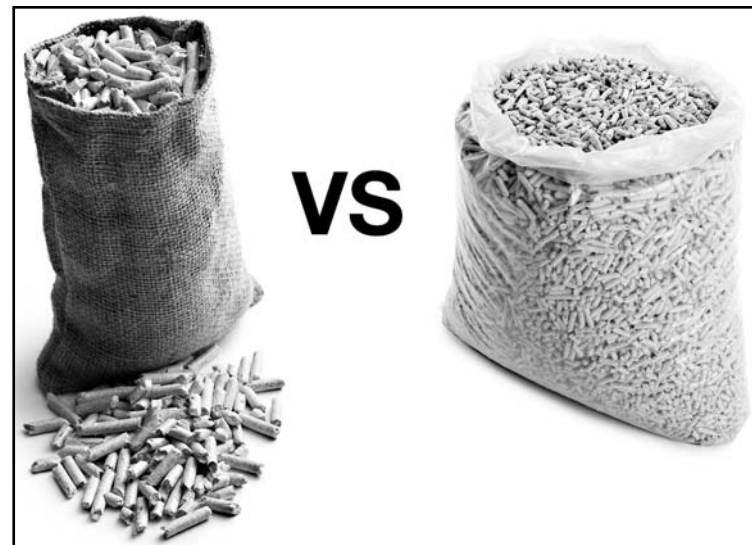
Many members who purchase bulk and produce are cost-conscious shoppers. Instituting a 20¢ charge on plastic roll bag adds to the

cost of groceries and will erode the savings gained by buying bulk and loose produce. The average member uses 161 roll bags a year (3 a week) which, at 20¢ each, would cost \$30 a year. Members purchasing primarily produce and bulk will use more than 3 new bags per weekly shop, and will spend significantly more than \$30 per year on packaging the Coop now makes available as a member service at no direct cost to the individual.

3. The mandatory charge will hurt the Coop's efforts to be financially accessible and welcoming to people from all walks of life.

Environmental concerns are not the only ones we should prioritize as owners of a cooperative enterprise. Our co-members who receive EBT (or SNAP) benefits cannot pay the mandatory roll bag charge or buy roll bag alternatives with their EBT benefit. (EBT rules are determined by the USDA.) A mandatory charge for roll-bags will require these members to pay for bags from extremely limited out-of-pocket. Our mission statement mandates that the Coop “strive to [be] welcoming and accessible to all and to respect the opinions, needs and concerns of every member” and “seek to maximize participation at every level.” This includes, of course, members with limited financial resources. This proposal creates an obstacle for our most economically stressed members, at a time when EBT benefits have recently been cut by the federal government. Members with religious or health concerns (i.e. allergies) will have to pay for roll bags to protect the food they purchase from the Coop. This proposal will make the Coop more expensive and less welcoming to people whose primary concern is not the reduction of the Coop's use of roll bags.

Over the past two years, the GCs have frequently been asked the following questions concerning plastic roll bags. We share our answers to clarify our position and contribute to an informed debate at the February 25th General Meeting.



The Environmental Committee asserts that providing plastic roll bags violates our mission statement and environmental policy. Do the GCs agree?

The GCs believe that reasonable and responsible use of plastic roll bags does not violate the Coop's mission statement and environmental policy. Both documents place an emphasis on local products, buying in bulk, reducing impact and avoiding excessive packaging. Lightweight, reusable plastic roll bags are the most minimal packaging available. Some items in the produce and bulk aisles will need a bag, and the roll bag—weighing sixth thousandths of a pound (.006)—is as minimal as it gets. We strongly encourage members to shop from the bulk aisle and buy local, unwrapped produce to avoid excessive packaging. Plastic roll bags are an essential part of Coop members' efforts to support our environmental policies through their shopping habits.

The Coop uses just over 2.5 million roll bags a year. Isn't that excessive?

2.5 million is a large number. So are several of the other numbers the Coop generates annually. Did you know that 7.9 million pounds of product are sold annually through the produce aisles and bulk silos (7,280,000 pounds of produce and 624,000 pounds from the bulk silos)? Except for produce items pre-packaged in plastic, most of the 7.9 million pounds is sold unwrapped. In our most recent fiscal year, the Coop bought wholesale \$9.1 million of produce. However, \$1.43 is the total annual per member cost of plastic roll

bags. The gross number of roll bags used clearly doesn't tell the whole story. As member-owners, we should evaluate the 2.5 million plastic bags in the context of moving millions of pounds of minimally packaged food through the Coop into our homes. Each of our 2.5 million plastic roll bags effectively leaves the Coop holding just over three pounds of produce/bulk, making clear that relative to 7.9 million pounds of minimally packaged goods, 2.5 million bags is not an excessive number.

What do the GCs suggest to address plastic roll bag use at the Coop?

Allow the Coop time to launch an education campaign encouraging members to become responsible consumers of roll bags. Re-invigorate the Coop's honor system of paying for plastic roll bags. Reduce, reuse, recycle! We would emphasize the following: don't take more bags than you need; buy products in the bulk aisle to avoid the excessive materials of packaged goods; think twice before putting produce items like bananas or avocados in a plastic bag; reuse the plastic roll bag—it is durable and washable; bring bags (roll bags or alternatives) each time you shop. Before levying a tax on plastic roll bags, we believe that education and voluntary cooperative action should be given a chance to work.

The GCs strongly encourage members to educate themselves about the proposal, and participate in this important decision by attending the February 25 GM. Further materials outlining the GCs' position will be available shortly on foodcoop.com and in paper around the Coop. ■

Crossword Answers

| | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| S | G | T | | N | A | D | A | | I | M | H | O | M | E |
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| B | E | L | A | T | E | | | | B | I | G | D | | |
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| S | A | L | | G | O | T | T | A | G | O | | I | V | E |
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SAFE FOOD COMMITTEE REPORT

Plow-to-Plate Movie Series Presents: *Hungry For Change*

By Adam Rabiner

Hungry For Change is an aptly titled film. It's about hunger in all its manifestations. Hunger for food, of course, but also more broadly for attractiveness, youth, popularity, a sexy partner, and other trappings of the good life. And it's also about the change—weight loss and gains, emotional highs and lows—that we put our bodies through with yo-yo dieting.

The film's 12 narrators are a chorus of well-intentioned subject matter experts who themselves have hungered, and changed, more than most of us have. Now fit, trim, and healthy, Joe Cross (star of the 2010 film *Fat, Sick, and Nearly Dead*), Jon Gabriel and Frank Ferrante were formerly morbidly obese. Two, Kris Carr and Evita Ramparte, had cancer. These friendly, optimistic, empathetic, and kindly hosts are living examples of what a good diet, accompanied by some discipline and the proper mindset, can do for you. These folks do a commendable job of explaining the benefits of healthy eating in an intimate, conversational, not academ-

ic, style and making it seem both sensible and easy. If they can't get us to change, perhaps no one can. *Hungry For Change* is the perfect film for February, as we still cling to our New Year's resolutions and attempt to shed those extra holiday pounds.

Though there are 12 consultants, *Hungry For Change* has a single voice. There's agreement on the central idea that human beings, mammals who have spent most of their biological history as hunters, gatherers, and more recently gardeners, are programmed for survival to put on fat. Until modern times, food was scarce and it was either feast or famine. We naturally crave fat, sugar, and salt and are hard-wired to receive the short-term fix we get from them. They are drugs, just like alcohol. Making matters worse, monosodium glutamate (MSG) is now in 80% of foods. Glutamic acid is our bodies' main excitatory neurotransmitter and facilitates food addictions, as do caffeine, aspartame, and other unhealthy food additives. With these chemicals, the film argues, the food industry is emulat-

ing the cigarette industry's nicotine playbook and getting away with it.

It's no mystery why the United States is the fattest country in the world. Humans are biologically programmed to put on fat. Food conglomerates manufacture foods with ingredients and flavor enhancers that stimulate our brains and appetites. Then they spend millions on marketing, packaging, and distribution. There's a cornucopia of bad food options. For thousands of years our diets were characterized by high nutrition and low calories. Modern diets, by contrast, are high calorie but low nutrition. It's feast, not famine. We are overfed but starving on a cellular level. So what is to be done?

Though these health gurus are opposed to fad diets because they don't work (rather one must "live it" by regularly making smart food choices), the hosts advocate something akin to the Paleo diet or eating like a caveman or cavewoman. Organic vegetables, fruits, nuts, seeds, healthful fats and oils like flax seed and avocado, and local, sustainable, grass-fed meats, wild fish/seafood, free-range eggs, are fine. Refined and processed foods, by contrast, are not. For example, the coco leaf makes a mildly relaxing tea that is

good for you but when isolated and concentrated into cocaine, is harmful. Analogously, other purified and "pharmaceutical" products such as white flour, rice, and sugar are also to be avoided. The discussion of these isolates, which lack the nutrient complexity and bioavailability of real, wholesome foods found in their natural state, draws parallels to Michael Pollan's observations of the dangers of monocultures.

White foods are not the only target. In fact, the film argues that most items in the supermarket these days are adorned, enhanced, and given a near-infinite shelf life. They're made to look like food but are, in fact, "food like" products. One breakfast cereal, Blueberry Pomegranate Total, has neither blueberries nor pomegranate in it, but fruit flavorings derived from propylene glycol (also used in antifreezes, coolants, and aircraft deicing fluids), plenty of sugar, and food coloring.

Hungry For Change is at its best when it focuses on hard nutritional facts and advice but does not shy from delving a bit into self-help, pop psychology. An actor looks at a bathroom mirror and makes the following affirmation, à la Stuart Smalley, "I accept myself unconditionally." Other aphorisms that Dr. Phil would love crop up,



including, "It's not just what you are eating, it's what's eating you" and "It's what you eat, drink, and think." In addition to a section on juicing and one on detoxifying/cleansing, there's an Oprah-like segment on love. Frank Ferrante, who once weighed 400 pounds and is the star of the film *May I Be Frank about Transformation*, is filmed wearing a shirt that reads, "I love my life!" That *Hungry For Change* borders at times on the spiritual is not a bad thing. We all know how hard change can be and we can use the help and motivation. This film gives you hope that if you hunger for it enough, change is not just possible, but inevitable. ■

Hungry For Change will show on Tuesday, February 11, 7 p.m. Park Slope Food Coop, 782 Union St., 2nd floor. Free and open to the public. Refreshments will be served.

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

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.

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:

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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.

Hal Akyar
Maria Victoria Albina
Katrina Albright
Justin Allen
Jennifer Anderson
Georgia Ardizzone
Stephen Basford
Vida Basford
Arthur Berger
Whitney Bernstein
Jyoti Bhatnagar
Sanjay Bhatnagar
Molly Booth
Evguenia Bortsova
Arthur, Jr. Bouie
Jonathan Burkhardt
Linda Catalano
Ruben Ceballos
Nupur Chaudhury
Xiao Hui Chin

Debbie Cho
Lucy Chow
Ashley Cunningham
Michael Cuomo
Lisa Darling
Erica Dicker
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Adjmal Dulloo
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Menachem Eidelman
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Sarah Friedman
Moises David Fuertes
Jennifer Furio
Yunin Garth

Daniel Garwood
Kyle Gebhart
Christopher Givler
Suzanne Glickstein
Cindy Goin
Gregory Gomez
Erica Goodman
Joshua Gottesman
Ethan Gould
Andrew Green
Aurelie Hagen
Elisa Haggarty
Catherine Harris
Jonathan Harris
Nathan Hersh
Joshua Howard
Jevaun Howell
Kat Hurley
Lorna Hutson
Jacob Israelow

Josh Jackson
Julia Kann
Timothy Kemp
Christine Khaikin
Savannah Knoop
Mik Kuhlman
Tanushri Kumar
Clark Labelson
Andrew Lawrence
Amy Leszman
David Levine
Lee Leviter
Bryan Lindsay
Jason Makowski
Jon Marrell
Minami Matsumoto
Claire McCullough
Zachary McDermott
Susan Meagher
Rebeca Medina

Dean Mekkawy
Marius Meland
Susanna Mendlow
Clare Mifflin
Kristin Moshonos
Deborah NorFleet
Carolyn Norman
Caleb Nussear
Lawrence Nyack
Eng Kian Oi
Natasha Peterson
Shanakay Peynado
Deinya Phenix
Risa Puleo
Nancy (Zebiniso) Rashidova
Theodore Raviv
Kendra Raynor
Sari Resnick
Khal River
Anthony Romer

Stephanie Russell-Kraft
Lauren Rust Yarbrough
Adam Rust
Liz Rutzel
Stephanie Sampang
David Schnurman
Kelli Schnurman
Maya Seidler
Priyamvada Sinha
Laura Sink
Ram Sivakumar
Vanaja Sivakumar
Meredith Smith
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Shalini Somayaji
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Naoko Sumi
Lulu Sylbert
Laura Sztajnberg
Amy Tados

Carlos Tejada
Tatyana Tenenbaum
Christopher Terry
Sameer Tolani
Benjamin Tracey
Jason Tschantre
Elena Vournas
Asiya Wadud
Molly Wedel
Anthony Winslow
Christopher Woehrl
Yang Yang
Tina Ye
Catherine Zanev
Zachary Zirlin



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, FEBRUARY 25

GENERAL MEETING: 7:00 p.m.

TUE, MARCH 4

AGENDA SUBMISSIONS: 8:00 p.m.

Submissions will be considered for the March 25 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Feb 20 issue: 12:00 p.m., Mon, Feb 10
Mar 6 issue: 12:00 p.m., Mon, Feb 24

CLASSIFIED ADS DEADLINE:

Feb 20 issue: 7:00 p.m., Wed, Feb 12
Mar 6 issue: 7:00 p.m., Wed, Feb 26

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,
February 25, 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

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 Blotnik** 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, squeezezone@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.

feb 11
tue 7 pm

Safe Food Committee Film Night: Hungry For Change



We all want more energy, an ideal body and beautiful younger looking skin. So what is stopping us? From the creators of *Food Matters* comes another hard-hitting film. *Hungry For Change* exposes shocking secrets the diet, weight loss and food industry don't want you to know about;

deceptive strategies designed to keep you coming back for more. Find out what's keeping you from having the body and health you deserve and how to escape the diet trap forever. Featuring interviews with best-selling health authors, leading medical experts, and real-life transformational stories from those who know what it's like to be sick and overweight.

feb 16
sun 12 pm

Nutrition Response Testing

If my test results are all normal, then why do I feel so bad? Fatigued? Trouble losing weight? Always cold? Sinus problems? Join us for a discussion of common thyroid symptoms and why conventional testing/treatment isn't always the answer. Nutrition Response Testing is a unique system of analyzing the body for nutritional deficiencies and designing the precise nutritional correction. We can be successful identifying the root cause of your symptoms when others have failed. Come find out how! **Diane Paxton**, MS, LAc, is the owner and principal of Inner Fire Integrative Health Services, with offices in Manhattan and Park Slope. She is also a long-time Coop member.

feb 21
fri 7 pm

Cheese Class

We invite Coop members to learn more about the wonderful cheeses the Coop has to offer. This event will be limited to 30 people on a first-come, first-seated basis. Our guest speaker will be Diane Stemple, Ph.D., who is based in Brooklyn as a part-time rep for The Cellars at Jasper Hill. She also hosts a monthly book-review segment on the Heritage Radio Network show called "Cutting the Curd." During more than 12 years in the cheese world, Diane trained at both Artisanal Fromagerie and Bistro and Murray's Cheese Shop in Greenwich Village. Dr. Stemple is also a clinical psychologist with a private practice in Port Washington and Williamsburg. This workshop is brought to you by Coop member **Aaron Kirtz**, who has worked in the cheese industry since 2003, and sells cheese to the Coop via Forever Cheese.

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.

feb 6–mar 12 2014

feb 21
fri 8 pm

The New Students, Axel's Axiom



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.

Concert takes place at the Brooklyn Society for Ethical Culture, 53 Prospect Park West (at 2nd St.), \$10, doors open at 7:45. Prospect Concerts is a monthly musical fundraising partnership of the Coop and the Brooklyn Society for Ethical Culture. To book a Prospect Concert event, contact Bev Grant, 718-788-3741.



feb 28
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 March 1.

feb 28
fri 6:30 pm

Fast Tracking of the Trans-Pacific Partnership

The Park Slope Food Coop Fair Trade Group invites you to an informational meeting about the proposed Fast Tracking of the Trans-Pacific Partnership (TPP). The featured speaker will be Kian Frederick, New York State Director of Citizens Trade Campaign. Do you want to know how Fast Tracking will impact your ability to know what's in this agreement? How does Fast Tracking preempt transparency, public discussion, and the democratic process? **Alice Joyce-Alcala** has been Coop member since the 1970s. She first introduced the topic of fracking at a General Meeting in 2010 where she asked for Coop involvement to oppose fracking. She is a member of The Sierra Club and has volunteered with several grassroots organizations including United For Action on environmental issues.

feb 25
tue 7 pm

PSFC FEB 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

Proposal: Reduce Plastic Roll Bag Use (90 minutes)

(The original "Plastic Roll Bag Phaseout" proposal has evolved based on feedback and suggestions from the membership.)

This proposal aims to reduce the Coop's dependence on plastic roll bags on the shopping floor by:

- Ending the free distribution of plastic roll bags and making them available for purchase at a minimal cost of 20¢ per bag.
- Ensuring the Coop stocks a selection of low-cost, lightweight, reusable roll bag alternatives.
- Improving floor signage and access to reusable bags.
- Encouraging members to reuse plastic bags already taken from the Coop and elsewhere.
- Providing educational activities and communications to help with member transition.
- Ensuring the Coop implements a method of selling plastic roll bags by April 2014.

The Coop's free distribution of plastic roll bags, when sustainable options and practices are available, violates our Mission Statement and Environmental Policy. The goal of this proposal is to encourage bag reuse, help reduce plastic waste, and raise awareness about this environmentally damaging material.

—The Environmental Committee

V. Board of Directors Meeting

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

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

mar 1
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.

mar 2
sun 12 pm

Bringing the Alexander Technique to Chronic Pain

Pain tends to have a shrinking effect: we tighten our muscles around the discomfort and stiffen our bodies to either numb or protect against further injury. In this workshop, you will be introduced to a set of skills to respond differently to pain, so that it can become a wake-up call to expand and grow rather than retreat and shrink. The Alexander Technique is a century-old method for improving one's mind-body coordination, balance, and well-being. Coop member **Dan Cayer** is a nationally certified Alexander Technique teacher working in the field of pain, injury, and stress. After a serious injury left him unable to work, or even carry out household tasks like cleaning dishes, he began studying the Alexander Technique. His return to health, as well as his experience with the physical, mental, and emotional aspects of pain, inspired him to help others.

still to come

mar 4 **Agenda Committee Meeting**

mar 6 **Food Class: Cooking Made Easy**

mar 7 **Film Night**

mar 8 **Normal Language Development in Children**

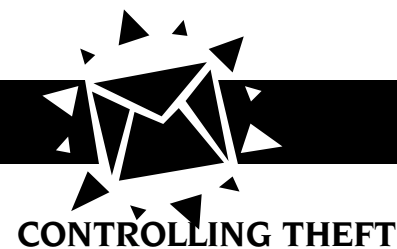
mar 8 **Choices in Childbirth**

mar 8 **Coop Kids' Variety Show**

mar 11 **Safe Food Committee Film Night**

mar 12 **Fund for New Coops**

LETTERS TO THE EDITOR



MORE THOUGHTS ON COOP THEFT

MEMBERS:

PSFC will always experience thefts, as in any other business. But if some kind of screening process were adopted, who would do the interviews? What kind of qualifications would they have? Who sets guidelines for member acceptability? Would screeners get a salary? Would a written "test" be given? At what cost? Would it even be reliable? How do you guarantee against bias?

Would political affiliations or charitable contributions be taken into consideration? Church attendance? Age? Would a person be asked to reveal all his financial information as is done with housing coops? Would you have to provide access to medical records to "prove" you haven't been treated for kleptomania? What kind of crimes would disqualify you from membership?

Applicants for jobs and housing have a pretty good idea what kind of answers any interviewer wants, and are more than happy to give the "correct" answers and provide only good references, which may be nothing more than "you scratch mine and I'll scratch yours" favors in kind.

Choosing a roommate is a much easier task (though like marriage, even that can go sour quickly). People with radically different lifestyles will recognize the difficulties of having to accommodate someone else whose style of living is very different from their own. Presently, the only thing that might make a potential Coop applicant decide NOT to join the Coop is probably the time

involved in doing work shifts. Perhaps resentment over this requirement might cause some to justify theft? So, should anyone caught parking their carts on a checkout line and then going to fetch more groceries be assumed to be a potential thief because he/she apparently has a sense of entitlement?

Since "information is power," it might be useful to first determine through inventory controls what type of items are disappearing. But short of adopting an expensive, unreliable, invasive qualifying process or exit searches that resemble airport security measures, perhaps all we can do is appeal to those who have at least some conscience. And that starts with regular, prominent reports to the membership on PSFC theft losses. At least this should end some thefts committed by those who have been telling themselves that slipping a \$2 candy bar into their pocket when on line or helping themselves to a bagel when on their shift "won't make any difference."

Jane Williams

REDUCE PLASTIC ROLL BAG USE

TO THE COOP:

I have reused these plastic bags many times. They are strong and seldom get broken. I have nine of the smaller plastic bags and six of the larger plastic bags. When I use them I rinse them out; if there is some oily plastic bags, I put them in with detergent for washing dishes and hang them over the sink. In an hour or so the outside of the bag is dry and I turn

it inside out to dry the other side. I fold them and put a clothespin to keep them orderly and ready for the next trip to the Coop. These are very strong bags and I wouldn't be surprised if the ones I have now were gotten more than a year earlier.

I started to be a member in 1987.

Heloise Rathbone

SENIORS' COST OF LIVING

DEAR MEMBERS:

Seniors: let us get organized and demand that the city, state and country consider our financial status, when they raise real-estate taxes, utility rates or just simple MTA fares.

I am asking you to please join me in asking all elected officials to put caps on what we pay in the above mentioned, in the past six months. My real-estate tax went up \$120 per month. Did my pension or social security go up that much? NO. When the fare is raised even 50 cents that means it will cost us 25 cents more per ride. I know that sounds small but when added to everything else that goes up 50 cents can make a small dent in your budget, when utilities go up 5, 10 or 15% will our incomes increase to meet these costs? I don't think so.

We should not have to sacrifice food, clothing or simple pleasures to meet the rising cost of real-estate tax, utility bills or public transportation.

We have all worked very hard, contributed to our society. We all looked forward to the day we retired and could enjoy the fruits of our labor (right now I feel that my fruit is sour cherries or just plain pits) and into in our old age to have to look for a job just to keep our property warm and have lights.

Those of us who rent should also have a cap that landlords can't keep on raising rents. When everything around us keeps going up, at least our rent should be stable.

Please contact me if you are interested in joining my fight for seniors for realistic living conditions. We truly deserve better and more respect than we are getting. Let us show everyone we are still a force.

Sharron Eagle

CURBING THEFT

MEMBERS:

Thinking about ways to curb theft, I have a suggestion to make as a checkout worker. More often than not, I notice that checkout workers enter the number of bags OR boxes a person uses to pack their groceries, leaving the other line blank. This creates an opportunity for a thief to fill up another bag OR box (or two), ink in the corresponding number, and waltz by the exit worker. Squad leaders should be instructed to remind checkout people to enter a zero when a person is not carrying either bags or boxes. Make sense?

Janine Nichols

CONTROLLING THEFT

MEMBERS:

When the chances of getting caught are low, to deter the crime the penalty has to be more severe. From reading the past two articles on Coop theft, it appears that the penalty for stealing from the Coop is most often a forced resignation. This is not a severe penalty. Especially for someone that joined the Coop for the purpose of stealing from what they considered an easy target. Most stores have the person arrested on the first offense, no matter how small it is. Some convenience stores have put up a wall of shame with pictures of the people caught shoplifting. Some stores do both.

As long as the penalty for shoplifting from the Coop is minimal, the problem isn't going to go away. Potential shoplifters need to know that they are going to get an arrest record for the smallest theft. And then the Coop has to carry through with it.

Don Wiss

ATHEISM UNDER ATTACK, PHYSICALLY

MEMBERS:

In 13 countries around the world, all of them Muslim, people who openly espouse atheism or reject the official state religion of Islam face execution under the law, according to a detailed study newly issued.

Even some of the West's apparently most democratic governments at best discriminate against citizens who have no belief in a god and at worst can jail them for offenses dubbed blasphemy, it said.

The study, *The Freethought Report 2013*, was issued by the International Humanist and Ethical Union (IHEU), a global body uniting atheists, agnostics and other religious skeptics, to mark United Nations' Human Rights Day on Tuesday.

"This report shows that the overwhelming majority of countries fail to respect the rights of atheists and free thinkers although they have signed U.N. agreements to treat all citizens equally," said IHEU President Sonja Eggerickx.

The study covered all 192 member states in the world body and involved lawyers and human rights experts looking at statute books, court records and media accounts to establish the global situation.

A first survey of 60 countries last year showed just seven where death, often by public beheading, is the punishment for either blasphemy or apostasy—renouncing belief or switching to another religion which is also protected under U.N. accords.

But this year's more comprehensive study showed six more, bringing the full list to Afghanistan, Iran, Malaysia, Maldives, Mauritania, Nigeria, Pakistan, Qatar, Saudi Arabia,

CONTINUED ON PAGE 14

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.

LETTERS TO THE EDITOR

BDS TOPICS:

NOT ALL PALESTINIAN
ACADEMICS SUPPORT
ASA BOYCOTT

TO THE EDITOR:

The recent decision by the American Studies Association to boycott Israeli universities is not supported by all Palestinian academics. Some Palestinian institutions and scholars maintain ties with their Israeli counterparts. The president of Al-Quds University in East Jerusalem, Sari Nusseibeh, opposes the boycott. The university's Director of American Studies, Mohammed S. Dajani Daoudi, says he will continue to work with Israeli colleagues and to encourage his students to do the same.

"I'm against the boycott in general," Mr. Dajani said. "We need more dialogue with the other. That's why I believe you should not have a general boycott against Israel, or a boycott against Israeli universities... Don't target those Israelis and universities and institutions which actually are our partners." Dialogue, he said, should be encouraged, even between enemies.

One professor in the college of Pharmacy at Al-Quds, who asked to remain anonymous, rejected the boycott as having no practical value. He said that more than fifty Palestinian professors were involved in joint research projects with Israeli universi-

ties, funded by such international agencies as the U.S. Agency for International Development (*New York Times*, January 20).

As of the time of this writing, 217 universities have denounced the ASA resolution on the grounds that it would interfere with academic freedom. Six universities have canceled their ASA membership, and some withdrew the American Studies program they had offered.

Ruth Bolletino

PALESTINIAN NAKBA IS
ONGOING: HAIFA; BDS
THREATENS ISRAELI
BUSINESSES

MEMBERS:

The Palestinian Nakba: In 1948, 1.4 million Palestinians lived in 1,300 Palestinian towns and villages in historic Palestine. The Israelis destroyed 531 Palestinian towns and villages during the Nakba. More than 800,000 Palestinians were driven out of their homeland to the West Bank and Gaza Strip, neighboring Arab countries and other countries (an estimated 154,000 remained). Israel barred Palestinians their right to return to reclaim lost land, homes, personal property and bank accounts. This catastrophe for Palestinians, the Nakba (in Arabic), is commemorated as a day of mourning May 15. (www.israeli-occupation.org, Ben White, Robin D.G. Kelley, Ilan Pappé, *The Ethnic Cleansing of Palestine*).

The Palestinian Nakba has been ongoing by Israeli policies, conditioned by the prism of Zionism (letter, 1/9/14), within Israel and in Palestinian territories placed under military occupation after their capture in the 1967 Six Day War: the West Bank including East Jerusalem and Gaza. These policies include ongoing dispossession of Palestinian land and resources, expansion of Jewish-only settlements and the economic blockade in Gaza. Collective punishment of Palestinians is marked by an ongoing escalation of violence (including lethal) by Israel's military (IDF), settlers and legislation. (www.imemc.org)

Haifa: al-Mahatta, an historic Palestinian neighborhood in Haifa, will be demolished, replaced by railroad expansion, new housing, nightclubs, restaurants to increase tourism. Thirty families (160 Israeli citizens) face eviction. Before the Nakba, more than 600 Palestinian families resided, in 1990's, 1,500. Systematic neglect by local/state government (providing only electricity and water, no schools, clinics or street lights) forced Palestinian residents to move.

Palestinian residents are denied input on development projects whereas in Jewish neighborhoods the mayor encourages public forums to discuss development. George Eskandar, chairman of al-Mahatta's neighborhood committee: 'there is a policy of erasing the entire history of Palestinian people in Israel. Unfortunately our neighborhood is just another

example of the policy of expulsion.' Local activist, Orwa Switat: development plans should include preserving Palestinian heritage but there is little hope among residents because 'our presence threatens the Zionist narrative of this country's history.' (Patrick O. Strickland)

BDS threatens Israeli businesses: Justice Minister Tzipi Livni: 'if there's one thing the world does not understand it's the settlements.' 'Boycott is moving and advancing uniformly and exponentially'. Barkan Industrial Zone (West Bank settlement): 'Shamir Salads's owner admitted boycotts cost his company \$143,000 in lost sales per month. Finance Minister Yair Lapid: 'if the boycott continues and exports are hurt, it will hit every Israeli in the pocket.'

Financial Times: 'ABP, the world's third-largest pension fund and two major European investors are considering divesting from Israeli banks for financing illegal settlements. Horizon 2020, recently signed scientific cooperation agreement between European Union and Israel, prohibits EU funding for academic research conducted in settlements. *Haaretz:* Germany is extending the funding ban to private companies located in West Bank settlements or East Jerusalem, 'a significant escalation in European measures against the settlements.' (Ali Abunimah, Barak Ravid)

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

MEMBER SUBMISSION

What's Wrong with SodaStream?

By Thomas Cox

Often we hear from members who don't understand the relevance of Palestinian-Israeli issues to our Food Coop. Here is an attempt to further members' understanding of this topic, and to show why we should immediately discontinue selling all SodaStream products.

Just this month, an extremely influential television news program aired a 16-minute feature on the boycott of Israel in a prime time 8 p.m. program. Did you miss it? Probably—it was shown in Israel, not New York.

Larry Derfner was a columnist and feature writer for *The Jerusalem Post*, as well as the correspondent in Israel for the *U.S. News and World Report*, for many years. In a January 19 column on 972mag.com titled "Boycott goes prime-time in Israel," he wrote:

"On Saturday night the boycott of Israel gained an impres-

sive new level of mainstream recognition in this country. Channel 2 News, easily the most watched, most influential news show here, ran a heavily promoted, 16-minute piece on the boycott in its 8 p.m. prime-time program. The piece was remarkable not only for its length and prominence, but even more so because it did not demonize the boycott movement, it didn't blame the boycott on anti-Semitism or Israel-bashing. Instead, top-drawer reporter Dana Weiss treated the boycott as an established, rapidly growing presence that sprang up because of Israel's settlement policy and whose only remedy is that policy's reversal."

A report from The Institute for Middle East Understanding, dated January 21, notes: "SodaStream International Ltd. is an Israeli company that produces carbonization devices and syrup for making soft drinks at home. In recent

years, it has become the target of human rights activists because its main production facility is located in an industrial park, Mishor Edomim, in the Israeli settlement of Ma'aleh Adumim on Palestinian land in the occupied West Bank.

"According to international law, as an occupying power Israel is forbidden from altering the occupied territories in any way, including through the construction of settlements and industrial parks, except for reasons having to do with military necessity or to benefit the occupied population specifically.

"Although SodaStream officials and their defenders often claim that the company benefits Palestinians economically, SodaStream pays taxes to Israel, not to the Palestinian Authority. SodaStream and other companies located in settlements also directly support Israel's illegal settlement enterprise by paying taxes to local municipal settler govern-

ments, which are used exclusively for the growth and development of those settlements. Ma'aleh Adumim, where SodaStream's main factory is located, is of particular strategic importance to Israel's plans for the occupied territories, forming part of a ring of Jewish settlements around occupied East Jerusalem that sever it from the surrounding West Bank, and jutting deeply into the latter, effectively cutting it into two parts more easily controlled by the Israeli military.

"While, technically, Palestinians who work in settlements are largely covered by Israeli labor laws, there is little enforcement of labor regulations in settlements. As a result, Palestinian workers, including women and children, are frequently exploited by Israeli employers."

For more information, please see "SodaStream: A Case Study for Corporate Activity in Illegal Israeli Settlements," a report by Who Profits?, January 2011. ■

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 tour leaders in produce aisle.

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

CONTINUED FROM PAGE 12

Somalia, Sudan, United Arab Emirates and Yemen.

In others, like India in a recent case involving a leading critic of religion, humanists say police are often reluctant or unwilling to investigate murders of atheists carried out by religious fundamentalists.

Across the world, the report said, "there are laws that deny atheists' right to exist, revoke their citizenship, restrict their right to marry, obstruct their access to public education, prevent them working for the state...."

EU countries are not exempt; The situation was severe in Austria, Denmark, Germany, Greece, Hungary,

Malta and Poland where blasphemy laws allow for jail sentences up to three years on charges of offending a religion or believers.

In these and all other EU countries, with the exception of the Netherlands and Belgium which the report classed as "free and equal," there was systemic discrimination across society favoring religions and religious believers.

In the United States, there were a range of laws and practices "that equate being religious with being American."

In Latin America and the Caribbean, atheists faced systemic discrimination in most countries

except Brazil, where the situation was "mostly satisfactory," and Jamaica and Uruguay which the report judged as "free and equal."

Across Africa, atheists faced severe or systemic violations of their rights to freedom of conscience but also grave violations in several countries, including Egypt, Libya and Morocco, and nominally Christian Zimbabwe and Eritrea.

Remember that those who sacrifice freedom for (personal) security deserve neither. Stay vigilant in the New Year.

(adapted from Reuters sources)

Gil Ronen

and Gilles-Éric Séralini to see that this is true. All were well-regarded professionals until they conducted research that cast serious doubts on the safety of GMOs. All were viciously attacked by their fellow academics, many of who derive their research funding from biotech companies. And if someone who isn't an academic, such as Jeffrey Smith, a well-known opponent of GMOs, suggests GMOs are unsafe, he or she is dismissed as irrelevant. In short, the industry has a stranglehold on the science and the media where it also spends millions of dollars every year.

To provide just one quote from an academic who doesn't derive his livelihood from GMOs, here is what Dr. Michael Hanson, senior staff scientist for the Consumers Union, has to say about GMOs.

"There is global agreement that genetic engineering is different than conventional breeding and that safety assessments should be completed for all GE foods, including crops and animals, prior to marketing. The human safety problems that may arise include introduction of new allergens or increased levels of naturally occurring allergens, of plant toxins, and changes in nutrition. There may also be unintended effects." *Testimony on H.R. 522, the legislative initiative to label genetically engineered seeds and food, before the Senate Agriculture, Water and Rural Economic Development Committee, Olympia, WA February 14, 2013.*

Greg Todd

Member of the GMO Shelf Labeling Committee

Coop Job Opening: Co-Meat Buyer/Receiving Coordinator

Description:

The Park Slope Food Coop is seeking a co-buyer for the Meat Department. This is a career position. Under the supervision of a General Coordinator, the two meat buyers will be responsible for purchasing the Coop's fresh meat and poultry and smoked fish in a fast-paced environment driven by high sales volume.

The meat buyers make and coordinate complex buying decisions, negotiate prices, nurture vendor relationships and maintain the high quality and broad selection of these products. The Meat Buying team must respect and promote local/sustainable/ethical principles.

Specific responsibilities of the meat buyers include:

- Continue our longstanding buying practices: high quality with a fair return to farmers.
- Analyze and monitor sales history to create accurate orders.
- Maintain accurate inventory through quality assessment, checking of sell-by-dates and routine counting of product.
- Check deliveries for accuracy, freshness, appearance, temperature and quality.
- Systematically weigh and calculate pricing for whole animals using Excel.
- Review invoices for accuracy, price changes and make adjustments for shortages and overages, coordinate returns and track credits due from suppliers.
- Prepare/authorize/enter vendor payment information into the Coop's accounting system.
- Follow ordering deadlines and communicate changes in delivery time to relevant staff.
- Share responsibility for maintenance and cleanliness of the meat and poultry case: supervising and directing the work of other staff and members to provide an attractive display, rotation of products and accurate up-to-date price signage.
- Regular supervision and training of members who are using Hobart scales to price product.
- Be knowledgeable about organic, local and national issues regarding the raising of livestock and poultry and sustainable seafood practices. Understand relevant terms such as grass-fed, grass-finished, and free-range.
- Communicate with members about product availability and use.
- Communicate with our suppliers regarding the Coop's seasonal changing needs, and maintain current information regarding projected availability of products.

Requirements:

Required Skills

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

Desirable Skills

- Professional experience as a butcher, or livestock/poultry farmer or chef accustomed to preparing a variety of meats and poultry.
- Professional experience purchasing product and negotiating skills.
- Experience in planning, developing and implementing systems, procedures and policies.

Work Environment:

Purchasing meat and poultry at the Coop is taxing, both physically and mentally. At the Coop, we work in a fast-paced environment driven by high sales volume with 14 times the national average per square foot overall and limited selling space. This position requires juggling competing priorities under inflexible deadlines, intense physical activity such as lifting, standing for long periods, working inside cold coolers, working outside in all weather, maneuvering heavy cases in crowded spaces, and sometimes working in noisy environments near loud equipment. Staff offices are crowded and require working in close physical proximity to others. Our staff must be able to focus on details while attending to our paging system, phones and radios, member questions and the ambient noise created by the work of other staff and members.

Hours:

In general, Monday-Friday, approximately eight hours a day, but occasional weekend work may be required. It is important that the Meat Buyers are flexible and available to cover absences. At least two to three days will start at 6 am and several days may start later and end in the early evening.

Wages:

\$26.24/hour.

Benefits:

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

Prerequisite:

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

How to Apply:

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

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

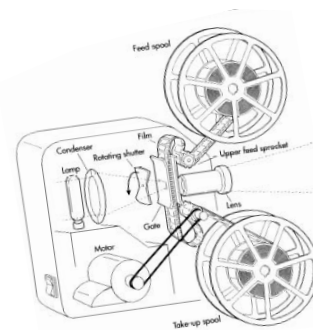
ARTICLE ABOUT GMOs

DEAR COOP MEMBERS:

In a letter to the editor appearing in the January 9 issue of the *Gazette*, Mark Dow provides links to three articles attempting to debunk claims that GMOs are unsafe.

Readers should be aware that in academic circles, opposing GMOs and conducting research that reveals potential health effects is professional suicide. One need read only the stories of Arpad Pusztai, Ignacio Chapela

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**

CLASSIFIEDS

BED & BREAKFAST

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

HOUSING AVAILABLE

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 consultations. Prompt, courteous communica-

tions. 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 Co-op, 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.

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!

MRS CLUTTERS + JUNKS All junk removed from your yards, basements, attics, offices, garages, apartments, etc. 718-775-5925.

FAIR PRICE CLEANING DEALS Homes, apts, offices, basements, yards. Rug + carpet cleaning, etc. Free est. 718-377-2216.

TREE & LANDSCAPING SERVICES Tree cutting, pruning, feeding, sukkah cleaning, spraying, stump grinding, planting, shade, etc. No tree too tall. 718-763-1816.

SERVICES WANTED

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. Men's Fashion. Costume. RESEARCHER P/R PERSON. Email 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



Green moving supplies.

boxuprental.com | 855-You-Box-Up

We rent reusable, recyclable plastic crates, dollies, dish and glass packs, and other moving supplies. Free delivery and pickup



★ EXCITING WORKSLOT OPPORTUNITIES ★

Check Store Supplies
Monday, 6 to 8:30 a.m.

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

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.

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 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.

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CHIPS

PARK SLOPE CHRISTIAN HELP
FOOD FRIENDSHIP & HOPE SINCE 1971

Volunteers Needed

Art Director, Designers, Videographers For CHIPS Charity Events

CHIPS (Christian Help in Park Slope) is a 43-year old nonprofit organization in Brooklyn. Thanks to the generosity of churches, businesses, schools, and volunteers in the community, it serves daily meals to the poor and homeless, and operates a small residence for pregnant teens.

Last year, it served 93,000 hot lunches to people who couldn't afford a meal, and sheltered nine young mothers and their babies, helping them take charge of their lives and their children's future.

CHIPS is planning several major fundraising initiatives that kick off this spring to enable it to continue its mission of helping the less fortunate—collaborative events with local restaurants, a 3K run in Prospect Park, and a gala in April. CHIPS needs help designing posters, handouts, newsletters, and collateral materials and filming short videos to publicize these events and get people excited.

Volunteer participation will mostly be virtual via e-mail and phone through the February-August period, a few hours per week.

However, two in-person team meetings are planned for kickoff and debriefing purposes.

Contact Mary Tan if you would like to join CHIPS in making these events happen: 917-647-5723 or mary477@aol.com

These are volunteer positions for CHIPS and are not for Food Coop work credit.

TREE CARE SQUAD COMMITTEE REPORT

Rock Painting Event

By Talia Willner

Who painted the beautiful rocks adorning the Union St. tree beds? We did!

On January 18, the Tree Care Squad invited Coop members of all ages to paint 130 rocks to brighten up the gray days of winter with eye-catching, colorful rock gardens in our block's tree beds. Receiving Coordinator Yuri Weber provided musical accompaniment to inspire the artists. ■



Parents, who brought their kids to paint, couldn't resist joining the fun!



The Briefel family displays their beautiful creations.



Anya displays her whimsical polka dot rocks; each rock is a tiny canvas.



Voila! A sampling of the finished creations.



Yuri surprised us with live music.

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 8

8 p.m. Peoples' Voice Cafe: Rod MacDonald. 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.

THU, FEB 20

7-9:30 p.m. BOOK SALE - PREMIUM PREVIEW SALE: \$20 admission. Tens of thousands of new & used books, DVDs, CDs & records. Most books priced at \$1 or \$2. PSUM Church, Sixth Ave. at Eighth St. (Book donations welcome; details at www.parkslopeumc.org).

FRI, FEB 21

7-9:30 p.m. BOOK SALE - PREVIEW SALE: \$5 admission. Tens of thousands of new & used books, DVDs, CDs & records. Most books priced at \$1 or \$2. PSUM Church, Sixth Ave. at Eighth St. (Book donations welcome; details at www.parkslopeumc.org).

SAT, FEB 22

9 a.m. Free admission. Tens of thousands of new & used books, DVDs, CDs & records. Most books priced at \$1 or \$2. Incredible bargains! Terrific Children's Room! PSUM Church, Sixth Ave. at Eighth St. Details at www.parkslopeumc.org. Also on Sunday from 12:30 to 5:00 p.m.

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!

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.

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