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# LINEWAITERS'

## GAZETTE

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Volume II, Number 7

April 3, 2014

## Checking Out the New Checkout Area

By Brian Dentz

As the Park Slope Food Coop's membership has increased significantly in the past years, demand on existing infrastructure has increased.

When it comes to the checkout area, long lines during peak shopping hours are notorious. The current area was designed and installed in 2001. The express counters were designed before the

Today, 80% of the checkout transactions are done with debit cards at the PSFC.

"This really started because I saw long lines on the express checkout," Nobis explained. This started to make her think, "It could be made more efficient." Nobis first formed a work relationship with General Coordinator Joe Holtz and others at the PSFC while working as an architect on the renova-

"There had been discussions among the General Coordinators before Jennifer Nobis spoke with me about improvements in the checkout area," Joe Holtz explained.

"One of the first things we looked at was smaller scales," Nobis said. It was soon discovered that a new model of a combined bar code reader and food scale was coming on the market. The footprint



PHOTO BY INGSU LIU

Priya Ahuja and shopping squad leader Jacqueline Jacobs with the new card reader at the entrance desk.

debit card system was implemented seven years ago, explained Jennifer Nobis, an architect and member of the Front-End Redesign group, which has spent the last year investigating, reimagining and redesigning the checkout experience in the Coop.

tion of the third building of the PSFC between 1999-2001. Nobis, an FTOP worker, accumulated enough work shifts to shop for the next 24 years. She split them with her husband and it wasn't until 12 years later that she had to start putting in FTOP work again.

of the new scale was smaller, and uses LED and cameras to scan the bar code, rather than laser technology. This new scale will take up less space on the counter and allow for more rapid checkout.

The nine-member advisory

CONTINUED ON PAGE 2

## What Dean Found Filmmaker A. Dean Bell Reflects on Life and 'Success'



ILLUSTRATION BY PAUL BUCKLEY

By Thomas Matthews

Would you quit a successful rock band? How about a promising career with mega-success Woody Allen?

After writing and directing two feature films, would you decide that living in Park Slope with your family and joining the Coop were signs of true success?

It may seem like madness to the young and ambitious, but A. Dean Bell answered

"yes" to all those questions.

"Would I like greater success in terms of fame and fortune? Sure."

Bell, 54, has just screened his second film, *What Alice Found*, at the Coop for an audience of 10 people. A trim figure in jeans and a t-shirt, with curly black hair running to gray, he is reminiscing about the film's premiere, in 2003, at the Sundance Film Festival. It

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### Next General Meeting on April 29

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The April General Meeting will be on Tuesday, April 29, at 7:00 p.m. at MS 51, 350 Fifth Ave., between Fourth and Fifth Sts. Enter on Fourth St. cul-de-sac. The Fourth St. entrance is handicap-accessible.

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

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## Coop Event Highlights

**Fri, Apr 4 • Film Night:**  
Six Short Films by Julie Dressner 7:00 p.m.

**Tue, Apr 8 • Safe Food Committee Film Night:**  
*Brewed in Brooklyn* 7:00 p.m.

**Sat-Sun, • Food Drive to Benefit CHIPS Soup Kitchen**  
Apr 19-20 9:00 a.m.-7:00 p.m.

**Tue, Apr 29 • Wordsprouts: A Discussion of Film and**  
Television Criticism 7:00 p.m.

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

## Checking Out

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group redesigning the check-out area officially formed on March 7, 2013. It currently consists of seven staff members and two PSFC members.

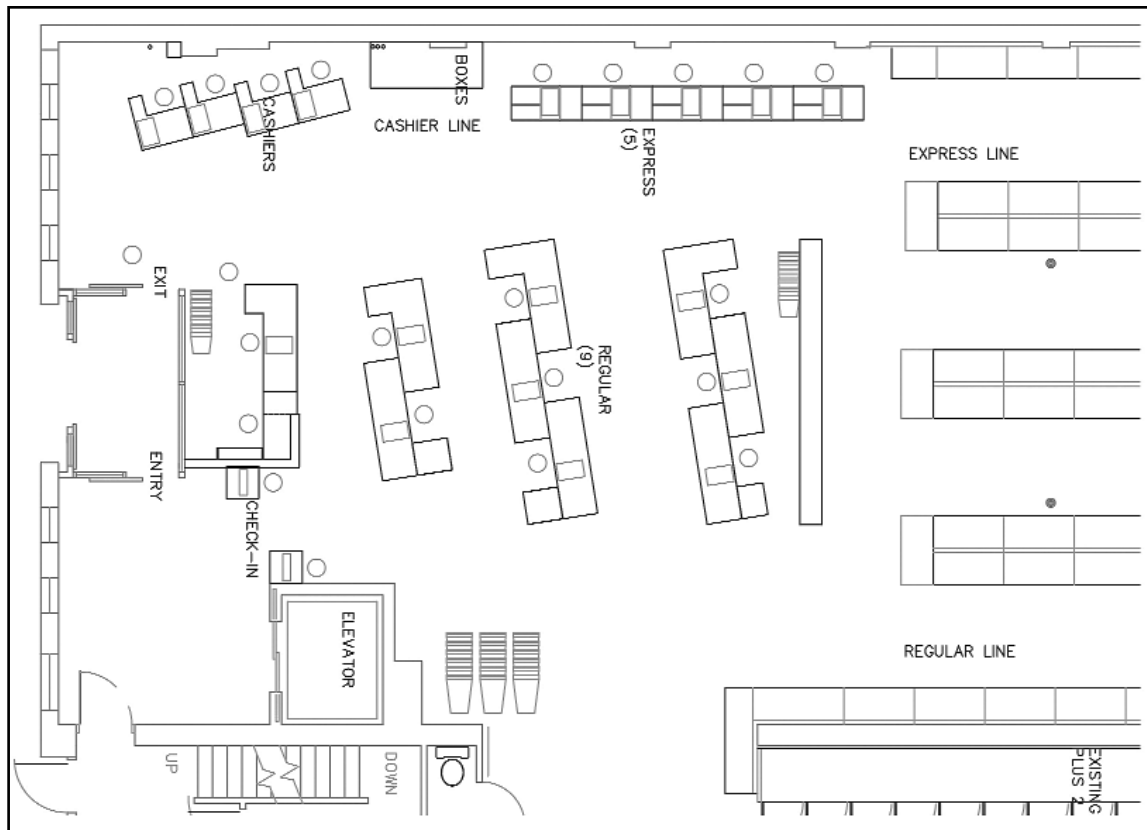
*"We are different from a typical grocer in so many ways... Having Coop members who really understand exactly how we're different is one of our greatest strengths as an organization."*

—Martin Beauchamp,  
IT Coordinator

A few months after that, Holtz received a letter and a sketch from Coop member Todd Clark with ideas for improvements to the check-out area. It impressed Holtz and others so much that Clark was invited to join the group, which meets once a week for one- to two-hour sessions. The group brings diverse skills and disciplines to the table. They come up with ideas, draw up plans, have prototypes made and installed and then use feedback books and in-person

front end,...it's a giant up-sales area," Kevin Kelley, one of the co-founders of the firm, explained when talking about design for a checkout area. He explained that when they design a supermarket they hire a variety of specialized professionals to contribute to the design. This will include social scientists, business strategists, architects and designers. Regarding how they make the checkout more time efficient, Kelley explained that most markets already implement the most efficient technology to make the checkout go as fast as possible. They focus on the design of the checkout area to be visually soothing and feel less stressful. "If we can calm the eye down and it's entertained, the perception of time is reduced," Kelley explained.

When asked if the group reached out to a firm which specialized in this field, PSFC IT Coordinator Martin Beauchamp wrote, "Our feeling is that the Coop is such an odd place that our needs would not be well served by an outside consulting firm. We are different from a typical grocer in so many ways...Having Coop members who really understand exactly how we're



Architectural drawing of proposed checkout area changes by Jennifer Nobis.

ing checkout workers to use the new scales and scanners.

"We're not closing in the middle of the night and having contractors do the construction, we have families and can't work like that," Martin Beauchamp explained. "The new scales and their installation plans permit these major changes without significant disruption to the flow of Coop shopping."

In November, the first new scale-scanner was installed at one of the cashier stations. Previously, the four cashier stations were limited by not having the capacity to weigh items. As an experiment, the station was opened for full use as a checkout counter for checking out three items total per shopper. This was wildly popular, but because of its location near the exit, the line for the new cashier station caused significant congestion problems. Issues of egress needed to be resolved, members of the group explained. New scale-scanners have been installed at all four cashier stations and it is possible to check out at the cashiers with three items, which can now be weighable.

The entrance desk area, which includes the shopping squad leader's desk, is being redesigned to be more compact. Also the scanners, which read membership cards, have been replaced with a more advanced scanner, which is expected to reduce lines at the entrance doorway. In addition, current express counters are made of black Formica and well-worn. "We wanted something durable that will last a

long time," Beauchamp commented. The new counters will be covered with black quartz chip stone material which is expected to have a long life as well as being LEED-certified."

The changes are being made on an ongoing basis but are expected to be completed, "by the end of 2014," Joe Holtz stated.

At the moment there are seven regular checkout stations, four express stations, of which only three have scheduled cashiers. After all the changes are made, the pre-

sent plan will increase regular checkout capacity by 28% and express by 25%. With the newly implemented technology and other design factors, Holtz estimates this will increase total capacity of the checkout area by 25%. ■



New card reader at entrance desk.

discussions to see how the prototypes worked. Using this gained knowledge from the prototypes, they redesign as needed. Nobis explained, "Our process is we test ideas, try new ideas and make changes as well."

Supermarket and retail design is a highly specialized field. Shook Kelley, an architecture firm with offices in Los Angeles, CA, and Charlotte, NC, has designed for Whole Foods, Balducci's and Kroger. "The front end can be two or three most profitable areas... we want to make money at the

different is one of our greatest strengths as an organization."

Another member of the redesign group, Debbie Parker, who works as a Membership Coordinator and provides tech support, speaking about the older checkout counters, said, "The wiring and infrastructure was vulnerable to mishap. The new design will be integrated." Parker expects the new counters will need less tech support hours to keep them running smoothly. Although, she calculates, hours will have to be invested in train-



New scanner in cashier area.

## Dean Found

CONTINUED FROM PAGE 1

was different then: 800 people filled the theater and he was presented with the Special Jury Prize for Emotional Truth.

"But I would have to say that success is in how you define it. I see it as accomplished goals rather than fame and fortune."

### Searching for a Path To Success

Bell was born in New Jersey and grew up in Rochester, NY. In high school, he joined a rock group called Blue Earth Band, singing and playing guitar. They were performing in the hot venues, but a film class in high school piqued his interest.

"I had a moment of reflection where I had to decide," he says. "I decided to go towards film."

In 1979, Bell enrolled in Purchase College, part of the State University of New York, founded in 1967 to focus on visual and performing arts. "It was great," he enthuses. "Lots of really talented people." His classmates included Edie Falco, Stanley Tucci, Wesley Snipes and Melissa Leo, who acted in his thesis film, *I'm Only There*.

After graduating, Bell landed a job with Woody Allen as an apprentice editor on *Broadway Danny Rose*. For a budding director steeped in independent film, it was a dream come true. But at 24, he quit to follow a girlfriend to Paris.

"Everyone thought I was crazy," he reflects. "I probably was crazy."

Neither the girlfriend nor Paris worked out, so Bell moved back to New York. Had he detoured too far from the path to "success"?

"I was miserable," Bell concedes, "because I was in my 20s. You want everything to happen yesterday."

He would work as a free-lance film editor to accumulate some savings, then take time off to write scripts. In 1990, one of those scripts led him to the Ha! Network (which later became Comedy Central).

"That was when I was able to get out of the editing room, and I was finally getting paid to write and direct. I took a huge pay cut to do it. But the dream was more important than the money. That's the story of my life."

In 1995, Bell was hired onto a project that became a feature film called *Backfire!* A spoof of the action film *Backdraft*, it was hardly a hit, but cost only

about \$1 million to make, he says, and turned a profit.

"I wrote, directed and filmed it in 12 weeks!" Bell shakes his head at the memory. "It was a great learning experience, and it was fun. I was making my move. But if people think making a feature film is the crowning achievement of your life? It is incredibly stressful. And the more money, the more stress. When I was 22, I couldn't understand why people wouldn't give me a million bucks to make my film." He shrugs. "They knew what they were doing."

### Brooklyn Offers an Anchor

After graduating from Purchase, Bell moved to Dean Street and Fourth Avenue in Brooklyn, rooming with a friend from the rock and roll days.

"Dean Street was prostitutes. On a summer night, there would be 20 girls on the street. There were shootings on a regular basis. It was a sordid life. But I was paying \$125 a month for my room. And over time, we built a film community in the area, piggy-backing on each other's work and connections."

He met his wife, Carolyn, in 1986; she was a Purchase graduate working as a landscape architect. In 1990, they moved to Second St. at Seventh Avenue.

"By that time, Second St. was nice, but there were still abandoned houses, and the brownstones were broken up into apartments. Seventh Avenue was all Irish bars where you could get draft beer for 30 cents."

*"I would have to say that success is in how you define it. I see it as accomplished goals rather than fame and fortune."*

—A. Dean Bell

Many of his neighbors belonged to the Coop. "It seemed very cool, but I realized that with my travel and work schedules, I'd never keep up with my shifts."

In 1996, Bell was hired by ESPN to work on *SportsFigures*, a show which used sports to teach science and math. "The great irony is that I'm the anti-sports guy," Bell says. "But life is weird. You find the thing you're good at, or it finds you." The show ran for 12 years and won numerous awards.

"I knew this was the job that would buy my house in Park Slope." In 2000, Dean and Carolyn found a run-down house on 15h Street and Sixth Avenue and renovated it. Their

son, Harper, was born in 2001.

"I am one of the gentrifiers," Bell acknowledges. "But I'm not embarrassed. My whole adult life has been spent in Park Slope, and it's a better neighborhood now than it was in the '80s."

In 2012, they finally joined the Coop, where both work in the Membership Office. "My lifestyle changed; I was traveling less. My son got bigger and feeding him got more expensive."

"But the trigger was the Occupy movement. I fully supported that, and I realized it was time to put up or shut up. I realized that I had a belief system that was not in line with what I was doing or how I was eating, and that the Coop was more congruent with what I believed. Anything I can do to counter Monsanto—to know that no one is exploited—to support local farmers and organic agriculture—well, that makes me happy."

### Putting Success in Context

What Alice Found was a long labor of love.

The film is a moving, complex portrait of a young runaway who is ensnared into prostitution by a couple who drive their RV from one truckers' rest stop to the next. Bell wrote the first draft in 1994, and between gigs kept revising it. By 2001, he had a script he was happy with and had raised enough money to film it. Then came 9/11, and the money went away. He raised more, and shot the film in 2002. Bell says it cost less than \$100,000 to make, and has earned about twice that much—though the lion's share went to the distributor.

"From an economic point of view, it had very little impact on my life. But from a personal point of view, it fulfilled a dream I had at 18 years old. Everyone wants to write the Great American Novel. Everyone wants to make the great indie movie. Making what I believe to be a good indie movie was incredibly satisfying. But it hasn't made a big financial difference. Except for Steven Spielberg, that's the way it is."

"I'm in awe of a guy like Spielberg. But he's not trying to read the times; he's just being who he is. I tell my students, you have to be who you are. If you want to succeed, you have to practice and practice, most likely without recognition. The people who succeed are the people who don't give up."

We're talking at MeltKraft on Ninth Street, an inviting

## Sudoku

Sudoku is a puzzle. You are presented with a 9x9 grid of squares, and that grid is divided into 3x3 zones. You solve the puzzle by filling the empty squares with single-digit numbers so that every zone, column and row uses each of the numbers from 1 to 9.

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

Puzzle author: James Vasile. For answers, see page 12.

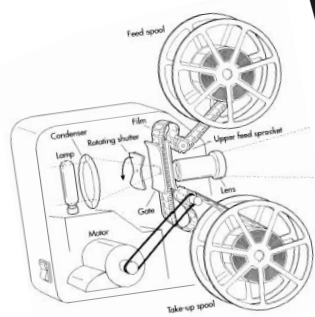
space that once held a restaurant called Minnow we both remember with fondness. It reminds us that much changes, yet even so, much remains. Bell is now a full-time Assistant Professor at Purchase. His production company, Factory Films, is thriving. He's shooting a documentary about Buddhism. He's still writing scripts.

"There's another thing I try

to teach," Bell says. "You have to be open to other ideas of success. If you can use your creativity and earn a living—that counts as success. When I was a kid, I didn't ever want to wear a tie and work for the man. I accomplished that. My father wanted to be a professional and work in an office—and he did. So we both succeeded. You have to invent your own life." ■

## 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**



## SHOP &amp; CYCLE COMMITTEE REPORT

## Bike Valet Service Geared for Expanded 2014 Season

By Ken Coughlin

A Citi Bike, a bamboo bike, a tricycle, several tandems, a unicycle and a bike festooned with pinwheels. These were among the more than 1,400 human-powered vehicles—along with the occasional stroller—that the Coop's bike valet squads kept safe while their owners shopped or worked a shift during the 2013 season. The bike valet service, which operated on Sunday afternoons and evenings from April until Thanksgiving, was a record-breaker for us, and due to popular demand we've expanded the service to Saturdays this year.

Even though bike valet has been running for five years now, squad members report that one of the most frequently heard comments is, "I've never seen you out here before!" In addition,

passersby occasionally cast an appraising eye toward the parked bikes and ask, "Are those for sale?" So, before we get to the record-breaking part, here's a quick course in bike valet and how it got started at the Coop.

*Bike valet is basically a coat check for bicycles.*

Bike valet is basically a coat check for bicycles, and the service is popping up at an increasing number of events around the city as more and more New Yorkers choose to travel by bike. Here at the Coop, a member arriving by bicycle can leave her or his treasured steed with the valet workers and receive a numbered ticket, which is used to identify

and retrieve the bike when the member is done shopping or working.

Bike check-in takes place on the sidewalk in front of the yellow wall just to the west of the Coop. The bikes are parked on three easily assembled racks that can handle a total of about 25 bikes at any one time. Valet parking takes place rain or shine (a tent covers the check-in area), and a bike valet squad consists of four workers: one to check bikes in and out, one to park and retrieve bikes, and two to provide security—watching the parked bikes at all times.

Why bike valet? The Coop's Shop & Cycle Committee launched the service in 2009 chiefly to address two problems experienced by those who cycle to and from the Coop. First, the theft of bicycles parked near the Coop has been a chronic problem and bike valet offers a secure place to store a bike during the hours of operation. While on duty, workers also provide incidental security for bikes parked at public bike racks within view.

The second issue bike valet tackles is the frequent shortage of available racks. Although the Department of Transportation has added more street racks in the last few years, the demand for bike parking on Union Street still often outstrips supply. The bike valet service increases parking spots and frees up public racks that would otherwise be occupied.

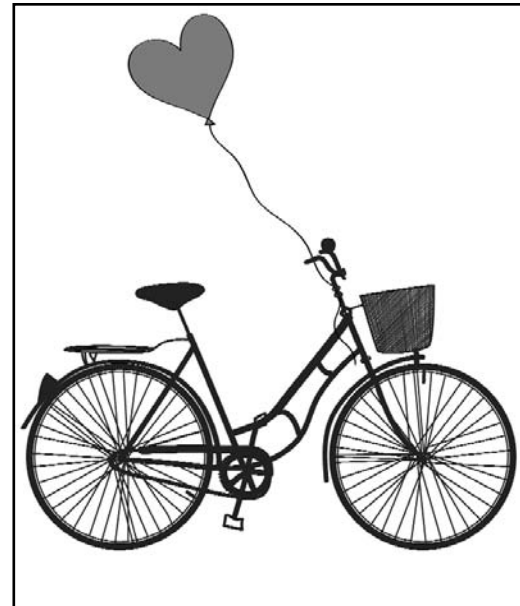
But beyond addressing these two practical parking problems, we believe that offering a safe and easy way to park a bike is a great way to further the Shop & Cycle Committee's core mission to "promote bicycling as a

viable alternative to unsustainable modes of transportation and as a convenient way to shop." The easier it is to make the choice to cycle, the more people will choose to do it.

If our metrics are any guide, bike valet is helping to further this mission. During the season just passed, bike valet workers parked a record-breaking average of 42 bikes per day during two Sunday shifts that ran from 3 p.m. to 8:30 p.m. The average number of bikes parked has gradually ticked upward since the service was inaugurated in 2009. In that year, workers parked an average of 35 bikes per day during a short pilot season (the service started out on Saturdays but was shifted to Sundays after a few months). In 2010, the average dipped to 32, but jumped to 40 the following year and then inched up to 40.3 in 2012.

*The bike valet service increases parking spots and frees up public racks that would otherwise be occupied.*

The most frequent comments heard from cyclists are expressions of gratitude for the service and wishes that it could be available every day. Towards achieving that goal, this year we have added two shifts on Saturday afternoons in addition to the Sunday afternoon and



evening shifts. We will continue to work with the Coordinators to add more days in future years.

The possibility that bikes would be damaged or stolen was one of the biggest concerns when the valet service was being considered. This prompted the Coordinators to insist that members using the service sign a waiver of liability that the Coop "cannot be responsible for equipment that is damaged or stolen while in the custody of Bike Valet."

After five years, we're proud to report that each one of the nearly 6,000 bicycles parked has been returned to its owner undamaged and with everything still attached. In fact, the bike is sometimes in better shape for having visited bike valet. Workers will pump tires when asked and sometimes offer advice on mechanical issues, and they frequently steady bikes as their owners load groceries onto them after shopping. Occasionally, workers are called on to provide unexpected help. One afternoon, a member's bag broke as she was about to set off on her bike, and some of her groceries tumbled to the ground. Workers helped her get what she could into her other bag and then safeguarded the remaining groceries until she could return for a second load.

The 2014 season will run from the first Saturday in April, April 5, to the Sunday before Thanksgiving, November 23. On Saturdays, bikes can be parked from 1:00 to 5:15 p.m., and on Sundays from 3:30 to 7:45 p.m.

Please pedal over and use us! ■

## VALET BIKE PARKING IS HERE ON SATURDAYS & SUNDAYS!

*strollers & scooters & carts too!*



**Every Saturday,  
April 5–November 22,  
1:00–5:15 p.m.  
and  
Every Sunday,  
April 6–November 23,  
3:30–7:45 p.m.**

Coop members can leave their bikes with our valet parking service, which is like a coat check for bikes. Working members will check in and watch your bike for you.

Just drop off your bike, stroller, scooter or personal cart, do your shopping or your shift, and hop back on.

No locks, no worries, no theft.

Service operates rain or shine.

Look for us in front of the yellow wall.

**Note: no bike check-in on Saturdays after 5 p.m. or Sundays after 7:30 p.m.**

Valet bicycle parking at the Coop is brought to you by the PSFC Shop & Cycle Committee.



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.**

## FUN COMMITTEE REPORT

## PSFC's Eighth Annual Kids' Variety Show

By Dalienne Majors

The Park Slope Food Coop Fun Committee presented the Eighth Annual Kids' Variety Show on Saturday, March 8, at Old First Church. Thirty kids, aged 6–14, performed 22 acts as musicians, singers, dancers and a magi-

accompanying herself on the piano. Julian Raheb (8) accurately played the Bach Minuet #2 and Amaru Tupacyupanqui (8) played a charming Sonatina

acoustic guitar work was flawless as he sang the familiar tune with spirit and confidence. Elan Rabiner (9) enthusiastically played the Star

chimed in and appreciated her grand finale.

Kudos to Martha Siegel and PSFC Fun Committee members Daniel Brooks, Len Heisler, Jim Kent, Leslie King, Dalienne Majors, Delphine



Tate Richardson

Margareta Stern (11) returned to the Variety Show for her second time and didn't disappoint with her exciting hip-hop dance to "Remember Me." Tate Richardson (12) amazed the audience with a rope trick and comedic humor that defied his young age. Raven Kaplan Karlick (12) sang the Oscar-winning favorite "Let It Go" and Eric



Mia Weiss

Michaud, Paul Palmer, Sasha Silverstein, Sarah Stafford and Sound Engineer, Russ Mitkowski. ■



Jude Baptiste

cian, all graciously directed by Martha Siegel.

The evening began with two 6-year-old pianists Luke Dunlavey and Sayri Tupacyupanqui (surprisingly dressed as Darth Vader), followed by spirited dances by hip soloist



Leslie, Sasha, and Sarah of the Coop's FUN Committee.

by the unfamiliar German-Danish classical composer, Friedrich Kuhlau. Amaru's piano teacher, Shirley Lyle, was in attendance and received

Wars theme on piano followed by a heartfelt performance of Pink's "Just Give Me a Reason" by Leila Mievile (10).

Mia Weiss (10) sang an original song, "Star You Are," composed by herself and friends, followed by a stellar trio performance of "The Cup Song" by Sabine and Nadia Benjamin and Leila Mievile (all 10). After intermission, Ella Moriber (10) sang the amusing "Daryl is a Boy" by Michael Mitnick, accompanied on piano by her mother, Sheila Shidnia.

William Lach was joined by fellow jazz musicians Max Miller and Henry Altman (all 11) to play Coltrane's "Mr PC" and Rollins' "Sonny Moon for Two." The group won the audience over with their excellent ensemble work. Vaishali Lerner (11) sang Eric Clapton's "Tears in Heaven," with capable accompaniment by Maya Silberman (12).



Will, Max, and Henry Jazz Combo

Sarina Moriber (6) and hip-hopppers Luc Mievile and Theo Haythe (both 7).

Ana Rabiner (7) sang a tribute to Woody Guthrie, skillfully

acknowledgement from an appreciative audience.

Jude Baptiste (8) stopped the show with the Chuck Berry hit "Roll Over Beethoven." His



Margareta Stern

Stern (12) followed with Stevie Wonder's hit "Don't You Worry About a Thing," accompanying himself with great musicianship and style.

The Loudmouths, a combo of Jordan Nass-deMause (11) on drums, Ikhari Hinds (14) electric guitar, and Micah Levine (10) bass, rocked the house with their original song. Naomi Levy (13) and her teacher Martha Siegel impressed everyone with their beautiful cello duet, Reinagle Duetto IV. Finally, Meaghan Accarino (14) sang "New York State of Mind" by Billy Joel. The entire audience



Leila Mievile



Stars of the Eighth Annual Coop Kids' Variety Show.



## SAFE FOOD COMMITTEE REPORT

Plow-to-Plate Movie Series Presents: *Brewed in Brooklyn*

By Adam Rabiner

**W**riter/Director John Weber's 2013 documentary, *Brewed in Brooklyn*, was inspired by the *Brewed in Brooklyn* walking tour from which it takes its name. While the real life tour of old breweries in Bushwick and Williamsburg takes three and a half hours, Weber's cinematic tour through the borough's interwoven economic, cultural and social history is a mere 50 minutes. Several of the film's docents are actual tour guides for Urban Oyster Tours. Other experts include Steve Hindy, one of the founders of Brooklyn Brewery, Walter Liebman, Chairman of Rheingold Brewing Company and a direct descendant of the company's German-Jewish founders, Will Anderson, the author of *Brewed in Brooklyn* and seven other books on beer and breweriana, Celeste Yarnall, the last "Miss Rheingold" (1964), and a handful of present day craft microbrewers.

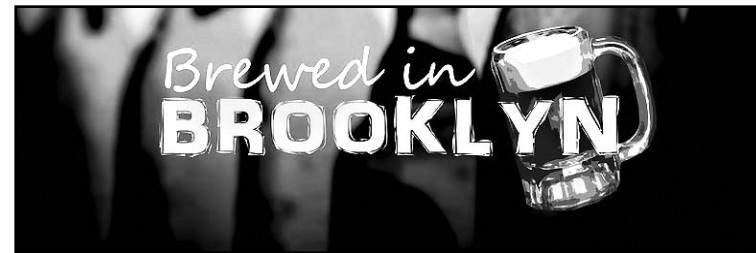
Weber's tour begins in the early-19th century, when Brooklyn was not just a borough, but its own city. At that time most brewers were German immigrants who brought with them their traditional lager and wheat beer recipes, as well as their know-how. Breweries were local, serving the surround-

ing community, whose fresh, pure water came from the Ridgewood Reservoir, built in Queens on the border of Brooklyn in the 1850s. By the 1880s, Brooklyn hosted 35 breweries with annual revenues of \$8 million and by the turn of the 20th century there were as many as 50 breweries in Brooklyn—now the fourth largest city in the United States—more than any other place in America. A 12-block section of Bushwick, called Old Brewers' Row, contained 12 breweries—one on literally every street corner. The most famous of these brands were Schaefer, Pils and Rheingold—a beer that was created for the Chicago World's Fair of 1893, which quickly became the company's top seller and signature product for years to come. Beer was big business, employing thousands with a living wage, but Brooklyn's heyday as the brewing capital of the world did not last for long.

Though three of the top ten brewers in the United States hailed from Brooklyn as late as the 1950s, Prohibition (1920-1933) forced the closure of most of the earlier, regional breweries and those that survived the teetotaler era were severely weakened. By mid-century, certain other factors

were at play that further eroded Brooklyn's preeminence as the beer capital of the United States. There was stiff competition with larger Midwestern breweries that could produce beer more cheaply to a growing market. And advances in refrigeration, pasteurization, bottling and canning and shipping and transportation favored the Midwestern breweries due to larger economies of scale. Meanwhile, television and magazine advertising furthered the idea of superior "national" beers over local ones, helping to shape Americans' growing preference for light Pilsner beers (Coors, Miller, Budweiser, Molson, Old Milwaukee, Pabst, Blatz) over the stronger pre-Prohibition lagers and ales Brooklyn was known for. Finally, New York City's deep economic crisis in the 1970s and the problems that came with it—taxes, crime, dirty streets, and burning neighborhoods—was the death knell to a once proud industry. The last of the great manufacturers, Rheingold, shut down its New York City plant in 1976, costing the city thousands of jobs and leaving Brooklyn without a single brewery.

*Brewed in Brooklyn* argues that Brooklyn's economic, cultural, social and beer histories are inextricably tied. Beer's



nadir of plant closings and labor strikes coincided with the city's near bankruptcy. The arrival of Brooklyn Brewery in 1987 and the opening of its Williamsburg brewery in the site of a former matzo factory in 1996 heralded the borough's renaissance, despite the fact that early on truck drivers refused to deliver to Bushwick because of crime.

Now new beer venues arrive with surprising regularity. Bergn, a Brooklyn Flea and Smorgasburg backed beer hall, is slated to open in Prospect Heights later this spring. Covenhoven, named after a Crown Heights colonial era farm estate, just opened on Classon Avenue. Dirck the Norseman, Greenwood's long awaited brewpub, opened in January. Pickle Shack, a collaboration with Dogfish Head Brewery, debuted in Carroll Gardens last fall. And Bed-Vyne Brew is a popular new bar in Bed-Stuy that opened last summer.

This storied past and the present day revivals are inter-

woven. The Well, a popular Bushwick music venue and beer garden was once The Littleman Brewery. The old Rheingold plant is slated for rezoning for condos. Brooklyn Brewery's famous, simple logo evokes the old Brooklyn Dodgers. Yesterday's beer merchants, makers, innkeepers and speakeasy workers are today's artists, musicians and 64-ounce growler-toting home brewers.

*Brewed in Brooklyn* features footage of some vintage old beer commercials and filmmaker Weber even gets Walter Liebman to sing the classic Rheingold jingle. Weber is a jovial host, a beer lover willing to imbibe on camera, who's found a topic that he and his interview subjects are passionate about. Brooklyn, like peanuts, clearly goes well with beer. ■

*Brewed in Brooklyn will show on Tuesday, April 8, 7 p.m. Park Slope Food Coop, 782 Union St., 2nd floor. Free and open to the public. Refreshments will be served.*

# COOP BAND NITE

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

Saturday, April 26  
at **ROCK SHOP**  
249 Fourth Ave., Brooklyn,  
between Carroll & President  
Doors open at 7:30 p.m.

30-minute  
sets,  
15-minute  
changeovers

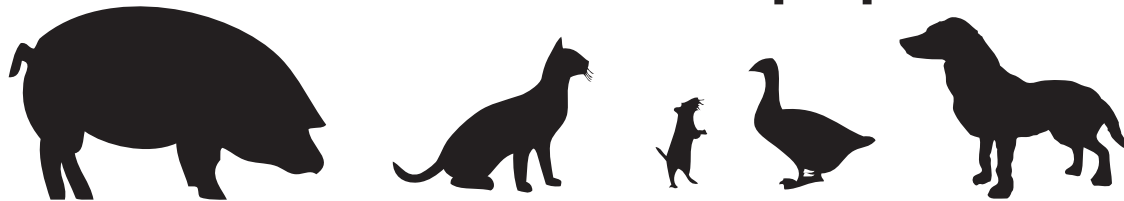


## Performances by:

**RASHMI**  
Bob Van Pelt - Royal American  
Elijah Tucker  
Micro Titans  
(John Mettam and Laura Cromwell)  
Combat Jazz

Did you ever wonder exactly what those humane claims on product labels at the Coop mean? Or want to confirm which items we carry are not tested on animals?

**The Animal Welfare Committee**  
provides transparent animal welfare  
information about the Coop's products.



We work with staff, the Coop's vendors and external research resources to provide species- and issue-specific information for YOU, the Coop member. You can find us online at our blog and twitter account and you can find our guides all around the Coop, next to their relevant products!

**Find us here!**

**Blog: [www.psfcanimals.blogspot.com](http://www.psfcanimals.blogspot.com)**

**Twitter: @psfcanimals**



**Current Guides:**  
Eggs (next to egg case)  
Milk (next to milk case)  
Animal Testing



(aisle 5, closest to the back of the aisle)

## MEMBER SUBMISSION

## Further Reflections on the Roll-Bag Vote

By David Barouh

The Environmental Committee's GM roll-bag proposal went down to defeat by a roughly three to two vote. The proposal was bucking the opposition of the General Coordinators, who were concerned with the potential impact on the store's smooth ingress and egress. Such is their esteem that passing a proposal without GC support, while it's been done, is difficult. Nonetheless, it wasn't a resounding defeat, showing much sympathy even by many of those opposed.

The most prominent concern expressed by members, the one that, to my mind, doomed the proposal, was the uncertainty over its implementation and the looming (April 1st) deadline. How would people pay for the bags? At check-out? In advance? How would checkers know if a bag was new or reused? The honor-system? Some other means? How would tare weights be handled? The committee preferred to leave those details to the GC's, upon whose duties they didn't want to presume.

Another prominent concern was the perceived unfairness to people on EBT—that forcing them to pay for bags (EBT can only be used to purchase actual food items) would burden

those who can afford it least. The EC members had emphasized that the purpose of the 20¢ charge was to change shopping habits, encouraging alternatives to one-time usage and then disposal into the overburdened waste-stream—not to punish members for bag use. Nonetheless, one member after another repeated this concern, and the EC stumbled in its responses, such as that perhaps special provisions could be made. It took a member to come up and reiterate (most dramatically and to rousing applause) that people on EBT had as much interest in—and were as capable of—doing their part to save the planet from the scourge of plastics pollution as everyone else did.

Not discussed at the meeting, but which may well have swayed votes, was a prominent member submission in the 2/20/2014 *Gazette*, Kevin Cunnene's "The Proposal to Reduce Plastic Roll Bag Use Is a Very Dangerous Idea." It argued that reusing plastic bags was dangerous due to the build-up of lurking bacteria, and cited a University of Pennsylvania study presenting evidence of a spike in food borne illness since the San Francisco shopping-bag ban was instituted.

Not mentioned in the arti-

cle was a statement from that same U of Penn study that the simple act of washing out the bags would "virtually eliminate" these dangers.

Bacteria exist everywhere and on everything. Some are pathogenic, but the vast majority aren't, and the simple cleanliness that flush toilets, hot running water and garbage collection provides have done more than any medical intervention to make our lives much safer from infectious diseases. The simple act of washing out plastic bags effectively protects against bacteria, most of them not harmful in any case.

And we're *not* talking about elaborate sterilization procedures, but, like washing hands, a simple, quick, routine act. One wouldn't think of eating off dishes one hadn't washed from

previous meals. Surfaces coming in contact with food obviously need ongoing washing.

The study expressed pessimism that people would take this simple precaution. But if such a proposal were passed, and/or if society-at-large adopted this ethic, it would almost certainly be accompanied by simple reminders—the sorts of basic education parents teach children. And it's worth repeating that the very study that reported on the dangers of reusing plastic bags pointed out that this simple precaution would mitigate any such danger.

I was a member of a former incarnation of the Environmental Committee, and we, working together with several regular members, took up the issue of plastic bags. With the GCs in support, we passed the discontinuation of the plastic shopping bags, and the

Coop's transition was seamless. But the issue of implementation also stymied our quest to significantly reduce roll-bag usage. At a GM brainstorming discussion, we received almost total member support but no breakthrough advice on implementation.

The Committee's education efforts, then and now, have succeeded in reducing per-capita use of roll-bags to some degree, but those efforts will only take us so far. A truly dramatic reduction will only come from either a charge or elimination. But neither of these possibilities will succeed without an effective implementation plan, especially with the GCs being sympathetic but skittish on such a proposal. It is on this problem of implementation that the EC should focus their research if they carry on with their advocacy of this popular but troublesome issue. ■

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



◆ On the Coop's website ([www.foodcoop.com](http://www.foodcoop.com))

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



◆ Call the Membership Office

## EXPERIENCED REPORTERS Please Apply



### Workslot Description

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

### For More Information

If you would like to speak to an editor or another reporter to learn more about the job, please contact Annette Laskaris in the Membership Office or e-mail her at [annette\\_laskaris@psfc.coop](mailto:annette_laskaris@psfc.coop).

### To Apply

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

### Seeking to Diversify the Gazette Staff

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

## Do you want your old Coop attendance records?

*Up until September 2009, the Coop kept attendance on index cards.*

*If you were a Coop member before then, we may still have your old partial or complete cards.*

*If you would like to have this as a souvenir, please come to the Membership Office and ask for it. If we have it, it's yours!*

*We will be recycling them shortly.*



## COOP HOURS

## Office Hours:

Monday through Thursday

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

Friday &amp; Saturday

8:00 a.m. to 5:00 p.m.

## Shopping Hours:

Monday through 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](mailto: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, April 18, 8:00 p.m.

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



# PROSPECT CONCERTS



**Cincha** (aka Cynthia Hilts) writes songs about the moon as a smoky mystic saint, about beautiful lost girls and hope, about hurricanes and comet light and peace, and yes, about groundhogs. Cincha's great talent as jazz composer, pianist and vocalist, infuses her songwriting with unusual depth and color. She'll perform original songs with some great Coop musicians. "This lady writes terrific, refreshingly new songs and then delivers with piano and lyrics in her dusky, sexy voice," Grady Harp.

Canadian-born pianist, improviser, composer and educator, **John Stetch** has performed across Canada, the U.S., Japan, Europe, Ukraine, Brazil, and Israel. He has released 11 CDs under his own name, has five Juno Award nominations (Canada), and won the Prix Du Jazz at the Montreal International Jazz Festival. He has been frequently recorded by the CBC and NPR and has appeared on such programs as "Marian McPartland's Piano Jazz" and "Weekend Edition with Leanne Hansen."



[www.facebook.com/ProspectConcerts](http://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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Puzzle Master: James Vasile

Index: Len Neufeld

Proofreader: Nancy Rosenberg

Advertisement: Eric Bishop



WELCOME!

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

Victoria Adzhiashvili	Patricia Cotter	Maria Alexandra	Lucy Jackson	Nataly Nepomnjast-saja	Jim Russell	Anna Temple
Evelyn Badia	T.L. Cowan	Garcia	Jack A. Kamis	Alexa Olesen	Sophia Russell	Stephanie Tsing
Keyan Bagheri	Chris Cowans	Janine Gatti	Courtney Klein	Myriam Philion-Roberge	CJ SchutzMunyer	Julie Ugoretz
Julie Banning	Corinne Daniel	Olivia Gazzarrini	Heidi Kolta	Heather Potts	Emma Senior	Yashovardhan (Josh) Uniyal
Brian Belovitch	Alisa Demesier	Jeffrey M. Greenberg	Anne Kountz	Shannon Potts	Joshua Senior	Carla Varriale
Jennica Bocchino	Johnnie M. deSchweinitz	Bruce Griffiths	Jonathan Landreth	Olivia Pullara	Rashid Shabazz	Jennifer Wernwer
Rashida Bumbray	John Falls	Christopher Grimshaw	Carolyn Lenke	Jonathan Rapoport	Saul Shapiro	Sophie Wislez
Chris Buongiovanni	Anne Fenton	Damon Logan	Cassandra Loomis	Jasmine Rault	Barbara Singer	Catherine Wood
Monica Buongiovanni	Frances Ferris	Rick Lopez	Erica Guyer	Frances Rizzuto	Cynthia St. Juste	Susan Young
Lisa Burdige	Kari Fields	John Hazard	Charlie Meredith	Thomas Rizzuto	Regis St. Louis	Ana Zaharia-Cowans
Julian Bushman-Copp	Rachel Fleit	Sally Herships	Abigail Merrick	Tomas Rodriguez	Jacob Stein	
Jenny Campos	David Franklin	Liz Howard	Rob Mosher	Pena	Theadora Stutsman	
Upjeet Chandan	Jacob Freeman	Krista Ingebretson	Maria Neckam	Allyson Rudolph	Yichao Sun	
Kiera Coffee					Caroll Taveras	
					Kristin Taylor	



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, APRIL 29**  
GENERAL MEETING: 7:00 p.m.

**TUE, MAY 6**  
AGENDA SUBMISSIONS: 8:00 p.m.  
Submissions will be considered for the May 27 General Meeting.

**Gazette Deadlines**  
**LETTERS & VOLUNTARY ARTICLES:**  
Apr 17 issue: 12:00 p.m., Mon, Apr 7  
May 1 issue: 12:00 p.m., Mon, Apr 21

**CLASSIFIED ADS DEADLINE:**  
Apr 17 issue: 7:00 p.m., Wed, Apr 9  
May 1 issue: 7:00 p.m., Wed, Apr 23

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, April 29, 7:00 p.m.

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

Location

MS 51, 350 Fifth Ave., between Fourth and Fifth Sts. Enter on Fourth St. cul-de-sac. Fourth St. entrance is handicap-accessible.

How to Place an Item on the Agenda

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

Meeting Format

**Warm Up (7:00 p.m.)** • Meet the Coordinators • Enjoy some Coop snacks • Submit Open Forum items • Explore meeting literature  
**Open Forum (7:15 p.m.)** Open Forum is a time for members to bring brief items to the General Meeting. If an item is more than brief, it can be submitted to the Agenda Committee as an item for a future GM.  
**Reports (7:30 p.m.)** • Financial Report • Coordinators' Report • Committee Reports  
**Agenda (8:00 p.m.)**  
The agenda is posted at the Coop Community Corner and may also appear elsewhere in this issue.  
**Wrap Up (9:30-9:45)** (unless there is a vote to extend the meeting) • Meeting evaluation • Board of Directors vote • Announcements, etc.

Attend a GM and Receive Work Credit

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

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

- Advance Sign-up required:**  
To be eligible for workslot credit, you must add your name to the sign-up sheet in the elevator lobby. The sign-ups sheet is available all month long, except for the day of the meeting when you have until 5 p.m. to sign up. On the day of the meeting, the sign-up sheet is kept in the Membership Office.  
Some restrictions to this program do apply. Please see below for details.
- Two GM attendance credits per year:**  
Each member may take advantage of the GM-for-workslot-credit program two times per calendar year.
- Certain Squads not eligible:**  
Eligible: Shopping, Receiving/Stocking, Food Processing, Office, Maintenance, Inventory, Construction, and FTOP committees. (Some Committees are omitted because covering absent members is too difficult.)
- Attend the entire GM:**  
In order to earn workslot credit you must be present for the entire meeting.
- Signing in at the Meeting:**
  1. After the meeting the Chair will provide the Workslot Credit Attendance Sheet.
  2. Please also sign in the attendance book that is passed around during the meeting.
- Being Absent from the GM:**  
It is possible to cancel without penalty. We do ask that you remove your name if you know cannot attend. Please do not call the Membership Office with GM cancellations.

Park Slope Food Coop Mission Statement

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

park slope  
FOOD COOP

## calendar of events

apr 3  
thu 7:30 pm**Food Class: Spring Cleaning:  
Cleanse & Detox**

Explore the basics of cleansing and the ideas behind some of the well-known cleanse programs out there like Blue Print, Organic Avenue, Joulebody, etc., and that cleansing does not have to be torture! This class will include demos of easy recipes for juices, smoothies, and healthy, raw foods that can be incorporated into any at-home cleanse program for anyone to enjoy. Chef **Megan Huylo** is a graduate of the Chef's Training Program at the Natural Gourmet Institute in New York City. She trained at Morimoto New York and worked in the kitchens of popular juice and cleanse companies, Joulebody and LuliTonix, as sous chef and head chef, respectively. Her plant-based food and lifestyle service, Downtown Epicure, offers personal chef, catering, customized cleansing, cooking instruction, and consulting services to individuals and businesses throughout the NY-metro area. *Menu includes: cleansing green juice with pear, cilantro, and fresh turmeric; antioxidant-rich green smoothie with blueberries, coconut, and ginger; raw, blended savory green gazpacho.*

**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 March 20. Materials fee: \$4. Food classes are coordinated by Coop member Susan Baldassano.**

apr 4  
fri 7 pm**Film Night: Six Short Films by  
Julie Dressner**

The first half of this program takes us to the former Soviet Union. In *An American at the Bolshoi Ballet*, we encounter the fierce passion of a 15-year-old Texan girl who moves to Moscow on her own to train at the Bolshoi Academy. *On the Farm After the Fall* examines agritourism in the post-Soviet republic of Georgia, which draws visitors eager to help with farm chores and reap the bounty at the dinner table. And the film *An Education* follows three American siblings attending an experimental school in Moscow where they are pushed to their intellectual and emotional limits by creativity-centered instruction taught completely in Russian. The second half of our program returns to NYC with films about the human impact of the New York Police Department's stop-and-frisk practice, a civil rights movement among undocumented student activists in Queens, and the collateral consequences of marijuana arrests. **Julie Dressner** produces short documentaries for the Web on issues including civil rights, education, immigration and criminal justice. She lived with her family in Russia for five years and shot her first three films in Moscow and Kakheti (Georgia). Her work has appeared online at *The New York Times*, *The Guardian* and *Buzzfeed*. Her film about her children's experience at a Russian school in Moscow received a National Magazine Award for video.

**To book a Film Night, contact Gabriel Rhodes, gabrielrhodes@me.com.**

apr 5  
sat 5 pm**Unmarried Couples & Money**

Any relationship has important, potentially challenging issues around finances, but being unmarried and thus "legal strangers" adds another layer of complexity. This seminar will look at strategies for dealing fairly with money day to day and how to plan for the future. **Arthur Goodman** is a long-time Coop member and fee-based financial planner who practices in Brooklyn, specializing in meeting the needs of the LGBT community and of unmarried opposite-sex couples.

apr 6  
sun 12 pm**Join the Animal Welfare  
Committee**

Did you know that the Coop has an Animal Welfare Committee? We do...and we're looking for new members. Come find out more about us and apply! We are looking for applicants with design, publicity, branding, or investigative journalism skills. We meet monthly at the Coop (Mondays, C week, 7-8:30 p.m.). We will distribute a link to online applications at the workshop. If you can't make it, please check out our blog for more information on the committee and how to apply: [www.psfcanimals.blogspot.com](http://www.psfcanimals.blogspot.com). We strive to reflect the diversity of the PSFC, including dietary diversity (omnivores, vegetarians, and vegans are equally welcome!). **Jesse Oldham** and **Kama Einhorn** are members of the Animal Welfare Committee.

apr 6  
sun 7 pm**It's Your Funeral**

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

apr 8  
tue 7 pm**Safe Food Committee Film Night:  
Brewed In Brooklyn**

Sit back and see the history of the one-time—and perhaps future—beer-brewing capital of the world: Brooklyn, N.Y. *Brewed in Brooklyn* explores the origins of the brewing industry in Brooklyn from the early 1800s up to and including the modern-day craft brewers and home brewers who are helping to transform the borough into one of the most sought-after places in the world to live and work. Rare footage, classic commercials and exclusive interviews make this a must-see for beer lovers, historians and anyone who has ever called, or wanted to call Brooklyn their home.

apr 18  
fri 7 pm**Cheese Class**

Coop members are invited 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. Guest speaker Céline Jaffredou is a native of Brittany, where food is considered a pleasure, Céline has been surrounded by gastronomy her entire life and for her it is a passion. She has turned this passion into a profession, having worked in restaurants, learning from some of the best chefs, while pursuing her Master's Degree in International Business. From there, it was a natural progression to find herself working for Jean d'Alos, a French fromager affineur based in Bordeaux, as the U.S. representative. Based in New York, Celine is now responsible for training retailers and wholesalers about Jean d'Alos cheeses and the affinage program. At the same time, she is greatly enjoying learning about and being part of the American artisan food scene. 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.

apr 18  
fri 8 pm**Cincha and John Stetch**

**Cincha** (aka Cynthia Hilts) writes songs about the moon as a smoky mystic saint, about beautiful lost girls and hope, about hurricanes and comet light and peace, and yes, about groundhogs. Cincha's great talent as jazz composer, pianist and vocalist, infuses her songwriting with unusual depth and color. She'll perform original songs with some great Coop musicians. "This lady writes terrific, refreshingly new songs and then delivers with piano and lyrics in her dusky, sexy voice," Grady Harp. Canadian-born pianist, improviser, composer and educator, **John Stetch** has performed across Canada, the U.S., Japan, Europe, Ukraine, Brazil, and Israel. He has released 11 CDs under his own name, has five Juno Award nominations (Canada), and won the Prix Du Jazz at the Montreal International Jazz Festival. He has been frequently recorded by the CBC and NPR and has appeared on such programs as "Marian



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

**All events take place at the Park Slope Food Coop unless otherwise noted. Nonmembers are welcome to attend workshops.  
Views expressed by the presenter do not necessarily represent the Park Slope Food Coop.**



# apr 3–may 16 2014

McPartland's Piano Jazz" and "Weekend Edition with Leanne Hansen."

**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.**

## apr 19-20 Food Drive to Benefit sat-sun 9 am–7 pm CHIPS Soup Kitchen

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

apr 26  
sat 7:30 pm

## Coop Band Nite at Rock Shop



Come support fresh talent at the Food Coop's Fifth Annual Band Nite at Rock Shop, 249 Fourth Ave., Brooklyn, between Carroll and President. Doors open at 7:30 p.m., first band at 8:00 p.m. Performances by: RASHMI; Bob Van Pelt - Royal American; Elijah Tucker; Micro Titans (John Mettam and Laura Cromwell); Combat Jazz. 30-minute sets, 15-minute changeovers.

Event takes place at Rock Shop, 249 Fourth Ave. Doors open at 7:30.

apr 27  
sun 12 pm

## Qi Gong to Protect the Joints and Bones

Get in touch with your inner dragon at this fun and relaxing Qi Gong workshop. We will practice stretches that benefit the whole musculo-skeletal system and learn a simple massage to reduce pain in the limbs. No experience necessary. **Ann Reibel-Coyne** is a NYS-licensed acupuncturist and a Coop member. She is currently teaching Qi Gong at Shambhala Yoga & Dance in Prospect Heights.

apr 29  
tue 7 pm

## PSFC APR General Meeting



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

**Meeting location: MS 51, 350 Fifth Ave., between Fourth and Fifth Sts.**

**Enter on Fourth St. cul-de-sac. Fourth St. entrance is handicap-accessible.**

- I. Member Arrival and Meeting Warm-Up
- II. Open Forum
- III. Coordinator and Committee Reports
- IV. Meeting Agenda

**Item #1:** Moderating an Artist's Critique Group (20 minutes)

**Discussion:** Creation of an Artist's Critique Group.—*submitted by Peggy Cyphers*

**Item #2:** Authorization for Survey of PSFC members to determine impact of retirement policy (25 minutes)

**Discussion:** We ask the GM to authorize a survey, to acquire, anonymously, information needed to gauge the effects of a proposed change in the Coop's retirement rules.—*submitted by David Laibman*

**Item #3:** GM approval of *Gazette* editorial policies document (45 minutes)

**Proposal:** To approve the *Gazette* editorial policy guidelines developed by the editors as promised at the October 2013 GM.

—*submitted by Stephanie Golden and Erik Lewis*

**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.

apr 29  
tue 7 pm

## Wordsprouts: A Discussion of Film and Television Criticism



Meet *New York Times* film critic **A.O. Scott** and *Time's* television and media critic **James Poniewozik**. A.O. Scott ("Tony") is a member of the Food Processing squad. He joined the Coop in 1996, three and a half years before joining *The New York Times* as a film critic. In addition to regular movie-reviewing (and cheese-wrapping) duties, he contributes essays and features to the *Times* magazine and *Arts&Leisure* sections. James Poniewozik is a senior writer for *Time* magazine, where he's been the television and media critic since 1999. He was previously media columnist for Salon.com and has written for publications including *Fortune*, *The New York Times Book Review*, *Bookforum*, *Slate*, and *Rolling Stone*. This discussion will be moderated by film producer, teacher, and storyteller **Sarah Schenck**. Sarah is the co-founder of Parent Earth, a website offering short, fun videos to inspire healthier/affordable/sustainable food for families. She directed the feature comedy *Slippery Slope*, and produced the dramatic feature *Virgin* starring Robin Wright and Elisabeth Moss, and is the producer and correspondent on the PBS news program episode "Saving Carla."

To book a Wordsprouts, contact John Donohue, wordsproutspfc@gmail.com.

may 1  
thu 7:30 pm

## Food Class: Spring Veggies w/ Gluten-Free Vegan Protein



Learn how to cook healthy vegan and gluten-free food and discuss the health benefits. Learn how to make "nofu" which is similar to tofu but made without soy. No one will be able to guess the ingredients! All ingredients are from our Food Coop. Chef **Hideyo** was born and raised in Tokyo, where she was trained as a sushi chef. She has also worked as a Japanese Chef and a Pastry Chef in New York City. She graduated from the Institute of Integrative Nutrition and Natural Gourmet Institute and is working as a chef instructor there. She is also working as a private chef and a health coach. She specializes in cooking vegan, gluten-free and refined sugar-free food. She also specializes in cooking a wide variety of fish and in finding new and healthier ways to prepare seafood. Menu includes: baked green pea falafel; chickpea "nofu" (soyless tofu made with chickpeas); roasted rhubarb and asparagus salad; fava bean mousse.

**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 April 17.**

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

## still to come

may 2 Film Night

may 4 Agenda Committee Meeting

may 3 SAT or ACT

may 13 Safe Food Committee Film Night

may 3 Help Your Kids Succeed In Math

may 16 Fair Trade Group

MEMBER SUBMISSIONS

A Cup of Coffee—A True Story

By Robert L. Graziano

Years ago I had a neighbor and friend. He was a retired fireman who had had a stroke that he would never fully recover from. On sunny afternoons his wife would roll him outside into the sunlight. From his vantage point he could watch the people pass down the street and he would always greet me with a gentle smile. When I came home from work I'd see him out there. I would go over and sit down with him and just pass some time. We'd shoot the breeze, me doing most of the talking. One lovely spring day I came home early and Jim was already sitting there. I sat down and

soon realized that he wanted to talk. Jim would fight his way through his disability and I would try to understand his slurred words. This day he spoke very well. And he caught my attention immediately. "I met Martin Luther King once; I was assigned to his detail when I worked in Washington," Jim said. "The police and the fire department down there had people covering his motel when he came to town. He was surrounded by people and there was always a chance that something might happen. I had the fire watch, the night shift. All I had to do was sit by a phone and stay awake. I had a direct line to headquarters. I

would call in every half hour and they would call me once in a while. My orders were simple: 'Don't let that phone ring more than twice.'

One particular night everybody had gone to sleep. The place was like a tomb. I was sitting alone. It must have been between 3:30 and 4:00 o'clock in the morning. I heard a noise and there standing in front of me was Martin Luther King. He looked down at me and smiled. 'Is there any coffee?' Here was the Man, the voice, the face."

Jim smiled a little smile and said, "I almost jumped out of my chair. 'No sir,' I stammered. He looked at me and said 'I'll buy. You fly.' I had to tell him I was sorry; I had to stay next to the phone. He said, 'Okay,' and then Dr. King

turned on his heels and walked out of the room. It must have been about a half hour later when he came back in with coffee and donuts. And he sat down and we shared a late night feast."

As Jim and I sat in the sunlight he started to laugh. "Can you imagine the face on the poor guy who was working at the coffee shop when Dr. Martin Luther King ordered two regular coffees to go? How could he tell anyone? They'd never believe him. They'd think he was crazy." Jim and I were laughing out loud. Suddenly Jim stopped laughing. His voice cracked and the sadness seemed to come over him. A look of profound emptiness flooded his eyes and his face. "Six weeks later they killed him." ■

Brooklyn Bell Ice Cream—Diverse and Delicious

By Silver Krieger

When I'm in the Coop, I invariably find myself in front of the ice cream freezer, where, more likely than not, the simple, elegantly designed pints of Brooklyn Bell ice cream are already mostly gone and waiting to be restocked. With flavors such as Black Lava Caramel (made with Hawaiian lava salt), Mixed Chocolate (with light and dark chocolates), Detroit City Rocks! (their take on rocky road ice cream), and White Vanilla (featuring Madagascar vanilla bean), the newcomer has already rapidly built a Coop following. "Your Local Ice

Cream," as it is described on the label, became popular after only weeks of being brought on board by Coop buyer Jackie Memenza, who decided it was a must-have item. The decision to carry it was especially gratifying to co-owner Kati Cunningham, who explains, "Although most of [the Coop's] frozen vendors are through distributors, they tried our samples, checked out our company, knew we were serious and decided to stock it."

Brooklyn Bell reminds me of the ice cream I ate as a child: creamy, just sweet enough, rich in flavor, the kind you can't help but keep dipping your spoon back into. Back then, we didn't worry as much about the ingredients of what we ate. In a way we're all grown-up kids when we eat ice cream, so it's great to be able to enjoy it now as well, since, true to the Coop's ideals, the ingredients are fresh, simple and natural (no exotic stabilizers), largely locally sourced, and made in small batches by the company's owners. The Coop maintains high standards for healthy eating, but luckily for us, they never leave taste out of the mix.

Brooklyn Bell is not only made in the borough, it is also a minority-owned and run business, reflecting the diversity of our beloved municipality. Local residents and wife and husband team Kati and Ron Cunningham started the company, which also makes vegan snack bars, in Kensington in 2011. The world of artisanal food-making, however, at least on the surface—particularly in terms of media coverage—sometimes seems to lack the varied flavors of our community. While the Cunninghams welcome the idea of greater diversity in food-preneurship, they do find a supportive community among other small batch food producers and consumers who share the goal of improving the quality of available food. Still, Kati notes, "I do envision growing a network of minority artisanal food producers, and see us becoming a real force in the food justice movement."

The heart and hard work that go into making products like Brooklyn Bell's is paying off in increased sales numbers and a growing list of local stores on board (of course, no one



beats the Coop's price!). They're developing the business and working on opening a store this spring in Crown Heights. Meanwhile, the couple continues to come up with new, ultra-delicious additions: Ron has brought pecans up from his family's farm in Georgia that are featured in their newest flavor, Maple Butter Pecan. When asked what her favorite flavor is, the couple's three-year-old daughter (and enthusiastic taste tester) says excitedly, "Strawberry, mint, chocolate, uh, banana, peanut butter, whip cream...I already said strawberry, uh, apple...Brooklyn NY!" ■



Members Sought for PSFC Personnel Committee

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

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

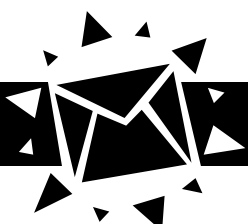
The Personnel Committee meets with the General Coordinators on the third Tuesday of every month from 5:30 to 7:15 p.m. Additional work outside the meetings is also required.

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

Solution to this issue's sudoku puzzle

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





## LETTERS TO THE EDITOR

## WANTED: YOUR INPUT FOR BETTER ORGANIZING THE SUPPLEMENT AISLE

### TO THE EDITOR:

Thank you Alison Rose Levy for writing the well-researched and informative article on supplements (Volume II, Number 5). I bet that most members have bought at least one item from the supplement aisle in the past year, if only cough drops. Some people buy many supplements every week and truly depend on the Coop's great prices. As a shopping member, I applaud the Coop for offering reasonably priced supplements to the membership. As a Receiving Coordinator, I

am trying very hard all the time to make the supplement aisle a friendlier and more accessible place to work and shop in. Anyone can learn the method to the madness about the vitamin aisle by reading a replaceable yellow laminated sheet hanging in an orange plastic folder at the front of the aisle. As well, I would entertain anyone's advice on how to improve the aisle. Please e-mail me at [jessa\\_fisher@psfc.coop](mailto:jessa_fisher@psfc.coop).

Thank you,

Jessa Fisher  
Receiving Coordinator and  
Supplement Lover



## CONGRATULATIONS TO US! NO FAST TRACK LEGISLATION THIS SEASON

### TO THE EDITOR:

Coop members did our part. We sent hundreds of individual letters to congress members and also letters from the Coop as an organization. Across the U.S. and in the other 11 countries secretly negotiating the TPP, similar popular movements restrain the initiatives of corporate investors to create their New World Order. We crippled the World Trade Organization in Seattle in 1999 and defeated the Free Trade Area of the Americas in Quebec in 2000. We lost when NAFTA passed 25 years ago. We convinced all Brooklyn representatives to vote NO two years ago on FTAs with Colombia, Panama and South Korea, but the agreements passed anyway. Together we can defeat Fast Track and then the TPP.

A letter signed by 25 high tech companies went to Senator Wyden (D Oregon), chairman of the Senate Finance Committee in charge of writing Fast Track legislation. "Fast Track is obsolete technology... These highly secretive, supranational agreements are reported to include provisions that vastly expand on any reasonable definition of 'trade,' including provisions that impact patents, copyright, and privacy in ways that constrain legitimate online activity and innovation.

"We can only build a successful innovation policy framework" that letter continues "—one that supports new ideas, products, and markets—if the process to design it is open and participatory. Unfortunately, the trade negotiation process has been anything but transparent. Our industry and the users whom

we serve need to be at the table from the beginning to design policies that serve more than the narrow commercial interests of the few large corporations who have been invited to participate."

Oregon's Fair Trade Campaign advocates delivered over 10,000 petition signatures adhered to old-fashioned floppy diskettes to Senator Wyden's offices throughout the state.

We don't know all the damage the TPP would do. Examples come from destructive failures of previous Free Trade Agreements. "U.S. International Trade Commission data on trade with South Korea is currently available through the end of December 2013. The United States' monthly bilateral trade deficit has increased 49% under the pact. The Economic Policy Institute estimated that the increase in imports and decrease in exports under the Korea Free Trade Agreement cost the United States about 40,000 jobs in the first year alone."

Let's celebrate. We 'outed' the TPP, publicizing what the corporate press whitened out. Stopping it will take continued work to get and share information and to organize more communities into resistance to continued corporate domination. Think losing control over extractive industries. Think fracking and gas pipelines through Rockaway and trains carrying highly combustible oil through the Hudson Valley. Get scared? Get active.

We have a non-corporate model—the Park Slope Food Coop! Think moderate prices, trustworthy information about products, new friends on your squad. There is an alternative. We are it.

The next discussion of the TPP in our meeting room will be on Friday, May 16th at 6:30.

Non-members are also welcome.

Susan Metz

### BDS TOPICS:

## MOVEMENT EMPOWERED PALESTINIANS: A RETROSPECTIVE

### MEMBERS:

In a recent interview, Adnan Ramadan, one of the co-founders of BDS, shares his views on how the movement has developed. Ramadan was born in and grew up in Dheisheh refugee camp in Bethlehem, graduated Bethlehem University. In 2005, he was manager of the Joint Advisory Initiative of the YMCA-YWCA in Beit Sahour.

An important development was the July 2004 historic advisory opinion by the International Court of Justice condemning as illegal both Israel's Separation Wall and settlements built on Palestinian occupied land. Palestinian organizations, looking for a solid tool with a clear vision based on a deep analysis of the conflict between Palestine and the Israelis, were inspired by the experience of South Africa. In 2005, a workshop was convened in Palestine inviting people from the South African solidarity movement. The outcome was to send out the call for BDS.

We coordinated with Palestinian Networks to send out the call: Palestine Non-Governmental Organizations Network, Ittijah, the umbrella of Palestinian civil society organizations in historic Palestine, the Palestinian Campaign for the Academic and Cultural Boycott of Israel, The Occupied Palestine and Golan Heights Advocacy Initiative, and Stop the Wall. The unified call for BDS from the Palestinian community was signed by 170+ different organizations in Lebanon, Syria, the West Bank, East Jerusalem and Gaza. BDS became the biggest network in Palestine.

BDS, the new non-violent tool in

the struggle for Palestinian rights changed the image of Palestinians at the international level. The Palestinian international solidarity movement had a clear focus using international law, UN resolutions: analysis of the Palestinian situation, returning to the roots of the conflict with Israel. BDS created a new political discourse.

In Palestine, BDS work gave rise to a new model of group decision-making: a Secretariat was created (Ramadan served several years) communicating daily with group leaders, providing opportunities for creative ideas, developing grassroots leadership in the process. Before, there were only political parties.

Ramadan: the call for BDS is clearly about boycotting Israel, calling for sanctions against Israel. But everybody can decide based on their analysis, circumstance and sometimes laws. People can focus on boycotting settlement products. The success of BDS on the international level was beyond our expectations, especially after the War in Gaza in 2008-2009.

Ramadan: the BDS call will end when our demands are achieved: ending the occupation, return of the Palestinian refugees and equality for people living in Israel and Palestine. The change that is taking place inside Israeli is serious and dangerous reflecting a racist and discriminatory mentality: to take lands from Palestinians or to kill them or to send them to other countries. Daily, Israel builds more settlements surrounding inhabited areas of Palestine, making Palestinians desperate. Israel seeks to take Palestinian resources: its land, its water and other resources, controlling every element of Palestinian lives. With BDS we see results. We need more results. It will give us more encouragement. (Adri Nieuwhof)

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

## 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](mailto: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, factual coverage:

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

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

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

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

### Respect

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

## CLASSIFIEDS

## BED &amp; BREAKFAST

THE HOUSE ON 3rd ST. B&B - serving the Slope for over 20 yrs. Parlor floor-thru apt. sleeps 5 in comfort & privacy, queen bed, bath, double living room, kitchenette, outdoor deck. Visit our website at [houseon3st.com](http://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

A lovely home in Prospect Lefferts Gardens. This single-family house is fully detached, has beautiful original detail, approx. 1,680 sq. ft., 6 bedrooms, 2.5 baths, needs repair. Asking price \$899k. Call Karen at 718-734-5678.

## MERCHANDISE-NONCOMMERCIAL

FOR SALE: Women's beautiful green suede Susan Bennis Warren Edwards cowboy-style boots, size 10, \$100 or BO; tall, red Hunter rubber boots, new, size 9, \$50; Merrell shoes, gray, new, size 8 1/2, \$25. call 718-768-1598.

## SERVICES AVAILABLE

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

Guccione, 718-596-4184, also at [www.tguccionelaw.com](http://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.

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!

HAIRCUTS HAIRCUTS HAIRCUTS color, highlights, low lights in the convenience of your home or mine. Adults \$35-\$40/ Kids \$15-\$20. Call Leonora 718-857-2215.

Moonching Wu Acupuncture 347-941-9215 HOLISTIC HEALING with your own energy and natural herbs. Manhattan and Brooklyn offices. [wu@moonchingwu.com](mailto:wu@moonchingwu.com)

## SERVICES WANTED

\*FREELANCE TALENT WANTED\* Non-profit has a unique opportunity for talented WRITERS: Sales-Copy, Advertizing, Promotions, Brochures, Articles, Web-Content. WEB SITE: Designer/Builder. RADIO: Agent, PROGRAM PRODUCER: Motivational, Metaphysical. DESIGNERS: Graphic. Men's Fashion. Costume. RESEARCHER and a P/R PERSON. Email to: [PLCMcan@gmail.com](mailto:PLCMcan@gmail.com).



## COMMUNITY CALENDAR

Community calendar listings are free. Please submit your event listing in 50 words or less to [GazetteSubmissions@psfc.coop](mailto: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, APR 5

4 p.m. Cookbook Tasting: *The Homesick Texan's Family Table* by Lisa Fain featuring recipes prepared by Melissa Vaughan (*The New Brooklyn Cookbook*) at the power-house 1111 8th Ave (btw 11th & 12th St), Brooklyn, NY 11215. Call for info 718.666.3049 [rsvp@POWERHOUSEon8th.com](mailto:rsvp@POWERHOUSEon8th.com)

Along. Come prepared to sing at the Community Church of New York Unitarian Universalist, 40 East 35th St. NY. Wheelchair-accessible. For info 212-787-3903 or see [www.peoplesvoicecafe.org](http://www.peoplesvoicecafe.org). Donation: \$18 general/\$10 members/more if you choose, less if you can't/no one turned away.

## SAT, MAY 10

4 p.m. Music Festival for All Ages: Local Musicians Band Together to Honor Rachel Bissex and Common Ground Center in Vermont at the Common Ground Center. Call for info 802.453.2592 or visit [www.cgcvt.org](http://www.cgcvt.org)

## SUN, APR 6

1-3 p.m. Collective Courage: A Conversation on Cooperation in African American Communities, featuring political economist Jessica Gordon Nembhard, African American feminist and economic justice organizer Farah Tanis, and cooperative organizer Esteban Kelly at the Bowery Poetry Club located at 308 Bowery NY NY. Free event, ticket required. Link: [ow.ly/uK8wT](http://ow.ly/uK8wT)

4 p.m. BPL Chamber Players at the Dr.S.Stevan Dweck Center, Central Library, Grand Army Plaza, Brooklyn; featuring Horszowski Trio: Jesse Mills, violin; Raman Ramakrishnan, cello; Rieko Aizawa, piano.

## SAT, APR 12

8:00 p.m. Peoples' Voice Cafe: Pete Seeger celebration Sing-

## 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](mailto:mary477@aol.com)

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

## THE GAZETTE INDEXES

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

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

- ◆ An alphabetized list of the titles of all articles published in the Gazette from 1995 to the present, with issue dates.
- ◆ An alphabetized list of all subjects (including people's names) discussed in Gazette articles from 1995-99 and 2001 to the present, with article titles, issue dates, and page numbers (subjects for the year 2000 are being added).

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



EXCITING WORKSLOT OPPORTUNITIES

Office Set-up

Tuesday or Thursday, 6 to 8:30 a.m.

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

Laundry and Toy Cleaning

Saturday, 8:30 to 10:30 p.m.

This workslot has two responsibilities. You will load laundry into dryer, fold it and redistribute it around the Coop. While the laundry is washing/drying, you will clean toys in the childcare room. You will be working with a partner on these tasks.

Bathroom Cleaning

Monday-Friday 12 to 2 p.m.

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

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 detailed-oriented job, ideal for someone who likes working independently and is pro-active. Please speak to Alex in the Membership Office or contact him at alex\_marquez@psfc.coop if you are interested.

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.



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.

It's Spring, let's get your garden ready!  
Design. Installation. Maintenance.  
Free Consultations

Lawless Permaculture

sustainable solutions  
for the urban landscape

lawlesspermaculture.com  
brian@lawlesspermaculture.com 646-529-6164



Follow the  
Food Coop

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on  
@foodcoop

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 Flr., New York, NY 10018

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

THANK YOU!

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

Alexandra Anormaliza	Robin Burdulis	Alexandra D.	Amy Herzog	John Midgley	Sara Rothstein	Tee Templeton
Swati Argade	Noah Burg	Andrew Drenth	Benjamin Howell	Lauren Moldawer	Stefan Ruiz	Joe Ugoretz
Molika Ashford	Douglas Calhoun	Louise Eberle	Conall Jones	Katherine Mountz	Mike Sanchez	Marianna Wiles
Judy Bankman	Eliza Calhoun	Joshua J. Friedman	Maura Keating	Katie Nekiunas	Dorothy Siegel	Kiki Williams
Alan P Berger	Michael Cantone	Carly Gaebe	Julia Kingsdale	Kenneth Miles Pittman	Carlos Solis	
Bethany Bingham	Charlene Chae	Ana Gallo	Amanda Melpolder	Angelica Ramdhari	Colin Travers	
Michael Brusic	Joe Chavez	Natasha Gilberti	Ariel Mendez-Penate	Amber Reed	Walter Stinson	
James P Budis	Dóra Czövek	Beth Harris	Eva Midgley	Eugene V. Resnick	Dorian Syrkett	

Classified advertising in the *Linewaiters' Gazette* is available only to Coop members. Publication does not imply endorsement by the Coop.

Read the *Gazette* while you're standing on line OR online at [www.foodcoop.com](http://www.foodcoop.com)

## Candidate for Board of Directors of the Park Slope Food Coop, Inc.

One three-year term on the Board is open. To vote you may use a proxy or attend the Food Coop Annual Meeting on June 24, 2014.

Every member will receive a proxy package in the mail in late May.

You will have the opportunity to meet the candidate at the June 24 Annual Meeting. Candidate statement follows:

### BILL PENNER



I am writing to ask for your support for reelection as one of the six members of the Board of Directors of the Coop.

I have been a member of the Board of Directors for 8 years, I also serve on the receiving committee as a squad leader. Outside of the Coop, I am an architect with my own practice in Brooklyn and before receiving my degree in architecture, I apprenticed as a chef and cooked professionally for 6 years. The Coop is an important part of my life, it is a place where I connect with my passion for food and see the significance of food and food production in our society as a cultural, environmental, and economic force of incredible importance.

Because the Coop is a corporation, it is required to have a board of directors. Our Board of Directors meets every month in public at the General Meeting. Unlike most corporations, the Coop is unusual in that it relies on a town hall style of governance for the majority of its policy decisions. At our General Meeting, any Coop member can bring an item for dis-

cussion or make a proposal to be debated and voted on by the Coop membership present. At the end of the General Meeting, the Board of Directors votes on taking the advice of the membership. This is how the Coop combines its corporate structure with its town hall style of democracy.

In my opinion, there is often confusion as to the primary role of the Board of Directors within the Coop's decision making process. I believe an important distinction is that the Board's role is one of oversight rather than one of advocacy. Each member of the Board of Directors has a responsibility to act for the benefit of the Coop as a whole not to any one constituency or group. Proposals covering many different topics are presented, debated and voted on by all members present at the General Meeting. However, when the Board of Directors votes, I base my decision to the best of my ability on three criteria: 1) Will a proposal ratified by the General Meeting jeopardize the financial health of the Coop? 2) Will the proposal expose the Coop to unnecessary legal risk? 3) Does the proposal violate the spirit of the Coop's own by-laws? Historically, it has been extremely rare that the Board of Directors votes to overturn a decision made at a General meeting. I believe that this is testament to the

strength of our democratic process and the commitment both the members and the paid staff place on contributing to that process. The current Board of Directors is a diverse group of talented and dedicated people and I am honored to work with them on behalf of all members of the Coop.

The Coop just celebrated its 40th anniversary. I see the coming years as very important to prepare and lay the groundwork for our next 40 years of cooperation. There will be management changes that need to be addressed and planned for. Further, the Coop is more diverse than ever, and it will take a concerted effort to remain responsible to our cooperative mission and our commitment to inclusiveness for all people of different cultural and economic backgrounds without succumbing to divisive politics and all or nothing viewpoints.

As I have in the past, I have ended this letter with a dedication to the late President of the Board of Directors Israel Fishman. Israel used to say that the Coop saved his life—the different viewpoints and different people all working together for a common purpose gave him the perspective and patience to see beyond himself towards what was really important. I still think of this more than ever each time I attend a General Meeting and when I shop. ■

## Coop Job Opening: Receiving Coordinator

### Description:

The Coop is hiring a Receiving Coordinator to work **early mornings, Monday through Friday**.

The ideal candidate will be a reliable, responsible self-starter who enjoys working with our diverse member-workers and must be an excellent team player, sharing the work with other Receiving Coordinators.

Applicants must have excellent organizational, communication and people skills. Applicants must be able to remain calm in hectic surroundings, have the ability to prioritize tasks, teach and explain procedures, delegate work, give feedback and follow up on tasks. Experience and/or training in food is preferable. Comfort with math and computer skills are required, as is attention to detail.

This early morning Receiving Coordinator position will include inventory control, ordering product, receiving and putting away deliveries in the basement, and making sure that the Coop shelves are well stocked and the Coop functioning smoothly.

We are looking for a candidate who wants an early morning schedule, starting at 6 a.m., Monday through Friday. This is a high-energy job for a physically fit candidate. You must be able to lift and work for hours on your feet, including in the walk-in coolers and freezer.

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

**Hours:** Approx. 39 hours in 5 days/week: Mondays through Friday, starting at 6 a.m.

**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.

### How to Apply:

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

### Prerequisite:

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

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

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

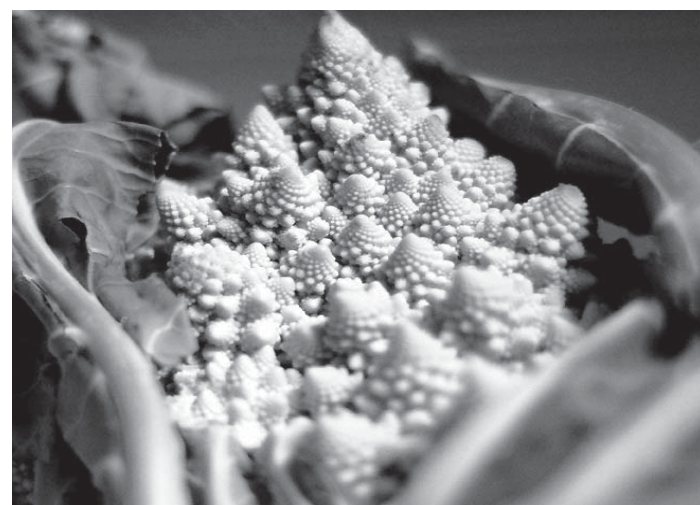


PHOTO BY KEVIN RYAN

## Looking for something new?

**Check out the Coop's  
products blog.**

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

**You can connect to the blog  
via the Coop's website  
[www.foodcoop.com](http://www.foodcoop.com)**

