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Volume II, Number 15

July 24, 2014

Reviving a New York Icon Chef Katy Sparks Takes the Helm At Tavern on the Green

By Thomas Matthews



PHOTO BY SHIA LEVITT

Katy Sparks, the new Head Chef at Tavern on the Green.

This is the hardest thing I've ever done."

Katy Sparks is sitting in the bar at Tavern on the Green, the iconic restaurant in Manhattan's Central Park. Her dark hair contrasts with her crisp chef's whites; her eyes flash with hope, anxiety and determination. *The New York Times* review is due to appear the next day.

"We served 1,025 brunches on Sunday," she continues. "It's the most diverse customer base I've ever experienced. Many come for reasons that have nothing to do with the food. But I wouldn't be here if I thought the best we could do is put mounds of hot food on the plates."

"Other customers understand our vision. I share the values of the Coop through and through. Healthy food based on fresh, real ingredients, supporting sustainable farming practices and honest artisans. I can use this platform and purchasing power to push these values further and further."

She leans back, gazes out the window. Soft summer light filters through the trees, dappling the people enjoying drinks and conversations in the garden. "But I don't think dinner is the time for politics. I don't have a mission statement on the menu; I focus on deliciousness."

Raised with Food

Sparks was born in 1963, the youngest of three children, raised in Middlebury, Vermont, by parents she calls "proto-foodies." They cooked on a Viking range, and planned their European travels around stops at bistros and trattorias.

"My father was a language professor at

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The Coop on Film

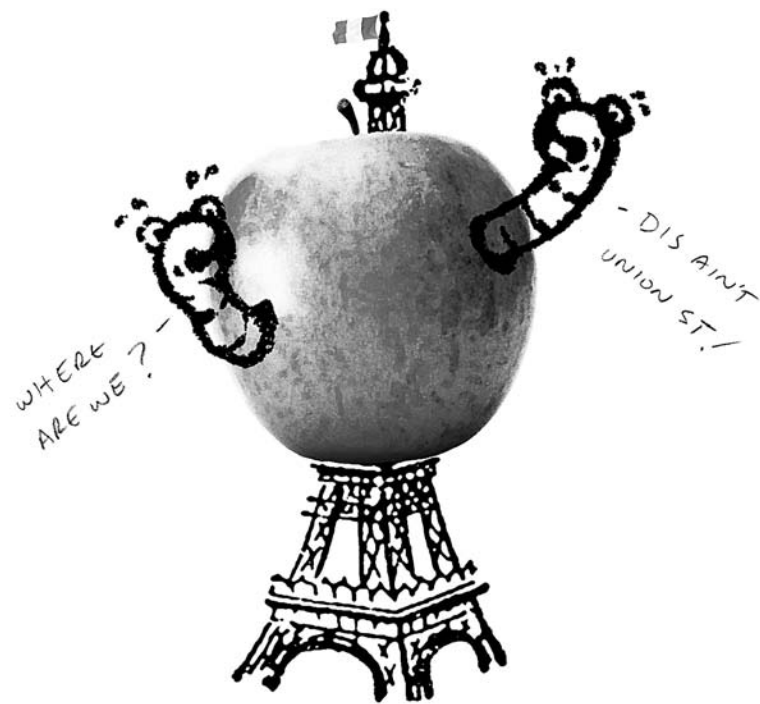


ILLUSTRATION BY PAUL BUCKLEY

By Brian Dentz

Last December a video crew from France spent countless hours at the Park Slope Food Coop shooting people shopping, interviewing PSFC staffers and members, capturing shifts, a General Meeting and documenting the then controversy of the proposed ban of clear plastic bags. As the film director explained, they were trying to show the "apparent chaos, but meticulously organized" activities

of the PSFC for a feature length production.

While making the film, the director, American born Tom Boothe, is also helping to establish a food coop in Paris, based on the PSFC model.

"80 percent making a film and 20 percent learning how to start a coop" is how General Coordinator Ann Herpel described her experience being interviewed on camera by Boothe. Comparing

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Next General Meeting on July 29

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

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

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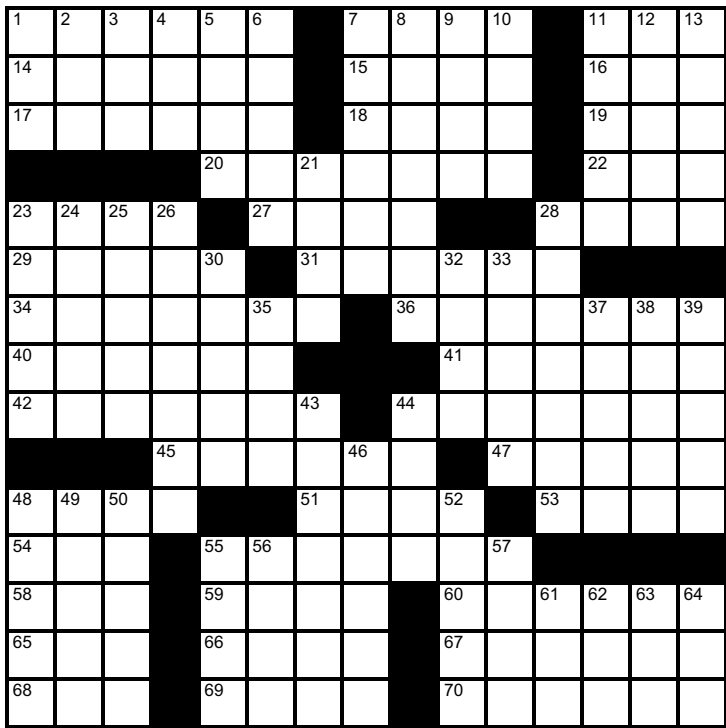
NO NEW-MEMBER ORIENTATIONS

Due to renovations on the Coop's second floor we will NOT hold Orientations until early September.





Crossword Puzzle



Across

1. They might be inflated
7. Nasty habit
11. Steamrolled stuff
14. Amusement park vehicle
15. Star Wars creature whose name can be made using letters from Wookiee
16. So that's it!
17. Title girl in a 2001 French comedy
18. Limping, say
19. Seoul soldier
20. Sang like Sinatra
22. Mrs., abroad
23. Hotel entrance lineup
27. Ship-related: Abbr.
28. The Chosen _____ (slogan of the beverage brand He'Brew)
29. Senator Hatch
31. Shake
34. Bert and Ernie, e.g.
36. Afternoon movie
40. More sluggish
41. Less than every
42. Schnoz
44. Cattle drive participant
45. Hard Italian cheese
47. All-female group's policy
48. Opposite of sans
51. 99 Luftballons singer
53. Leaning Tower site
54. Ariz. neighbor
55. Revolts
58. Sea goddess who saved Odysseus
59. In a frenzy
60. Engaged in swordplay
65. 2009 Kesha hit Tik _____
66. Tag, e.g.
67. Highlighted, as text
68. _____ Zion Church
69. Golden State campus inits.
70. I'm fine with that (or an instance that occurs seven times in this puzzle's grid)

Down

1. Augusta National org.
2. Neighbor of Ukr.
3. Mike and _____ (candy)
4. Berkeley campus nickname
5. South Park boy
6. Severe
7. Tracksuit fabric
8. Gimme those!
9. Arrive
10. Barely managed, with out
11. Singer known as The Velvet Fog
12. Oh, give me _____
13. Host of the Weather Channel's Wake Up With Al
21. Cheerios are made with them
23. Peace _____
24. Forster's _____ With a View
25. Flat condition?
26. Gerber rival
28. Genre for the Spice Girls and Oasis
30. Nobelist Bohr
32. Hernando's hand
33. Boy band with the hit Liquid Dreams
35. A special laurel _____ go : Whitman
37. Supermodel Campbell
38. Hollywood's Sommer et al.
39. Kagan whose high school yearbook page quotes Justice Felix Frankfurter
43. Payments for releases
44. Takes for a ride
46. Talked excitedly about the latest iPhone, say, with out
48. Soulful Baker
49. Poison
50. Call forth
52. Part of A/V
55. Classico competitor
56. Apple computer
57. No-goodnik
61. Backward flow
62. Myrna of film
63. Tree in many street names
64. RMN served under him

Puzzle author: David Levinson Wilk. For answers, see page 15.

Katy Sparks

CONTINUED FROM PAGE 1

Middlebury College, but also a gentleman farmer," she recalls. They had extensive gardens, raised beef cattle on 70 acres, and foraged for berries and mushrooms in the woods. "We were naturalists and ecologists," she says, "and I understood the hard work that went into growing food."

"But I always wound up in the kitchen, hanging out with the cooks."

She enrolled at Middlebury—"because I could"—but dropped out after sophomore year, and supported herself by waiting on tables. "But I always wound up in the kitchen, hanging out with the cooks."

She didn't consider culinary school. "It wasn't in my world view in the early 1980s. It wasn't what women did." But a family friend persuaded her to explore the culinary program at Johnson & Wales in Rhode Island. She graduated *summa cum laude* in 1984.

That led to a job at Al Forno in Providence, with chef owners Johanne Killeen and George Germon. "It was an early farm to table restaurant," Sparks says. "They were the East Coast version of Alice Waters [at Berkeley's Chez Panisse]." After stints at The Quilted Giraffe, Mesa Grill and Bolo, she opened Quilty's in SoHo in 1996, her first position as head chef.

"People told me I had to focus my cuisine, but I had too many influences. If I had passion about it, it went on my menu. But always with a focus on seasonal and local ingredients, and a reverence for American culinary traditions."

Quilty's was a hit. (In 1998, in *Wine Spectator*, I praised Spark's "bold cuisine... at what is one of SoHo's least pretentious yet most ambitious new restaurants.") But 9/11 put an end to its run. By then, Sparks had given birth to a son and moved to Brooklyn. "Closing was sad, but it was necessary for all of us to move on to new lives."

Finding a Home At the Coop

"I felt at home in Park Slope immediately," Sparks



PHOTO BY SHIA LEVITT

A sampling of some of the yummy desserts at Tavern on The Green.

says. "And I joined the Coop immediately."

She shares the PSFC's values, what she calls "conscious eating": healthfulness, sustainability, social justice. "But we're not some hippy commune," she cautions. "We are a modern grocery store. We keep changing with the times. As much as I rely on our produce and bulk goods, I also enjoy the amazing selection of cheese, meat and beer."

Sparks started in receiving ("Too hard!"), then moved to checkout ("Fascinated to see what people were buying and learn what they were going to do with it."), then food processing ("Such great conversation—like a quilting bee."). Now she's back at checkout.

"When Tavern came along, I was ready."

"I live only a few blocks away, and I use the Coop all the time. I go in the morning for a croissant. I'll stop in for a quart of milk. I buy all my stuff there. I don't need to go anywhere else."

As she settled into Brooklyn, Sparks consulted with restaurants and food businesses, learning about finances, construction, suppliers. One of her clients was Timothy Geithner, then president of the Federal

Reserve Bank of New York. "He said none of the other presidents would come to his bank for dinner because the food was so bad. So we fixed that."

Then came the Great Recession. Geithner moved to Washington, DC, to become Secretary of the Treasury. Sparks struggled. "All the work dried up. I gutted it out for the next three years. But all these experiences taught me and toughened me. When Tavern came along, I was ready."

Reviving an Icon

Originally a sheep pasture, Tavern on the Green became a restaurant in 1934. It evolved into a gaudy showplace—and the highest-grossing restaurant in the nation—under impresario Warner LeRoy. But the 2009 recession toppled the Crystal Palace, too; Tavern closed in 2010.

The powerful but insular New York restaurant community was shocked when the city gave the contract to re-open Tavern to partners Jim Caiola and David Salama, whose only restaurant experience was running a creperie in Philadelphia. But in truth, the challenge was so huge that no one else had the courage to take it on. So far, the partners have invested upward of \$20 million, according to *The New York*

What Is That? How Do I Use It?

Ask Me Questions About Coop Foods

Every Monday, 12 to 2:45 p.m.

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

Look for four leaders in produce aisle.



Times, and they estimate profitability will require annual revenues of more than \$15 million.

Caiola knew Sparks from Quilty's, and recruited her to become executive chef. They worked together to reconceive and redesign the run-down structure and finally, after two years of work, opened the doors in late April.

The new Tavern offers contemporary luxury, but defers to its architectural history and incomparable setting, with walls of glass and a verdant courtyard. The main dining room overlooks the Park, but also the open kitchen, designed by Sparks—to emphasize that food is being cooked, not just dished out. A window behind the stoves gives the dishwashers too a view of the Park.

friends in late May, gazing spellbound at the Park. We enjoyed delicate ceviches with piquant garnishes; juicy quail, smoky from the grill; deeply flavorful Faroe Island salmon; and washed it down with a lively rosé from Provence. The city doesn't get much better than this, we thought.

"So many of the products I use here, I discovered at the Coop."

"So many of the products I use here, I discovered at the Coop," Sparks says. She ticks them off: Hepworth Farms produce; Mast Brothers chocolate; Finnish Ruis bread; Salvatore ricotta; D'Artagnan cured meats. "Every now and then, we overtax a supplier. But mostly they can keep up, and



PHOTOS BY SHIA LEVITT

Raw materials for the magic.

about the décor and many of the dishes; he admitted that two months might be too early to cast judgment on such an ambitious project. Still, he concluded, "it's not a good restaurant yet by any measure." He gave it a rating of zero stars (out of a possible four), calling it "Satisfactory."

The day after the *Times* review, Sparks sent me an e-mail.

"It has been a bit of a rough start for Tavern," she wrote, "but I know that we're putting the right people and systems in place to make great strides in meeting

more people's expectations of this iconic venue. And I plan to keep sticking to my guns about the mission that emboldened me to take on this huge project in the first place!"

Sparks is undaunted. She believes in the concept, she has faith in her team, and she has been knocked down before. "My career has been about challenging myself to do something I don't know how to do yet. There's always something new to learn. Learning and growing—that's why we come to New York!" ■



Sparks' menu ranges broadly. There are staples: smoked salmon, roast chicken, NY strip steak. Fish dishes are given more creative treatment; local wild striped bass is served in a fennel-saffron broth, while yellowfin tuna mingles Southern and Eastern influences with a ham-hock ragout and kimchi. Vegetarian dishes feature Japanese eggplant, wild mushrooms, heirloom beans and bitter greens.

I had dinner there with

together we can spread the message. Sometimes things go wrong. But I don't want to dumb it down. We just need to work harder to keep people happy."

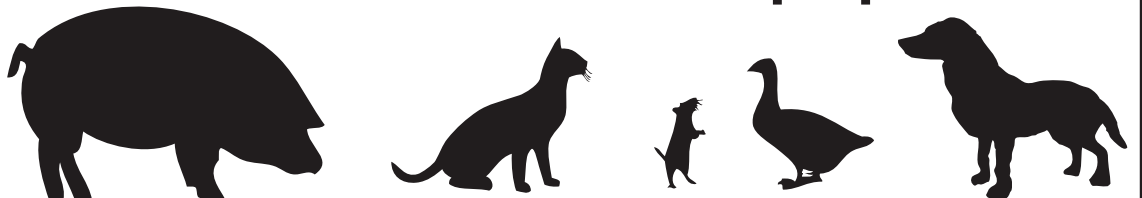
Looking Ahead

When it came, *The New York Times* review was a bitter pill.

Restaurant critic Pete Wells acknowledged that the new Tavern was "much, much improved" from its previous version; he admired much

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

Twitter: [@psfcanimals](https://twitter.com/psfcanimals)



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



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

Coop on Film

CONTINUED FROM PAGE 1

Boothe's interview with others she has done Herpel remarked, "It was much more in depth, they really did their homework."

Boothe, a native of Indiana, has lived in France since 2002 and has made a living teaching wine classes. He has made short fiction films in the past. This is his first attempt at making a feature length documentary film.

Every Wednesday at noon for the last few months, General Manager Joe Holtz or Ann Herpel, or both, open up Skype to spend time dispensing advice about forming a coop with a variety of people involved in the Parisian coop. The discussions "cover a broad range, how to get a food coop started, from finance to staffing to everything" Holtz said. Helping other coops in their infancy is now a significant part of Holtz and Herpel's work. One key question Holtz tries to answer is, "how do you build a culture that is as strong as our culture that helps to sustain us."

What follows is a conversation with Tom Boothe:

What was the genesis of the film?

I have friends that are members of the Coop and when they brought me into the place for the first time, the experience provoked two reactions in me in two different brains: 1) what a great subject for a documentary: apparent chaos, but meticulously organized...plus an

ultra-thriving not-for-profit enterprise in the city considered by many in the world to be capitalism's favorite hometown. 2) I'd like to shop at a place like this in Paris where I live. I'm not well off enough to eat as well as I'd like here in France.

What is the general concept of the film?

The film is being made for French people and is pretty straightforward in wanting to show how the Coop functions in all its elaborate detail and to try and give a taste of the ambiance of the place or even the "culture" if you can use such a word. I've already made a small 12-minute reportage on the Coop and French people are really fascinated by it and surprised that such a thing exists in the U.S.

What is the progress of the film?

I'm working with my editor, trying to make the film shorter (too much material!) It should be released in January (2015). So far we have a distributor that will put the film in art theaters in Paris and all over France, and it will probably end up on TV too, in a shorter version. We're aiming for around 90 minutes for the theatrically released version. We will certainly then try to distribute the film in other European countries.

From where is the funding?

Financing for the film came from the region that Paris is located in (Ile de France) and from something

like a national film board.

Tell me about your food coop project in Paris called *La Louve*?

La Louve, which means "she wolf" in French (possibly the worst name for a supermarket imaginable in English, but nice and well liked by everybody in French) is yes, following the Park Slope Food Coop "everybody works" model.

Our project has met with almost unbelievable enthusiasm here. We have the support of the city of Paris and of the particular district where we'll be setting up (the 18th arrondissement) which has opened the door to us getting access to a, for us, huge space...If it all works out, we'll be starting in a space just about as big as the Park Slope Food Coop. If all goes well, we'll open at the end of 2015. Many challenges between then and now.

How does making a documentary film relate to creating a food coop in Paris?

The film is, for sure, a means to generate interest for our coop, but I'm trying as hard as I can to give an accurate picture of the PSFC... The fantastic and the frustrating...and that has a pragmatic side for our project as well. I want people getting involved here to not be too utopian and realize that coop shopping of this model can be quite prosaic: long lines, unpleasant encounters, missed shift purgatories ... so people know what they're getting into. I obviously think that in the end, the Coop is a

very positive thing, and that will without a doubt come through in the film, but the phenomenon that is the Coop is a very very very complex thing, a very strange monster, and that's what's fascinating on a purely aesthetic level and what I'm trying to get across in the film.

Please give me some background of food coops in Paris?

There are no worker-member coops of a size comparable to The Park Slope Food Coop in Europe that we know of. In Paris, there is an organic coop supermarket, but of the 'if you choose to, you can pay and become a member and get a little discount' type. Members don't work there. Paris and France have a strong and long tradition of food coops that started after the commune (1870s) often affiliated with the communist party and the movement was extremely strong until the 1930s. ...We work a bit with some nice and helpful people that are the remnants of this once powerful force in French society.

Please explain why Parisians need a food coop?

People hate what they call "la grande distribution" in France. Basically the supermarket industry including its relations with suppliers. Lots of pressure on farmers and producers for suicidally low prices, then high margins and not great quality. Yes organic food is expensive. A lot of French people are into what they call the "conviviality" of

our project. Parisians have a much harder time just striking up conversations with strangers than many Americans. Interactions in the social space are more formalized and that leaves some people feeling a bit isolated and lonely. Working together at a supermarket gives an excuse to have more meaningful interactions with people they don't know. They are attracted to the idea of this "sense of community."

Tell me about the district *La Louve* is planning to open in?

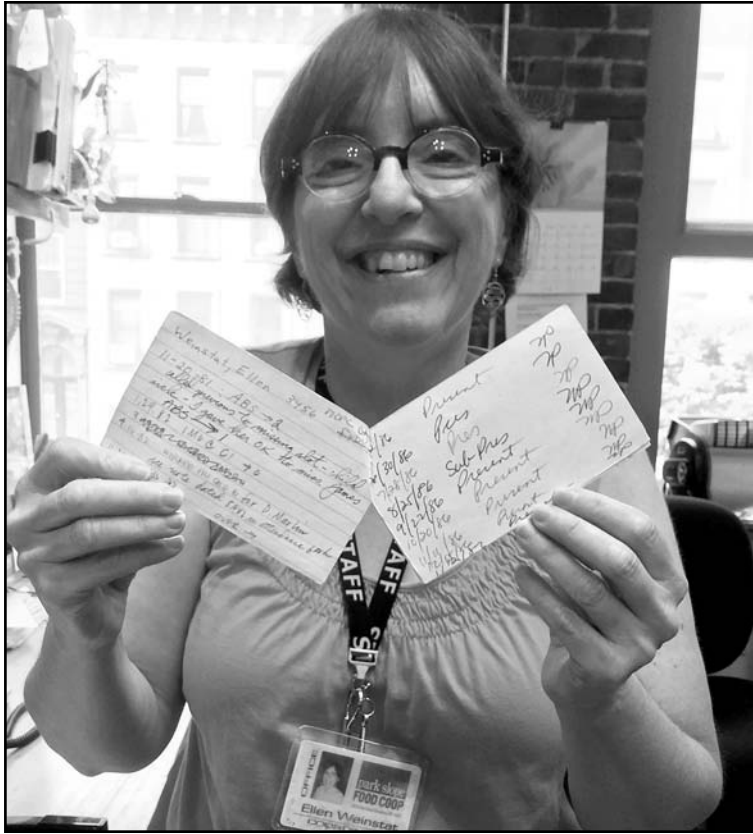
It's a working class and bohemian neighborhood with many North African, Sub-Saharan and Eastern European immigrants.

How has the reception been to the creation of *La Louve*?

Without exception, every major print TV and radio outlet has contacted us wanting to do a story on our project to the point where we have said "no" (actually "not yet please") to almost all of them because the little bit of media attention we've had has brought too many members too quickly and we can't integrate them meaningfully. We have about 400 to 500 members now... but no coop yet, just a buying club. 500 creators of a project is hard to manage. ... Lots of stories have been done in France on the PSFC, because of our project...People from 10 or so different cities have contacted *La Louve* so far to ask us to help them set up a coop like ours...and we don't even exist yet. ■



Attendance Anxieties and the Quest for Perfection



Membership Coordinator Ellen Weinstat with her original attendance cards.

By Pat Smith

One shift every four weeks—easy, right? The Coop offers me healthy, top-quality, delicious food at affordable prices, almost every day, all day, all year, and all I have to do is work one short work slot, every four weeks. No sweat! A fantastic deal, from any perspective...and yet. As the morning of my shift on a receiving squad drew near, a tiny tingle of apprehension gradually built up, like a little cloud over my head, a little voice in my ear: “Don’t forget, you have the Coop next week... Don’t forget, your shift is on Tuesday... Don’t forget, you need to get up early tomorrow.” And how could I forget, anyway? My wife marks our big kitchen calendar with our Coop shifts months in advance—and yet. I feel a pang of dread as I imagine crawling out of bed, only to find I’ve overslept! I’m late! I’m going to miss my shift!

Despite or because of this irrational anxiety about my work slot, I always arrived on time, happy to be there, nodding and smiling at my fellow squad members, some of whom I have worked with for many years. So many years that the Coop recently sent me the old cardboard attendance record cards—replaced by a computer database in 2009—that displayed my perfect attendance, year after year. It was something like getting a stack of old report cards

from my elementary school that showed straight A’s in every subject. Look, Ma! I was perfect!

Not Playing with A Full Deck

Once the Coop graduated to the computer database, you might have imagined that the index cards would be tossed out like so many old newspapers, but that wasn’t the case, according to Membership Coordinator Ellen Weinstat: “We culled out the people who were long gone and dispensed with their cards a long time ago, but we decided to keep the cards of the current members because we couldn’t put old information in the database,” she said. “We started from zero in September 2009. We put in whatever somebody owed at the moment, but we didn’t have any history. So if somebody said, ‘Oh no, I did my make-up in July of 2009,’ we had to have the old cards for the old record. But at this point it’s been many years since anybody has gone back to their old cards for their history. It’s hard for us to let go of them, but it’s time, and we’ll be very happy to have the office space.”

I asked Ellen why I only got my cards dating to 2006, when I’ve been a member since 1982. “The cards are not complete,” she said. “A lot of people’s records are no longer there. One of the big problems of keeping attendance with those index

cards was that they got misfiled; they fell behind something; somebody spilled coffee on them, whatever.”

But what happened then? “If we lost somebody’s card we had to make a duplicate card, and start again,” she said. “People who work in the office remember we used to have something called ‘the puzzle box.’ One of the jobs was to take the duplicates we would throw in there, and see if we could find the original that was misfiled somewhere. We had people that would go through the drawers, just checking one card at a time, to make sure they were in the right place. It was very labor intensive.”

Kudos to Those Who Always Show Up

For the past several months, an ad has been running in *The Linewaiters’ Gazette* that says anyone who has been a Coop member before 2009 can collect their attendance cards as a souvenir—if they are still on file. The idea of mailing the cards to Coop members with perfect attendance came later. Jessica Robinson, who supervises the membership coordinators, said, “Hey, we’ve been looking for a way to acknowledge these members with perfect attendance, and we have their cards, so let’s send them back with a congratulatory note.”

“We really wanted to have some way to recognize the people who always show up and do their shift, or trade when they have to trade, go on leave when they have to, and just take care of business,” Ellen said. “Because who we very often see in the office are people who can’t do that. So we spend a lot of time dealing with issues that come up. But we don’t see the people who just come in and do what they’re supposed to do, month after month. It’s nice to honor them.”

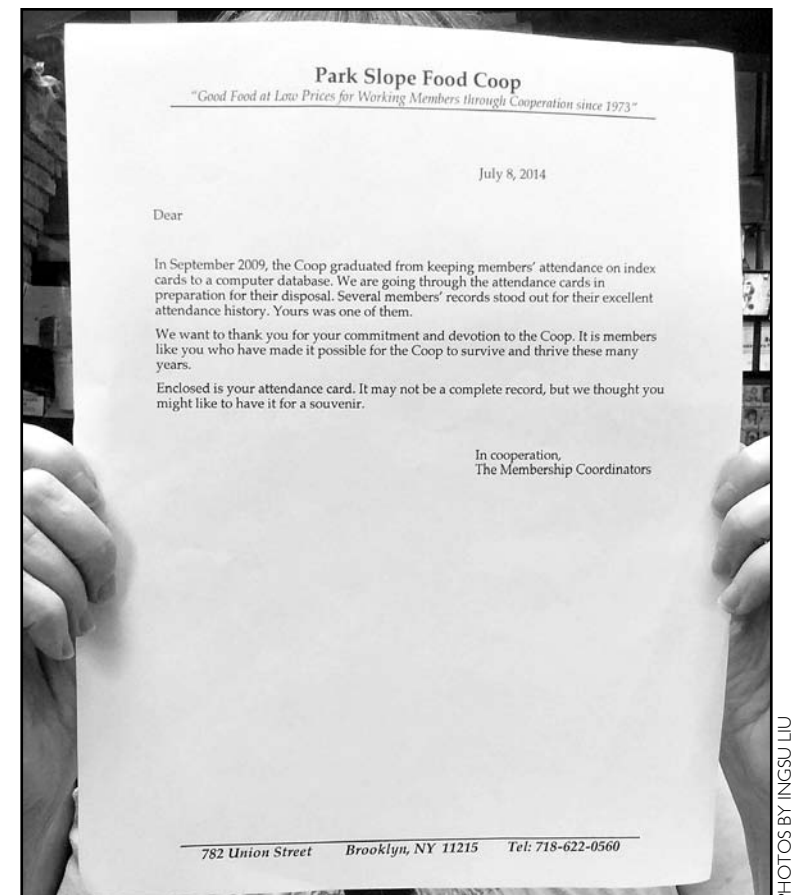
The Search for Perfection

Ellen put together a form letter that thanks members with perfect attendance for their “commitment and devotion to the Coop” and for making it possible “for the Coop to survive and thrive these many years.” At first the idea was that she would write up a standard of what constituted excellent

attendance, and an office worker would sort through the cards, but Ellen decided to do it herself. “It’s too hard. Reading those cards is tricky,” she said. “When I was going through the cards, I was eyeballing them for people who were perfect, or almost perfect—present, present, present, present. And maybe one absence at some point in maybe, like, 1999, you know, they did what they had to do, and if they owed two make-ups they did them. If there were more than a couple of absences, then, no. They really had to be perfect or near-perfect,” she said.

that we pulled from the really early drawers, ones that we’re going to put in the Coop archives as sample cards,” she said. “At the time that we pulled them our archivist wanted thick cards that had notations typical of various situations on them, and that means I didn’t send those cards back to people. So at some point I have to maybe think about offering them the option of donating their cards, or at least acknowledging that we held their cards for the archive. Because those people might want them.”

Not that all attendance superstars have gone uncel-



Display your bragging rights!

“Right now, I’m up to drawer 15. I pull out the cards and I go through them and I’m like, nope, nope, nope,” she said. “There were, interestingly, more cards with perfect attendance in the earlier drawers. A lot more of the old timers got their cards back, which makes sense, because those people have stuck it out since the 1980s, some of them since the 1970s. They’ve been really committed to the Coop for 30 or 40 years. Unfortunately what I didn’t do was keep a list of the people we sent the cards back to. Sort of a smack-your-head-after-the-fact moment. I’m only halfway through the drawers, so I’m going keep track of the names from now on.”

“We also have a few cards

celebrated before the recent mailings. “When people come in to retire, I have always celebrated the great attendance records,” Ellen said. “We’ve pulled out some people’s cards and gone, wow, wow! Everybody look at this! So it’s not like we haven’t congratulated people before, but it was verbally. People have always gotten positive feedback about being perfect.” ■



**The Coop is
redesigning its website,
and you're a part of it.**



Please take our
2-minute survey:
Go to new.foodcoop.com

PAPER SURVEYS ARE AVAILABLE AT THE ENTRANCE DESK

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.



**PSFC
Shop & Cycle
Committee**

Coop Job Opening: Receiving/Stocking Coordinator

Description:

The Coop is hiring a Receiving/Stocking Coordinator to work evenings and weekends.

The evening and weekend Receiving/Stocking Coordinators oversee the smooth functioning of the Coop. They work with squads to ensure that the Coop is well stocked, and that produce quality is maintained.

The ideal candidate will be a reliable, responsible self-starter who enjoys working with our diverse member-workers. Applicants must be excellent team players, as they will be sharing the work with several other Receiving Coordinators.

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

Experience working in a grocery store, working with food, or working on a PSFC Food Processing squad is a plus.

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

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

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

Wages: \$26.24/hour.

Benefits:

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

*Benefits with no payroll deduction.

Prerequisite:

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

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

How to Apply:

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

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

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



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



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



◆ **Call the Membership Office**

DIVERSITY AND EQUALITY COMMITTEE

Committee Report: Diversity and Equality

By Naomi Brussel

The Diversity and Equality Committee (DEC) has been a part of the Coop since 2004. The committee was formed to address issues of discrimination within the Coop, both individual incidents and structural problems. We have four main activities:

1. We help to train Coop members, particularly squad leaders, to raise awareness about bias and to make positive interventions in handling disputes between and among members.

2. We research aspects of the workings of the Coop that may result in members (and potential members) experiencing racism, sexism, heterosexism, ageism, ableism, class bias and other forms of unequal treatment.

3. We investigate complaints made by Coop members of discrimination by other members or by staff.

4. We reach out to Coop members to educate them about mitigation of bias.

We have seen that certain aspects of the Coop procedures may lead to perception of discrimination and at times, to actual discrimination against groups of mem-

bers. For example, in the past, the rule was that all boxes and personal bags brought to the checkout stations had to be inspected by checkout workers to be sure they were empty, led to perception and complaints of discrimination. Some members felt that checkers were more thorough with them in this inspection than they were with other shoppers.

To prevent incidents of bias because of inconsistent application of this rule, the general coordinators ended the inspection rule.

There are many other aspects of the Coop process that can lead to bias, intentional or not. Areas of our system that allow for discretion by a person in a position of authority, particularly squad leaders and staff members, are most vulnerable to these problems. For instance, although the general rule is that a member who misses a work slot must do two shifts to make up for the absence, many squads have an agreement that if the member informs the squad leader in advance that s/he will be absent or if the member is absent because of ill-

ness or an emergency, s/he is only responsible for one make-up shift. This differentiation (one or two make-ups) is usually decided by the squad leader. If we do not allow for such discretion, we may have a rigid system not sensitive to members' needs. If we do, the system can create opportunities for discriminatory actions. We welcome suggestions about how to handle these issues.

We are a very large organization. We are 16,000 members from diverse groups: of all ages; of many ethnicities; identifying as male, female, heterosexual, lesbian, gay, bisexual, transgender or queer; atheist and of various religious groups; from or descended from African, Indigenous, Latin American, Asian, European roots. And we have many political views. For all of us to have positive experience at the Coop, we need to identify and prevent situations in which bias and discrimination may develop.

The DEC welcomes your suggestions for addressing these issues. If you have experienced or observed bias or discrimination at the Coop, please let us know. ■

How to make a complaint to the Diversity and Equality Committee

1. The easiest way to contact us is at diversity-committee@psfc.coop.
2. Alternatively, you can obtain a DEC Reporting Form from the Coop office.
3. Fill in the form and place it in a sealed envelope in the DEC box in the Coop office or in the Coop mail slot in on the first floor near the elevator, with a note on the bottom let of the envelope stating "Confidential to the DEC."
4. You can call to follow up at 888-204-0098 or write to us at Diversity Committee Complaints, Park Slope Food Coop, 782 Union St., Brooklyn, NY 11215.
5. A DEC member will contact you within 10 days to clarify the information you have submitted to us and to begin to determine whether yours is a bias related complaint. It is possible that the Disciplinary Committee is a more appropriate body to receive your complaint.
6. After a discussion with you about how you wish to resolve the matter, we will contact the staff or Coop member about whom you have complained and seek a response to your complaint.
7. After speaking to the perceived offender we will arrange for further interaction, including, possibly, mediation between the two of you, to seek a remedy.
8. Throughout this process we will try to maintain confidentiality of both parties.

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

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

THE FUND FOR
NEW FOOD COOPS

a Project of the Park Slope Food Coop

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

How can you donate?

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

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

EXPERIENCED REPORTERS
Please Apply

Workslot Description

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

For More Information

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

To Apply

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

Seeking to Diversify the Gazette Staff

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



COOP HOURS

Office Hours:

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

Shopping Hours:

Monday 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. 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.

SUMMERTIME

DON'T FORGET YOUR COOP SHIFT!



If you plan on being away during one of your workslots, please make arrangements to have your shift covered.

One way to do it is to use the Shift Swap at www.foodcoop.com!

If you plan on being away for eight weeks or more, contact the Membership Office to take a leave of absence.

YOUR CO-WORKERS WILL LOVE YOU FOR IT!

RETURN POLICY



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

REQUIRED FOR ANY RETURN

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

CAN I EXCHANGE MY ITEM?

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

CAN I RETURN MY ITEM?

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

NEVER
RETURNABLE

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

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

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

RETURNABLE

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

This Issue Prepared By:

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© Carey

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, JULY 29

GENERAL MEETING: 7:00 p.m.

TUE, AUGUST 5

AGENDA SUBMISSIONS: 8:00 p.m.

Submissions will be considered for the August 26 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

August 7 issue: 12:00 p.m., Mon, July 28
August 21 issue: 12:00 p.m., Mon, August 11

CLASSIFIED ADS DEADLINE:

August 7 issue: 7:00 p.m., Wed, July 30
August 21 issue: 7:00 p.m., Wed, August 13

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, July 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.



ANIMAL WELFARE COMMITTEE REPORT

Members' Guide to Coop Eggs

By Jesse Oldham, Animal Welfare Committee

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
Twitter: @psfcanimals

Current Guides

Eggs (next to egg case) - REPRINTED HERE
Milk (next to milk case)
Animal Testing (aisle 5, closest to the back of the aisle)

MEMBERS' GUIDE TO COOP EGGS*

Ever wonder what the labels on your egg carton really mean? Want to buy eggs from hens that are well-treated? The Animal Welfare Committee researched each provider. Vendors are ranked. Those with the best animal welfare practices are listed closest to the top.

VENDOR NAME	HENS' DIET	HENS' LIVING SPACE	FORCED-MOLTING	FATE OF MALE CHICKS	DEBEAKING OR BEAK TRIMMING	HENS' LIFESPAN	# OF EGGS PRODUCED HEN/YEAR	# OF HENS PER FARM	SLAUGHTER TRANSPORT
Grindstone (family farms including Hersbergers)	Vegetarian	• Pastured hens • Cage-free • Shelter provided	No	Answer not given***	No	12 - 36 months	250 - 300	50 - 500	Slaughtered and consumed on site
Lancaster (coop of 7 family farms)	Organic (certified)	• Pastured hens • Cage-free • Shelter provided	No	Answer not given***	No	12 - 18 months	290	500 - 1,500	Hens sent 10-15 mins away, some mobile unit, some sent to NYC (live market)
Sunnyside Duck Eggs	Vegetarian GMO free	• Pastured ducks with pond access • Cage-free • Indoor space: 13 sq. ft/duck	No	Answer not given***	No	12 months	N/A	60	Hens sold live at auction. Transport 30-45 mins.
Hidden Camp	Organic (certified) Some soy free	• Pastured hens • Cage-free • Indoor space: 2.75 sq. ft/hen	No	Answer not given***	Yes	18 - 20 months	250 - 300	3,500	Transport approx. 10 miles
Giving Nature**	Organic (certified)	• Pasture access • Cage-free • Indoor space: 1.25-1.5 sq. ft/hen • Outdoor: 3-5 sq. ft/hen	No	Killed at hatchery	Yes	17 months	250	7,000 - 14,000	Transport 2 hours (hens used for soup)
Nature's Yoke** (coop of 20 small farms)	Vegetarian Organic (certified) + non-organic	• Pasture access • Cage-free • Indoor space: 1.25-1.5 sq. ft/hen	No	Killed at hatchery	Yes	18 months	Answer not given	1,000 - 18,000	Transport varies by farm
Alderfer	Vegetarian Organic (certified) + non-organic	• Outdoor deck access • Cage-free • Indoor space: 1.5-1.75 sq. ft/hen	No	Killed at hatchery	Yes	14 months	240 over lifetime	5,000 - 20,000	Transport 2 hours (sold to live markets in NYC)
Organic Valley (egg whites)	Organic (certified)	• One access pt to pasture/2500 hens • Cage-free • Indoor space: 1.75 sq. ft/hen	Yes	Answer not given***	Yes	16.5 months	360	Average flock 5,300	Transport 12 hours
All Whites (Michael Foods) (carton)	Conventional	• Battery cages • At least 1.75 sq. ft/hen	Yes	Answer not given***	Yes	18 - 24 months	Answer not given	Answer not given	Answer not given
Egg Beaters (Con Agra) (carton)	Conventional	• Battery cages: 9 x 9 inches • Cage-free: 1-1.5 sq. ft/hen	Yes	Answer not given***	Yes	18 - 24 months	Answer not given	Answer not given	Answer not given

* Glossary of label terms on reverse ** See certifiedhumane.org for details of these vendors' practices *** Common industry practice is to destroy male chicks at hatchery

ROUGHLY 95 % OF ALL EGGS SOLD IN THE U.S. ARE PRODUCED BY CAGED HENS

For more information about the treatment of hens in egg production, visit: humane.society.org/issues/confinement_farm/facts/guide_egg_labels.html and farmsanctuary.org/learn/factory-farming/chickens-used-for-eggs
Guide sources: Humane Society of the United States, producer claims, Farm Sanctuary, Wikipedia, Progressive Pastured

Check out the Animal Welfare Committee's blog at psfcanimals.blogspot.com.

Updated 3/20/2013

The Chart Explained: We Asked the Farmers

Hens' diet? An organic, hormone-and GMO-free diet is beneficial, but has no direct bearing on animal welfare.

Hens' living space? Pasture-raised allows hens: to express natural behaviors, the company of other hens and space to move around. Typically, "free-range" or "free-roaming" hens are un-caged indoors with some outdoor access; however there are no specifications for duration, or quality of outdoor access.

Forced-molting? Forced-molting artificially provokes an entire flock into molt. This increases egg production and causes stress to the hens. Methods include withdrawing food for 7-14 days, providing a low-density diet and/or restricting light. During molt, hens stop producing eggs for two weeks. This allows the reproductive tracts to rejuvenate.

Fate of male chicks? Almost all hens in commercial operations are purchased from hatcheries that dispose of male chicks shortly after hatching (methods include suffocation, gassing and grinding).

Debeaking/beak trimming/toe clipping? Chicks on factory farms are debeaked/trimmed by having a portion of their beak seared or clipped off. This practice is meant to prevent behaviors that result from the stress of confinement but may cause hens chronic pain and an inability to eat. Toe clipping is the amputation of a bird's toes just behind the claw. None of the Co-op's vendors practice toe clipping except All Whites and Egg Beaters, for which information was not provided.

Hens' lifespan? The natural lifespan of an industry chicken would be 5-8 years. However, when egg production declines after 1-2 years, hens are "spent" and sent to slaughter to be consumed as meat.

Number of eggs produced per hen? Many hens are bred and/or artificially induced to yield high egg productions (250-350 eggs annually, compared to 100 eggs a century ago). This is an output they can only sustain for 1.5 years.

Transport to slaughter? Transport to slaughter causes great stress with food, water and space deprivation. Chickens are exempt from the Humane Slaughter Act, a federal law requiring animals to be rendered insensible to pain before slaughter. Even hens raised under high-welfare conditions may end up at slaughterhouses practicing cruel handling and "botched kills." On-farm (mobile) slaughter is preferable; there is no transport and conditions may be more closely monitored.

COOP LABELS:

Vegetarian diet: Feed does not contain animal byproducts.

Enriched with Omega 3 fatty acids: (through feed). May be beneficial for humans but has no bearing on animal welfare.

Antibiotic free/ Hormone free: Hens not given antibiotics/hormones. Hormones have not been approved by the FDA for use in this context, so label is superfluous.

Free-range/Free-roaming hens: USDA has not defined "free-range/roaming" for egg production. Typically, these hens are un-caged indoors with some outdoor access; however there are no specifications for duration, or quality of outdoor access. Since they are not caged, they may engage in many natural behaviors.

Cage free: Hens are un-caged inside barns or warehouses, but may not have outdoor access. They can engage in natural behaviors such as walking, nesting and spreading their wings. Beak cutting is permitted. No third-party auditing.

Progressive Pastured: Farms must provide a minimum of 50% green vegetation in the pasture area. Farmers progressively increase the area of pasture access.

Organic: No pesticides or synthetic fertilizer/chemicals, antibiotics, hormones, feed additives or GMOs for animals.

Pesticide-free: Feed is made from grains raised in soil without the use of pesticides.

USDA Egg Organic: Hens are un-caged inside barns or warehouses and outdoor access is required, but the amount, duration, and quality of access is undefined. They are fed an organic, all-vegetarian diet free of antibiotics and pesticides.

Pennsylvania certified organic: A USDA-accredited organic certifying agency that educates and certifies growers, processors and handlers of organic crops, wild crops, livestock and livestock products in PA and adjoining states.

Certified Humane: The birds are un-caged inside barns or warehouses, but may be kept indoors at all times. They must be able to perform natural behaviors such as nesting, perching, and dust bathing. There are requirements for stocking density and number of perches and nesting boxes. Forced molting through starvation is prohibited, but beak cutting is allowed.

Kosher: Eggs must be from kosher fowl (e.g. chickens, ducks, geese). Eggs must not contain blood spots.

Pastured: Theoretically, pastured is the gold standard. Pasture-raised hens have ample space for movement and the ability to engage in all natural behaviors. Label is not well-regulated and pasture access may be minimal.

THE GAZETTE INDEXES

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

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

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

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

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

Follow the Food Coop on



@foodcoop



park slope
FOOD COOP

calendar of events

jul 29
tue 7 pm

PSFC JULY 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: Formation of the Fair Trade Committee (30 minutes)

Discussion: That a committee be constituted to follow, inform members and suggest positions on international trade negotiations whose stipulations might affect governmental policy related to food or to cooperative enterprises. —submitted by Susan Metz

Item 2: Annual Hearing Administration Committee Election (30 minutes)

Election: The Committee will present one new candidate for election. Hearing administrators work on an FTOP basis when needed, and serve three-year terms.

—submitted by the Hearing Administration Committee

Item 3: Discontinue Eden Foods Due to Anti-Contraceptive Policy (30 minutes)

Discussion:

Part I: Because Eden Foods has elected to not cover their female employees for contraceptive health care, resolved to not carry their products until Eden Foods changes their policy.

Part II: Resolved to form a committee to contact other retailers to form a coalition to address and publicize this issue.

—submitted by Melvin Hess

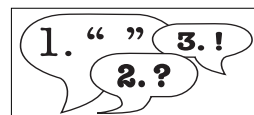
V. Board of Directors Meeting

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.

aug 5
tue 8 pm

Agenda Committee Meeting



The Committee reviews pending agenda items and creates the agenda for this month's General Meeting. Drop by and talk with committee members face-to-face between 8:00 and 8:15 p.m. Before submitting an item, read "How to Develop an Agenda

Item for the General Meeting" and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at foodcoop.com. **The next**

General Meeting will be held on Tuesday, August 26, 7 p.m., at MS 51, 350 Fifth Ave.,

between Fourth and Fifth Sts.

aug 26
tue 7 pm

PSFC AUG General Meeting

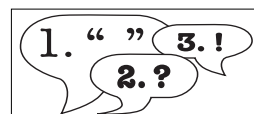


Meeting Agenda to be announced. For information on how to place an item on the Agenda, please see the center pages of the *Linewaiters' Gazette*. The Agenda Committee minutes and the status of pending agenda items are available in the Coop

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

sep 2
tue 8 pm

Agenda Committee Meeting



The Committee reviews pending agenda items and creates the agenda for this month's General Meeting. Drop by and talk with committee members face-to-face between 8:00 and 8:15 p.m. Before submitting an item, read "How to Develop an Agenda

Item for the General Meeting" and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at foodcoop.com. **The next**

General Meeting will be held on Tuesday, September 30, 7 p.m., at MS 51, 350 Fifth

Ave., between Fourth and Fifth Sts.

sep 9
tue 7 pm

Safe Food Committee Film Night: The Story of Seeds



Open Sesame: The Story of Seeds. A Film by Coop Member Sean Kaminsky. Most people don't know that one of the world's most precious resources is at risk. Seeds provide the basis for everything from fabric, to food, to fuels. Seeds are as essential to life as the air we breathe or water we drink. Over the past 100 years, seeds have steadily shifted from being common heritage to sovereign property. Large corporations are stealing seed varieties from under us by slowly patenting them. Corporate-owned seeds now account for 82% of the worldwide market. This groundbreaking film will help others learn what is at stake and what can be done.

sep 13
sat 11:30 am

Mind Meets Body

An integrative hypnosis workshop about investigating the absolute connection between brain and heart to inspire great change and power in the body, thus in the mind and world too! Learn how to transform the charge of your emotions as you locate where they register in your anatomy and kinesthetic awareness. Learn to trust that your body is working in your favor. Change patterns which no longer serve you, quickly! Through self-hypnosis tools to change the patterns in the brain, body meets mind in a profound way and perhaps even falls in love. **Shandoah Goldman** is a Coop member circa 2009 and Park Slope-based Shiatsu practitioner and Integrative Hypnotist, specializing in teaching her clients about their bodies' intrinsic movement.

sep 13
sat 2 pm

New Paradigm Multi-Dimensional Transformation

Discuss the energy of Shamballa, build vortexes, do clearing meditation, and receive activations calling on the Ascended Masters and Archangels for their healing love and light. Join Coop member **Esme Carino** for two hours to introduce New Paradigm Multidimensional Transformation. Carino is a New Paradigm MDT practitioner and an Angel Therapist.

sep 14
sun 12 pm

Fighting Fatigue?

Are you dragging your body around? Waking up not feeling rested? Coffee not helping with that midday slump? Fatigue is one of the most commonly reported symptoms in the United States. Millions of Americans are getting a full night's rest yet waking up sluggish and relying on coffee and other stimulants to get through the day. Join us for a look at why your body might be fatigued. Nutrition Response Testing is a safe, effective analysis for determining what is causing your body's symptoms and what specific nutrition will help bring it back to balance. Participants will receive a complimentary health check. **Diane Paxton**, MS, LAc, is the owner and principal of Inner Fire Integrative Health Services, with offices in Manhattan and Park Slope. She is also a long-time Coop member.

sep 19
fri 7 pm

Aging Consciously

It takes a community to grow older consciously! Honest talk and connection for women 60+ who are inspired by others who are curious about what later life has to offer and its challenges. The focus is on issues of aging, including your hopes and dreams, stresses, opportunities, and whatever concerns you as an older adult, such as resolving loss, illness, transitions, loneliness, finding your place in the world, and any unfinished business. The aim is to enhance the quality of your life, wherever you are on your life journey. My intention is to continue meetings for those interested in forming a psycho-support group, focused on learning about oneself through emotional interaction with the other members and coping with one's daily life through self-exploration. There would be no charge for this ongoing, mutual support group. Coop member **Margo Steinfeld** is a licensed clinical social worker and certified group therapist. Call 718-783-5066 for further information.

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

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

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



LETTERS TO THE EDITOR



BOYCOTT EDEN FOODS

TO THE EDITOR:

Just because a company sells organic wholesome foods doesn't mean it is socially responsible and treats its employees equally under the law.

It's perfectly fine for individuals who are owners of a company to have and to express their personal beliefs and practices that are different from mine; that is what I call religious freedom. That, in and of itself, is no reason to boycott a company. BUT, as soon as those personal beliefs infringe upon and deny the personal freedoms, choices, and rights of other individuals, or a particular group of individuals, then I say it's time to stop supporting that company.

Eden Foods is a closely held, private, for-profit company. It positions itself as a socially responsible, wholesome organization providing nutritious, organic foods to its customers. (www.edenfoods.com/about/). Eden Foods is not a religious organization—and as such, should be required to abide by ALL the US laws that regulate such business and commerce. But Eden Foods is suing the US gov't for exemption from the mandate to provide certain contraceptive drugs and devices under its insurance plan because the owner believes that these contraceptives are akin to abortion and he rejects and disagrees with

that Right and that choice. Even if the science held that up, which it does not, it would still not be okay for Eden Foods to seek such exemptions under the law.

I am calling for a boycott of Eden Foods products and requesting that the Park Slope Food Coop community take action and stop supporting this company. There are several other alternatives to Eden Foods products already available on the PSFC shelves.

Regardless of whether you consider yourself right-to-life or right-to-choose, the recent Hobby Lobby decision has let the camel's nose under the tent! Today a company can seek exemption from a federal law and deny coverage of certain contraceptives because those contraceptives offend the personal beliefs of its owner. And what, pray tell, will be denied tomorrow? We can do something about that. Let's start the process for a PSFC boycott of Eden Foods!

Teri West

LET'S COOPERATE AND FOLLOW THE RULES

DEAR EDITOR:

I worked checkout today, and I had an interaction with a member/shopper that was a bit unpleasant for both of us. I thought I'd raise this, because it applies to everyone.

As the member started putting things on the belt, she said "I'd like this on two separate receipts." I said,

"Uh, I... can't do that." She said, "why not? I do it all the time." I replied, "well, nothing personal, but that's the rule. Hang on a second, let me check with the squad leader to be sure." The squad leader came over, and confirmed that shoppers shouldn't be given two receipts.

So, I checked her out with one receipt, and we talked about why the rule exists, and she expressed concern about the negativity of having the Coop assume that people are cheating. She noted that, as a woman of color, she deals with enough "of that" in her life, and it's a drag to have it happen here. I'm a white man, but I can (and did) sympathize with her frustration, and I agreed it would be nice if the Coop showed a presumption of innocence more often. Years ago, the protocol was for checkout workers to inspect people's bags. I was a squad leader once where we found that someone had been shoplifting. Big drag. The Coop isn't the same place any more. Perhaps, just as we revoked that rule, we should eliminate this one.

But here's the thing. The real reason that this is a drag? It's that OTHER people are applying the rule inconsistently. I don't blame the woman at all: she didn't see anything wrong with asking for two receipts. Other checkout workers either didn't know or didn't want the hassle of saying "no." But those checkout workers who didn't follow the rule? They indirectly caused frustra-

tion and awkwardness and disappointment for me and the member, and it was all completely avoidable. If everyone just followed the rules, she wouldn't have asked, and we could have enjoyed ourselves chatting about arugula.

I don't care about this rule. If someone wants to go to the GM and propose we do away with it, great. Without making assumptions about her—there may be many reasons for requesting two receipts—I'm sure a number of people cheat by shopping for other people. Would it hurt us if we lightened up on double receipts, or on labor theft? I have mixed feelings, and I leave that for the GM.

But for everyone else? If you work here? If you shop here? Please just follow the rules. If you don't know them, ask. Call over the squad leader or ask staff. If you don't like the rules, quit, or propose changes at the GM. If you decide to selectively enforce the rules, you're not sticking it to "the man." You're sticking it to the rest of us and you're putting us in an awkward position. And that's neither cool nor cooperative.

Thanks,
John Abrahams

GOOD BYE TO AMBER WAVES OF GRAINS

DEAR MEMBERS,

Congratulations on your "Amber Waves of Grain" article in the June 26 issue. Much of the rise in American obesity can be traced to excess starch in commercial flour.

Two important contributors to the grain discussion were omitted from the article, however. One is Richard Manning. His book, *Against The Grain*, makes the important point that man's discovery of grain essentially created agriculture as we know it. This happened just 10,000 years ago, whereas the human race is some 300,000 years old. Manning argues that agriculture is just a big mistake and a divergent trend away from some 295,000 years of hunting and gathering. The enormity of this mistake is just beginning to dawn on humanity as we observe the destruction of the planet it has wrought. It's ironic that the Tigris and Euphrates river valley, referred to as the birthplace of civilization, is now an arid and uninhabitable desert.

The other important figure

overlooked in the article is Wes Jackson. At the Land Institute in Salina, Kansas, Jackson has been working for over 30 years to develop perennial breeds of grass that produce a significant yield for human consumption. The Institute's mission in part is "to develop an agricultural system with the ecological stability of the prairie and a grain yield comparable to that from annual crops."

The great prairie in the Midwest was once a perennial polyculture that had existed in peace with the environment for thousands of years. Unless we can develop a way to mimic this system in a way that yields grains for human consumption, I fear the great American plains will follow the course of the Tigris and Euphrates.

In cooperation,
Greg Todd

EDEN FOODS—I WILL NOT BUY THEIR PRODUCTS

TO THE EDITOR,

It just came to my attention that Eden Foods is one of the companies that does not want to cover contraception for their employees due to the business owners' religious beliefs. I think that people in the Coop should know about this. I will not buy their products any more.

Catherine Rice

THE POLITICS OF EDEN FOODS

TO THE EDITOR,

Are members aware of the discriminatory politics of EDEN FOODS?

Background from the CREDO petition I signed this morning: "Michael Potter, Eden's CEO, claims, among other things, that contraception 'almost always involve[s] immoral and unnatural practices.'"

It continues: "After filing the suit, [Potter] went even further, saying that the government has 'no right' to extend coverage for birth control, comparing birth control to Jack Daniels, and saying that pregnancy should be covered but birth control should not because pregnancy has 'more warmth and fuzziness.'"

When the Supreme Court's Hobby Lobby decision was announced, Potter said he

LETTERS POLICY

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

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

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

Anonymity

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

Fairness

In order to provide fair, comprehensive, 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.



LETTERS TO THE EDITOR

was "grateful" for the court's decision while calling President Obama a "dictator" who wants to take away Americans' rights.

The Coop should consider whether to continue to sell EDEN products. I, for one, won't be buying them at the Coop or anywhere else.

Janine Nichols

EDENSOY VS. WOMEN'S HEALTH

TO THE EDITOR:

As a Coop member I used to buy Edensoy soy milk on a weekly basis. Since, however, Eden Foods Inc. filed a lawsuit to block mandatory health coverage of contraception under Obamacare (Eden Foods Inc. v. Sebelius FILED ON: 3/20/2013), I have stopped buying all Eden Food products, including Edensoy soy milk. Now, given the Supreme Court decision allowing companies to refuse coverage of contraception, I particularly feel it is important to support women's health choices by not supporting companies that won't cover contraception.

It is reasonable for the Coop to carry Eden Food products. But I also think Coop members need to be aware that the management of Eden Food is taking a legal stand alongside Hobby Lobby and many right wing organizations to block health

insurance coverage of contraception. Personally I cannot buy Eden Foods products as long as they put women's health and choice behind their own company interests.

Sincerely,

David Michaelson

TAKE OUR COOP SERIOUSLY, IN ALL ASPECTS, ESPECIALLY IN PUBLIC

TO THE EDITOR:

"Bored to Death Comes Back to Park Slope" is the headline on the *Gazette* report about the June Annual Meeting. Why disrespect our work? The annual review of the state of our enterprise isn't entertainment. Those who attended to understand how the Coop functions and how we did last year paid attention. The reporter quotes an off-hand, silly remark by a staff person, and continues the derision in other parts of her article.

The reporter entered the meeting "after running the gauntlet of corporate liberators and anti-frackers passing out literature at the front door..." The Anti-Fracking and the No on Fast Track campaigns are critically important, supported by members and authorized via the GM process.

"We strive to make the Coop welcoming and accessi-

ble to all and to respect the opinions, needs and concerns of every member." Mission Statement.

A similar scornful tone permeated reporting (anonymous) about the GM of September 2013 in the October 17, 2013 *Gazette*. The campaign to ask congress members to vote 'No on Fast Track' for the Trans-Pacific Partnership (TPP) received overwhelming support. Nonetheless, the reporter wrote, "Armed with reprints from publications... proposals partisans came forward to describe the Agreement as little less than a no-holds-barred assault on freedom and human dignity across the globe..." It seemed that no one at the meeting wanted to take a chance by voting not to put a stop to this Pandora's box of misery, so that when the Chair asked for a show of hands on the proposal to approve sending anti-TPP letters to New York legislators, there was only one vote against." (p.2) - incorrect information in ironic language, misunderstanding and misrepresenting the campaign.

Gazette reporters can be contemptuous because they can be uninformed. Not surprising. News of the TPP negotiations and Fast Track legislation is whitened/blacked out of corporate media, including *The New York Times* and NPR. For a year, to fill that gap, the Fair Trade Group has voluntarily orga-

nized informational sessions about how the Free Trade Agreements would affect food safety, security and sovereignty, fracking and Internet access among other aspects of our lives. Information is posted on Public Citizen Global Trade Watch and throughout YouTube.

"We try to lead by example, educating ourselves and others about health and nutrition, cooperation and the environment." Mission Statement.

The July 29th GM will discuss creating a Fair Trade Education Squad. Come, question, comment. We expect that the report will be complete and correct.

The *Gazette* is the Coop's public presentation and our journal of record. We have a responsibility to occupy our place in society and in history with dignity and respect for ourselves, each other and for our collective. Then, participants in consumer cooperatives, cutting investors' profit out of prices we pay, will be better understood. We can prove that there is an alternative to corporate investors' vision of privatizing the commons for their individual gain.

Susan Metz

EDEN FOODS— DID YOU KNOW?

TO THE EDITOR:

I'm wondering if Coop

members are aware of the fact that Eden Foods, makers of (most famously) soy products, but also numerous other products sold by the PSFC, was a co-signer to the recent Hobby Lobby Supreme Court decision. I've never even seen a Hobby Lobby store, let alone purchased anything from them. However, I've purchased and eaten many Eden Food products. I think it may be time to look for alternates to Eden Foods at the Coop. For more information: www.act.credoaction.com/sign/Eden_ACA?sp_ref=48482411.4.8408.o.1.2&referring_akid=11122.6069965.U9nMU&source=click-copy_sp.

Jacob Halper

SHOULD WE TERMINATE BUSINESS WITH EDEN FOODS?

TO THE EDITOR:

Word has it that one of the companies that will make use of the "Hobby Lobby" exception to the Affordable Care Act requirements is Eden Foods. One wonders whether the PSFC might wish to terminate its business with Eden. If Eden in fact decides to use that exception, perhaps continued patronage by the PSFC might be put to a vote of the membership.

Robert Gochfeld

BDS TOPICS:

I'VE GATHERED SOME QUOTES

MEMBERS,

Predicting that BDS will blame Israel entirely for ongoing I/P conflicts, I've gathered some quotes.

Dr. Tawfik Hamid, former member of Jamal Islamiya: "If Hamas said tomorrow, 'We accept the existence of the State of Israel...and we accept our previous agreement and commitments', the suffering of Palestinians will stop. Everyone knows Palestinians are suffering. But what is the cause? You have 1,000,000 Israeli Arabs living in Israel with the Jews, and they are not suffering like Arabs controlled by Arabs. The suffering of Palestinians is because of Hamas, not because of Israel. The moment the Palestinian leadership stops its arrogance and its barbaric attitude towards the Jews, then things will

change and you will see there will be no Palestinian suffering there... Hamas just wants to kill every Jew. I call on them to stop and give a handful of peace to the Israelis, and try it for once, and be sincere about it."

Ed Husain, former member of Hizb ut-Tahrir: "The Arab League began its boycott of Zionist goods back in 1945 and later created a Central Boycott Office to ensure minimal Arab contact with Israel. In reality, the Gulf states and others circumvent this policy, but the Arab and Muslim masses have yet to break free from the mind-set of boycotting all things Israeli...The main victims of this boycott are not Israelis, but Palestinians. Israel's economy is booming, while Palestinians languish in abject poverty. The decades-long Arab boycott has failed miserably...Many people condemn Israeli settlements and call for an economic boycott of their produce, but I saw that it was Arab builders, plumbers, taxi drivers and other workers who maintained Israeli lifestyles. How much longer will we punish Palestinians to create a free

Palestine?... The voice of the Palestinian imams who want to see an end to the boycott needs to be amplified. Religious leaders at Al Azhar seminary in Egypt or the University of Medina in Saudi Arabia who advocate peace are often ignored by policymakers, even while possessing vast popular influence. A peace agreement underwritten by moderate imams like these would have broad political and religious clout."

Palestinian journalist Khaled Abu Toameh: "The 'pro-Palestinian' activists in the West clearly do not care about reforms and good government in the Palestinian territories. As far as these activists are concerned, delegitimizing Israel and inciting against 'Zionists' are much more important than pushing for an end to financial corruption and violence in Palestinian society."

Amany Al-Khayat, Egyptian TV presenter: "[Hamas] just want us to open the Rafah border crossing. Hamas is prepared to make all the residents of the Gaza Strip pay a heavy

price in order to rid itself of its crisis."

Egyptian actor Amr Mustafa: addressing Palestinians: "You must get rid of Hamas and we will help you..."

Azza Sami of the Egyptian newspaper Al-Ahram: "Thank you Netanyahu and may God give us more like you to destroy Hamas!"

Palestinian President Mahmoud Abbas to Hamas: "What are you trying to achieve by sending rockets?"

Jesse Rosenfeld

LET US LIBERATE THE GAZETTE

TO THE EDITOR,

Today, the bodies of the three kidnapped young Israeli students were found hastily covered by some rocks. This was the work of Hamas terrorists. In the past week, 75 rockets were fired from the Gaza strip into Israel. This is just the latest example of the slaughter that the Palestinian terrorists have

CONTINUED ON PAGE 14

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

CONTINUED FROM PAGE 13

BDS TOPICS CONT.:

inflicted on Israel for many years. They kill innocent children, they cause Israelis to live in bomb shelters, sometimes for weeks at a time.

The BDS is a thinly veiled attempt to annihilate the sovereign nation of Israel. The PSFC *Gazette* has been held hostage by a group of ill-informed hate-mongering people for too long. The *Gazette* now groups the letters about BDS in a box. This makes BDS a featured, authorized article of the newspaper. Undoubtedly, a person or persons at the *Gazette* is an anti-Zionist or worse, anti-Semitic. The use of the *Gazette* for hate mongering is against the policy of the *Gazette* and the Coop. This is illegal according to the Coop bylaws and the rules set down for the *Gazette*. It's time management stood up and put an end to this unauthorized use of OUR *Gazette*. Yes, I accuse the members of the BDS group of unabashed hatred and usurpation of the PSFC *Gazette*. Joe Holtz et al, stand up for what the Coop stands for and put a stop to this farce.

M. Alan Ettlinger

PALESTINIAN RESISTANCE, AN HISTORICAL PERSPECTIVE: MIKO PELED, AN ISRAELI PEACE ACTIVIST AND WRITER

MEMBERS:

Miko Peled's book, *The General's Son: Journey of an Israeli in Palestine*, is a unique family history. Miko's father, the famous war hero and general, "Matti" Peled, later became a peace activist, calling for Israel to give back the territories he helped to capture in 1967. The following is adapted from the interview with Miko Peled (in Jerusalem) on Democracy Now,

July 8, 2014, the first day of the latest brutal assault on Gaza.

If Israel doesn't like the Qassam rockets coming out of Gaza, Israel knows what to do: they are a response to Israeli occupation. Palestinian families in Gaza don't know what to do once the bombs start falling. They have no shelters. They can't escape. Israel has locked 1.6 million people in this massive prison since 2007. The siege on Gaza has to be lifted.

What kind of expectation is there that Palestinians would just sit there in Gaza and not respond, and not respond with any kind of violence. Being as ineffective as these Qassam rockets are, at least they're some expression of anger and some desire to be noticed.

Hundreds of thousands of refugees live in Gaza after Palestinians were forced out of their homes as a result of an act of terrorism that created the state of Israel in 1948. Israel has been bombing and killing people in Gaza since it created the Gaza Strip in the early 1950s. My father was military governor of Gaza. Israel goes in and kills civilians in Gaza on a regular basis. It is getting worse: with technology getting better, the casualties increase. The problem is that people equate the Palestinian response, to Israeli violence and aggression, with terrorism, instead of realizing that this is an act of resistance by Palestinians.

Palestinians have been resisting in the West Bank mostly by nonviolent means. Bil'in, where I was arrested (quite brutally), has become the Mecca of nonviolent resistance; people come from all over the world. The army shoots amounts of tear gas that are obscene, shot grenades pointed at people. Israel arrests thousands of Palestinians in Israeli jails, the majority without any charge of violence.

The whole debate of settlements

has to be seen as a larger issue. Israel has been building settlements on occupied Palestinian land since 1948, since the state of Israel was established and in the rest of Palestine since 1967. Israel will never stop building cities and towns wherever it likes, everywhere it considers the land of Israel.

What my father hoped to avoid has come to pass. Israel occupies the entire country, enforcing a brutal military occupation upon the Palestinian people who can either surrender or resist. Israel is not a Jewish state. Two nations live here, albeit in an apartheid regime where one nation has all the rights and the other nation is subservient and lives under a terrible, oppressive regime.

Mary Buchwald
BrooklynForPeace.org
PSFC members for BDS
www.psfcbds.wordpress.com

MASSACRE IN GAZA TO THE EDITORS AND MEMBERS,

As of today, July 13, 2014, more than 150 Palestinians in Gaza, mainly civilians, have been killed and more than 1000 injured by Israeli bombs, armaments procured by the Israeli military each year through \$3.1 billion U.S. taxes. The atrocities of the 47-year Israeli Occupation of Palestine are again manifest. Of course all attacks on civilians are to be condemned, including rocket attacks from Gaza on Israeli cities. But the asymmetry of the conflict is clear. The occupiers have advanced weapons. The occupied do not.

In a letter today from the International Solidarity Movement, 18 civil society organizations call for immediate action from us.

"We, Palestinians trapped inside

the bloodied and besieged Gaza Strip, call on conscientious people all over the world, to act, protest and intensify the boycotts, divestments and sanctions against Israel until it ends this murderous attack on our people and is held to account...

We call for a final end to the crimes and oppression against us. We call for:

- Arms embargos on Israel, sanctions that would cut off the supply of weapons and military aid from Europe and the United States on which Israel depends to commit such war crimes.

- Suspension of all free trade and bilateral agreements with Israel such as the EU-Israel Association agreement

- Boycott, divestment and sanctions, as called for by the overwhelming majority of Palestinian Civil Society in 2005.

Without pressure and isolation, the Israeli regimes has proven time and time again that it will continue such massacres as we see around us now, and continue decades of systematic ethnic cleansing, military occupation and apartheid policies."

So what does this situation mean for us, members of the Park Slope Food Coop, if we want to help end the horrific outcomes of the Israeli Occupation? At the least, we can stop buying and selling Israeli products, particularly Sodastream, a water carbonation system which is produced in the Occupied West Bank with exploited Palestinian resources and labor.

And we can join the protests against this new round of barbaric attacks on the trapped, subjugated but resistant people of Palestine.

For more information see mon-dowiess.net, electronicintifada.net and psfcbds.wordpress.com.

Naomi Brussel
Park Slope Food Coop Members for BDS

EXCITING WORKSLOT OPPORTUNITIES

Office Set-up

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

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

Refrigerator Cleaning

Monday, 9 to 11 a.m.

This position requires a desire to do physical work, enjoy cleaning, and organize refrigerators. You will thoroughly clean the refrigerator, removing all movable parts and cleaning them, label food items, and discard old or out-of-date

products. Please speak to Adriana in the Membership Office if you are interested.

Office Data Entry

Wednesday, 4 to 6:45 p.m.

Must have been a member for at least one year with excellent attendance. Are you a stickler for details and accurate on the computer? Do you like working independently? If this sounds like you, then Office Data Entry will be your perfect shift. Please speak to Ginger Jung in the Membership Office (or put a note in her mailbox) prior to the first shift for more information and to schedule training. You must make a six-month commitment to this workslot.

General Meeting Set-Up

Tuesday, early evening

Adaptable, physically energetic, team workers with excellent attendance needed to help set up and

break down the space where the General Meeting is held. Contact Adriana Becerra, Membership Coordinator, adriana_becerra@psfc.coop.

Van/Truck Driver for GM Delivery/Pick-Up

Last Tuesday night of the month

Member with a van or truck needed to pick up and load the team of workers and gear from the Coop at 5:30 p.m. and drop them off at the local General Meeting venue (currently M.S. 51) and help unload. Then, be on call to return to venue for pick-up and loading of workers and gear between hours of 8:45 and 10 p.m., and drive back to Coop. You must be dependable, with good attendance. Contact Adriana Becerra, Membership Coordinator, adriana_becerra@psfc.coop.

COMMUNITY CALENDAR

Community calendar listings are free. Please submit your event listing in 50 words or less to GazetteSubmissions@psfc.coop. Submission deadlines are the same as for classified ads. Please refer to the Coop Calendar in the center of this issue.

FRI, AUG 1

6:30 p.m. Sunset Jam on the Hudson: Improvise on African, Latin and Caribbean rhythms the Robert F. Wagner, Jr Park (Battery Park City) drumming circles. The gatherings are led by master drummers MAGUETTE CAMARA and

MARY KNYSH. Instruments are provided or bring your own. Free Drop-in. For more info: 212.267.9700 or bpcparks.org.

8-11 p.m. FIRST FRIDAY SWING DANCE BEGINS! Flying Home and Arturo Perez present a new month-

ly swing dance night in Park Slope. Dance lessons with Arturo Perez followed by live 30s and 40s swing music from Flying Home! Brooklyn Society for Ethical Culture, 53 Prospect Park West. Info: www.brooklyn-swingdance.com.

CLASSIFIEDS

BED & BREAKFAST

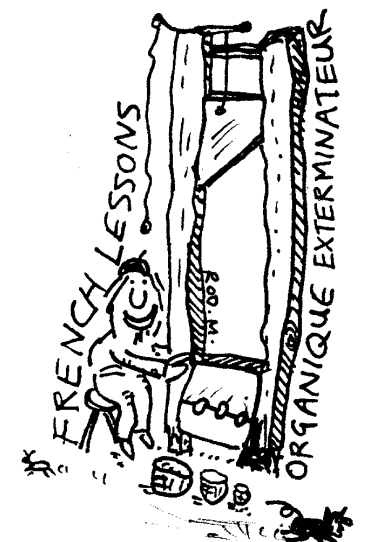
THE HOUSE ON 3rd ST. ST AT 6TH AVE-Parlor floor thru sleeps 4 in privacy, AC, wifi, kitchenette, deck, 12' ceilings, \$170 a night for 2. Visit our site at houseon3st.com or call us, 718-788-7171. Enjoy modern comfort in true Park Slope style. Grandparents our specialty! We want to be your hosts in the Slope.



© Tocha

CLASSES/GROUPS

DRUM AND HAND DRUM LESSONS Study drumset and hand drums with a world class professional. Over 20 years experience in NYC and around the world. Jazz, rock, funk, hip-hop, world sensibilities. References, reasonable rates. Your place or mine. If it's not fun, what's the point?! 917-769-6240.



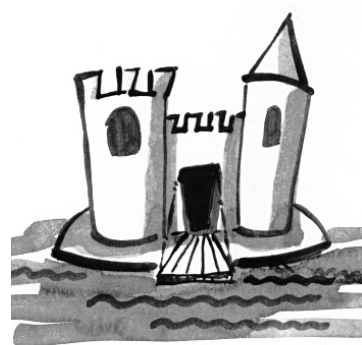
© Morrison

COMMERCIAL SPACE

BEAUTIFUL, COZY OFFICE SPACE available one block from Coop. Perfect for acupuncture, massage or bodywork. Small waiting area, 2 treatment rooms, consult room, bathroom. On garden brownstone block. Contact Sally. sally@sallyrappeport.com.

VACATION RENTALS

3-SEASON BUNGALOWS Studio, 1- and 2-BR houses in historic bungalow community near Peekskill and the Hudson River, 1 hour NYC. Pool, tennis, organic community garden, social hall w/internet, social activities. \$25k-\$87k. www.reynoldshills.org/bungalow-shop. Contact Mel: 347-307-4642, melgarfinkel@yahoo.com, or 347-715-3735.

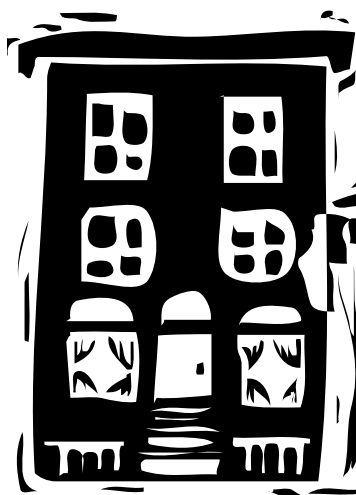


© Tint

Rent pvt bed & bath in PASSIVE SOLAR farmhouse. Organic food & bedding provided by farmer. Hypoallergenic furnishings. PERMACULTURE gardens. Secluded ravine w/16' WATERFALL & picnic site. Woods, beaver pond also on farm. Sharon Springs near Cooperstown. No pets. \$400/wk or \$1,200/mo plus food. 518-860-8602.

SERVICES AVAILABLE

ATTORNEY—Personal Injury Emphasis—36 years experience in



© Banish

all aspects of injury law. Individual attention provided for entire case. Free phone or office consultations. Prompt, courteous communications. 24-year Park Slope Food Coop member; Park Slope resident; downtown Brooklyn office. Tom Guccione, 718-596-4184, also at www.tguccione.law.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.

HAIRCUTS HAIRCUTS HAIRCUTS. Color, Perms, high lights, low lights in the convenience of your home or mine. Adults \$35-40. Kids \$20-25. Leonora 718-857-2215.



© Greenstein

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.

BROWNSTONE TECHNOLOGY SERVICES

"tech support for people"

Mac, Windows, phones, tablets and more.....

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BROOKLYN

Math Tutor

I am a NYS-certified/NYC-licensed math teacher with 23 years experience. I provide clear, precise explanations to develop problem-solving skills, while building confidence and ease in the world of math. I have successfully tutored students for Regents, SAT, GRE, professional qualifying exams and all school levels. For remediation or enrichment, traditional or common-core, Call David Cohen at (718) 857-5968.

FIRST FRIDAY *Swing Dance*

Dance Lessons with ARTURO PEREZ

FLYING HOME *live 30s & 40s Swing Music*

Friday, Aug 1st, 8-11pm

BSEC - 53 Prospect Park West

www.brooklynswingdance.com

Crossword Answers

P	R	I	C	E	S		V	I	C	E		T	A	R
G	O	K	A	R	T		E	W	O	K		O	H	O
A	M	E	L	I	E		L	A	M	E		R	O	K
						C	R	O	O	N	E	D		M
C	A	B	S			N	A	U	T			B	E	E
O	R	R	I	N			T	R	E	M	O	R		
R	O	O	M	I	E	S		M	A	T	I	N	E	E
P	O	K	I	E	R				N	O	T	A	L	L
S	M	E	L	L	E	R		C	O	W	P	O	K	E
						A	S	I	A	G	O		N	O
A	V	E	C				N	E	N	A		P	I	S
N	E	V				R	I	S	E	S	U	P		
I	N	O				A	M	O	K		D	U	E	L
T	O	K				G	A	M	E		I	N	B	O
A	M	E				U	C	S	D		O	K	B	Y

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



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.

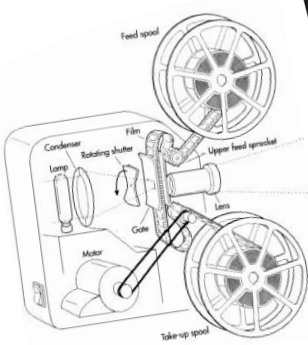
Linda A'Detumbi	Elie Benveniste	Dolores Doca	Sebastien Grouard	Colin Kinz-Thompson	Jesse Meredith	Tara Pisano	Michael Shaw
Sarah Adler	Matthew Blesso	Omar Elwattar	Preeti Gureja	Ari Klaristenfeld	Douglas Meyer	Heidi Poch	Andrew Sheppard
Douglas Allen	Megan Brown	Amy Bea Englesberg	Charlotte Gutman	Erica Kmiotek	Andrea Miller	Rick Poch	Lizzie Shipley
Gabriela Arias De La Rosa	Simone Bruno	Marilyn Epel Silberg	Kelsey Hall	Marina Kolmanovsky	Rashi Miller	Leonard Polletta	Robert Silberg
Iouri Astakhov	Allison Buck	Oran Etkin	Lea Heller	Ken Koyama	Ernst Mohamed	Jason Potere	Jeremy Sitnick
Alia Attalah	Lauren Buckley	Sharon Fedida	Evan Hellman	Sergio Krakowski	Anne Moore	Debra Pucci	Theresa Standfast
Neje Bailey	Ernest Buckner	Michael Figura	Lynn Hodenfield	Hannah Landsel	Sarah Mosbacher	David Quay	Alexander Stillman
Deepesh Banerji	Liam Budge	Emily Fitzpatrick	Nathalie Hodge	Brian Leary	Michelle Mulcahy	Marjorie Reiss	Jennifer Surette
Sharanya Banerji	Shiuan Butler	Stella Flores	Alice Hofheimer	Lauren LeBlanc	Ann Napolitano	Alain Ridel	Stella Sweeney
Jason Barnes	Laura Caito	Maimoonah Forde	Monique Hoppe	Jessie Lebraron	Nicole Nehrig	Katherine Ridel	Carolina Torres
Grace Barrett	Josiah Carroll	Wendy Fried	Katta Hristova	Peony Lee	Katherine Nemetz	Rasko Ristic	Vonetta Trotter
Christiane Basgoita	Alice Cavalcante	Devinne Gallagher	Anthony Iantosca	Ji Sook Lee-Kautz	Monica Nicoletti	Ginger Rivadeneira	Kunal Vaed
Nicole P. Basile	Catherine Chesters	Jessica Garcia	Coral Inniss	Olivier Lesueur	Sophie Nicolich-Henkin	Jordan Rossman	Sofia van Leeuwen
Alison Beckerman	Nick Conway	Paul Garcia	Derek Jackson	Katherine Lewin	Navin Norling	Marie Rotonda	Megan Wheeler
Joel Beckerman	Sean Corlett	Nathaniel Garwood-Sheppard	Sheryl Jaffe	Zi Li	Vivian Notturmo	Gema Santamaria	Dan Wilde
Sarah Belin-Zerbib	Alejandro Covarrubias	Karen Gisonny	Matt Jefferson	Jenna London	Erik Satre	Erik Satre	Goreleigh Willis
Chaya Ben-Shabat	Dianne De La Veaux	Corinne Goldenberg	Autumn Johnson	Michele Machalani	Rene Schulz	Kimberley Scott	Lea Wurster
Mordechai Ben-Shabat	Eric Denny	Samuel Graves	Alison Kanosky	Bettina Mackay	Alessandra Olanow	Minnah Seoh	Carina Yariv
Antony Benois	Noah Devereaux	Allison Green	Jackie Kim	Timothy Matusch	Alejandra Paredes	Rodney Seymour	Omer Yariv
	Christian Diaz	Michael Grimes	Amber King	Yaya McKoy	Jade Park	Heather Shapiro	Genevieve Yue
			Nicholas King	Tricia McLaren	Donna Petrozzello		Lisa Zbar

THANK YOU!

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

Charles Alvarez	Rashida Bumbray	Aimee Dorosin	Daniel Infeld	Joshua Lunior	Aoife Pacheco	Amy Sohn
Ken A.	Matthew Burgess	Joe Eisman	Rachel Infeld	Kai M.	Gina Pantone-Urwin	Larisa Soldatova
Yael Avnon Sharon	Jenny Burrill	Nicole Friedman	Meaghan Jerrett	Jessica Mabli	Jennifer Parrucci	Daniel Slepitsky
Avnon Yaniv Dena	Bohdan Bushell	Ana Gallo	Alisha Kaplan	Billie Martineau	Darci Picoult	Emily Sottile
Bai	Isabel Castellvi	Melanie Glass	Ryan Kautz	Carmen Menocal	Rachel Porter	Tony Stanzione
Judy Bankman	Charles-Antoine	Kristi Goldade	Jana Keith-Jennings	Sarah Meredith	Gregory August Raml	Annelise Strom-Henriksen
Stefani Bardin Janie	Shelly Cohen	Vladimir Goldstein	Samantha Kelly	Paulina Muratore	Georgia Read	Randi Toll
Barnett	Matthew Coluccio	Marisa Gumpert	Greg Lafauci	Mia Nacamulli	Kevin Read	Michael Weaker
Rob Blake	Arianna Cortesi	Anna Hanau	Keora LeGrand	Nils	Lucia Rojas	Alison Weltman
Bob	Crystal Cun	Naftaliz Hanau	Liz	Ann O'Donovan	Stephanie Rooker	Kenichiro Yamamoto
Virginia Braun	Elizabeth Denny	Laura Harrison	Claudio Loffreda	Jake Obstfeld	Caitlin Salemi	Lillie Zuck
Diana Brazzell	Christopher Dingman	Paz Hilfinger-Pardo	Scott Lundhagen	Jennifer Olsen	Lisa Siegel	

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 Gabriel Rhodes
for details at
gabrielrhodes@me.com.**

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.

