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Volume JJ, Number 1

January 8, 2015

Olive Oil Crisis

EXTRA

VIRGIN

MAYBE

ILLUSTRATION BY PAUL BUCKLEY

By Thomas Matthews

The 2014 vintage was a disaster for the olive harvest in Italy. Bad weather during the growing season, an infestation of the olive fruit fly, and a bacterial infection in Puglia, one of Italy's principal sources of olives, combined to reduce the crop dramatically.

According to reports, global production will slip about 17 percent, from 3.2 million tons in 2013 to 2.4 million tons in 2014. As a result, market prices for extra virgin olive oil, the top quality category, have been ris-

ing rapidly, up 121 percent from November 2013.

Tom Mueller is author of *Extra Virginity*, a landmark book on the subject of olives and olive oil. I asked his assessment of the situation.

"It's a down year, certainly—the worst in the last 20, I'd say," he wrote me in an email. "But that's pretty standard with agricultural crops. It's also a good year in Greece and a few other countries, so though the supply of real extra virgin olive oil will be down (given that Spain and Italy, the world's #1 and #2

producers, are 50% and 40% off last year, respectively), there's still a fair bit of it around."

So the current shortfall is not likely to affect consumers immediately, since plenty of oil from the 2013 harvest is still on the shelves. But it will put pressure on oil coming through the global pipeline. And the situation may also increase the likelihood of fraud, which is already a major issue where extra virgin oils are concerned.

"Olive oil is one of the most frequently adulterated food products in the EU; within Europe, the problem is particularly acute in Italy, the leading importer, consumer and exporter of olive oil and the hub of the world olive oil trade," Mueller wrote in *Extra Virginity*.

As the U.S. increases its consumption of olive oil—in 2009, America overtook Greece as the third largest olive oil consumer in the world—we are increasingly facing fraudulent and sub-standard oils on our shelves.

Mueller reported that "A recent survey of supermarket extra virgins performed by the UC Davis Olive Center, in cooperation with the Australian Oils Research Laboratory, revealed that 69 percent of oils tested had taste flaws such as rancid, fusty and musty, which meant they weren't extra virgin oils at all, and had been mislabeled."

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Saving Hudson Valley Farmland



PHOTO COURTESY OF ERIC SCHELLENBERG

Eric Schellenberg planting fruit trees.

By Brian Dentz

While the local food movement keeps on growing, the farmland closest to New York City faces a growing danger. "The Hudson Valley has been identified as one of the most threatened farming regions in America due to the development pressure on this region's productive farmland," says David Haight, New York State Director of American Farmland Trust. And it's not just development that imperils the future of area farms. It's also

the aging of the farm population. "Today, more than 25% of the region's farms are managed by farmers over 65," Haight says.

When looking to retire, many Hudson Valley farmers have had few alternatives but to sell to developers. "At the same time, there are beginning farmers in the region that are looking to get into farming. They face many obstacles, among the greatest of which is finding good land to farm under conditions that suit their needs," Haight explains.

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Next General Meeting on January 27

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The January General Meeting will be on Tuesday, January 27, 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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**The Coop will be closing at
5:00 p.m. on Sunday, February 1,
for our annual inventory.**

Please let your friends know!

**The office will contact
members whose shifts are
affected.**

Olive Oil Crisis

CONTINUED FROM PAGE 1

The Virtues of Extra Virgin

Coop members are thirsty consumers of extra virgin olive oil, even though they are considerably more expensive than other oils. For example, Spectrum Mediterranean Extra Virgin Olive Oil sells for \$10.68 per 32 ounces, while its organic canola oil is only \$7.81 for the same amount. According to sales figures supplied by Receiving Coordinator Kevin O'Sullivan, we purchase an average of 832 liters of olive oil each week (about 220 gallons). Why are we so enthusiastic?

Olive oil is fundamentally different from oils made from seeds (canola, sunflower, safflower, etc.) As Mueller writes, seed oils "must be processed in a refinery, where they undergo high-temperature desolventization, neutralization, deodorization, bleaching and degumming. The end result is a tasteless, odorless, colorless liquid fat. Olive oil, instead, can simply be pressed or spun out of the olive pulp, yielding a fresh-squeezed fruit juice with all of its natural tastes, aromas and health-enhancing ingredients intact."

However, much standard olive oil is treated in basically the same industrial

manner as seed oils. Only extra virgin oil comes to us as a direct expression of the fruit itself. Mueller again: "To meet the legal requirements for taste and chemical properties of the extra virgin grade, an oil must be made from healthy, expertly picked olives, milled within 24 hours of the harvest to preserve their flavors and avoid spoilage."

"Olive oil is one of the most frequently adulterated food products in the EU."

— Tom Mueller, Extra Virginity (2011)

European law requires extra virgin oil to meet numerous tests. Chemically, free fatty acidity must not exceed 0.8 percent, which broadly speaking indicates the quality of the olives and milling process. The maximum level of peroxide allowed is 20 milliequivalents per kilogram of oil (meq/kg), indicating the oil's state of oxidation. In sensory terms, extra virgin olive oil must be completely free of 16 specific defects, including rancidity and moldiness, which are defined in the law. Also, the oil must be extracted from the olives by purely mechanical means (e.g., grinders and centrifuges), without the solvents, high heat or other industrial methods typically used to make vegetable oils.

There are many advantages associated with oil that meets these standards. First, extra virgin oil has a distinctive taste—fresh and fruity, while also showing a pungent bitterness that may be off-putting at first, but soon becomes stimulating, even (for true enthusiasts) highly pleasurable. More importantly, extra virgin oil delivers notable health benefits, thanks to its high level of anti-oxidants. The positive effects support heart health, improve cholesterol balance and aid digestion.

But of course these benefits are diluted, even negated, if the extra virgin oil is adulterated, through blending with seed oils or poor-quality, refined olive oils, or compromised through improper shipping and handling. And with fraud so rampant, consumers are left in a quandary.

General Coordinator Joe Holtz expressed these concerns when I contacted him about this article. "Is there some place that produces olive oil where there really is no fraud? I've read that most of the oil sold as Italian actually is produced in Spain and Greece. My personal solution was to switch from Italian oil to California. I'm paying more, but I think I'm protecting myself from fraud. But maybe I'm fooling myself." ■

Guidelines to Good Oil

To improve your chances of selecting an extra virgin oil that truly meets the rigorous legal standards and delivers the benefits inherent in high-quality, authentic oil, Mueller offers a few tips on his Web site, truthinoliveoil.com.

Extra virgin olive oil, like all natural fruit juices, is perishable. Oils are best consumed within a year or two of harvest. Look for oils labeled with their harvest date. ("Best by" dates are helpful but less reliable; oils may be bottled long after harvest.)

Look for oils that specify their region of production—even the ranch where the olives were grown, pressed and packed. Phrases like "packed in Italy" do not guarantee that the oil is in fact Italian.

Certification by reputable organizations can provide a level of confidence. In European oils, look for PDO (Protected Designation of Origin; in Italy, rendered as DOP). The Australian Olive Association, the California Olive Oil Council and the Association 3E are also reliable certifications.

Organic certifications ensure the nature of the olives used, though not necessarily the quality of the oil.

Phrases like "cold-pressed" or "first-pressed" are anachronistic and more about marketing than quality. "Unfiltered" oil is not necessarily better or more healthful than "filtered" oils.

Beware of "bargain" prices. If you're paying less than \$10 per liter, Mueller warns that "the oil you're buying is inferior." (The Coop's low mark-up policy may make this price floor a bit lower.)

Choose oils bottled in dark glass or metal containers that protect against light, and at home keep the containers well sealed in a cool, dark place.

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

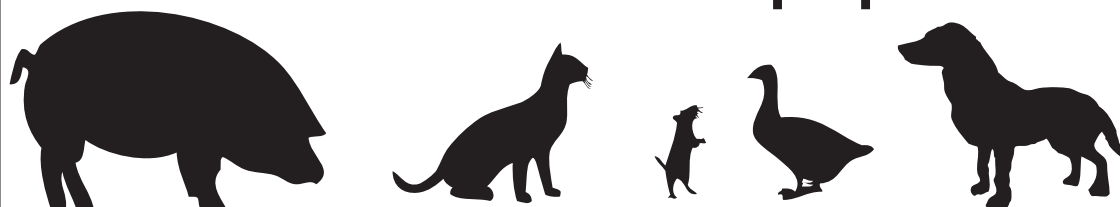
Requirements:

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

If interested, contact Ann Herpel at 718-622-0560 or ann_herpel@psfc.coop. The Committee will interview applicants before submitting candidates to the GM for election. We are seeking an applicant pool that reflects the diversity of the Coop's membership.

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)

Milk (next to milk case)

Animal Testing

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



The Coop's Oils: A Survey

By Thomas Matthews

The Coop offers a wide range of extra virgin olive oils. Here is information about some of them. It is meant to be helpful but does not pretend to be conclusive; prices were researched in late December, and are all "per quart," no matter the container size.



- Bel Aria Extra Virgin is produced by BelCanto Foods, a Bronx-based importer acquired by The Chefs' Warehouse in 2000 when its founder retired. The oil is produced from Italian (70 percent) and Tunisian (30 percent) olives, according to FreshDirect. I could not find a harvest or "best-by" date on the package. Low-priced, at \$7.93/qt., it is our second-biggest seller.



- California Ranch oils are produced and bottled by California Olive Ranch in Chico, CA. The extra virgin bottling is certified by the California Olive Oil Association; the label gives the harvest year of the olives (which are "sustainable" but not organic). \$10.66/qt.



- Mueloliva is a family-owned Spanish producer located in Andalusia. The oils are recommended by Tom Mueller. However, it is difficult to determine which of its products are represented by this extra virgin oil, or where in Spain the olives were grown. It does carry a "best-by date." At \$6.24/qt., this is the Coop's least-expensive extra virgin olive oil.

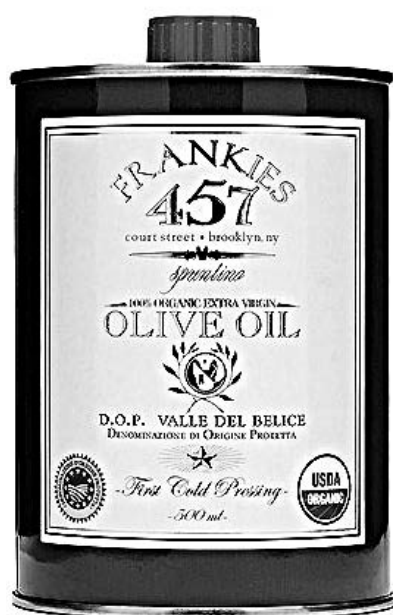
the name, not all the oil is produced from olives harvested in Napa Valley. Its organic extra virgin oil, certified by the USDA, is produced from Spanish and Tunisian olives. Their Rich and Robust Extra Virgin Oil is produced from California olives, but is not organic. The "best-by" dates were not filled in on the bottles I saw. Both oils sell for \$13.01/qt.



free, comes from olives grown in "Spain or Tunisia," according to the label (\$10.68/qt.). Labels show lot numbers, which offer information about date of production, though it's in a kind of code.



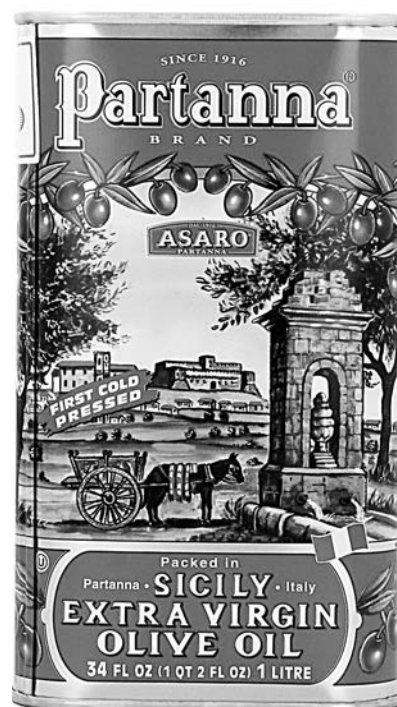
- Bionaturae is a family-owned company established in 1994 to import organic Italian food products to the US. The extra virgin oil is made entirely from olives grown in northern Italy and certified organic by QAI (Quality Assurance International), which is authorized by the USDA. The label offers a best-by date. \$15.24/qt.



- Frankie's Extra Virgin Olive Oil is offered by the Brooklyn-based restaurateurs, part of a wide range of food products. The label states the olives are "organically grown, harvested, cold pressed and packed on the Asaro Farm" in Partanna, Sicily. It is USDA certified organic and comes from the DOP Valle del Belice. The label carries a "best-by" date. At \$26.15/qt., it is our most expensive olive oil.



- Napa Valley Natural olive oils are produced by a California-based company that claims to support environmental preservation and sustainable agriculture. However, despite



- Partanna is a town in southwestern Sicily, home to Asaro Brothers, a family-owned company producing and exporting food products, including olive oil, since 1916. (Frankie's sources their olive oils from Asaro.) The extra virgin oil is made from Nocellara del Belice olives. The tin container offered at the Coop does not indicate whether the olives are organic, or carry a DOP (as with Frankie's). The label carries a best-by date. It sells for \$11.58/qt.



- Zoe is the best-selling brand of extra-virgin olive oil at the Coop. It is distributed through New York-based JCS Tradecom, a family company that began selling olive oil in 1993, and is a member of NAOOA (North American Olive Oil Association), a trade association which runs quality tests and a certification program. Zoe's Extra Virgin oil (\$6.61/qt.) is produced from Spanish olives. It was praised as a "best choice" in a *New York Times* taste test in 1997. The Organic Extra Virgin (\$9.44/qt.), also produced from Spanish olives, is certified by Ecocert, an organization founded in France in 1991. ■

Saving Hudson

CONTINUED FROM PAGE 1

Enter the Farmland Trust's new initiative, the Hudson Valley Farmlink Network, which launched last October with the objective of helping older farmers connect with a new generation of farmers who are seeking to buy or lease existing farms or create new farms on unused land.

One of those new farmers is Mike Yoken, a 33-year-old native of Westchester County, who has been working in a variety of capacities on organic farms for the past 10 years. While growing up in Briarcliff Manor,

a small organic vegetable, herb and flower farm in Bedford in Westchester County. The farm sold to local restaurants, farmers markets and local stores. "It's forcing us to innovate and go after niche markets," he says.

Aside from soon-to-retire farmers, farmland is often left fallow by the owners of second homes who don't farm, by institutions, land trusts, businesses, prisons and local, state and federal government agencies. It takes expertise to know how to approach these organizations and negotiate an agreement to farm on their lands.

That's where the Farmlink

enough training and technical assistance." Haight says the Hudson Valley program is attempting to overcome past difficulties "by offering a higher functioning website that is supported by a network of 15 different organizations with staff able to help facilitate successful connections between farmers and landowners."

"This initiative is also very much an experiment," he says. "American Farmland Trust will learn from this experience and look for ways to transfer these lessons to other urban edge farming regions that are vital to farming and food production across America."

tion to the type of land a farmer can access/afford... It's specific to each farmer, the location of the farm within the Hudson Valley and the marketing outlets they are able to use/develop."

Eric Schellenberg thinks he can find a niche market for locally grown chestnuts. "Anywhere you can grow peaches you can grow chestnuts," says the 31-year-old Schellenberg. But there are virtually none commercially grown in the northeast. Most chestnuts bought in America are imported from Italy, China and South Korea. He says he's asked experts in agriculture at Cornell University, where he also has a day job, why none are grown here and they shrug their shoulders.

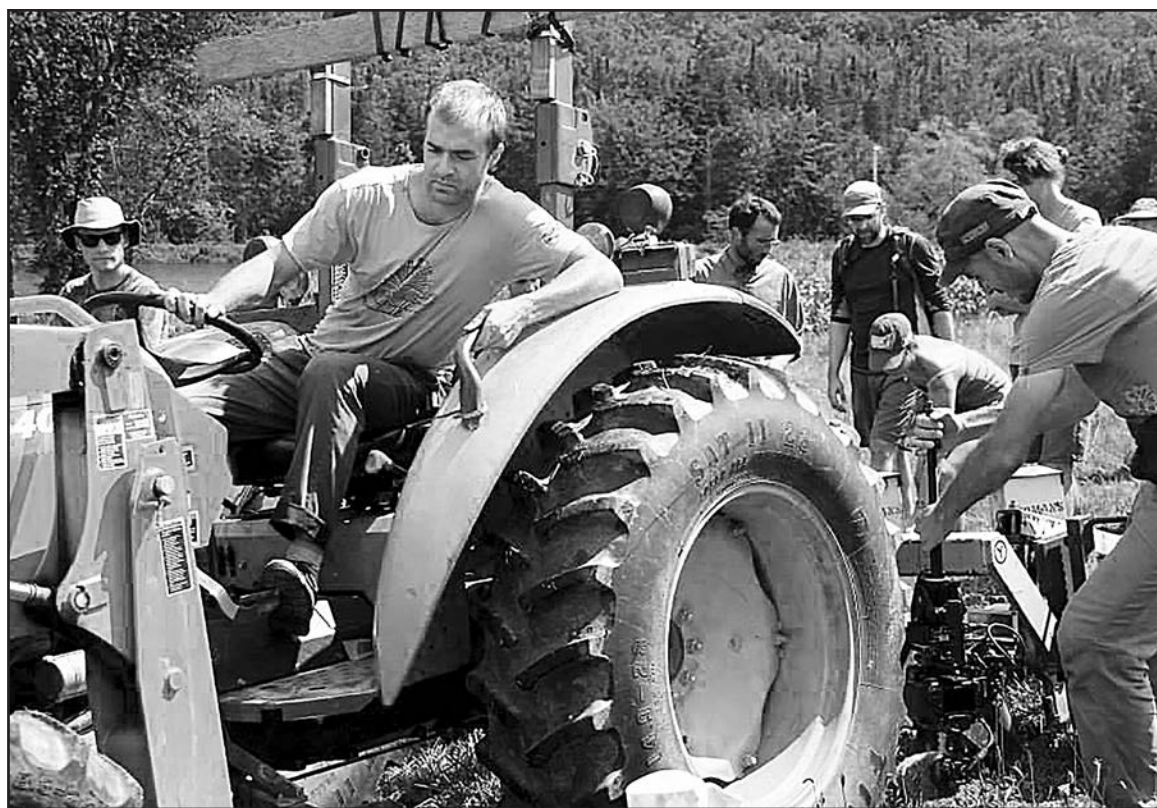


PHOTOS COURTESY OF ERIC SCHELLENBERG

Chestnut farmer Eric Schellenberg clearing trees.

Schellenberg, who grew up in Westchester, has a master's degree in biology

CONTINUED ON PAGE 5



Eric Schellenberg driving a tractor.

both his parents worked in public relations but he says he had a calling to work the land. He earned a master's degree in ecological design and currently runs a small landscape company. He aspires to have his own small farm somewhere near New York City.

"I'm finally in a situation and have enough knowledge... to form my own farm business," Yoken says. He is actively looking for a small plot of land, from five to 15 acres, within two hours of the city. "Even as small as half an acre would be a start," he says. He continues to approach land trusts as well as landowners to form a joint venture without having to purchase land.

"I'm looking at models of people who can make it work on a small scale, their markets, tools and farming practices," says Yoken, who worked this year as a farm production manager on

Network comes in, bringing together a coalition of organizations, each with specialized expertise to bring to the table. The Network uses an interactive website where farmers seeking land can create a profile, state who they are, their experience in agriculture and the type of land they are looking for, among other related details. On the other side there are detailed listings of farms and land available. It works very much like an internet dating site, allowing both parties to seek out a good match. If romance is found, seeds will be planted.

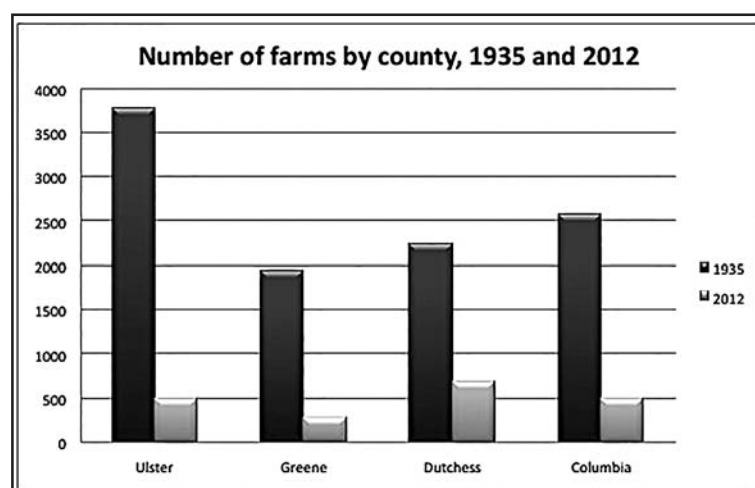
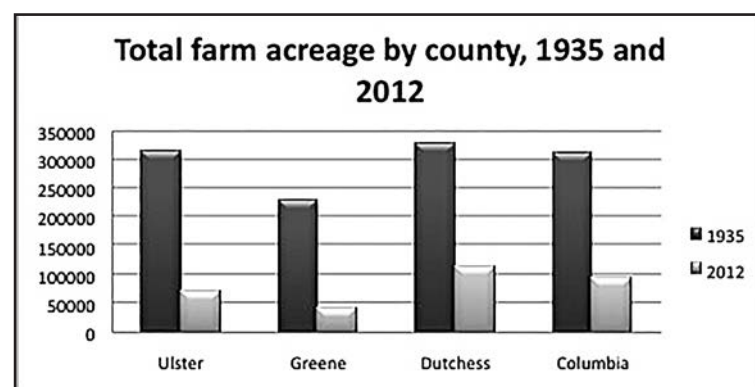
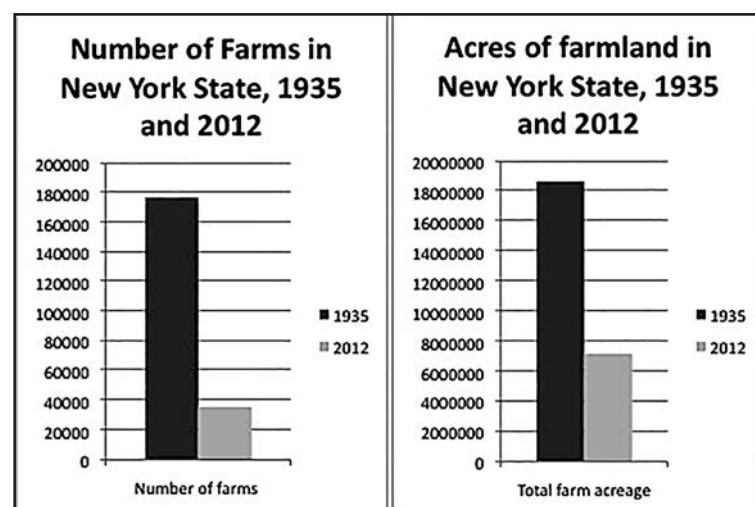
The American Farmland Trust, founded in 1980 to preserve farmland across the country, has Farmlink programs in 20 states, including New York. "Results have been mixed," says Haight. "Too often these programs have had websites with limited functionality that wasn't supported with

Tim Biello, Hudson Valley Farmlink Network Coordinator, says the initiative is "unique because we are a network of partners, rather than a single entity, combining our collective experience in agriculture, farmland conservation, and working with farmers and landowners. We are offering more hands on involvement in this process as compared to just a website of listings."

Within this web of organizations there is assistance in negotiating a lease, financial literacy, business planning and forming a marketing strategy.

Many small-scale new farmers find that selling vegetables or meat directly to the consumer works best. This is often done through a CSA or farmers market. But this is not always the case, says Biello. "What works here, as in many other places, is finding a niche to satisfy, which is also in rela-

USDA Census data shows the loss of farm land in New York over the past 80 years:



SOURCE: USDA CENSUS DATA, 1935 AND 2012

Morning Becomes Denney

By Pat Smith

Coop members on the morning receiving squads, especially the 5:30 or 6:00 a.m. shift, may know the feeling of stumbling in from the pre-dawn Union Street darkness, bleary eyed and caffeine-deprived, wondering why, why, why was I ever born? But lucky for them, waiting in the produce aisle with a smile and a friendly hug is morning's ministering angel, Receiving Coordinator Denney Marcelle. How can he be so upbeat at such a god-awful hour? "It's easier to be here really early when you do it all the time, as opposed to once a month, you know," he explained. Plus Denney's workday begins even earlier, at 4:30 a.m. By the time Coop members are arriving, he is already in the swing of things, scanning the produce list and sizing up the shape of the aisle that is the heart of the Coop.

Cooler Conversationalist

December 12, 2014, marked 18 years that Denney has been at the store. "The only thing I've done longer is stay married," he said, laughing. He began in the basement produce cooler, overseeing the flow on and off the belt. Members who worked with him back then recall the amazing variety of topics that could be covered while stacking bags of carrots. "That was probably the best time I ever had at the Coop, working downstairs. I was there six years," Denney said. "It was the first place I'd ever been where you could meet, for example, a physicist

who happened to be a stockbroker. There was such a plethora, for lack of a better word, of ultra-interesting people. It just enlivened me. Crazy enlivenment. I lost myself."

Makeover Man

Before he lost himself in the Coop cooler Denney had lost his previous job. "I used to be a renovation contractor," he said. "I was an expert at working where people were still living. When it was good, it was extremely good. I was my own boss; it was paying very well. There was a building owner on the Upper West Side that kept me pretty occupied, lots of small jobs. It was sweet. Then I blew a pretty big renovation—it would have been my biggest job ever, a multimillion-dollar project. When I lost that, I really needed to do something else. But I actually had to drag myself to apply for a job at the Coop. I had been self-employed, and the idea of working for someone else was petrifying—I thought, how do I do that?"

Seduced

To the Coop's great good fortune, Denney got over his anxiety, applied and was hired, though he expected the job would be temporary, three years at most. "The idea was that I'd get back on my feet and be on my own again. I imagined doing a Ph.D. in psychology or something. But the Coop stimulated every area of my interest—religion, society, politics, music, art. I got totally sucked in. The Coop was like a drug that pro-

vided every type of fix into my veins. I realized I couldn't get that anywhere else. I met the most interesting people anywhere. They fed the part of me that would've been gratified doing other things."

Handy Man

Denney's contracting experience was an added plus for the Coop. "At the start I only worked in produce, but I began to see things that needed repair and I would just do it. So I do produce coordinating in the morning, from about 4:30 to 8 o'clock, and after that I answer the requests of my colleagues: emergency repairs, broken toilets, leaky faucets, electrical—things that can't wait for the construction team. I also purchase supplies: gloves, jackets, sweaters. I'm always on the lookout for whatever we need. I like learning about new things we can use; whether or not we buy it, I'm interested. I love it when there's a reason to go shopping, especially at Greschler's. It's an industrial hardware and the guys there are pretty cool, they have just about everything."

Space Maintenance

During the frenzy of morning deliveries when U-boats piled with produce may be backed up like airliners on the tarmac and folks occasionally lose their cool, how does Denney maintain his preternatural calm? "Probably the result of sleep deprivation," he joked. "I don't know if it's anything I would take credit for. It's partly just my wiring. I have the abil-

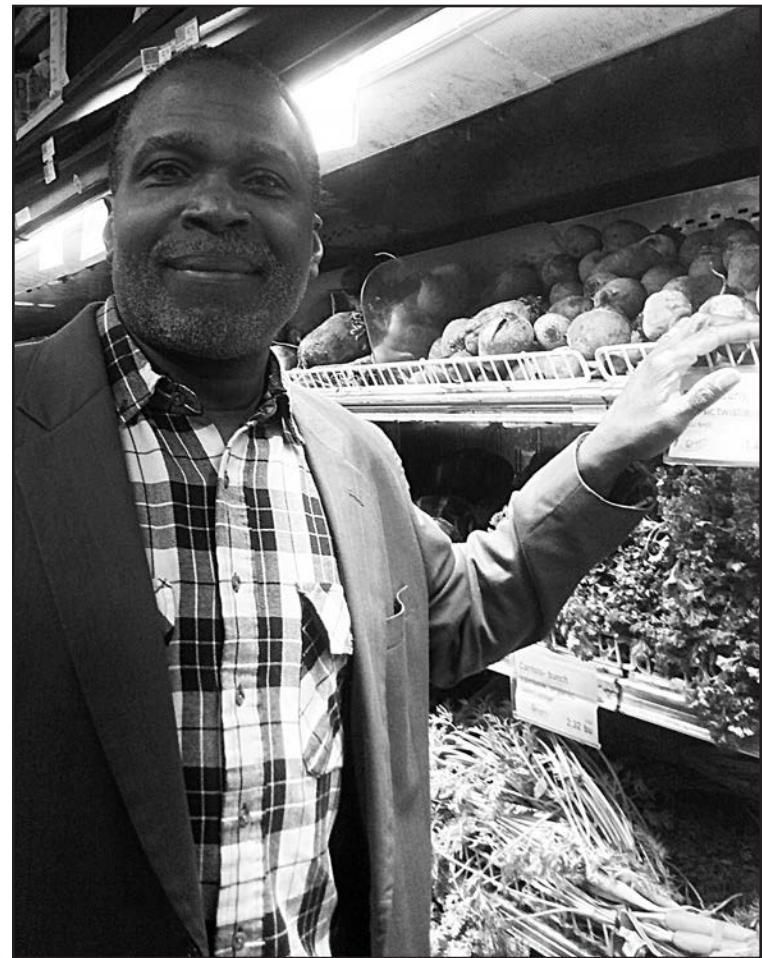


PHOTO BY INGSU LIU

Food Coop Receiving Coordinator Denney Marcelle.

ity to lose it, but I'm not fastidious. That's not to say I'll let people do bad work, but I'm not the type to tighten the screws. I like to give people space, let them feel it's okay, it's okay, it's okay."

"And I always think things can be different. For example, we do many things in the produce aisle now only because an enterprising member got it wrong, but in such a beautiful way, it was like, hey, we can go with that. Some people, sure, may never get it. They aren't right for the produce aisle; they would throw away good food. But when someone has come to do a shift, I want to make it as pleasant as possible. The world won't end if you stack the carrots wrong. We'll fix it. I want to support members as they support the Coop by doing their work shift."

Is Bigger Better?

During Denney's 18 years the Coop has grown in sheer size, membership and range of offerings. Denney is somewhat equivocal about the changes. "I wasn't happy when we started selling beer!" he said, laughing. "But those types of products bring in more types of people. I think it was inevitable that the Coop had to grow. Joe and company made good decisions. Making this a place that more people want to be members of is good. It's a sign

of success that we're the largest member food coop in the country. But at the same time, we're just about at capacity. We had to do what we did. But pretty soon, will we have to do it again? Where do we find that happy medium?"

Memories of Alexis

Nearly two years ago, the passing of Coordinator Billy Donald Alexis was a blow to everyone at the Coop who knew him. He and Denney had been close colleagues during the early morning hours for so many years. Denney can still imagine Alexis is at work. "There are times I think, hey, I have a new idea, or I remember an old song, and I turn around to share it with him. It's like, wow. It is a loss," he said. "Alexis was such a very bright guy, full of insight and funny as anyone. A lot of what he became, happened at the Coop. I saw him grow. The Coop provided opportunities that brought things out, that chiseled things in. The Coop needed him, but he also needed it. It gave him quite an opportunity to spread his wings. I totally believe he's in a better place, I totally believe that. Though I miss him, when I think about him it's not with dread. I think about Alexis like he is in that picture downstairs. It captures his essence. That's how I remember him. The guy was just too cool." ■

Saving Hudson

CONTINUED FROM PAGE 4

and environmental science from the University of Manitoba, Canada. He's worked on a grain production farm and organic vegetable farms, planting a large orchard as well as working raising chickens and pigs.

Now he says he is ready to start his own farm. The biggest obstacle he sees is getting the right land and the \$30,000-\$50,000 he estimates it will take to see his business become profitable. Aside from selling chestnuts, which can retail for \$5.99 per pound, marketing value-added products

such as chestnut flour and chestnut cream could help the bottom line. He's also considering raising chestnut-fed pigs for the high-end specialty market in New York City.

Schellenberg sees the Hudson Valley Farmlink Network as a resource to help him find the 20-30 acres he needs. "Ideal scenario would be to buy a beat up corn field and ecologically regenerate it." He's already started growing the chestnut trees and once he finds land estimates it will take eight to 10 years for the trees to produce enough chestnuts to make the business profitable. "Chestnuts require no herbicide or pes-

ticide; they're pretty darn good that way."

As for as older farmers who are looking towards retiring, Farmlink serves as a resource they can turn to for general advice and to connect with organizations with expertise in dealing with their specific issues. Workshops in estate planning and farm transfers are also offered.

As word spreads and more people participate in this program over the winter, Haight anticipates they will help launch new farms as early as spring 2015. And he hopes that in three years they will have helped establish or transfer 75 farms in the Hudson Valley. ■

ENVIRONMENTAL COMMITTEE REPORT

The World in Your Shopping Cart

By Eric Metzgar,
Environmental Committee

The Buddhist master Thich Nhat Hahn said, "If you are a poet, you can see the cloud in a piece of paper." What does he mean, and what does it have to do with shopping at the Coop?

Hahn is describing interdependence. He goes on to say: "Without a cloud, there will be no rain; without rain, the trees cannot grow; and without trees, we cannot make paper. The cloud is essential for the paper to exist. If the cloud is not here, the sheet of paper cannot be here either."

In Buddhism, this is called dependent origination, which describes the most fundamental law of nature—that all phenomena in this universe are dependent upon everything else. Nothing arises independently. Nothing can arise independently. All is connected; nothing is separate.

But this truth is so fundamental that it's easy to forget. Swept up in our busy lives, we can lose touch with the fact that every food and product on the shelf exists because so many other people and things exist as well.

This forgetfulness is convenient. When we neglect



to consider where our food comes from, we remove ourselves from the web of interconnection and ignore our accountability to anything greater than ourselves. But in truth, we can't detach ourselves from the whole—we are accountable whether or not we choose to be.

Take any product in your shopping cart and consider its creation. You will soon discover that there is no end to the chain of causality that created it. In other words, there is no fountainhead upstream. The very existence of that product in your cart depends entirely upon a vast and unfathomably complex web of supporting conditions—

farmers, dirt, engineers, rain, lawyers, machines, mothers, fathers, bees, doctors, sunlight, birds, inventors, insects, the wheel, the blade, electricity, oil, etc., etc., etc.

By putting a product into our shopping cart, we are dropping a stone into a pond and creating a ripple. The ripple extends out and, among other things, asks our Coop to "please order another one." But of course it's not as simple as having another box of cereal delivered. Our ripple, our request, renews countless other causes and effects more extensive than we can imagine.

Our ripple requests that more corporations siphon

more oil from the earth, that more coal be turned into electricity, that more food trucks and barges make more long journeys fueled by dwindling nonrenewable resources. Our request insists that more soldiers defend those resources. Our request creates more waste and uses more water. Our request also sustains the employment of many, many people.

These are just a few of the obvious impacts. It would be impossible to measure the legion of actual reverberations of even one of our choices. What's important is to be aware that every choice we make has deep consequences. Given that, by what criteria should we choose what to put in our shopping carts?

These days, it's hard to avoid all the information telling us what's green, what's not, what's got BPA and GMOs, what doesn't, etc. Most of us have some idea, or at least a gut sense, of what's environmentally responsible. Reusable bags? Hard to remember to bring them with you, but probably better than plastic bags. All those tiny, single-use yogurt containers? Convenient, but probably pretty wasteful. Those double-fudge brownies? Yummy, but all that high fructose corn syrup...

The problem is not a lack of information. As the X-Files reminded us, "the truth is out there." So it all comes down to one question: are you mindful of that while you're shopping?

As we weave through the congested aisles of our Coop, can we be bothered by moral, social and ecological responsibility? Of course we can. We must. We must take heed of that little pang of guilt we feel when we unfurl our fourth plastic bag from the roll. We must acknowledge that sneaking suspicion that all those individually wrapped seaweed snacks are a bad idea. For if we aren't willing to honor the voice in our head that wants to create a cleaner, more sustainable world for our children, then from where else can we expect change to arise?

When you see the cloud in the piece of paper, the paper comes alive. It becomes part of the living whole. Simultaneously, you come alive, as you remember yourself as an integral force upon the state of our world.

When we shop, we can look for the rain in the apple, the chemicals in the plastic bag, and the farmer in the carton of milk. We can see the wider world in our shopping carts, and then we can make more mindful choices, choices that matter. ■

SAFE FOOD COMMITTEE REPORT

Plow-to-Plate Movie Series Presents: *Genetic Roulette*

By Adam Rabiner

Last November's Plow-to-Plate screening of *GMO OMG* raised a lot of questions about GMOs, such as what are they, why don't we know more about them, are they bad for you, and are they immoral? The film was a critical investigation and exploration of GMOs, raising important scientific, political, ethical and health concerns. If GMOs were on trial, *GMO OMG* would be the opening salvo of the prosecuting team—a junior lawyer stirring up the pot with innuendo but light on the hard evidence.

January's follow up, *Genetic Roulette*, on the other hand, resembles a big-gun expert lawyer such as Alan Dershowitz prosecuting

until the jury is left with no choice but to convict. If *GMO OMG* mixes inquiry with outrage and a dose of uncertainty, *Genetic Roulette* lays all questioning aside and argues without a trace of doubt that GMOs are the root cause of Americans' current health problems.

And the list of problems that *Genetic Roulette* lays at the feet of GMOs is quite a long one: food allergies, inflammations, leaky guts, gluten intolerance, gastro-intestinal digestive disorders, diarrhea, autoimmune deficiencies, kidney and heart disease, diabetes, thyroid disease, autism, cancer, Alzheimer's, premature aging, asthma, eczema, birth defects, fertility issues, miscarriages and behav-

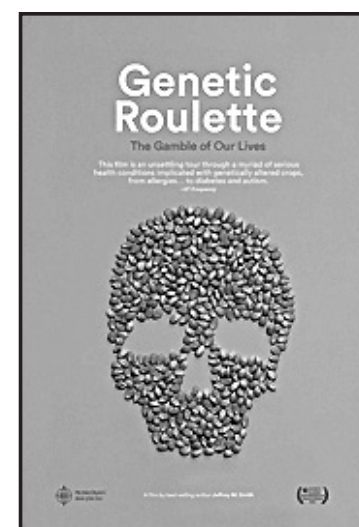
ioral and other problems. While these illnesses have always existed, their prevalence drastically increased in the early to mid-1990s, exactly the time that GMOs were approved by the FDA and started to become part of the food system. Coincidence? Not likely.

Genetic Roulette's core argument is that GMOs are foreign, alien bodies never before seen in nature which are sickening and killing humans and animals alike. At the time of GMOs' approval by the Food and Drug Administration there were internal concerns and divisions about their safety but these reservations were overridden by the then head of the agency, Michael Taylor, a former Monsanto lawyer.

After *Genetic Roulette* fin-

ishes its closing arguments jurors will most likely have decided that GMOs are guilty as charged and also to have kicked their own gambling habits. Fortunately, much of the damage attributable to GMOs is reversible. A sustained diet of organic, non-GMO foods frequently brings about a clean bill of health.

But let's not leave the decision about GMOs to consumers alone. GMOs are prevalent in most of the food we eat and difficult to identify without clear labeling. *Genetic Roulette* would argue that just as New York State recently banned hydraulic fracturing (fracking) due to its uncertain health effects, the same political courage is necessary to end a sim-



ilarly dangerous scientific experiment in which American consumers play an unwilling and unacceptable part. ■

Genetic Roulette will show on Tuesday, January 13, 7 p.m. Park Slope Food Coop, 782 Union St., 2nd floor. Free and open to the public. Refreshments will be served.

MEMBER SUBMISSION

Labor and the Locavore: The Making of a Comprehensive Food Ethic, by Margaret Gray

Reviewed by Tom Angotti

There's nothing like biting into a fresh New York State apple. One of the great joys of eating locally grown fruits and vegetables is to experience real food flavors that beat the synthetic substances produced in the labs of the food conglomerates that manufacture most of the food eaten in this country. Buying from local farmers is also a way of supporting an alternative to corporate agriculture. The fresh produce is organic or minimally treated and kinder to the land. Community supported agriculture, farmers markets, the Food Coop and the growing food movements are beginning to break through the iron curtain of 20th century urbanization that alienated most of us from the land that sustains us. So I'm glad to be a locavore.

Margaret Gray, however, challenges the local food movements to look beyond the quality, price and safety of food and understand better the lives of the people who produce the food. Based on a decade of interviews with farm owners and workers, Gray compiled a vivid picture of the living and working conditions of farmworkers in the Hudson Valley. Since the late 20th century, most farmworkers in the region have been undocumented Latinos. Thanks to their exclusion since the New Deal from national labor protections—a compromise that placated Southern grow-

ers—and similar New York State exclusions, their wages are significantly lower than average, restrictions on child labor are limited, and their jobs are not secure. Gray also probes the precarious economic situation of small farmers who operate at the margin, don't get the generous government support that corporate food conglomerates receive, and therefore have to sell at higher prices for a smaller market.

Gray's answer to the locavore's dilemma is what she calls a comprehensive food ethic. "We need to ask how our food choices might help make a better world," she says. This is the main premise of the growing food justice movement, which looks at working conditions at food factories, restaurants and supermarkets as well as conditions on farms. Gray sees a comprehensive food ethic as opening up the possibilities for systemic change.

Gray describes the work of New York's Justice for Farmworker's Campaign and tells how efforts for reform were thwarted by farm owners. Many farmers, who themselves may struggle to make ends meet, profess sympathy for the lot of their workers, but Gray found that paternalism instead of solidarity was the predominant sentiment. She concludes that we should:

...support local farms to build a food movement that incorporates workers. Buy local! The more vibrant we

can make regional agriculture, the more prosperous our farmers will be and the better positioned they will be to pass on their profits to their work force....But tell farmers what you want your purchase to support, much in the same way that consumers do in the instance of pesticide practices and animal treatment.

According to a 2012 report by the Food Chain Workers Alliance, "The food production, processing, distribution, retail and service industries collectively sell over \$1.8 trillion dollars in goods and services annually, accounting for over 13 percent of the United States Gross Domestic Product." Over 15% of all jobs in the country are in the food system.

Improvements in the lot of food workers is bound to increase food costs, not an attractive prospect for consumers. But if we consider the enormous waste in our food system—transporting food halfway around the world, throwing away more than we eat, the costs of treating a host of food-related illnesses like diabetes and obesity—there is more than enough room to make up the difference.

Monocultures, fracking and genetically modified products are undermining the remarkable diversity in local food production. Global "free trade" has increased the flow of tasteless imported produce. However, the alternative should not be to return

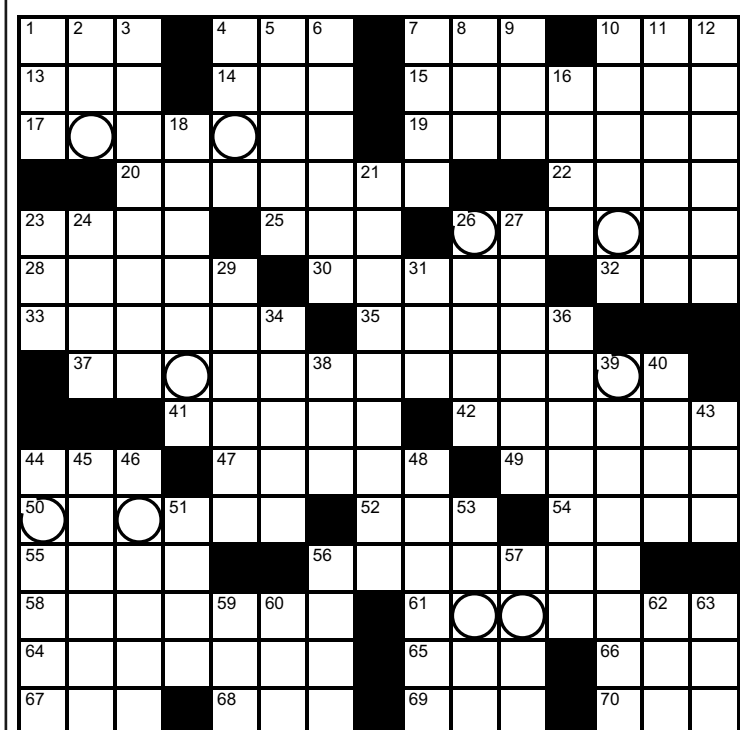
to a system of small-scale farming that has exploited slaves, sharecroppers, immigrant workers, contract labor and small farmers who work hard only to find themselves struggling to support their own families.

Our Food Coop's mission statement says: "We offer a diversity of products with an emphasis on organic, mini-

mally processed and healthful foods. We seek to avoid products that depend on the exploitation of others." Margaret Gray's book reminds us of the connection between biting into that juicy New York apple and advocating justice for all food workers. ■

University of California Press, 2014.

Crossword Puzzle



Across

1. Chocolate _____
4. Part of a political debate
7. _____ glance
10. Small change: Abbr.
13. Wallach of "The Misfits"
14. _____ moment's notice
15. Classless one?
17. Team portrayed in "Moneyball"
19. Catch-22
20. Harem guards
22. Confederate soldiers, for short
23. "Monday Night Football" ailer
25. Hawaii's Mauna _____
26. Furry buzzers
28. March Madness, with "the"
30. Before surgery, informally
32. 12-mo. periods
33. _____ candy
35. Ecto- or proto- ending
37. What revolutionary soldiers at the Battle of Bunker Hill were ordered to wait to see before firing, according to legend
41. Half of half-and-half
42. Like newly-laid lawns
44. Subj. of the book "Many Unhappy Returns"
47. Bones next to humeri
49. Italian lover's coo
50. Classic Blend and British Blend, for two
52. Some football linemen: Abbr.
54. Gloat
55. Subway stops: Abbr.
56. Armpits
58. Cancun's locale
61. Chills, so to speak
64. Ring combos
65. Org. that holds trials
66. Actress Gardner
67. 180
68. "South Park" boy
69. XXX-XX-XXXX fig.
70. Kobe cash

Down

1. Barack Obama, astrologically
2. Alphabetically first state: Abbr.
3. Route through a park, maybe
4. Essayist Didion
5. Void
6. Half of an interrogation team
7. Puts together
8. Prefix with athlete
9. 2011 acquirer of the Huffington Post
10. Acquire
11. Yahoo! acquired it in 2013
12. Equilibria
16. Salon treatment
18. Nut
21. His New York Times obit mentioned he "blew on a motor horn, chewed thermometers and never spoke"
23. Bottom-of-letter abbr.
24. Harbor vessel
26. 24-Down and others
27. End result
29. "You got that right!"
31. Santa's little helper
34. Hockey great Cam
36. Kind of insurance
38. With 40-Down, an Italian Riviera city
39. "It seems to me ..."
40. See 38-Down
43. The "D" of DJIA
44. Dress shop compliment
45. Pull some strings, maybe
46. Dash of "Clueless"
48. Leaves a 0% tip
51. Kaplan course subj.
53. They go down when it's cold
56. "As I Lay Dying" father
57. Trim
59. Prefix with light
60. Swell
62. "_____ Maria"
63. Sun

Puzzle author: David Levinson-Wilk. For answers, see page 12.

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

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

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

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

How can you donate?

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

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

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.

Friday, January 16, 8:00 p.m.

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

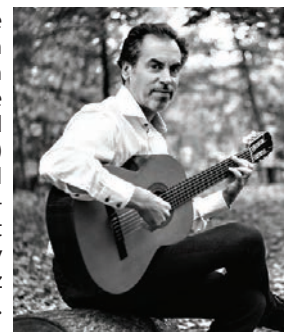


PROSPECT CONCERTS



Jenny Hill & Liquid Horn. Jenny Hill presents an evening of music inspired by Brazil, Africa, and American jazz, featuring Todd Isler on drums and percussion, Jerome Harris on bass, Debbie Deane on vocals, and Stefan Bauer on vibes. Jenny Hill, saxophonist and flautist, is currently working with the Easy Star All-Stars, Denis Leary and the Enablers, and leads her own jazz group, Liquid Horn. Bill Milkowski of *Jazz Times* calls her "an accomplished composer-arranger and first-rate soloist, with some bold playing on tenor, soprano and flute. Highly recommended."

Tomas Rodriguez has a unique repertoire for the solo guitar based in the folkloric music of Galicia, Spain, of his ancestors, coupled with little-known and unique arrangements of the music of the African kora and touching on contemporary flamenco. Rodriguez' own compositions, emerging from these diverse musical inspirations, include original choros, Venezuelan waltzes and flamenco granainas. Critic Norman Weinstein (*Christian Science Monitor*) wrote, "Rodriguez plays with a passionate originality, with an individual touch, drawing from the musical heart of the Latin world. The folk and classical traditions of Spain and South America are richly evident in his playing, but he transmutes them into a sound clearly, fervently his own." He is joined by Jerome Harris (bass), Barry Kornhauser (bass, cello) and Urbano Sanchez (percussion) and possibly a few surprise guests.



www.facebook.com/ProspectConcerts

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

RETURN POLICY

Park Slope
FOOD COOP

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

REQUIRED FOR ANY RETURN

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

CAN I EXCHANGE MY ITEM?

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

CAN I RETURN MY ITEM?

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

NEVER
RETURNABLE

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

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

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

RETURNABLE

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

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CLASSIFIEDS

BED & BREAKFAST

HOUSE ON 3RD ST. B+B. Parlor floor thru apt. Sleeps 4. Wi-fi, kitchenette, deck, 12' ceilings, private bath. Visit our website, houseon3st.com, or call us, 718-788-7171. Enjoy modern comfort in true Park Slope style. Grandparents are our specialty.

SERVICES AVAILABLE

ATTORNEY—Personal Injury

Emphasis—36 years experience in 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.tguccionelaw.com.

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.

PAINTING, PLASTERING & WALL-PAPERING. Over 25 yrs of doing the finest prep & finish work. Mesh & skim coating. All work guaranteed. Call Fred Becker @ 347-661-6634.

NEED AN ELECTRICIAN Call Art Cabrera of Horizon, Est.

1983, original Coop member #225 and electrician. Residential specialist. Rewiring, new circuitry. Add a switch or rewire your whole home. Troubleshooting specialist, fans, low voltage, bells and rewiring light fixtures. Call 718-965-0327 or call 646-239-5197.

HAIRCUTS, HAIRCUTS, HAIRCUTS. Color, highlights, low-lights, perms, hot oil treatments. In the convenience of your home or mine. Kids cut \$20-25. Adults

\$35-40. Leonora 718-857-2215.

MADISON AVENUE HAIRCUTTER is right around the corner from the Food Coop, so if you would like a really good haircut at a decent price, please call Maggie at 718-783-2154. I charge \$60.



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

COOP CALENDAR

New Member Orientations

Attending an Orientation is the first step toward Coop membership. Pre-registration is required for all of the three weekly New Member Orientations. To pre-register, visit foodcoop.com or contact the Membership Office. Visit in person or call 718-622-0560 during office hours.

Have questions about Orientation? Please visit www.foodcoop.com and look at the "Join the Coop" page for answers to frequently asked questions.

The Coop on the Internet

www.foodcoop.com

The Coop on Cable TV

Inside the Park Slope Food Coop

FRIDAYS 11 a.m. and 5 p.m. Channels: 56 (Time-Warner), 69 (CableVision), 84 (RCN), 44 (Verizon), and live streaming on the Web: www.bricartsmedia.org/community-media/bcat-tv-network.

General Meeting Info

TUE, JANUARY 27

GENERAL MEETING: 7:00 p.m.

TUE, FEBRUARY 3

AGENDA SUBMISSIONS: 8:00 p.m.

Submissions will be considered for the February 24 General Meeting.

Gazette Deadlines

Letters & Voluntary Articles:

Jan. 22 issue: 12:00 p.m., Mon, January 12
Feb. 5 issue: 12:00 p.m., Mon, January 26

CLASSIFIED ADS DEADLINE:

Jan. 22 issue: 7:00 p.m., Wed, January 14
Feb. 5 issue: 7:00 p.m., Wed, January 28

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 online at foodcoop.com, in the literature rack in the elevator lobby and at every General Meeting.

Next Meeting: Tuesday, January 27, 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 literature rack in the elevator lobby 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.)

- 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 or sign up online at foodcoop.com. 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.

• Eligible Squads:

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:

After the meeting, the Workslot Credit Attendance Sheet will be available for signing in.

• 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 pro-cessed and healthful foods.** We seek to avoid products that depend on the exploitation of others. We support non-toxic, sustainable agriculture. **We respect the environment.** We strive to reduce the impact of our lifestyles on the world we share with other species and future generations. We prefer to buy from local, earth-friendly producers. We recycle. We try to lead by example, educating ourselves and others about health and nutrition, cooperation and the environment. **We are committed to diversity and equality.** We oppose discrimination in any form. We strive to make the Coop welcoming and accessible to all and to respect the opinions, needs and concerns of every member.

park slope
FOOD COOP

calendar of events

jan 9
fri 4–6 pm

See What the PAFCU Offers

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

Representatives from the PAFCU will also meet at the Coop on January 10.

jan 9
fri 7 pmWordsprouts:
New Poetry for a New Year

Join us for an evening with three Brooklyn poets, reading some of their new poems, and discussing writing poetry.

Taylor Mali is one of the most well-known poets to have emerged from the poetry slam movement and one of the original poets to appear on the HBO series "Def Poetry Jam." A four-time National Poetry Slam champion, he is the author of two collections of poetry and a book of essays, *What Teachers Make: In Praise of the Greatest Job in the World*. **Susan Brennan's** poems appear in various publications. Her chapbook, *numinous*, is forthcoming from Finishing Line Press. *Drunken Oasis*, her full-length book of poems, is published by Rattapallax Press. She co-wrote *Vegas—Based on a True Story*, which premiered in competition at the 2008 Venice and 2009 Tribeca Film Festivals, and wrote the script for the award-winning, million-plus-hits Web series, *Verse*, a poetry murder mystery. **Caitlin Grace McDonnell's** chapbook of poems, *Dreaming the Tree*, was published by Belladonna Press in 2003 and her first full-length book, *Looking for Small Animals*, was published by Nauset Press in 2013. Her poems and book reviews have been published in *JMWW*, *Washington Square*, *Chronogram* and others periodicals.

jan 10
sat 10 am–12:30 pm

See What the PAFCU Offers

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

jan 10
sat 2–5 pmAuditions For Our
Coop Kids' Variety Show

Coop members ages 4-18 may audition on Saturday, January 10, 2-5 p.m. or Sunday, January 18, 12-3 p.m. in the Coop second-floor meeting room. To reserve an audition spot contact **Martha Siegel**, 718-965-3916, msiegel105@earthlink.net. You must audition to be in the show. Polished act not required for audition; we can help you polish it. Singers and other musicians, poets, jugglers, stand-up comics, rappers, dancers, magicians, gymnasts, etc. (no lip-syncing please). Performance date is Saturday, March 7. New show time is 5 p.m. at the Old First Church. We look forward to hearing from you!

Another audition takes place on Sunday, January 18, 12-3 p.m.

Performance date is Saturday, March 7, 5 p.m., at Old First Church.

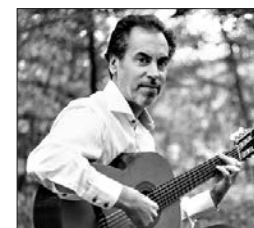
jan 13
tue 7 pmSafe Food Committee Film Night:
Genetic Roulette

The list of problems that this film lays at the feet of GMOs is quite a long one: food allergies, inflammations, leaky guts, gluten intolerance, gastro-intestinal digestive disorders, diarrhea, autoimmune deficiencies, kidney and heart disease, diabetes, thyroid disease, autism, cancer, Alzheimer's, premature aging, asthma, eczema, birth defects, fertility issues, miscarriages, and behavioral and other problems. While these illnesses have always existed, their prevalence drastically increased in the early to mid-1990s, exactly the time that GMOs were approved by the FDA and started to become part of the food system. Coincidence? Not likely.

jan 16
fri 8 pmJenny Hill & Liquid Horn,
Tomas Rodriguez

Jenny Hill presents an evening of music inspired by Brazil, Africa, and American jazz, featuring **Todd Isler** on drums and percussion, **Jerome Harris** on bass, **Debbie Deane** on vocals, and **Stefan Bauer** on vibes. Jenny Hill, saxophonist and flautist, is currently working with the Easy Star All-Stars, Denis Leary and the Enablers, and leads her own jazz group, Liquid Horn. Bill Milkowski of *Jazz Times* calls her "an accomplished composer-arranger and first-rate soloist, with some bold playing on tenor, soprano and flute. Highly recommended." **Tomas Rodriguez** has a unique repertoire for the solo guitar based in the folkloric music of Galicia, Spain, of his ancestors, coupled with little-known and unique arrangements of the music of the African kora and touching on contemporary flamenco. Rodriguez' own compositions, emerging from these diverse musical inspirations, include original choros, Venezuelan waltzes and flamenco granainas. Critic Norman Weinstein (*Christian Science Monitor*) wrote, "Rodriguez plays with a passionate originality, with an individual touch, drawing from the musical heart of the Latin world. The folk and classical traditions of Spain and South America are richly evident in his playing, but he transmutes them into a sound clearly, fervently his own." He is joined by **Jerome Harris** (bass), **Barry Kornhauser** (bass, cello) and **Urbano Sanchez** (percussion) and possibly a few surprise guests.

Concert takes place at the Brooklyn Society for Ethical Culture, 53 Prospect Park West (at 2nd St.), \$10, doors open at 7:45. Prospect Concerts is a monthly musical fundraising partnership of the Coop and the Brooklyn Society for Ethical Culture.

jan 18
sun 12–3 pmAuditions For Our
Coop Kids' Variety Show

Coop members ages 4-18 may audition on Saturday, January 10, 2-5 p.m. or Sunday, January 18, 12-3 p.m. in the Coop second-floor meeting room. To reserve an audition spot contact **Martha Siegel**, 718-965-3916, msiegel105@earthlink.net. You must audition to be in the show. Polished act not required for audition; we can help you polish it. Singers and other musicians, poets, jugglers, stand-up comics, rappers, dancers, magicians, gymnasts, etc. (no lip-syncing please). Performance date is Saturday, March 7. New show time is 5 p.m. at the Old First Church. We look forward to hearing from you!

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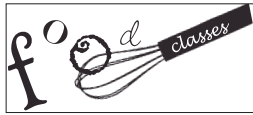
For more information on these and other events, visit the Coop's website: foodcoop.com

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

jan 9–feb 20 2015

jan 22
thu 7:30 pm

Food Class: Women, Food and Desire



Eating to answer your cravings. Chef **Alexandra Jamieson** will discuss her latest book, *Women, Food and Desire*, which addresses cravings and how to listen to our bodies for a healthier fuller life. Books will be available for sale at this class. Chef Alex, CHHC, AADP, is a best-selling author,

functional nutrition coach, detox expert, professionally trained healthy gourmet chef, and “cravings whisperer.” She has been seen on *Oprah*, *Martha Stewart Living*, *CNN*, *Fox News*, *USA Today* and *People* magazine. Alex was the co-star and co-creator of the Oscar-nominated documentary *Super Size Me* and *The Great American Detox Diet* and offers remarkably sane—and tasty—advice on how to detox, live healthfully and feel fantastic. Her books *Vegan Living For Dummies* and *Vegan Cooking For Dummies* offer plant-based advice to anyone who wants to eat healthier. She lives in Brooklyn, where she juggles, somewhat gracefully, raising her eight-year-old son, running her company *AlexandraJamieson.com*, and riding her bicycle to the Food Coop. Menu includes: omega-3 citrus tapenade; creamy parsnip and cauliflower soup; rich dairy-free hot cocoa.

ASL interpreter may be available upon advance request. If you would like to request an ASL interpreter, please contact Ginger Jung in the Membership Office by January 8.

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

jan 24
sat 2 pm

Qi Gong Health Practices to Rehab Neck/Shoulder Pain

This two-hour class will introduce attendees to the fundamental principles of practicing Qi Gong and will cover several simple exercises that can be practiced at home to increase mobility and range of motion in the neck and shoulders and to reduce aches and pains from old injuries or general stiffness. Participants will learn general exercises to support neck and shoulder wellness as well as have the opportunity to discuss specific neck and shoulder injuries and learn exercises geared to help heal the people taking the class. Coop member **Adam Wasserman** has been studying and practicing Qi Gong for more than 10 years. In addition to practicing Qi Gong, he studies and teaches a martial art known as Ba Gua Zhang, has an acupuncture practice in Park Slope and teaches Qi Gong and Chinese massage at the Pacific College of Oriental Medicine. Adam has been a member at the Coop for more than two years and is looking forward to sharing his knowledge with the community.

jan 27
tue 7 pm

PSFC JAN General Meeting



Items will be taken up in the order given. Times in parentheses are suggestions. More information on each item may be available on the entrance table at the meeting.

We ask members to please read the materials available

between 7 and 7:15 p.m.

Meeting location: 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: Partnership with Terra Cycle Recycling (30 minutes)

Discussion: Provide members an opportunity to recycle waste from certain items sold at the Coop not currently recycled by NYC waste management.

—submitted by the Environmental Committee

Item 2: Impact of Retirement Policies on Coop Member Labor Supply (30 minutes)

Discussion: Discuss the Coop's current retirement policies in regard to longer-term impacts on the Coop's supply of workslot labor. Examine the policies for time off workslots for both members and for employees when they leave Coop employment.

—submitted by the General Coordinators

Item 3: Increase quantity and variety of organic apples, peaches, and nectarines (30 minutes)

Discussion: The Coop should carry a greater quantity and variety of certified organic fruit, especially apples, peaches and nectarines.

—Sylvia Lowenthal and Constantine Kaniklidis

V. Board of Directors Meeting

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

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

jan 30
fri 7 pm

Cheese Class

We invite Coop members to learn more about the wonderful cheeses the Coop has to offer. Guest speaker will be **Cara Warren**, highlighting the Coop's newest vendor, Crown Finish Caves, in Crown Heights, Brooklyn. Cara is the cheese manager and buyer at Greene Grape Provisions, overseeing a cheese case inventory with at least 200 different cheeses, working directly with small farms to purchase small-batch cheeses and organizing and maintaining a charcuterie selection. She's visited Crown Finish Caves to increase her knowledge of affinage—the craft of aging cheese. She has trained numerous mongers in the art of fresh mozzarella making and has schooled many future generations of mongers in their knowledge of cheese, storage, cutting and wrapping. This workshop is brought to you by Coop member **Aaron Kirtz**, who has worked in the cheese industry since 2003, and sells cheese to the Coop via Forever Cheese. Aaron actually got his job through the Coop, where as a Food Processor he met many cheeses and then members of Forever Cheese, who hired him for a sales position.

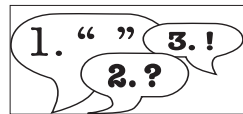
jan 31
sat 1 pm

Exercises for Brain Mastery

Brain Body Mastery combines the age-old brain-training technologies of juggling, physical agility training, thinking games, and mindfulness. The exercises enhance focus, memory, and creativity, while integrating the mind-body, leading to better balance and physical coordination too. While they're beneficial for humans of all ages, this workshop is geared mostly toward adults. Presented by Coop member **David Wolovsky**, an educational innovator and certified Positive Psychology Practitioner. He has brought Brain Body Mastery to humans of all ages, from kids to senior citizens. Find out more by visiting his website at www.effortwise.com.

feb 3
tue 8 pm

Agenda Committee Meeting



The Committee reviews pending agenda items and creates the agenda for future General Meetings. Drop by and talk with committee members face-to-face between 8:00 and 8:15 p.m. Before submitting an item, read “How to Develop an Agenda Item for the

General Meeting” and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at foodcoop.com.

The next General Meeting will be held on Tuesday, February 24, 7 p.m., at MS 51, 350 Fifth Ave., between Fourth and Fifth Sts.

still to come

feb 5 Food Class

feb 6 Film Night

feb 7 Valentine Card Making

feb 10 Safe Food Committee Film Night

feb 13 Wordsprouts

feb 20 International Trade Education Committee

LETTERS TO THE EDITOR



BDS/MIDDLE EAST

CHRISTMAS IN BETHLEHEM, 2014

MEMBERS:

'Twas the time of Christmas and Hanukkah
When all should be grand
Israel wrought its wrath
against Palestinians
Throughout the land
In ways too numerous to write about
Or ever comprehend
And that was how 2014 came to an end.

December 25, in the Hall of the Nativity in Bethlehem (West Bank), the Christmas tree lit up decorations of tear gas canisters, sound bombs, pictures of injured and murdered children along with missile fragments used by Israeli occupation forces against the Palestinian people. The tree served as a memorial for the senior Palestinian Authority Minister Abu Ein, Head

of the Committee Against the Wall and Settlements, who was attacked by Israeli soldiers and killed after being beaten and suffocated by tear gas on December 10, 2014. The Minister was killed leading a peaceful demonstration with the goal of planting olive trees on Palestinian land northeast of Ramallah.

The tree was dedicated to 50 Palestinians who engaged in populous non-violent resistance and were killed by Israeli forces in 2014; in addition to over 2,000 Palestinians, mostly women and children killed in Gaza during the summer. The tree, it was said, aimed to deliver the message that the Holy Land of Palestine still suffers under the Israeli occupation even in the midst of joyous celebrations.

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

AS A NEW YEAR BEGINS: SODASTREAM AD NAUSEAM

TO THE EDITORS:

In response to the most recent claim (12/25/14 *Gazette*) that SodaStream exploits Palestinian workers, a quote from my letter of 5/2/13:

"Nabil Bisharap, a 38-year-old father of six, worries that the boycott could lead to layoffs at SodaStream, whose West Bank factory, at the edge of the settlement of Maaleh Adumim near Jerusalem, employs about 300 Jews, 500 West Bank Palestinians and 400 Palestinian Arabs from East Jerusalem. The Israeli factory offers benefits unheard of in the Palestinian work sector: free transportation to and from work, health insurance and salaries 'four to six times' the average Palestinian salary according to company President Yonah Lloyd. It has

an on-site mosque and synagogue. Before BDS activists try to pressure Israel via boycotts, Bisharap said, 'they should understand the situation. My salary is good; my conditions are good. If people stop buying, almost 1,000 Palestinians won't be able to support their families.' Boycotting Israel, Bisharap concluded, 'is not the solution.'" www.usatoday.com/story/news/world/2013/03/17/israeliboycott/1930085/

In any event, SodaStream is leaving the West Bank and perhaps many or all of those Palestinians will lose their jobs. Should we celebrate?

Sylvia Lowenthal

PEACE ORGANIZATIONS AND INDEPENDENT MEDIA RESOURCES, ISRAEL-PALESTINE ISSUES

TO THE EDITORS:

We at Park Slope Food

Coop have an opportunity few others have: to come together as a community, for our common good and for the good of the entire world. For readers finding it difficult to sort through conflicting views on Palestine and Israel, here are some suggested starting points for independent research on this important subject.

American Council for Judaism was founded over seventy-two years ago. It offers multiple perspectives on issues important to American Jews, including those who define their Judaism according to their own personal criteria. (acjna.org)

Brooklyn For Peace, Israel-Palestine Committee meets to stay current on issues in Israel and the Occupied Palestinian Territories, with the goal of encouraging peace and justice in the region. It participates in actions to bring greater awareness of events in the Middle East, and promotes

ADDITIONAL NEW POLICIES ON LETTERS AND MEMBER SUBMISSIONS

In the interest of promoting civil discourse and upholding the main purpose of letter and member submissions to the *Linewriters' Gazette*, the Editorial Board of the *Gazette* has created additional policies for "Letters to the Editor" and member submissions:

Letters and member submissions cannot contain gratuitous personalization—that is, needlessly identifying a Coop member and directing the substance of the letter/article to him or her, as in a polemical debate. Letters and articles should deal mainly with ideas and not persons. Letter/article writers will be asked to reword their submissions in accordance with this guideline.

Letters and member submissions must be mainly (that is 75% or more) original writing, and the opinion of the writer. Submissions that are essentially cut-and-paste, pass-along writing from other publications will be rejected, and the writer asked to re-submit with original writing.

Punctuation and Formatting Disclaimer:

Because of typesetting-software limitations and the compressed schedule of producing each *Linewriters' Gazette* issue, there is no guarantee that special formatting, including boldface, italics and underlining, will be reproduced accurately.

—The Editors, *Linewriters' Gazette*

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.

Attention children's book writers and illustrators!

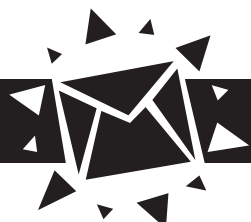
The Food Coop's Fun Committee is considering a future children's book fair event and wants to find a pool of children's book writers and illustrators who might be interested in participation.

If you are and are interested, please contact Tasha Paley at tashapal@gmail.com



Crossword Answers

L	A	B		J	A	B		A	T	A		C	T	S
E	L	I		O	N	A		D	R	O	P	O	U	T
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U	E	Y		I	K	E			S	S	N		Y	E



LETTERS TO THE EDITOR

the sharing of views among all Brooklynites. (brooklyn-peace.org)

Democracy Now is a weekday news program free of the dictates of corporate journalism, hosted by Amy Goodman and Juan González. In New York it airs at 8am on WBAI Free Speech Radio, 99.5 FM. (wbai.org)

Jewish Voice for Peace has regular meetings in New York. Its short animated online video asks the question, "Why are Israelis and Palestinians fighting and what is one solution?" (jewishvoiceforpeace.org)

B'Tselem operates an information center for human rights in Israel. B'Tselem has worked for human rights in the West Bank and Gaza for over 20 years. It envisions a future where Israelis and Palestinians will live in freedom, peace and dignity. (btselem.org)

Yesh Din is an Israeli human rights organization. It uses *The Universal Decla-*

ration of Human Rights from 1948 as the legal basis for correcting injustices. The organization seeks to uphold the rule of law, and monitors the law enforcement system in the Occupied Palestinian Territories. (yesh-din.org)

Ta'ayush, an Israeli human rights organization, includes Israelis and Palestinians working together in an attempt to end the Israeli occupation. It participates in direct actions to achieve full civil equality. (taayush.org)

Mondoweiss is a news website focused on covering American foreign policy in the Middle East from the perspective of the progressive Jewish community. (mondoweiss.net)

MachsomWatch is an organization of Israeli women who volunteer as peace activists. These women observe and report on the activities of the Israel Defense Forces at West Bank checkpoints, in Jordan Val-

ley villages, along the separation wall, and in military courts. (machsomwatch.org)

Open Hillel broke away from the main Hillel branch to encourage diversity and open discourse at campus Hillels [Jewish student organizations]. (openhillel.org)

The Israeli Committee Against House Demolitions is a human rights and peace organization established in 1997. It focuses on and resists Israel's policy of demolishing Palestinian homes in the Occupied Palestinian Territory and within Israel. (icahd.org)

Breaking the Silence is an organization of Israeli soldiers who speak out about their experiences in the occupied Palestinian territories. (breakingthesilence.org.il)

Americans for Peace Now deals openly with Palestinian/Israeli issues from a Jewish perspective. (peacenow.org)

Thomas Cox

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.

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 and all school levels. For remediation or enrichment, traditional or common-core, call David Cohen at 917.679.5193 or go to www.mathtutor.nyc for more information

ART CLASSES

Private and group classes in Gowanus Area with professional artist Elizabeth O'Reilly

- Watercolor
- Oil
- Collage

Check website for details:
www.elizabethoreilly.com



Board of Directors Election

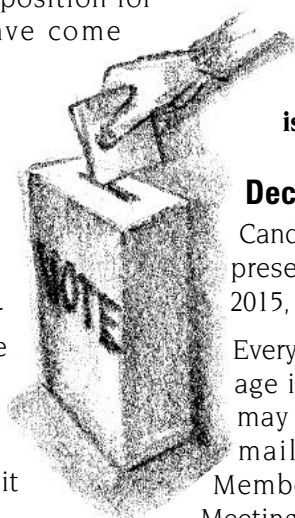
The General Meeting & The Board of Directors

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

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

Duties of the Directors

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



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

Openings

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

Candidate Deadline

If you wish to place your name into nomination, you must declare your candidacy by submitting a statement of up to 750 words to: gazettesubmissions@psfc.coop. Please include a small photo for publication in the *Linewaiters' Gazette* and the member proxy mailing. **Deadline for candidacy submission is Sunday, March 1, 2015.**

Deciding and Voting

Candidates will have the opportunity to present their platform at the March 31, 2015, General Meeting.

Every member will receive a proxy package in the mail in late May. Members may vote by returning their ballot by mail or by bringing it to the Coop. Members may also vote at the Annual Meeting on June 30, 2015.

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★ EXCITING WORKSLOT OPPORTUNITIES ★

Receiving Produce

Monday-Friday, 5 to 7:30 a.m.

The Coop is looking for members to work in the produce area. Responsibilities include: lifting boxes, unloading deliveries, stacking boxes in the basement. You should be willing to get or have wet hands while you are working. Boxes usually weigh between 2-20 lbs., a few may weigh up to 50 lbs.

Office Set-up

Monday, 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.

Store Equipment Cleaning

Wednesday, 6 to 8 a.m.

The Coop is looking for members to clean the checkout area of the store. It entails cleaning the scales at each checkout and vacuuming around the base of the checkout station as well as sweeping and occasionally mopping. You will work under the supervision of a staff person.

Check Office Supplies

Thursday, 8:30 to 11:00 p.m.

This workslot is responsible for restocking supplies at desks in all offices on the Coop's second floor, at checkout lanes, entrance desks and the cashier stations. Some light maintenance, such as light cleaning of desktops and phones, is another task. This is a task- and detail-oriented job, ideal for someone who likes working independently and is pro-active. Please speak to Alex in the Membership Office or contact him at alex_marquez@psfc.coop if you are interested.

Laundry and Toy Cleaning

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

This workslot has two responsibilities. You will load laundry into dryer, fold it and redistribute it around the Coop. While the laundry is washing/drying, you will clean toys in the childcare room. You will be working with a partner on these tasks. Please contact Annette or Jana in the Membership Office for further information.

Vitamin Assistant

Saturday, 6 to 8:45 p.m.

Are you a detail-oriented worker who can work independently and in a busy environment? The Coop's vitamin buyer needs you to help her check in orders, organize the vitamin supply area in the basement and on the shopping floor, label vitamins and supplements, and other related tasks. If you are interested in this workslot, please contact the Membership Office for more information.

General Meeting Set-Up

Tuesday, 5:30 p.m.

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.



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, JAN 16

1:00 p.m. *New Yorker* Magazine Discussion Group. A discussion group for devoted readers of the *New Yorker* magazine is forming, and will meet monthly beginning in January. Responsibility for selecting the readings will rotate among group members, and includes fiction, non-fiction, poetry, Talk of the Town and, of course, cartoons. Central Library, Grand Army Plaza. For info: e-mail BPL. NewYorker@gmail.com.

SUN, JAN 18

4 p.m. BPL Chamber Players present: The Enso Quartet. Maureen Nelson violin, John Marcus violin, Melissa Reardon viola, Richard Belcher, cello at the Dr. S. Stevan Dweck Center for Contemporary Culture Central Library. 10 Grand Army Plaza, BKLYN. Admission Free.



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the Food Coop on

twitter & Instagram
&
Pinterest @foodcoop



PHOTO BY ALEX MARQUEZ



Are you a lighting designer?

Do you know a lighting designer?

Do you know someone who knows a lighting designer?

Do you know someone who knows someone who knows a lighting designer?

The Coop is looking for a member who is a lighting designer or an architect with lighting experience to work with the Energy Efficiency Committee to help improve the quality and energy efficiency of the lighting in the Coop.

If interested, or if you know someone who's interested, please contact the committee by going to the Contact Us page on [foodcoop.com](http://www.foodcoop.com) — <http://www.foodcoop.com/?page=contact> — and select "Workslot Needs" from the "Person to Contact" dropdown menu.

FTOP work credit will be given.

THANK YOU!

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

Laura Abbott	Lune Brown	Emmanuel	Anjuli Lebowitz	Brian Olin	Michael Schwartz
Claire Adams	Michael Brusic	Germond	Kristen Leonard	Yashna Padamsee	Roni Schwartz
Meral Agish	Tom Buechele	Ivaylo Getov	Naeemah Leonard	Tony Perlstein	Kristen Swenson
Alice Anderson	Bethany Caputo	Zoe Guigueno	Eric Levinson	Nancy Petaja	Brigitta Ujhelyi
Aaron Angel	Erin Carney	Guillaume	Kathi Levitan	Patricia Poinsard-	Isabel Umali
Liz Asch	Lana Cencic	Haeringer	Tse Levy	Quiddington	Veronica
Sharon Avnon	Layla Childs	Nigel Hall	Lisa	Elizabeth Pongo	Gabriel Videla
Yaniv	Jesse Christensen	Johanna Hamilton	Joshua Lunior	Jen Potocnik	John Walsh
Barbara Azcona	Alexia Cohen Tor-	Kelly Hayes	Robert Maass	Suzanne Price	Gale White
Alec Baxt	toledo	Annabelle Heckler	Miles Manning	James Ray	Rachel Wieder
Martin Beauchamp	Patricia Dana	Paul Heckler	Thomas	Faye Richards	Andre Williams
Claire Beaumont	Charlotte Dobbs	Kim Hertz	McGaughey	Grace Robin-	Kiki Williams
Ira Belkin	Kate Ducich	Sarah Heslip	Melanie	son-Leo	Evan Woolley
Sarah Bendit	Rachel Ehrlich	Colleen Hoeksema	Sarah Mikhail	Lisa Roth	Liz Young
Jeanne Bergquist	Mary Eileen Fagan	Northan Hurtado	Matthew Mills	Elisa Rowan	
AJ Blandford	Edward Fearon	Jason	Karen Minsberg	Alexis Rubin	
Daniel Bloomberg	John Furtado	Laura Kaplan	Kevin Mitchell	Max Rubinstein	
Jean Bourbon	Marine Futin	Lucinda Knox	Katherine Mountz	Sahadia	
James Brickman		Peter Kronreif	Sara Neufeld	Abbe Schriber	

WELCOME!

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

David Abel	Guilhem Chabrat	Rachel Goldstein	Sarah Lumban-Tobing	Anna Purisch	Christina Tarantola
Jonathan Agin	Jenna Cho	Hannah Goldwater	Raechel Lutz	Daniel Purisch	Eric Taylor
Maurice Al-Haddad	Kate Chura	Deanna Green	Danny Madaroski	Natalia Pérez	Tejvansh Thakral
Bonnie Altucher	Nicole Ciocca	Bernard Gross	Anan Mahone	Tricia Quartey	Peter Thornhill
Ben Anderson	Elliot Cohen-Shapiro	Laura Guerrero	Michel Maitenaz	Sean Quealy	Baxter Townsend
Jason Andrew	Elizabeth Cole	Jerome Guilbot	Ilham Malki	Peg Quiddington	Alessandro Trezza
Alyssa Andrews	Claudia Copeland	Alison Gurr	Hannah Maloney	Niv Rabino	Samantha Tully
Aaron Anish	Yvonne Cortes	Naomi Hard	Michael Maloney	Tom Rabstenek	Evelyn Vaisman
Alvin Armstrong	Diane Crothers	Maira Hare	Jeffrey Mason	Thomas Reintjes	Juan Valencia
John Arnos	Reneé Crowley	Courtney Hartman	Jess Matley	Asad Reyaz	Kathryn Van Voorhees
Rachel Asher	Carolina Cruz	Joshua Hatcher	Nina Mauro	Veronica Richards	Lada Vekker
Irina Ashman	Kirstin Dahmer	Hani Hazim	Lissa McClure	Jesse Ringle	Alexandra Verley
Arielle Avenia	Norman Dalager	Jacob Helfman	Martha McGill	Madison Ronnell	Brenda Villatoro
Susan Azcona	Laura De La Torre	Cassandra Herard	Meredith McKay	Louis Rosenfeld	Mark Walsh
Mary Jean Babic	Klaartje De Schepper	Greg Hermann	Leeland McPhail	Beth Rowan	Rikiesha Ward
Sadiki Barro	Marie Degail Chabrat	Elizabeth Hess	Ronak Mehta	Christian Rowan	Jessica Warner
Morgan Bassichis	Kent Dolan	Martin Hodgson	Michael Minchin	Clara Julia Rowan	Analisa Watkins
Timothy Bates	Kelcey Edwards	Craig Hoeksema	Domagoj Miskovic	Peter Rushefsky	Keren Weiner
Althea Beckford	Silvanna Edwards-	Adelind Horan	Sylvia Morales	Danilo Santiago	Alex Weintraub
Hyacinth Beckford	Dutchin	Christopher Huang	Jennifer Morris	Amanda Schoppe	Andrew Wertheimer
Rebecca Belkin	Jordan Elkind	Scott Imrie	Myriam Moujahidine	Benjamin Segal	Christina Westbrooks
Adria Benjamin	Kirill Ershov	Samuel Itin	Hayet Moutfi	Angelea Selleck	Aron Westman
Emily Bergquist	Ares Escobar Roure	Jaclyn Jablkowski	Ned Munroe	Alexander Shamy	Joe Whitney
Martyn Beving	Nereyda Esparza	Rachel Jackson	Kristi Nanco	Livia Shapiro	Katie Wholey
Elizabeth Binder	Yvanhova Silva	Marion Kassaei	Kristin Negele	Chimu Shikopa	Justice Whyte
Grant Binder	Espinoza	Katharine Kelley	Laila Nicolas	Dev Singh	Scott Wilson
Matthew Birkhold	Archana Etcheto	Julian Keuzenkamp	Julia Novack	Neelam Singh	Briana Winter
Karen Biro	Diego Etcheto	Max Knight	Yana Novodvorskaya	Malinda Smidga	Pauline Witker
Tamas Biro	Annie Ewaskio	Thomas Knight	Michael Novodvorski	Benjamin Smith	Lia Woertendyke
Kim Blake	Adam Fedock	Ervin Kohila	Diana O'Gilvie	Christian Smith	Alexandra Wolf
Elie Bleier	Erica Fenstermacher	Gillian Kosinski	Eskimo Omolade	Robin (Ruth) Smith	Jackson Xiao
Aviva Bogart	Roman Finkel	Gelan Lambert	Zachary Pace	Monia Solighetto	Joyce Yu
Gabriella Borbely	Martie Finkelstein	Megan Larmer	Carrie Pais	Madeline Solomon	Katie Zaborsky
Sara Bremen	Suzanne Fonzi	Julio Larrosa	Leticia Pardo	Benjamin Spott	Marta Zieba
Rabstenek	Glen Friedman	Lise Laval	Delphina Parenti	Kat J. Stephens	Deeba Zivari
Lesley Broder	Joel Gaffney	Alison Layton	Sandra Partridge	Jamie Stewart	Faiza Zouakri
Erin Browne	Evan Gafield	Grace Lee	Sidney Partridge	Julia Stratmann	
Kae Burke	Craig Ganzer	Howard Levine	Michael Pedron	Hannah Sultan	
Guiselt Cabrera	Robert Garcon	Katie Levy	Steve Perez	Kathrina Szymborski	
Audrey Campbell	Jonathan Garonce	Nikita Looby	Scott Porter	Monika Atsuko Taga	
Steven Carlisi	Elizabeth Gibson	Peter Lucca	Thayer Porter	Lukas Taga-Hall	
Debbie Cetoute	Lacie Goldberg	Mary Luke	Jazmin Preyor	Joseph Tansey	

WHAT'S BEING COLLECTED:

- 1) Plastic sandwich bags and small plastic bulk bags (NOT large roll or shopping bags)
- 2) Baby food pouches & caps (any brand)
- 3) Cereal bag liners (plastic liners from cereal, crackers, bulk cereal bags, and similar liners)
- 4) Energy bar wrappers (any brand)
- 5) Snack bag wrappers (seaweed snacks not included)
- 6) Brita water filters and components

NOTE: No need to clean, rinse, or remove stickers.

NOW YOU CAN RECYCLE MORE!

The Environmental Committee is promoting a new partnership between the PSFC and **TerraCycle**, an innovative recycling company that transforms hard to recycle waste into new products- keeping more waste out of landfills.

We will be presenting a proposal for discussion at the January General Meeting and holding preliminary collections in January and February.

Save up your eligible waste for upcoming collection dates.

QUESTIONS: ecokvetch@yahoo.com

LEARN MORE: www.terracycle.com

WHEN:

January 24th
2pm - 4pm

February 28th
2pm - 4pm

WHERE:

In front of the Coop
or inside if the
weather is frigid.

