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Volume JJ, Number 5

March 5, 2015

Cooking with Wine

A wine that gives pleasure in the glass will add flavor to the dish



PHOTO BY ROBIN CAIOLA



PHOTO BY MIKE RICCA

Chefs Katy Sparks and John Tucker.

By Thomas Matthews

Beef bourguignon. Veal Marsala. Pears poached in red wine.

Wine's rightful place is in a glass, at the table, shared with friends over a good meal. But a good meal can be even better when wine is used in preparing the dishes.

John Tucker is owner of Rose Water restaurant on Union St., a block from the Coop, and he's been a Coop member since 1999.

"My first taste of how magical cooking with wine can be came in the late nineties when I worked at the late great Savoy in SoHo," he recalls. "We hosted a special wine-maker dinner with Charles Joluet, the iconic master of Cabernet Franc in the Loire

Valley appellation of Chinon.

"Chef Peter Hoffman prepared a regional specialty of the Western Loire—Matelote, a stew of eels, mushrooms, bacon and red wine—made with, and served with, Joluet's Chinon. The preparation of live eels for your Matelote is not for the faint of heart, but we'll save that story for another day.

"The finished stew was a savory marvel of a feast, but it was the way that the wine in the glass played off of and complemented the wine in the stew that was a revelation for me. The deep earthiness in both the drink and the dish, and the fresh fruit of the young wine in the glass at counterpoint to the cooked fruit in the stew—different, yet the same—created one of

those sublime sense memories of taste and smell that I will always remember."

Home cooks can share this magic by learning how to cook with wine. It's not difficult, and there are many ways to incorporate wine into a wide variety of dishes, creating flavors that will please any taste.

Choosing the Wine

So-called "cooking wines" are available on supermarket shelves, but I advise avoiding them. They are generally made from low-quality bulk wine, and salt is usually added as a preservative. "Cooking wine" is not meant for drinking, and any wine that doesn't give pleasure in the glass won't add pleasure to a dish.

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The Northeast Organic Farming Association: Annual Conference



PHOTO COURTESY OF FIELD GOODS

Field Goods produce.

By Brian Dentz

Each year around this time when the ground is snow covered and the soil frozen solid, the Northeast Organic Farming Association of New York holds its Annual Organic Farming and Gardening Conference. Hundreds of farmers, seed sellers, agricultural finance people, purveyors of new farming techniques and technologies gather to share ideas, catch up with old friends and do business.

Attendees are a mix of people dressed in plaid shirts and baseball hats, men and women wearing clean jeans and blue button

down shirts, a few dreadlock youths and a handful of academic types who teach and do research in agriculture. The January event was the 33rd annual conference, held in Saratoga Springs.

The conference included dozens of workshops with titles such as; "Modular Cathedral Tunnel Building For Four Season Vegetable Production" and others called, "Full on Farm Finance: Budget and Planning for Start Up and Growth" as well as a workshop called, "Negotiation Skills." Most workshops dealt with the nuts and bolts of running a farm.

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Next General Meeting on March 31

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The March General Meeting will be on Tuesday, March 31, 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.

Coop Event Highlights

Thu, Mar 5 • Food Class: Kitchen Pharmacy 7:30 p.m.

Tue, Mar 10 • Safe Food Committee Film Night:
Seeds of Death 7:00 p.m.

Fri, Mar 13 • Wordsprouts: New Ways to Welcome Spring
7:00 p.m.

Fri, Mar 20 • Film Night: 1964 7:00 p.m.

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

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Wine

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"We use a decent quality wine at Rose Water," Tucker says. "But for special dishes where wine is a featured part of the flavor profile, we'll break out the good stuff because it really does make a difference—the quality and complexity of the wine can shine through in the cooking just as it can in the glass."

There are many ways to approach the choice. It makes a nice symmetry to use red Burgundy in a beef bourguignon. But structural considerations are most important.

Harvey Steiman, editor at large at *Wine Spectator* (where I am executive editor) has written several cookbooks. He says, "When you apply heat to wine, what's left is the basic structure and dominant flavors. If the wine tastes primarily of cherries, you might get a hint of cherry flavor in the dish, depending on what else is in the pot. But mainly, you get whatever sweetness, acidity and tannins are there."

"Acidity is the main reason we use wine in a dish. It perks up flavors in the same way that a squeeze of lemon might. Good cooks know that this changes the balance of a dish, and make sure there is some sweetness to compensate, either in the form of onions and carrots or with the simple addition of a sprinkle of sugar. Tannins remain in the finished dish, so if you don't want the burr of that texture on your palate, don't use a tannic wine in cooking. Tannic wines are good for marinating, however. And if the wine is sweet, it's just like adding sugar to the recipe."

If this seems complicated,

it's never wrong to choose a wine you like to drink, then use some of it in the dish. And frugality is no vice.

Katy Sparks is owner of Katy Sparks Culinary Consulting, a Brooklyn-based boutique consulting firm, and a Coop member since 2001. She says "Sometimes the best wine choice is whatever you have a bit of leftover from a couple of nights ago! The flavors will decline over time, but for a week or so most wines that had some quality to begin with will be just fine for cooking."

However, Sparks warns, "DO taste the wine before adding to the dish. It may have gone off somehow or be corked. Wine is a living entity and can change dramatically in the bottle. And tasting while cooking is always fun as well!"

The Mechanics

There are three basic cooking techniques that incorporate wine into food: marinades, where the wine is used before cooking; braising or stewing, where the ingredient is slow-cooked in wine; and reducing, where wine is added to the pan after cooking to create a sauce.

In a marinade, wine is one element in a liquid that bathes food for a period of time before cooking. The acid in the wine tenderizes the food, while adding flavor. Fish might be immersed in a white wine-based marinade for as little as half an hour, while beef might rest in a red wine marinade for a day or more. Use a high-acid wine (whites like Sauvignon Blanc, for example) for brief marinades, but lower-acid wines (such as a Zinfandel for beef) for longer marinades, as too much

exposure to acidity can turn proteins mushy.

Some marinades are discarded before cooking, but for many dishes—including such classics as beef bourguignon and coq au vin—it goes into the cooking pot. These are basically braises (where the main ingredient is browned before it is immersed in the liquid) and stews (without browning). Braises can include wine, stock, water, vegetables such as onions and carrots, herbs like rosemary and bay leaf or any exotic flavors you would like to taste in the finished dish.

Once the meat is fully cooked and tender, you can remove it from the pot, then bring the liquid to a rapid simmer, to thicken and concentrate it. Keep tasting, and adjust the flavors as the sauce thickens.

"I love to echo the main flavor notes in a wine with the garnishes that go into the dish," Sparks says. "One of my favorite ways to treat beef is to cook it in a big Barolo [an Italian red] and add dried cherries and oil-cured black olives to the sauce at the end."

Stews and braises generally require hours of simmering, and the long cooking process helps integrate the flavors of the dish, including the wine. But wine can add a quick hit of flavor, too, in a process called reduction. If you are sautéing a fish fillet or a chicken breast, for example, a splash of wine can make a quick pan sauce sparkle.

"I use the technique called de-glazing a lot," Sparks says. "This is the practice of using wine (or another liquid) to dissolve and capture all the delicious pan juices that get stuck to the pan after you have roasted or sautéed an item. This 'fond' is something you want to make sure to not leave behind!"

Remove the ingredient from the pan, add several ounces of wine, and turn up the heat; the wine will dissolve the "fond" and capture all its flavors. But, Sparks warns, "Reducing the wine must be done slowly and carefully to avoid burning the natural sugars in the wine which would leave a bitter aftertaste. Once the wine has been reduced to nappe, which means to lightly coat a spoon, then swirling in a nob of high quality butter or a dash of sweet cream is enough to make a delicious sauce."

Or you could just skip the cooking part altogether. For example, Tucker says, "Generally you want the alcohol to cook out, but sometimes it's fun to keep it in. For example, we like

Red Wine Braised Onions with Thyme, Orange Zest and Roquefort

By Katy Sparks

Wine suggestions: A fruity, low-tannin red works best in this dish. Here are options, from lighter- to fuller-bodied: Beaujolais, Dolcetto, Garnacha, Zinfandel, Syrah, Amarone

Equipment: A small to medium sized, heavy-bottomed non-reactive skillet with a lid

Ingredients:

2 Tbsp. butter
2 cloves garlic, peeled and thinly sliced
3 red onions, peeled and cut into quarters, leaving the stem end attached
1½ cups fruity, low-tannin red wine
1 Tbsp. local or raw honey
1 bay leaf
2 sprigs fresh thyme
3 long strips orange peel, at least ½-inch thick
¼ tsp. lightly crushed coriander seed
¼ tsp. sea salt
½ cup crumbled Roquefort or an aged goat cheese
Fresh thyme for garnish
Freshly grated orange zest for garnish
Optional: Toasted sliced almonds or pine nuts

Method:

Heat the butter in the skillet until it begins to foam. Add the cut onions and brown lightly on each side. Add the sliced garlic and cook 1 minute over medium heat. Add the wine plus 1 cup of cold water. Add the honey, bay leaf, thyme, orange peel, coriander seed and salt. Bring to a simmer, cover and cook at a simmer for 30–40 minutes. Check periodically, adding more water if needed, until a syrupy sauce coats the onions and the onions are very tender when pierced with a fork. Remove the thyme sprigs, bay leaf and orange peel but reserve the liquid.

Serving:

Serve the onions slightly warm or at room temperature. Spoon the juices over them and garnish with a crumble of Roquefort (or goat cheese). Toasted nuts are a nice option.

Yields approximately 2 cups or garnish for 4–6 people.

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to make champagne sorbet to pair with raw oysters."

Health Matters

Some people may want wine's flavors, but not its alcohol. During cooking, much of the alcohol will evaporate.

According to Wikipedia, the US Department of Agriculture's Nutrient Data Laboratory calculated the percentage of alcohol remaining in a dish based on various cooking methods. When wine was cooked for less than 15 minutes (as in a reduction sauce), nearly half the alcohol remained; after two hours of cooking (as in stews and braises), less than 10 percent remained.

Remember that these are percentages of the alcohol originally contained in the liquid. Wine generally contains 12–15 percent alcohol so if

you use a cup in your dish, a reduction sauce might retain less than half an ounce of pure alcohol. Even if you pour a whole bottle into your stew, you'll wind up with less than an ounce of alcohol. Nevertheless, always inform your guests if you're cooking with alcohol, in case they have allergies or health problems.

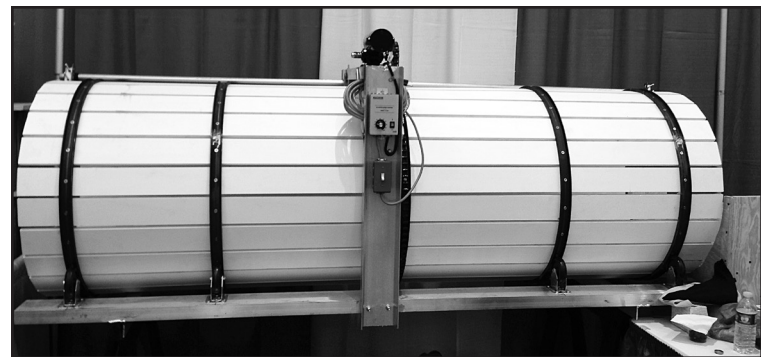
Wine has also been found to provide some benefits to health, but it's unclear whether these remain after cooking. Generally, it's best to focus on good ingredients, moderation and pleasure, whether the wine is in the dish or the glass.

The accompanying recipe for onions braised in red wine comes from Chef Sparks. It's an easy and tasty way to explore cooking with wine. Bon appétit! ■

Organic Farming

CONTINUED FROM PAGE 1

Among the 40 tables at the tradeshow section of the gathering were two players in the organic food world who are both applying the technology of the Internet in innovative ways to help connect customers who want to eat local with small farms in need of a marketplace. One is a long established organic farm and the other, a four-year-old start-up. One puts a local spin on a Fresh Direct-like model. The other has an expanded CSA-like approach.



Richard De Graff's root vegetable cleaning apparatus.

Standing in front of a 10-foot-long spinning wooden cylinder was Richard De Graff of Grindstone Farm, better known to many at the conference as Dick. When he's not managing his organic farm, which sits on 250 acres in Pulaski, NY (290 miles northwest of Brooklyn) he's making and selling farming equipment, the business his parents were in. Behind him was a root vegetable cleaning apparatus, which he designed and built, and is currently selling on the tradeshow floor.

He's no stranger to the Park Slope Food Coop, where he sends a large quantity of his blueberries as well as onions, shallots and asparagus. The eggs sold at the Coop with the handwritten expiration date on the carton also pass through his farm. Grindstone Farm acts as a distributor, sending these eggs produced by 12 local Amish farms to the Coop two times a week. The cartons have handwritten information on them because the Amish don't use printers, Dick explained.

Aside from providing fruits and vegetables for the 125 members of Grindstone's CSA, Dick enthusiastically spoke about their website side of the business which has been in operation since 2000. It's set up like Fresh Direct, only most of the produce comes from a local farm. "Our website has changed the way we sell and grow stuff," Dick said with a smile. He

estimated that 30% of their sales now are done via the website where they list each week what is available and clients can click and order what they want. The food is delivered direct to the client. Dick explained that part of his motivation is based on what all farmers and businesses aim for: "Farmers are always looking to do things cheaper and reach more people."

Not all the products on the website are produced on Grindstone Farm. Some are sourced from other local farms and other products, such as bananas and coco-

nuts, can't be grown locally.

Victoria, Dick's wife, helped put their business online by being part of the team that built their e-commerce website. In addition to the desire many consumers have to buy local, fresh and organic food, they want convenience, Victoria explained. "People like it fast and easy; they get what they want."

A short distance from Dick's table at the tradeshow stood an energetic woman named Donna Williams, representing a fast growing company she found which provides a CSA-like distribution service in the Hudson Valley region. Field Goods, based in Athens, NY, uses their website to help bring fresh produce from a large variety of local small farms to their network of 2200 customers (which they refer to as "subscribers"). Field Goods purchases from 80 small local farms, sorts and bags the variety of fruits and vegetables and brings the produce to 325 weekly drop-off locations. These drop-off locations are typically schools, work places and community centers as far north as Saratoga and as far south as Yonkers. Each subscriber selects from three sizes of bags at a cost of \$20, \$25 and \$30. The subscriber picks up his/her bag each week at a prearranged location.

Donna Williams holds an MBA from Columbia University and worked in the past as an executive for a natural food company. While doing research for Greene County

regarding the viability of its agricultural sector, she realized that small farmers were lacking sufficient distribution channels. She also saw the growing interest among consumers in eating local healthy food. She just needed to connect the dots.

Like a CSA, Field Goods delivers a bag of produce without giving the customer the option to choose specifics. Whatever is being locally harvested that week is in the bag. "Some of what we can do for our farmers is buy surplus from a bumper crop. We also buy 'excess' in the sense that farmers need to over grow to make sure they have product for markets, stands and CSAs. We can pick up that overage." While they used to primarily buy the "extra" produce from a farmer, things have started to change with the rapid growth of the company. "We are having more and more farmers grow for us," Donna explained.

Farmers know that the rules, which apply to selling their produce in the retail/wholesale market, do not apply when providing to Field Greens. This means that produce, which is often discarded because of visual imperfections, can be sold to Field Greens.

"We select for our customer and effectively take him out of the decision loop, we are not forcing farmers to grow product for us that needs to meet visual and other retail specific stan-



Richard De Graff demonstrates his apparatus.

dards. They grow carrots, not a carrot-like product."

When discussing the subject of imperfect looking produce, Donna's passion rises, "We don't care what the produce looks like. We care if it

eliminate visual selection, reduce waste in distribution, emphasize variety, and maximize distribution efficiencies. That is what Field Goods does."

Field Goods provides food to its subscribers year round, packing root vegetables, apples, beans, frozen

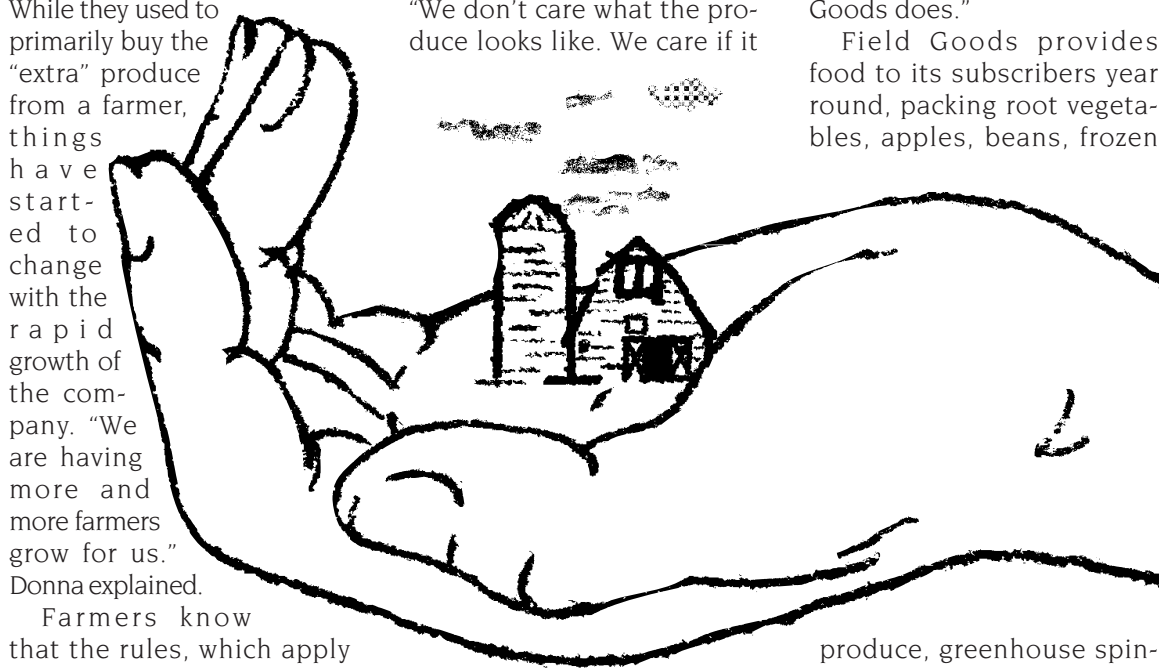


ILLUSTRATION BY PAUL BUCKLEY

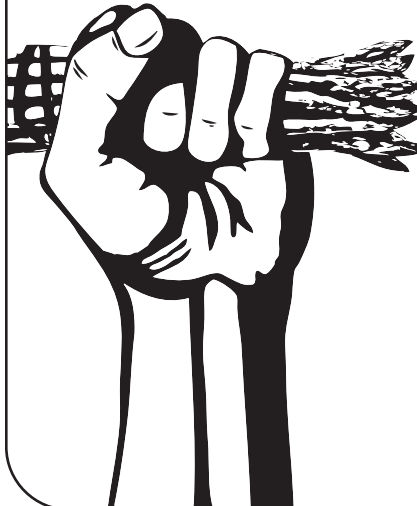
is fresh. How it tastes and how it is farmed. This allows us to offer a huge variety of fabulous produce that people most likely wouldn't buy because it looked funny."

When discussing large-scale industrialized farming and distribution, Donna comments, "This food has no greater relationship to real food than the Barbie doll has to a real woman. ...The solution to this system is to

produce, greenhouse spinach or kale in its weekly bag during the winter months.

Field Goods has grown dramatically each year, now serving 10 times the number of subscribers since their first season in 2011. What started as a one-woman operation now has 23 employees. They are soon to move from their 5,000-sq.-ft. warehouse in Athens, NY, into an 18,000-sq.-ft. cold storage warehouse facility in the same town. ■

EXPERIENCED ORGANIZERS, DESIGNERS, AND PROJECT MANAGERS NEEDED!



As part of Principle 6, Cooperation Among Cooperatives, the Food Coop is supporting the burgeoning Cooperative Economics Alliance of NYC (CEANYC) to build and expand the solidarity and cooperative economy in the five boroughs.

Coop members with the following skills can receive FTOP credit for filling the following recurring roles:

- web and graphic design • website development
- outreach and community organizing
- project management and meeting facilitation
- secretary and treasurer duties

We are seeking members who reflect the diversity of the Coop. E-mail ceanycorganizers@gmail.com with a resume or portfolio and why you would like to support cooperation in NYC.

Smells Like Green Spirit: Perfumes from Nature



Longtime Coop member Julianne Zaleta.

By Pat Smith

The sweet smell of spring, as you may have noticed, is not yet in the air. If, in fact, as winter drags on, you feel your life just plain stinks, Park Slope perfumer and Coop member Julianne Zaleta can bring a new bouquet into your being with her aromatic array of natural perfumes, colognes and lotions. The popular fragrance blog *EauMG* called her perfume *Sol de la Foret* “Absolutely gorgeous—a harmony of bitter and sweet.”

“My whole life has really been about a love affair with plants,” said Julianne, explaining the origin of her perfumery business. “My mother had a huge gar-

den when I was little and she pretty much let me do whatever I wanted there. At a very young age I was trying to make things out of it. I remember smashing up lavender with soap, floating flowers in big jars of water. And she taught me the names—while other kids were learning colors and body parts, I was naming petunias and daffodils.”

Into the Wild

“In college I had this older, wiser friend who took me foraging out in the woods in northern Michigan and I started learning how to identify wild plants,” Julianne said. “I started to buy wildflower guides and herb books, and began

cross-referencing. Once out of college I became a floral designer, and just immersed myself in plants. I think I was trying to work in a nursery, and couldn’t find a job, so I got a job as a floral designer and went down that road for awhile.”

Her work as a massage therapist led Julianne to aromatherapy; from there she got interested in perfumery. “It’s just a lot more creative,” she said. “There are things you can use in perfumery that you can’t use therapeutically. Since I’m a natural collector, I started collecting oils and I just became really fascinated with the oils themselves. And then I had to use them.”

Her Nose Knows

Once she started collecting oils Julianne learned her nose was something special. “I took a lavender class with Jeanne Rose, she’s sort of a grande dame of aromatherapy, and she had 14 different lavender oils. In the beginning they all just smelled like lavender but as the days progressed they became radically different. So from there I figured out there were distinctions in things, and I started, you know, smelling! Just smelling everything. A friend had this big bouquet of peonies, and they all smelled different to me—they were all very distinct. I started to realize that my sense was getting really refined.”

As a longtime garden-er at the 6/15 Community Garden in Park Slope, Julianne is able to work with plants from the herb garden. “Some of the things I grow have turned up in colognes I started making,”

she said. “Instead of doing it the usual way, where you use essential oils and break them down in alcohol, I’ve been researching and trying to recreate old cologne formulas, but using the actual plants, rather than the oil that is derived from it. The oldest formula I’ve found is Carmelite Water. I think it’s from the 14th century. Carmelite nuns made it for King Charles V, and I happened to find a recipe in a really old, old book.”

Tastes Great, Too

The herb garden is a source for another of Julianne’s creations: cocktail distillations. “I always had this angelica plant growing there, and one day I cut off a stalk, and all I could think was that it would make a very, very interesting Bloody Mary,” she said. “Angelica has a celery flavor, but more sophisticated. I chopped up the angelica and put in vodka and it was great! I’m fascinated by the extractive properties of alcohol. You use the same method to make herbal medicine, bitters, colognes, flavored vodkas and liqueurs. Once I made angelica vodka, I went a little nuts. I made chocolate hazelnut vodka. I tried a little of everything.”

Taking Notes

Julianne teaches workshops on natural perfume blending at her home and at the Brooklyn Botanic Garden. “Most perfumers use synthetic materials. I only use oils that have been derived from plants, and on occasion, animals, so everything is derived from nature,” she said. “In class I go over a brief history of perfume; we talk about the sense of smell, and I explain a little bit about formulation. Perfumes are made of top notes, middle notes, and bottom notes, and the way you decide whether something is top, middle or bottom note is by its volatility—its explosiveness. Inside those bottles of oil the molecules are moving around very rapidly. They’re exploding off the surface and creating an aromatic atmosphere inside the bottle. When you open it the molecules explode out; they’re airborne and that’s how we smell them.”

“Top notes are the most volatile. They’re usually cit-

ruses and herbs, very light and fleeting. When you first smell a natural perfume on your skin, you predominantly smell the top notes. They establish the initial impression and disappear. Then you’re left with the middle and the bottom. The middle notes, which are a little longer lasting, are also known as the heart of the perfume. They’re generally flowers with a smattering of herbs and spices, and soon they will dissipate and you’re left with the bottom. Bottom notes are the least volatile; they’re the most tenacious and they’re what make the perfume last on your skin. Without them your perfume would be really fleeting.”

Aromas for All

Julianne’s products aren’t solely directed at women. “I really like men’s fragrances—they’re a little heavier on the bottom notes,” she said. “A lot of my perfumes and colognes could be unisex. My perfume *Flora* is very floral but a lot of my other things are more citrus-y; that’s the hit you get. I’ve got one perfume called *Moonrise* and the main notes in it are jasmine and wormwood. It’s floral but not sweet at all.”

Interested in a fragrance that’s made just for you? Julianne offers consultations. “I have people come and sit with me and we go through the process together. I pass a lot of things in front of their nose. The client is choosing every note, so it’s really tailored to them. I’m there to walk them through it and make sure they don’t make any mistakes.”

Maybe you’d like to have a perfume party? “It’s a big thing for bridal showers and bachelorette parties,” Julianne said. “There’s a new trend where brides are having a perfume made for their wedding day because there’s such a connection between scent and memory. Every time they wear it will remind them of that day.”

What scent evokes the most vivid memory for Julianne? “Violets. My mother wore *Yardley April Violets* when I was little, so violets always bring her memory up,” she said. “And new car smell reminds me of my dad’s first new car.”

Ready to smell wonderful? Go to Julianne’s website, herbalalchemy.net. ■

WIN A BRAND NEW BIKE!

Purchase a \$5 raffle ticket in the Membership Office for a chance to win one of the bikes hanging above the express checkouts. Proceeds will be used to support start-up Coops using our member-labor model through the Fund for New Food Coops.

Raffle winners will be announced at the April 28 General Meeting.

GOOD LUCK!

MEMBER SUBMISSIONS

Of Plastic in Our Food

By Kevin Cunneen

The estrogenic compounds found in plastic and other products described in a recent Environmental Committee Report are a very serious problem. The scientist cited in the piece, George Bittner, is a founding member of the Institute for Neuroscience at the University of Texas and a Professor of Neurobiology and Pharmacology at the University of Texas at Austin. He founded a company, CertiChem, testing plastics for hormonal activity. A successful 2012 “false advertising” lawsuit was filed in federal court by Tritan, a hard, clear plastic that’s marketed as BPA and EA free. CertiChem had concluded that Tritan did have

estrogenic activity. Tritan won a judgment against the company, in part, under the novel legal reasoning that Mr. Bittner had failed to test these chemicals on human subjects, a practice most commonly associated with Nazi Germany.

While our Environmental Committee is correct that plasticizers in certain plastics are harmful, particularly to children, it fails to distinguish between the various kinds of plastic. The plastic roll bags used at the Coop are pure polyethylene, the simplest of plastics. Polyethylene manufacture is a very straightforward industrial product involving natural gas, an enzyme, for efficiency and oxygen in a pressure

vessel. There is no “toxic” byproduct in its manufacture. The bags are extruded without the need for any plasticizers. The use of polyethylene bags protects the consumer’s produce from cross contamination with dangerous, drug resistant microorganisms that kill thousands of Americans every year.

Intelligent environmentalism should not confabulate the issues of estrogenic compounds recklessly used in many consumer products with plastic polyethylene roll bags that are essential in protecting the public health. There is absolutely no evidence of any health or environmental harm associated with the use of these plastic bags. ■

Open Forum: Sustainable Tuna

By Yello Goller

Hi, my name is Yello and I work for Greenpeace. For those of you who are not familiar with Greenpeace, we are the world’s leading independent environmental organization.

I’m up here tonight to express my concerns with the Bumble Bee tuna products that are sold at the store. At Greenpeace we are currently pursuing a campaign against the Bumble Bee tuna company for their unsustainable fishing practices.

Some of Bumble Bee’s methods include using Fish Aggregating Devices (otherwise known as FADs) to catch their tuna. The trouble with FADs is that they act like giant fish magnets that attract everything in the sea, including sharks, sea turtles,

rays and seabirds. These unwanted animals known as “bycatch” are then scooped up by boats and tossed overboard dead or dying.

To make matters worse, some tuna species are classified on the “Red List” by the IUCN (International Union for Conservation of Nature) as vulnerable species “at risk of extinction in the wild”. These species of tuna are fished out of the sea before they are even mature enough to reproduce and maintain their population. One of these tuna species called “Yellowfin” is sold at the Coop.

Bumble Bee does their fishing in the “Pacific Commons”—an unmanaged area of the sea used to avoid regulations and fees. But more than that, on the humanitarian side of things, illegal and

unregulated fishing tends to rely on unfair labor conditions and high levels of corruption.

Wild Planet tuna, a brand sold at the Coop, is sustainable but I would encourage us to also introduce the brand Ocean Naturals and totally kick Bumble Bee to the curb.

Through Greenpeace campaigning we’ve had some incredible progress of major retailers providing their customers with better options. These retailers include Target, Costco, Safeway and most surprisingly—Walmart. Walmart’s sustainable tuna is actually 10 cents cheaper than other store brands. On that note, I want to end with—if Walmart can carry sustainable tuna—yes, we CAN too.

Thanks for listening. ■

LINEWAITERS' GAZETTE

seeks members with InDesign knowledge for the production teams.



Be one of a four-member team that works every eight weeks. You must have extensive knowledge of InDesign and feel comfortable working with it.

Please send inquiries to annette_laskaris@psfc.coop.

Sudoku

Sudoku is a puzzle. You are presented with a 9x9 grid of squares, and that grid is divided into 3x3 zones.

You solve the puzzle by filling the empty squares with single-digit numbers so that every zone, column and row uses each of the numbers from 1 to 9.

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

Puzzle author: James Vasile. For answers, see page 14.



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.



COORDINATOR'S CORNER

Statement Urging Action to Secure New York City's Supply of Fresh, Local Food

By Joe Holtz, General Manager

On behalf of the Coop I have added the Coop's name to the list of the supporters of the statement below. I did this in keeping with our mission statement as well as our 40+ year support for the preservation of local farms. We go beyond the talk and try very hard to maximize our purchases of locally produced food.

Whereas, New York City has a strong interest in ensuring secure access to nutritious food for all of its citizens; and

Whereas, one of the most important sources of nutritious

food is from New York's regional farms within 200 miles of New York City; and

Whereas, a substantial and growing amount of fresh food from these farms makes its way into many under-resourced communities within New York City through urban farmers markets, community supported agriculture, meals served by city institutions and other means; and

Whereas, 3 million New York City residents do not live near adequate supermarkets, and an estimated 1.4 million are food insecure; and

Whereas, New York City's unmet demand for fresh, local food has been estimated at nearly \$1 billion per year, and New York City local laws 50 and 52 encourage the procurement by New York City agencies of fresh, local food from regional farms to help meet the City's need for nutritious food and bolster the City's "good food" economy; and

Whereas, creating a sustainable regional food system that offers equal access to nutritious food requires developing appropriate processing and distribution infrastructure; and

Whereas, long-term sustainable access to fresh local food also supports New York City's economy, creates living wage "good food" jobs, reduces the city's "foodprint," and builds resilience in the wake of extreme weather events; and

Whereas, New York City's supply of fresh local food is not secure because 89% of the regional farmland in the Hudson Valley where much of it is produced has not been conserved and is subject to the vagaries of the real estate market and development pressures; and

Whereas, New York City has been a national leader in protecting its supply of drinking

water by conserving the land, including farmland, proximate to its reservoirs; and

Whereas, Scenic Hudson's Foodshed Conservation Plan offers a regional strategy to conserve the most important farmland in New York City's Hudson Valley "foodshed"; and

Whereas, the City can be a national food policy leader, as the first major city to invest in securing its long-term supply of fresh, local food by taking action to conserve the farmland in its regional foodshed.

Now, therefore, the undersigned organizations and individuals hereby urge that New York City secure its long-term supply of fresh local food by partnering with other public and private entities to conserve the regional farmland where it is produced, by:

1. Adopting a finding that it is in the public interest of New York City to have a secure supply of fresh, local food from regional New York farms.

2. Budgeting sufficient capital funds to be used to conserve farms identified in Scenic Hudson's NYC/Hudson Valley Foodshed Conservation Plan. Where possible, such funds shall be used to leverage funding from other public and private sources.

3. Contracting with a regional not-for-profit land trust to purchase development rights on said farms to ensure that the region's farmland is secure and available to produce food and fiber for New York City and the metropolitan region.

Supporters (as of 2/6/2015):

Brooklyn-Queens Land Trust
CAMBA
City Harvest
Hearty Roots Farm
Hunger Action Network of NYS
Just Food
Karp Resources
La Familia Verde
Lenox Hill Neighborhood Association
National Young Farmers Coalition
Natural Resources Defense Council
NYC Coalition Against Hunger
NYC Community Garden Coalition
NYC Food and Fitness Partnership
NYC Food Policy Center at Hunter College
NY League of Conservation Voters
Regional Plan Association
Nancy Romer, founder of the Brooklyn Food Coalition
Scenic Hudson Inc.
Slow Food NYC
Hans Taparia, NYU professor of business and food entrepreneur
Bill Telepan, chef
Karen Washington, farmer and community activist
Wellness in the Schools
Park Slope Food Coop Inc. ■



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) Toothpaste tubes & caps (any brand)
- 6) Brita water filters & 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:
March 28th
2pm - 4pm

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



SAFE FOOD COMMITTEE REPORT

Plow-to-Plate Movie Series Presents: *Seeds of Death: Unveiling the Lies of GMOs*

By Adam Rabiner

Seeds of Death: Unveiling the Lies of GMOs is a fighting title that continues the Plow-to-Plate movie series' in depth examination of genetically modified organisms. The film, produced by alternative medicine proponent Gary Null and posted on his YouTube channel, has more than 1.8 million views, making it the most watched anti-GMO film on the Internet, by a wide margin. And if there are those who would call it a propaganda film, Null's answer may very well be that he is fighting fire with fire, that his film is an antidote to the mega lies, distortions, untruths and half-truths about the supposed safety of GMOs that have been foisted on an unwilling and up to now ignorant public. Null isn't buying it (both literally and figuratively) and he and his team have assembled a large number of Ph.D. scientists and activists who make a very convincing case that you should not either.

If you have missed any of the earlier films dealing

with GMOs, *Seeds of Death* is a nice introduction because it comprehensively surveys all the main issues in several sections: *Corruption*, *Health Dangers*, *Environment*, *Patenting DNA* and *Final Thoughts*.

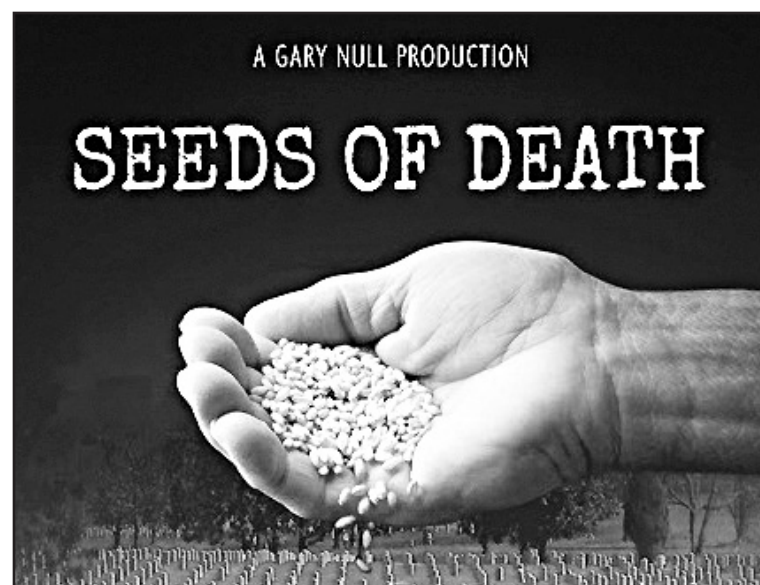
Corruption deals with the U.S. government's desire, beginning in the 1990s with George W. Bush and continuing on through Obama, to promote the biotech industry and rush to market GMOs, despite a dearth of legitimate research and widespread concern at the Food and Drug Administration about their safety.

Health Dangers explains the multitude of potential health effects that are strongly directly and indirectly associated with GMOs. Newer scientific studies have shown GMOs to be harmful to laboratory rats. GMOs are changing our genes and affecting our gut biomes. GMO-based agriculture robs soil of nutrients, leading both plants and the animals that feed upon them to also become nutrient-deficient, while conversely, toxins

are bio-accumulating in our bodies.

Environment: If we are harming our land, our animals, and ourselves with chemical-based, industrially reliant, monoculture agriculture, naturally it follows that we are also destroying nature itself and our planet. By depleting the ground of water and the soil of nutrients while polluting the air, the land and our bodies, we've rapidly diminished biodiversity (seeds and all animal species) and are on the verge of the sixth mass extinction. However, this one has been brought on by our own hands, unlike the five that preceded it which were caused by meteors and other natural disasters.

Patenting DNA allows for some odd stuff, like crossing the genes of cows with pigs, spiders with goats, or creating giant salmon (Frankenfish). It has also led to legal squabbles over intellectual property rights and patent infringement, pitting Monsanto against farmers if their conventional and/or organic



crops became contaminated by GMOs. The issues in this section go above and beyond private and public health concerns to ones involving food and legal justice, ethics and the regulatory power of large corporations versus smaller farmers and unassuming consumers.

The film's *Final Thoughts* concern the conventional and the unconventional media. Null is convinced that people will never learn the truth from the mainstream media (or the government and the pharmaceutical, chemical and agricultural industries—in

their collusion). But through the power of the Internet we have access to the truth and the power to make change. No doubt, YouTube, Facebook, Twitter and the Internet have changed the world with their power to share information, in real time, at the speed of light. Each viewer must decide for him/herself whose propaganda to believe. ■

Seeds of Death: Unveiling the Lies of GMOs will show on Tuesday, March 10, 7 p.m. Park Slope Food Coop, 782 Union St., 2nd floor. Free and open to the public. Refreshments will be served.

INTERNATIONAL TRADE EDUCATION SQUAD REPORT

What's TPP?

By William Naess

The Trans-Pacific Partnership (TPP) is a free-trade agreement among the United States and 11 other countries that border the Pacific Rim—Australia, Brunei, Canada, Chile, Japan, Malaysia, Mexico, New Zealand, Peru, Singapore and Vietnam. It's difficult to say exactly what this agreement will accomplish because it is being drafted in secret—it has not been released to the public and even Congress members have limited access. However, leaks of the agreement's provisions suggest that TPP will expand many of the policies found in earlier free-trade agreements like the General Agreement on Tariffs and Trade (GATT), the predecessor of the World Trade Organization, and the North American Free Trade Agreement (NAFTA), a 1994 free-trade agreement among the U.S., Canada and Mexico.

A good starting point for understanding the TPP, and free trade in general, is *The Case Against "Free Trade": GATT, NAFTA, and the Globalization of Corporate Power*, a collection of

essays on free trade. A used copy can be bought on Amazon for a penny. Ralph Nader, Margaret Atwood, Jerry Mander and California governor Jerry Brown are a few of the authors providing diverse perspectives. Published in 1993, the book sometimes seems dated. But many of the issues the authors describe—environmental threats, workers' rights, the challenges of a globalized economy—are as relevant today as 20 years ago.

What's Free Trade?

The goal of free trade is to remove obstacles, like tariffs and quotas, that limit the movement of goods between countries. "Proponents of free trade," writes economist Thea Lea, "argue that it fosters growth by removing artificial barriers, thus rewarding efficient firms. All nations benefit. Without tariffs and subsidies, countries specialize in goods they make relatively cheaply. Higher efficiency means lower prices, so workers see their purchasing power grow." When more efficient businesses make cheaper products, the logic goes,

the savings are passed on to people across the globe.

Why Is Free Trade Controversial?

In response, the essays in *The Case Against Free Trade* argue that the quest for lower prices has devastating effects on things that can't be commodified—like environmental health, workers' rights and community identity.

An important feature of free trade agreements is that one member nation can challenge the regulatory laws of another nation if those regulations violate the terms of free trade. If the challenge is successful, the regulations must be scrapped or the offending country can face trade sanctions. Challenges are arbitrated by a panel of trade officials who hear cases without public hearings. The U.S. Marine Mammal Protection Act of 1972, U.S. fuel economy standards and European bans on growth hormones in beef are a few challenges that activist Lori Wallach cites in her essay. Wallach calls the pressure to dismantle regulations a "race to the bottom" in "environmental, consumer and health protection."

What's Fast Track?

An immediate controversy is the use of Fast Track procedures to move the agreement through Congress. If Fast Track legislation passes Congress, lawmakers will not be able to add amendments to the TPP, debate cannot exceed 20 hours, and a final yes/no vote must be taken within 90 days after TPP legislation is submitted. Such a "perversion of parliamentary procedure," in the words of Jerry Brown, would speed up the passage of TPP but greatly limit democratic participation in its drafting. Congress is expected to vote in the coming months on whether to Fast Track TPP legislation.

What Can You Do?

Earlier this month, City Council Member Helen Rosenthal introduced a resolution opposing the use of Fast Track. "This resolution,"



says Rosenthal, "sends a strong message to the federal government that New York City stands in opposition to this trade agreement and the process through which it is being negotiated, without the scrutiny of the American people."

To get involved, call or email your congressional leaders and tell them to vote no on Fast Track. For more information, attend the next Public Forum on International Trade on Saturday, April 25 at the Coop. ■

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, March 20, 8:00 p.m.

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



PROSPECT CONCERTS

Flying Home presents a tribute to Benny Goodman and Gene Krupa with an expanded ensemble for a special night of swing dancing! Performing swing hits of the '30s, '40s, and '50s, Flying Home carries on the hot style and "light on their feet" approach to swing music made famous by the Goodman and Krupa Ensembles. Covering popular classics and lost gems of the early days of jazz, Flying Home explores the repertoire that



made these two swing greats a musical force for more than 40 years. If you love swing, and love to dance, you won't want to miss it!



There will also be free dance lessons with professional dance instructor **Arturo Perez**, who will be partnered by **Carolynn Murphy**.

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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WELCOME!

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

Malin Abrahamsson	Cate Cook	Orit Gat	Emily Jacobson	Nabia Meghelli	Laura Petrucci	Kira Silverstein	Arthur Vidich
Alba Acevedo	Sheilah Crowley	Marissa Giglio	Xochi John	Matya Menda	Oriol Poveda	Parbinder Singh	Eamonn Vitt
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Kayoko Baba	Natalie Czup	Soba Grav	Casiel Kaplan	Dan Miller	Valerie Preston	Dana Ann Skallman	Brady Walker
Ryusuke Baba	Scott Daily	Timothy Griffiths	Hisae Kawamori	Francois Morneault	Darin Ouan	Maria Spann	Andy Watson
Andrew Baird	Bernard Davis	Arian Halsey	Paula Kift	Fred Muench	Josephine Quigley	Jonathan Spies	Karina Wegman
Philip Bayer	Alexis Dean	Olivia Harris	Tom Knowlton	Ruthie Nachmany	Arun Ravindran	Scott Still	Rhiannon Welch Horrell
Maya Bennardo	Ariel Derris	Nikkie Hartman	Darina Kozoub	Tamar Nachmany	James Roe	Douglas Stormont	Heather White
Sean Bennett	June Deuell	Ebonique Hewing	Dorna Lange	Cree Nevins	Cassidy Rush	Gina Stormont	Hannah Wilentz
Amy Breglio	Joseph DeVleming	Georgia Hill	Stephanie Larsen	Bradford Nicoll	Kevin Russell	Serena Stucke	Matt Willey
Chelsea Bruck	Maniyot Dhariwal	Joshua Hilson	Gunnar Larson	Garen Nigon	Aleksandra Ryshina	Julia Sun	Rachel Wyman
Victoria Bryant	Christophe Fernandez	Samuel Hornblower	Sara Larson	Miwa Nishio	Amanda Santillo	Morgan Sutherland	Ariela Yomtovian
Irene Callegari	Ignacio Fernandez	Adam Horowitz	Chui-lian Lee	Sverrir Norland	Kristin Schall	Nancy Tadros	Sun You
Ivy Callender	Martina Ferrari	Nathan Horrell	Jessica Lehmann	Quai Nystrom	Justin Schmidt	Fihe Tenaya	Renee Zalles
Corrine Cashin	Yulia Fishkin	Cheryl Houghton (Baird)	Jodi Levine	Ope Omojola	Meryl Schwartz	Dan Tesene	
Andrew Christodoulou	Cerise Fontaine	Ian Hunt	Michal Levinson	Carlo Palisca	Stefanie Schwartz	Joshua Throckmorton	
Arnaud Cypierre	Roslyn Fox	Yumi Hunt	Emma Lewison	Lauren Paulk	Dian Sentino	William Town	
Ewa Cogie	Patrick Gallagher	Ijeoma Iruke	Maria Macchia	Solana Payne	Weston Serame	Johanna Vanessa Treers	
Benjamin Cohen	Sergio Garcia Rozalen	Rebecca Israel	Micah May	Marco Pedde	Ellen Sexton	Jon Treers	
Pat Collom	Julia Gartland	Iana Ivahyna	Duna Mazza-May	James Peel	Jennifer Sgobbo	Maggie Tucker	

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, MARCH 31
GENERAL MEETING: 7:00 p.m.

TUE, APRIL 7
AGENDA SUBMISSIONS: 8:00 p.m.
Submissions will be considered for the April 28 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Mar. 19 issue: 12:00 p.m., Mon, March 9
Apr. 2 issue: 12:00 p.m., Mon, March 23

CLASSIFIED ADS DEADLINE:

Mar. 19 issue: 7:00 p.m., Wed, March 11
Apr. 2 issue: 7:00 p.m., Wed, March 25

ALL ABOUT THE GENERAL MEETING

Our Governing Structure

From our inception in 1973 to the present, the open monthly General Meetings have been at the center of the Coop's decision-making process. Since the Coop incorporated in 1977, we have been legally required to have a Board of Directors. The Coop continued the tradition of General Meetings by requiring the Board to have open meetings and to receive the advice of the members at General Meetings. The Board of Directors, which is required to act legally and responsibly, has approved almost every General Meeting decision at the end of every General Meeting. Board members are elected at the Annual Meeting in June. Copies of the Coop's bylaws are available at the Coop Community Corner and at every General Meeting.

Next Meeting: Tuesday, March 31, 7:00 p.m.

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

Location

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

How to Place an Item on the Agenda

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

Meeting Format

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

Attend a GM and Receive Work Credit

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

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

- Advance Sign-up required:**

To be eligible for workslot credit, you must add your name to the sign-up sheet in the elevator lobby. The sign-ups sheet is available all month long, except for the day of the meeting when you have until 5 p.m. to sign up. On the day of the meeting, the sign-up sheet is kept in the Membership Office.

Some restrictions to this program do apply. Please see below for details.
- Two GM attendance credits per year:**

Each member may take advantage of the GM-for-workslot-credit program two times per calendar year.
- Squads eligible for credit:**

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 Chair will provide the Workslot Credit Attendance Sheet.
- 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

mar 5
thu 7:30 pm**Food Class: Kitchen Pharmacy**

Some simple ingredients in your kitchen help you treat minor ailments. In this class you will learn how some food preparations can strengthen your immune system. **Chef Hideyo** was born and raised in Tokyo, where she was trained as a sushi chef. She has also worked as a

Japanese chef and a pastry chef in New York City. She graduated from the Institute of Integrative Nutrition and Natural Gourmet Institute. Currently, she is working as a chef instructor at the Natural Gourmet Institute. She is also working as a private chef and a health coach. She specializes in cooking vegan, gluten-free and refined sugar-free food. She also specializes in cooking a wide variety of fish and in finding new and healthier ways to prepare seafood. *Menu includes: brown rice miso porridge; simmered azuki beans and kabocha squash; burdock root with ground sesame seeds; apple kuzu drink.*

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 February 19.

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

mar 7
sat 5 pm**Coop Kids' Variety Show**

Event takes place at Old First Church, Carroll St. & Seventh Ave. Types of acts include: piano, singing, guitar, drums, cello, hip-hop, tap, tae kwon do, a monologue, saxophone, a jazz band, modern dance, and rock 'n roll. Performers in alphabetical order: Jude Batiste, Nadia and Sabine Benjamin, Ella Sophia Daillie, Finley Dreyer, Luke Dunlavy, Maeve Fishel, James

Gelman, David Gratz, Olivia Hay-Rubin, Penelope Hinchey, Malkhut Hinds-Bernard, Ikhari Hinds, Eli Jort, Anita Mae Kahan, Ammar Khalifa, Antonia King, Asmara Lance, Gianluca Lance, Vaishali Lerner, Naomi Levy, Matthew Louie, Ronan Meils, Max Miller, Luc and Leila Mieville, Jordan Nass-deMause, Ana and Elan Rabiner, Julian Raheb, Sam Reiss, Eliza and Hazel Seki, Benny Sherman, Eric Stern, Margareta Stern, Krishna Venkatesh, Mia Weiss and Virginia Panarello. Refreshments for sale. Nonmembers welcome.

Event takes place at Old First Church, Carroll St. & Seventh Ave. Admission: \$10 adults; \$5 kids 12-18; free kids under 12.

mar 10
tue 7 pm**Safe Food Committee Film Night: Seeds of Death**

The global launch of a second Green Revolution, spearheaded by genetic engineering corporations such as Monsanto and DuPont, shows every sign of being as catastrophic as the first revolution. *Seeds of Death:*

Unveiling the Lies of GMOs, by award-winning documentary film director Gary Null, takes on the seed cartel's propaganda and political influence to expose a fabric of lies and deceit now threatening the safety and life of every species. The film's message is clear: the future of food security that relies upon GMOs will devastate the planet and create catastrophic health and food crises for the world population.

mar 13
fri 7 pm**Wordsprouts: New Ways to Welcome Spring**

Celebrate the changing seasons with an evening of enlightening and entertaining works from the journalist **Elizabeth Royte** and **John KixMiller**, the author of *The Protectors of The Wood*, a series of illustrated adventure novels about a group of misfit teenagers saving the world from climate change. KixMiller will be joined by the four-piece Protectors of the

Wood Band. Royte will read from her recent work, including a piece about collecting condoms in Prospect Park, and then will talk about her career in environmental journalism. She is the author of *Bottlemania: How Water Went On Sale and Why We Bought It*; *Garbage Land: On the Secret Trail of Trash*; and *The Tapir's Morning Bath: Solving the Mysteries of the Tropical Rain Forest*. Her writing on science and the environment has appeared in *Harper's*, *National Geographic*, *Outside*, *The New York Times Magazine*, and other national publications. KixMiller will present passages from *The Protectors of the Wood*, which is written and illustrated (by Carlos Uribe) for people of all ages, but will be best understood by readers of middle school age and older. He will be accompanied by the Protectors of the Wood Band. He worked for 30 years for the Center for Family Life in Sunset Park. Over the past five years he developed a gardening program for children as a part of the after-school program. He is the author of *A Schoolyard in Brooklyn* (The New School, Institute for Urban Affairs), and coauthor of *A Community Center Model for Current Urban Needs* (included in Group Work Practice in a Troubled Society). He is working on volume three of the *Protectors of the Wood Book Series*, *The Ghost Girl*.

Bookings: John Donohue, wordsproutspfc@gmail.com.

mar 15
sun 12 pm**And When I Die: The Musical! A Funeral Planning Cabaret**

Hesitating over end-of-life decisions? You're not alone—but don't die wondering! Learn about advance directives, funeral consumer choices and your next steps at this unique seminar-in-song. Ample time for Q&A and follow-up resources provided. The only requirement is the willingness to accept that you will not live forever in your current form. Coop member, chaplain and end-of-life sustainability activist **Regina Sandler-Phillips** is the founder of a Park Slope-based natural burial cooperative, which includes many other Coop members among its 70+ volunteers. Regina's work has been featured in *The New York Times*, and in the books *Parting Ways* (2011) and *Saying Goodbye to Someone You Love* (2010).

mar 20
fri 7 pm**Film Night: 1964**

1964 was the year the Beatles came to America, Cassius Clay became Muhammad Ali, and three civil rights workers were murdered in Mississippi. It was the year when Berkeley students rose up in protest, African Americans fought back against injustice in Harlem, and Barry Goldwater's conservative revolution

took over the Republican Party. In myriad ways, 1964 was the year when Americans faced choices: between the liberalism of Lyndon Johnson or Barry Goldwater's grassroots conservatism, between support or opposition to the civil rights movement, between an embrace of the emerging counterculture or a defense of traditional values. Editor and Coop member **Amy Foote** will be in attendance for a Q&A after the screening. Foote is a freelance editor based in Brooklyn. Her editing credits include *Mavis!* (premiering at SXSW in March 2015), HBO's *A Matter of Taste: Serving Up Paul Liebrandt*; the Emmy-nominated, HBO documentary film *Finishing Heaven*; *The Least of These: Family Detention In America* (SXSW/Snag Films); and PBS Independent Lens' *For Once In My Life*, which won the Audience Award at SXSW, Sarasota, Nashville, and Port Townsend.

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

mar 20
fri 8 pm**Flying Home and Swing Dancing**

Flying Home presents a tribute to Benny Goodman and Gene Krupa with an expanded ensemble for a special night of swing dancing! Performing swing hits of the '30s, '40s, and '50s, Flying Home carries on

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.

mar 5–apr 17 2015

the hot style and “light on their feet” approach to swing music made famous by the Goodman and Krupa Ensembles. Covering popular classics and lost gems of the early days of jazz, Flying Home explores the repertoire that made these two swing greats a musical force for more than 40 years. If you love swing, and love to dance, you won’t want to miss it! There will also be free dance lessons with professional dance instructor Arturo Perez, who will be partnered by Carolynn Murphy.

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.



mar 27
fri 7 pm

Cheese Class

We invite Coop members to learn more about the wonderful cheeses the Coop has to offer. Guest speaker to be announced. 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.

mar 31
tue 7 pm

PSFC MAR 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: Presentation of Candidates for the Board of Directors Election (20 minutes)
Discussion: “Presentation by candidates for the Board of Directors followed by questions for the candidates.” —*mandated by the General Meeting*

Item 2: Annual Disciplinary Committee Election (20 minutes)
Election: Three current Disciplinary Committee members will stand for re-election. The Disciplinary Committee goes through an extensive interviewing process. There are no nominations from the floor. —*submitted by the Disciplinary Committee*

Item 3: Proposed Bylaws Amendment to comply with changes to NYS law and to eliminate the current conflict between the Coop’s Bylaws and Certificate of Incorporation (20 minutes)
Proposal: To amend Article I of the Park Slope Food Coop Inc. as follows: —*submitted by General Coordinators*

Current Bylaws Article I	Proposed Amended Bylaws Article I
Type of Cooperative	Type of Cooperative
The Park Slope Food Coop, Inc. shall be a non-stock membership cooperative as defined in Article I section 3 of the New York State Cooperative Corporations Law. The Not-For-Profit Corporation Law shall apply to the Park Slope Food Coop as described in Article I section 5 of the New York State Cooperative Corporations Law.	The Park Slope Food Coop, Inc. is incorporated under the New York State Cooperative Corporations Law as a general non-stock cooperative corporation.
	Article I section 3 paragraph (d) of the New York State Cooperative Corporations Law states “A cooperative corporation shall be classed as a non-profit corporation, since its primary object is not to make profits for itself as such, or to pay dividends on invested capital, but to provide service and means whereby its members may have the economic advantage of cooperative action.....”

Item 4: Port Ambrose Liquified Natural Gas Project (20 minutes)
Discussion: Proposal for the Coop to get involved in the current movement against Port Ambrose Liquified Natural Gas Project, including writing to Governor Cuomo. —*submitted by Jessica Roff*

V. Board of Directors Meeting
VI. Wrap-Up. Includes member sign-in for workslot credit.
For information on how to place an item on the Agenda, please see the center pages of the *Linewaiters’ Gazette*. The Agenda Committee minutes and the status of pending agenda items are available in the Coop office.

mar 31
tue 7:30 pm

Eating Vegan Workshop

Are you curious about a vegan diet? Wonder what the difference is between seitan and tempeh? If you have been thinking about going vegan, or just about working more fruits and vegetables into your meals, come to the Animal Welfare Committee’s workshop. Piper Hoffman is a member of the Animal Welfare Committee.

apr 2
thu 7:30 pm

Food Class: Indian Flavors



Inspired by friends who appreciated her cooking, **Chef Mukti Banerjee** started her business, Mukti’s Kitchen, in order to share her knowledge and passion for Indian cooking. Her popular classes have been featured in *Edible Brooklyn*. A native of Bengali, India, she learned her craft from her extended family. Her focus is on the health-supportive properties of Indian spices such as fennel, cumin, ginger and saffron, to name a few. She will de-mystify the many seasonings used in Indian cuisine. She will provide information about the foundation of balancing flavors in her plant-based recipes. *Menu includes: chan dahl; mixed vegetable curry; vegetable pulao.*
ASL interpreter may be available upon advance request. If you would like to request an ASL interpreter, please contact Ginger Jung in the Membership Office by March 19. Materials fee: \$4. Food classes are coordinated by Coop member Susan Baldassano.

apr 3
fri 7 pm

Film Night

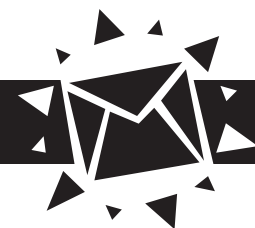


Film to be announced.
To book a Film Night, contact Gabriel Rhodes, gabrielrhodes@me.com.

still to come

- | | | | |
|--------|---------------------------------------|-----------|--|
| apr 7 | Agenda Committee Meeting | apr 11–12 | Food Drive to Benefit CHIPS Soup Kitchen |
| apr 10 | Wordsprouts | apr 14 | Safe Food Committee Film Night |
| apr 11 | What Feeds Love @ the Old Stone House | apr 17 | Prospect Concerts |

LETTERS TO THE EDITOR



BIKE RACKS STILL NOT BEING MAINTAINED PROPERLY IN FRONT OF PARK SLOPE FOOD COOP

TO THE EDITOR:

As I type this letter, two of the bikes racks in front of the PSFC are now almost completely snow and ice free as of Tuesday night 2/17/2015.

I know this, because I cleared them myself as part of my OFFICE shift, from a snowstorm that occurred on 1/27/2015 (25 days of being almost completely snowed and iced in!)

I am wondering why I am doing this task as an OFFICE worker, for the second straight year, when that night, there were 3 Walkers outside who watched me move 100's of pounds of snow on my own, for about 2 hours?

I am wondering why the Walkers are not removing the snow weeks ago?

I am wondering if there is still a Shop and Cycle committee, because if there is, their number one priority for Coop member cyclists, whom they presumably serve, is that the bike racks are clear of debris, abandoned bicycles, dogs, snow, and ice.

As of this writing, 2/20/2015, most of the bike racks still have a thick layer of ice under them, which a cyclist could easily slip on, when their hands are occupied locking their bicycle to the racks and/or carrying and fastening their groceries, especially in the dark.

Also, the bike rack directly in front of the Park Slope Food

Coop has been badly damaged since at least 1/24/2015 when I first noticed it. In my discussions with the DOT about this, they said yesterday, 2/19/2015, they came by the Coop to fix the rack twice, but because it was buried in snow and ice, they could not!

I am wondering why the Park Slope Food Coop is not more bike friendly? It appears that the Park Slope Food Coop does not think it is their responsibility to keep the bike racks functioning, clear of debris, and safe to use for its members use?

I would hope by the next snowfall, that either the Coop staff or squad leaders, make it a priority to organize a group to clear the snow and ice from the bikes racks, so that Coop members who are cyclists, can park their bicycles easily, to do their shopping at the Coop.

Stephen Arthur

A THANK YOU FROM THE GREENE HILL FOOD CO-OP

DEAR EDITOR,

We, the board of Greene Hill Food Co-op, want to give an all-embracing "thank you" to PSFC. And so the board of Greene Hill has authorized that we start a pilot project through which any PSFC member who wishes to enter our doors at 18 Putnam (Grand and Downing) in Clinton Hill may shop. Without requiring any labor or financial investment. Just show us your membership card.

Here's why we feel such gratitude:

The organizing of our coop started late in 2008 in Fort

Greene. We were nameless and storeless and penniless but we were feisty and determined. And 900 of us signed a petition to start a 100% working food coop in our large cooperative, liberal-thinking and talent-filled community. Transportation to Park Slope was getting harder and harder and we had very few good options for affordable high quality food.

We turned to Park Slope Food Coop for support and were given it with no hesitation, with no limitations. Joe Holtz and Ken Garson were two of our earliest PSFC boosters. Both came to early meetings at Lafayette Avenue Presbyterian Church in Fort Greene. Both were models of cooperative individuals for us to emulate. I can personally remember many wise cautions and directives from both of these guys that helped guide us past some serious minefields. Any time we've ever needed insights or information PSFC has been on our side. PSFC has worked out a cooperative agreement for working shifts at Greene Hill those of us who were members of PSFC. PSFC opened its books for us, shared procedures and gladly donated expensive equipment to our store when we found it. When we found a location, Ann Herpel and Joe were over in a flash to check it out with us. Many other PSFC members have helped us in our development.

Sine qua non, Park Slope Food Coop.

In gratitude and cooperation,

DK Holland

Co-founder and

board member for the

Board of Greene Hill Food Co-op

COOP MEMBER PROPOSES TO HIS GIRLFRIEND IN THE EXPRESS CHECKOUT LINE

HELLO,

I am writing to follow up on a special moment at

I thought I'd follow up with one of those pics that someone took after we were officially engaged and checking out at the Coop! Maybe if there's room in next month's *Linewaiters' Gazette*, you could include our story!

Best regards,

Ashley Mask



PHOTO COURTESY OF ASHLEY MASK

the Coop last week, February 13, when my boyfriend, Daniel Diamond, proposed to me while we were standing together in the express checkout line. It was quite a delightful surprise! When other people in line saw what was happening, they snapped pics with their phones and tweeted about it. Then, someone made an announcement over the intercom, which was followed by a round of applause from everyone there!

Someone who works at the Coop called us a little later and got our names, but

IN DEFENSE OF OUR FILM CHOICES

DEAR EDITOR:

Since the fall of 2009 the Safe Food Committee, through the Plow-to-Plate Movie Series, has curated four dozen films, practically all documentaries, about all aspects of the food system. These have included films about the exploitation of migrant workers, environmental damage to soil and dwindling water supplies, in-depth explorations of specific foods including coffee, tea, chocolate, asparagus,

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.

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 *Linewaiters' Gazette*, the Editorial Board of the *Gazette* has created additional policies for "Letters to the Editor" and member submissions:

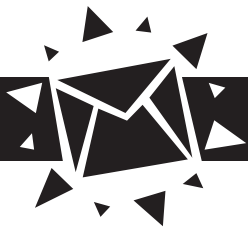
Letters and member submissions cannot contain gratuitous personalization—that is, needlessly identifying a Coop member and directing the substance of the letter/article to him or her, as in a polemical debate. Letters and articles should deal mainly with ideas and not persons. Letter/article writers 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 *Linewaiters' Gazette* issue, there is no guarantee that special formatting, including boldface, italics and underlining, will be reproduced accurately.

—The Editors, *Linewaiters' Gazette*



LETTERS TO THE EDITOR

bananas, corn, and beer and the fair trade and business issues surrounding them, obesity and public health, and most recently GMOs, among other issues. Most of these films have been reviewed in this newsletter (and can also be found at our blog, www.plowtoplatefilms.com). However, to the best of our knowledge, Paul Conturs's February 5, 2015, letter criticizing our decision to screen Genetic Roulette is the first mention of our series in this section of the *Linewaiters' Gazette*.

We refute Mr. Conturs's assertion that Jeffrey Smith's film *Genetic Roulette*, screened on January 13, promotes "knee-jerk hysteria" and non-critical thinking about GMOs. On the contrary, we stand by the films we've screened and believe that Mr. Smith, who has authored two books on genetically engineered foods and heads the Institute for

Responsible Technology, has made a movie with an abundance of scientific evidence and expertise, overflowing with qualified, credentialed medical and scientific professionals. It is our belief that the film makes a strong and convincing case that GMOs have not been proven safe and are, in fact, harmful.

But the Plow-to-Plate Movie Series is much more than simply a film screening. In many cases, films are hosted by subject matter experts, and followed by robust dialogue. We have been ably assisted with our GMO-focused films by members of the Coop's GMO Labeling Committee. We hope Mr. Conturs attends March's screening of *Seeds of Death: Unveiling the Lies of GMOs* or April's showing of *The Future of Food* and takes part in the educational discussions.

Yours Truly,
The Plow-to-Plate Team

MISSING YOUR SHIFT

TO THE EDITOR:

The Membership Manual states the following regarding missing your scheduled shift: "...the official Coop policy states you will owe two make-ups (unless your squad or Squad Leader has agreed otherwise)..." The Manual goes on to say that scheduled work is invaluable to the Coop, that shifts that are short of workers can't get their work done, etc.

This passage I am citing contains a fatal contradiction. Many squad leaders (possibly the majority), have taken it upon themselves to give only one make-up to their workers, regardless of the reason for their absence. They have interpreted this passage to mean: "I don't have to implement the two make-up rule." To my knowledge, the management of the Coop have not weighed in on this, though I

can't imagine they are not aware of the issue.

On one of the squads I lead (Receiving), I have devised a policy that I believe is the most effective compromise possible under the circumstances. That is, if a member contacts me in advance of or even on the day of the shift, then that member only has to do one make-up. Failure to notify me will result in the two make-up penalty.

As you can see, I have not set the bar terribly high. Still, incredibly, every month I have at least one and often more members who fail to inform me of their impending absence, and are duly penalized with two make-ups. However, I can say that few, if any of my workers have abused the privilege. So this uneasy compromise has remained in place.

You can probably deduce, however, that I am dissatisfied with my own solution. There is little aside from whatever loy-

alty I have been able to inspire among my members that would compel them to show up. Frankly, the fear of being removed from the squad by the Membership Office for excessive consecutive absences is probably also an incentive. At any rate, I am chronically short-staffed and must borrow workers from the quite gracious Shopping squad leader.

I have contemplated enforcing the original make-up policy to the letter, but have held back with the knowledge that my workers could easily move to less demanding jobs, or to a Receiving squad on which the two make-up rule is no longer in place. I am hoping that those in a position to do so in the Coop will resolve the ambiguity in the worksite attendance rules that has permitted this inequity to persist.

Daniel Schorr,
Squad Leader, Receiving,
B Week, Monday, 8:30 PM

BDS/MIDDLE EAST

THE JEWISH COMMUNITY RELATIONS COUNCIL, THE CITY COUNCIL AND THE PARK SLOPE FOOD COOP

TO THE EDITOR:

On February 15th, 2015, 15 members of our City Council, including Brooklyn members Brad Lander, Antonio Reynoso, David Greenfield, Rafael Espinal and Darlene Mealy went to Israel for a nine-day "free trip" paid for by the Jewish Community Relations Council (JCRC) and the United Jewish Appeal. The Council Speaker, Melissa Mark-Viverito, leading the trip, is quoted in the February 16, 2015, *Daily News* explaining "New York City and Israel share many cultural, business and educational ties and this trip... will help strengthen them."

This JCRC trip, similar to others accepted by City Council Members in past years, (see *mondoweiss* article by Phan Nguyen, February 12, 2013) symbolizes the pressure our local officials are under to support the Israeli government and its 68-year illegal occupation and colonization of Palestine. Their fear of accusations of anti-Jewish sentiment results in this show of solidarity with a state that oppresses and murders Palestinians.

More than 65 community social justice organizations protested the Council Members' trip. An "Open Letter" urged them not to tour an Apartheid State. (see Don't Go Coalition open letter)

The JCRC is a national organization, focused on aspects of Jewish life. A significant part of its work is to

support Israeli Government policies. In New York City, JCRC has supported campaigns which undermine the rights of Muslims. In particular, when NYC Police Commissioner Ray Kelly's surveillance program of Muslim groups, restaurants, mosques and institutions was exposed in February 2011, JCRC's leadership wrote an opinion editorial in *Jewish Week* praising Kelly. (See also "The Case Against Ray Kelly" op ed in *Jewish Week* 4/20/12.)

Jeffrey Wiesenfeld, a long time member of JCRC's board, was a leader in the 2007 campaign against the Khalil Gibran International Academy (KGIA) and its founder, Debbie Almontaser. JCRC having initially worked to help establish KGIA, withdrew its support of Almontaser when Wiesenfeld's Anti-Muslim "Stop the Madrassa" campaign was underway. As a member of the City University Board, Wiesenfeld also tried unsuccessfully to prevent renowned playwright Tony Kushner from receiving an honorary degree because of Kushner's criticisms of Israeli government policies and defense of the rights of Palestinians.

In 2012 JCRC staff members Hindy Poupko and Noam Gilboard were instrumental in organizing at the Park Slope Food Coop to prevent a coop-wide referendum on boycotting Israeli products from taking place. In an article in the publication *Israel Action Network Facts 2*: they take credit for work with community rabbis, Zionist organizations as well as public officials, in the struggle against Park Slope Food Coop Members for Boycott, Divestment and Sanctions (PSFC members for BDS). In spite of this massive and well-funded anti-

BDS campaign, 40% of the voters at the March 27, 2012, General Meeting voted to hold a referendum.

In the next months PSFC members for BDS will propose to boycott Sodastream, a water carbonation system produced by an Israeli company on stolen Palestinian land in the West Bank. We expect that JCRC will again be organizing opposition. Please be alert to their role in our Coop.

Naomi Brussel

NEW CHALLENGE TO BDS MOVEMENT IN CONGRESS

MEMBERS:

It is not yet discussed in the mainstream press but in early February, a new piece of bi-partisan legislation, H.R. 825, has gone to committee. If passed it would be a challenge to the BDS movement in the US and in the EU (28 European nations). I read about this in the article: How EU-US trade deal could thwart "boycott Israel" campaign by Ryvka Barnard and John Hilary. The legislation is called the US-Israel Trade and Commercial Enhancement Act.

If passed, future US trade agreements with the EU or with an individual European government would be required to stop organizations or individuals from engaging in BDS actions against Israel or against companies working with Israel in the occupied Palestinian territories. Since 2013, the US and EU have been engaged in negotiations for a giant trade agreement called the Transatlantic Trade and Investment Partnership (TTIP).

There is growing European discon-

tent over TTIP because of perceived corporate control over social programs in European countries. It is expected that European protest will intensify even more once they learn about this proposed legislation, H.R. 825, when BDS campaigns in Europe would be required to be halted under any future trade agreement.

As members are aware, there has been growing support in the US and EU for the BDS movement. There have been endorsements by trade unions and churches. Companies like G4S and Veolia have lost contracts with municipalities because of their contracts with Israel in the illegal settlements from which these companies earn profit. The BDS movement has been successful in persuading many banks and pension funds in Europe to divest from companies benefiting from Israel's illegal occupation. What happens to this legislation in Congress will, therefore, be closely watched and challenged.

A good example of the success of the global BDS movement has been the global boycott of SodaStream, the popular seltzer maker, manufactured in a settlement in the occupied Palestinian territories in the West Bank. The company is considering moving its factory to Israel. Our Coop should support boycotting SodaStream as a basic gesture of respect and commitment to upholding the principles of international law that Israel is violating against the Palestinian peoples.

Mary Buchwald
Brooklyn For Peace
PSFC membership for BDS
<http://psfcbds.wordpress.com>

CONTINUED ON PAGE 14

CONTINUED FROM PAGE 13

BDS/MIDDLE EAST

**STOP BDS
IN THE COOP**

TO THE EDITOR:

The undersigned 132 members oppose the continued use of Coop funds for the promotion and distribution of BDS and other anti-Israel rhetoric in the *Linewaiters' Gazette* and at the General Meeting.

To add your name, send an e-mail to morehummus@gmail.com.

Anita Aboulafia, Rhudi Andreoli, Maurice Appelbaum, Eva Aridjis, Roberta Arnold, Joan Shena Gitel Astrin, Gregory

Bell, Steven Berke, Danielle Bernstein, Esther Bernstein, Shalmon Bernstein, Galina Bibichkova, Gloria Blumenthal, Robert Blumenthal, Ruth Bolletino, Leah Boorstein, Ron Boorstein, Alan Brown, Art Brown, Matthew Brown, Etta Chaya Brummel, Michael Brummel, Darrin Cabot, Nathalie Cabot, Jason Carucci, Henny Chanina, Dana Dasch, Sharon Eagle, Eric Eisenstadt, Mike Epstein, Martin A. Ettlinger, Arthur Finn, Carol Freeman, Ellen Freudenheim, Yoav Gal, Yuri Gitman, Frieda Givon, Yokhai Givon, Felicia Glucksman, Asya Gorokhovsky, Leonid Gorokhovsky, Leah Gradinger, Levi Gradinger, Misty Gradinger, Ulrich Gradinger, Ari Gradus, Diana Gradus, Sybil Graziano,

Feotiniya Grechko, Jessica Greenbaum, Naftali Hanau, Tal Hanuna, Sue Harris, Devorah Hershkop, Esther Hertzel, Susan Horowitz, Daniel Hymowitz, Inna Hymowitz, Igor Itkin, Olga Itkin, Bonnie Quint Kaplan, Constantine Kaniklidis, Benjamin Kessel, G. Evelyn Lampart, Corrine Lang, Harvey Lang, David Leveson, Margaret Leveson, Chana Lew, Pinny Lew, Sylvia Lowenthal, Diana Maislen, Ramon Maislen, Avishay Mazor, Barbara Mazor, Juliet Milken, Sally Minker, Alex Musayev, Madeleine Nash, Constance E. Nickel, Marjorie Ordene, Jan Orzeck, Chaya Osdoba, Yisrael Osdoba, Rodger Parsons, Fredda Patti, Alexander Pevzner, Toyba Pevzner, Robert Porter, Peter Raskin,

Susan Raskin, Saul D. Raw, Yigal Rechtman, Jeffrey Rickin, Lila Rieman, Michael Rieman, Doris Rosenbaum, Ron Rosenbaum, Meir Rosenberger, Mirele Rosenberger, Jesse Rosenfeld, Riva Rosenfeld, Dorothy Rosensweig, Tzvia Rosenthal, Yaakov Rosenthal, Matthew Roth, Mildred Ruttner, Jonathan Sack, Shayna Schmidt, Irvin Schonfeld, Rivkah Siegel, Chaya Silberberg, Alan Silver, Renee Silver, Jeanne Solomon, Nancy Spitalnick, Malkah Spitalny, Israel Spitalny, Marion Stein, Ron Stein, Ruth Steinberg, Malka Stern, Laura Szapiro, Alexander Tilleman, Alan Tobias, Fanya Vasilevsky, Rabbi Jerry Weider, Fran Weiner, Baruch Weisman, Itta Werdiger, Daniel P. Wiener, Edward Yakubov

PARK SLOPE FOOD COOP MEMBERS ARE INVITED TO SHOP AT GREENE HILL FOOD CO-OP.

GREENE HILL FOOD CO-OP IS OPENING ITS DOORS TO PSFC MEMBERS.

JUST SHOW YOUR PSFC MEMBERSHIP CARD AT THE DOOR.





18 Putnam Ave., Brooklyn (bet. Grand Ave. & Downing St.)
greenehillfood.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, MARCH 6

8-11 p.m. SWING DANCE NIGHT, Park Slope—JITTER-BUG JAM with Flying Home and Arturo Perez. Dance lessons with Arturo Perez followed by live 30s and 40s swing music from Flying Home with guest singers. First Friday of every month! BSEC, 53 Prospect Park West. More Info: www.brooklynswingdance.com

SAT, MARCH 7

4 p.m. Cookbook tasting and book signing for: The Soup Club Cookbook by Courtney Allison, Tina Carr, Caroline Laskow, and Julie Peacock. Tastings prepared by Melissa Vaughan, author of *The New Brooklyn Cookbook* at

the powerhouse; 1111 Eighth Ave. Brooklyn 11215. For more info, call 718.666.3049 RSVP appreciated: rsvp@powerhouseon8th.com

FRI, MARCH 13

7 p.m. United Methodist Church Fossil Fuel Divestment/Reinvestment Panel: Amy Miller on 350.org, divestment campaign; Nina Mariella Macapinlac on Responsible Endowments Coalition and student divestment movement; Lisa DiCaprio (NYU) on financial aspects of divestment, including new fossil-free investment options. Sixth Ave. at Eighth St.

SAT, MARCH 14

8 p.m. Peoples' Voice Cafe: emma's revolution. At The Community Church of NY Unitarian Universalist, 40 E. 35th St. For info call 212-787-3903 or see www.peoples-voicecafe.org. Suggested donation \$18, member \$10.

SUN, MARCH 24

4 p.m. BPL Chamber Players present: Susan Rotholz, flute; Eliot Bailen, cello; Margaret Kampmeier, piano at the Dr. S. Stevan Dweck Center for Contemporary Culture Central Library, 10 Grand Army Plaza Brooklyn. Admission Free.

Solution to this issue's sudoku puzzle

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

Read the *Gazette* while you're standing on line OR online at www.foodcoop.com

☆ 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, Thursday, 6 to 8:30 a.m.

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

STORE EQUIPMENT CLEANING Monday, 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.

ENTRANCE DESK Wednesday, Friday, 5:45 to 8 a.m.

Supervised by Membership Coordinators, you will be staffing the Entrance desk in hours of the weekday before the Coop is open to shoppers. Primarily you will be checking in working members, informing them of their member and household status, and handing out entrance desk slips to members who need them. Entrance workers provide an essential member service and must be welcoming, polite, able to read and interpret information on the entrance desk screen,

able to clearly convey information about member status directly to members. Entrance workers also provide a key security function, and must remain alert throughout the shift, which may have slow periods. Therefore reading, writing, talking on the phone, texting, etc. are not allowed. Punctuality and good attendance will be essential, as you will be the only Entrance worker scheduled at this time of day. Paid Membership Coordinators will be present to train you on your first (and second) shift, and then to support you and answer questions going forward.

BATHROOM CLEANING Friday, 12 to 2 p.m.

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

LAUNDRY AND TOY CLEANING Saturday, 8:30 to 10:30 p.m.

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

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.

TECH HELP

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

www.tech11215.com

Call Dan: 718-930-2286 • info@tech11215.com

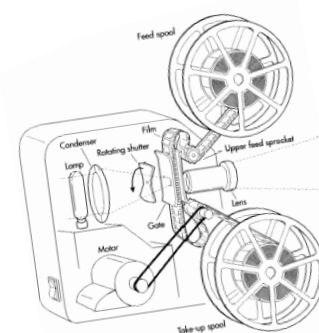
BROOKLYN FREE SCHOOL

is now accepting
applications. Please
register for enrollment
tours through our site,
brooklynfreeschool.org



ARE YOU A BROOKLYN-BASED FILMMAKER?

Would you like to
screen your work
at the Coop?



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

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

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

**Please e-mail Gabriel Rhodes
for details at
gabrielrhodes@me.com.**

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!

Large sunny room with en suite bath, in home with old-fashioned charm and modern amenities. near Q, B, 3 trains. Call Margaret at 718-622-2897.

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 com-

munications. 24-year Park Slope Food Coop member; Park Slope resident; downtown Brooklyn office. Tom Guccione, 718-596-4184, also at www.tguccione.law.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.

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.

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.

SERVICES-HEALTH

Teens and Self-esteem group forming. Teenage girls and boys frequently have lots of self-esteem issues. Pressures on them seem to be larger than in previous generations. Issues with appearance, weight, academic and social problems are very common and groups can be a great way for them to meet and talk and address these issues. Call G. Ness, LCSW, 718-789-6739.



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

Two three-year terms on the Board are open. To vote you may use a proxy or attend the Food Coop Annual Meeting on June 30, 2015. Every member will receive a proxy package in the mail in late May.

You will have the opportunity to meet the candidates at the March 31 GM and also at the June 30 Annual Meeting. Candidate statement follows:

Eunju Lee



I have been a member of the Park Slope Food Coop for 20 years and a member of the Coop's Board of Directors for the past three. Initially joining as an FTOP worker, I worked shifts in a variety of settings: shopping, receiving, childcare and the office. In

2000, I joined the staff of the Coop as a Membership Coordinator. I worked in this position for seven years and when I resigned to work full-time as a hospice social worker, I joined the attendance and compost squads.

Three years ago, I came before you, the membership, to request your support for my candidacy as a Board member. I thank you for that support and having granted me the opportunity to serve on our Coop's Board of Directors. Coming to the end of my term, I come before you again to request your support for a second term.

When I asked for your support three years ago, I articulated my desire to function as a conduit of diverse membership voices, to thoughtfully weigh

differences, seeking cooperation and respectful dissent. I viewed my role as aiding in the articulation of circumspect and reasoned positions that ensure the Coop's sustainability in a manner that is consistent with its founding values. My first term as a Board member has provided me with ample opportunity to do just this and I have learned a few valuable things along the way.

First, I have learned the importance of an engaged and vocal membership in ensuring the continued vitality of the Coop. It seems trite, but whenever I am sitting in a general meeting, I am reminded of the old Dr. Seuss saying, "Unless someone like you cares a whole awful lot, nothing is going to get better. It's not." And the Coop is filled with people who care an awful lot about creating a community that values social responsibility and justice.

Second, I have learned that the practice of democracy can be messy. The GMs are forums that accept, absorb, and contain diverse voices and opinions. Sometimes this means that we must muddle through a bedlam of rancor and conflict in parsing out the merits and faults of a particular position. Through this sometimes painful process, we affirm our common commitment to a decision-making process that trusts in the wisdom of a crowd.

Finally, I have learned that the Coop is indeed a unique place worth sustaining and nurturing. The Coop membership has ceaselessly embraced the challenges of change necessary to keep evolving and improving. In my 20-year membership history, I have witnessed many of these changes. In my three years as a Board member, I have been privileged to claim agency among them. I am grateful for this opportunity and request your support as I seek to continue to serve on the Board of Directors. I am also grateful to the General Coordinators who have endorsed my candidacy and hope I will have yours.

Thank you for your consideration. ■

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

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

THE FUND FOR
NEW FOOD COOPS

a Project of the Park Slope Food Coop

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

How can you donate?

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

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

WORD SPROUTS

THE PARK SLOPE FOOD COOP'S READING SERIES

Are you a writer? Do you want FTOP credit?

Wordsprouts, the Food Coop's reading series, is looking for you, for its monthly events in the second-floor meeting room.

Please contact the organizers at wordsproutspfc@gmail.com.

CALL FOR VIDEO PROFESSIONALS

to join the video team
for the new Park Slope Food Coop Web site.

We will be producing videos for the new Park Slope Food Coop Web site. In line with the mission of the new Web site, the videos will offer more information to members and educate the public about the Coop. We are looking for members who currently work professionally as:

- Video shooters (who have their own equipment that they can use for the Coop videos)
- Sound recorders (who have their own equipment they can use)
- Producers • Directors • Editors • Composers • Sound mixers

If you are interested in FTOP earning work credit by sharing your expertise to help produce awesome videos for the Coop's new Web site, please send an e-mail with a brief statement describing your qualifications or a CV to: jdressner@gmail.com

THANK YOU!							
Thank you to the following members for referring friends who joined the Coop in the last four weeks.							
Moriah Akers	Miranda Bushey	Ithran Einhorn	Lisa Kanbar	Jamie-Lynn Mollo	Jason Porter	Robert A. Saffer	Emily Sufrin
Joe Ancowitz	Alison Butler	Hiroko Fukuyama	Chana Kavka	Molly	Ariel Poster	Aamut Sameri	Suzanna Talbot
Thomas Ashe	Justin Cahill	Kate Galassi	Amy Kaye	Tom Moore	Bonnie Q.	Allison Samuels	Marcy Perlman Tardio
Sinclair B.	Alexander Caring-Lobel	Ashley Gamell	"Mimi" Mounira	Sandra Mullin	Marina R.	Emily Saunders	Arielle Teitcher
Jennifer Bastien		Shterna Ginsberg	Keghida	Olga N.	Angelica Ramdhari	Mira Scarvalone	Jennifer Tenenbaum
Shira Becher	Elaine Su Hui Chew	Julie Glemaud	Christie Kim	Ryan Nethery	Julie Raskin	David Schmidt	Marisa Textor
Cyril Bennouna	Andrew Clark	Paige Gottheim	Noemie LaFrance	Shannon O'Brien	J. Reid	Erin Schreiner	Emily Tsaconas
Eve Biddle	Kelly Crimmins	Dynishal Gross	Sanaë Lemoine	Grace O'Donohue	Eugene V. Resnick	Yasmin Schwartz	Danielle Varga
Liz Bigham-Hotson	Elizabeth Cronin	April Gu	Margaret Leveson	Kevin O'Sullivan	Gianluca Rivizzigno	Charles Settles, Jr.	Chris Ward
David Bindman	Crystal Cun	Mark Hendel	Eric Levinson	Luis Ortiz	Emanuel Romero-Guzman	Lida Shao	Marcy Wasserman
Daniel Bockrath	Karen D'Souza	Miya Hideshima	Katie Levy	Wilson Ortiz		Samara Shapiro	Yandra
Sheila Boyd	Megan Davidson	Tracy Hobson	Sarah Linford	Jenny Perlin	Francesca Rossi	Lisa Smith	Oren Yaniv
Anna Brenner	James Dedousis	Julia Holmes	Johnathan Lowery	Rosa Perr	Jeffrey Rotter	Molly Smith	
Eliza Brown	Kay Dougherty	Kiera Jaffin	Stacey Maire	Michele Peters	Carol Russell	Sonia	
Joshua Burcham	Doug Eacho	Sara Jayanthi	Margaret McCartney	Mindy Phillips	Kim S.	Emily Storm	