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Volume JJ, Number 14

July 9, 2015

Hormel's Acquisition of Applegate Farms Reflects Larger Trend

By Devin Harner

When Hormel Foods—a company best known for Spam and canned chili—announced in May that they'd be acquiring New Jersey's packaged sausage, bacon and deli meat stalwart, Applegate Farms, it may not have registered for Coop members other than the most ardent foodies and financial-market watchers.

With the deal slated to happen by July 28, 2015, and Hormel's recent announcement of a new incoming Chief Operating Officer and Chief Financial Officer, I reached out to Applegate to see how the acquisition might affect Coop shoppers.

The Coop's meat and poultry buyer, Heather Rubi, estimates that we've been carrying Applegate products since the mid-'90s. She recalls Joe Holtz having met with Applegate's founder, Stephen McDonnell, before the items began to be carried on Coop shelves, to discuss McDonnell's plans for a product category that didn't exist at the time—antibiotic and chemical free meats. McDonnell is a

former Brooklynite.

The Coop currently stocks numerous Applegate meats, including: smoked turkey breast, uncured slow-cooked ham, roasted turkey breast, uncured Black Forest ham, Genoa salami, pepperoni, turkey pepperoni, turkey bacon, uncured stadium beef hot dogs, uncured turkey hot

... Applegate's cold cuts and hot dogs are our top sellers, and the Coop moved \$6,231 worth of their products during the last week of June alone.

dogs, sweet Italian chicken sausage, frozen breakfast sausage and chicken nuggets.

According to Rubi, Applegate's cold cuts and hotdogs are our top sellers, and the Coop moved \$6,231 worth of their products during the last week of June alone. It should be noted that the Coop also carries a wide range of processed meats from local and national companies like

Garrett Valley, D'Artagnan, Organic Prairie and Brooklyn Hot Dog Company.

There is some overlap with Applegate, and the other brands mentioned are a bit cheaper—both organic and otherwise—but they don't seem to offer the sheer breadth of products that Applegate does. As the country's largest producer of organic processed meat, Applegate occupies a sweet spot in the marketplace, and at the Coop, attracting customers who care about eating naturally and organically, and giving them a high-quality product at a premium price. It should also be noted, however, that not all Applegate products are organic.

Applegate recognizes that their products' quality is the reason for their success, and that it's also the reason that they were able to successfully find a suitor like Hormel.

Applegate's Senior Director of Mission, Gina Asoudegan, assured me that there's

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The Home Pharmacy Offers Spices, Vegetables, Oils to Keep You Healthy and Combat Common Ailments

By Jaweed Kaleem



ILLUSTRATION BY CATY BARTHOLOMEW

In the food medicine cabinet: cinnamon, kale, pistachio, flax seeds, garlic, mint, lemon and ginger

Early last month on the Coop's second floor, a few dozen community members gathered in the meeting room for a food demonstration—with a twist.

The instructor was Chef Hideyo Yamada. At this Coop demonstration, she was teaching the class not only how to make some of her favorite Japanese treats, but about how to cook food that could make people feel good—or even feel better from ailments. The class was titled "Food Pharmacy."

Chef Yamada grew up in Tokyo. She worked in New

York restaurants—including three now-defunct Manhattan establishments, Mie, Kai, and Kyo-Tofu—over the course of 24 years, before becoming a private chef and culinary instructor.

"Everyone loves Japanese food. But what you get in restaurants is sometimes really sugary or salty or unhealthy," noted Yamada, who was not referring specifically to her past employers. She added, "But there are very simple ways to eat, and foods

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RECYCLE GALORE!



WHAT'S BEING COLLECTED:

Toothpaste tubes, any brand and size (toothbrushes OK too)

Baby food pouches and caps (any brand)

Energy bar wrappers (any brand but only energy bars—no other wrappers please)

Brita filters (other filter brands okay) plus other Brita filter-related items

Plastic food storage zip lock bags (any size), plastic cling wrap, and small bulk bags (NO PLASTIC ROLL BAGS OR SHOPPING BAGS)

Cereal bag and cracker bag liners or bulk cereal bags (any brand)



WHEN: 2nd Wednesday of the month, 2pm - 4pm
4th Saturday of the month, 2pm - 4pm

WHERE: Outside in front of the Coop or inside during inclement weather

PSFC / TerraCycle Recycling Collections

The vote is in and members at the May GM unanimously voted to create work shifts to collect a variety of hard-to-recycle packaging in partnership with TerraCycle.

Save up your eligible waste for upcoming collection dates.

QUESTIONS: ecokvetch@yahoo.com

LEARN MORE: www.terracycle.com

Note: Presort and separate items by category. No need to clean or remove labels. Do not bring items other than those listed here.

Next General Meeting on July 28

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The July General Meeting will be on Tuesday, July 28, at 7:00 p.m. at MS 51.

For more information about the GM and about Coop governance, please see the center of this issue.

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Hormel's

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no reason to worry about your Applegate Uncured Smoked Ham suddenly morphing into Spam. "The acquisition will change nothing for shoppers at the Park Slope [Food] Coop. Our products, recipes, standards and supply chain remain unchanged. Applegate is still Applegate," said Asoudegan.

Asoudegan also highlighted that their meats are 100% GMO-free as of July 1, 2015. In addition, their roast beef and beef hot dogs are 100% grass-fed.

However, she also acknowledged that due to antibiotic free and organic pork's growing popularity, it's been difficult for them to source enough of it—hence a sporadic bacon shortage over the last few years. They currently work with approximately 1,800 farms, and they're trying to bring in more suppliers. They're also trying to meet demand by introducing new products like Good Morning Bacon, which makes use of traditionally underutilized parts of the pig like the shoulder.

Given that there just aren't enough antibiotic-free pigs to go round, Hormel will have to find a happy medium between their ambitions for growth and Applegate's desire to stay true to their mission of producing high-quality meats.

Interestingly, the Coop members interviewed for this article weren't particularly concerned about the acquisition. Carla Iny, who's been a member for two years, has purchased Applegate's bacon in the past, and would do it again if there were no difference to the product. She's candid that she doesn't mistake bacon for wellness mainstays like quinoa or kale. "I only eat bacon on special occasions" said Iny. "It's bacon, I don't expect it to be healthy."

Michael Katz, a member for 15 years, and a shopping squad leader, doesn't buy Applegate products because he thinks they're too expensive. He notes his preference for Garrett Valley bacon—either turkey or regular. Like Iny, he accepts bacon for what it is, and notes that typically he only buys the organic version of items—such as fruits and vegetables—where he also has to eat the skin. The idea of organic bacon appears to be absurd at worst, and oxymoronic at best, to someone



ILLUSTRATION BY VALERIE TRUCCHIA

like Katz.

Brian Uyeda, who has been a member for 11 years, has bought Applegate's turkey deli meat and chicken nuggets, and will keep doing so if they maintain their quality, and if the Coop continues to support Applegate (by stocking their products).

Rubi, the Coop's meat and poultry buyer, noted that she "has concerns about Hormel—a company with little to no interest in the clean-meat movement—suddenly switching gears and purchasing this company." However, our meat-eating members can rest assured knowing that Rubi is vigilant: "We are keeping an eye on it. As long as the brand continues to produce using the same standards, we have no problem," she said.

BIG ORGANIC, MULTINATIONALS AND THE COOP

In some regards, Hormel was late to the party. In the last 20 years, as the organic movement and the natural foods and health industries have taken off, big business and multinational corporations, have taken notice. And they've bought up rustic- and pastoral-sounding brands both for the sake of diversifying their holdings, and because they see growth potential in that sector of the industry.

On August 27, 2014, *Business Insider's* Drake Baer published a rundown of previously independent, natural or natural-sounding companies and their corporate owners. Here are several brands carried by the Coop that

exemplify this acquisition trend:

- Clorox—yes, that Clorox, as in bleach—purchased Burt's Bees in 2007
- General Mills bought Cascadian Farm in 1999
- ConAgra bought Light Life in 2000 and sold it to private equity firm, Brynwood Partners in 2013
- Danone gained an approximately 85% stake in Stonyfield Farms in 2003
- Colgate-Palmolive purchased Tom's of Maine in 2006
- General Mills acquired Food Should Taste Good in 2012

Companies buying smaller companies is par for the course in the global economy, and healthy- and organic-lifestyle brands certainly aren't immune to such profit motives. However, in the acquisitions cited above, including the Hormel-Applegate transaction, both the Coop as an institution and its members as individuals must be circumspect. We must ensure that the ethical and ecologically sound practices and level of quality that such brands were built on are maintained honored.

If Clorox turns Burt's Bees lip balms into the equivalent of Chapstick—complete with artificial flavors, colors, and petroleum—then in the age of social media, Wikipedia and smart phone apps like Boycott, unhappy customers have numerous platforms on which to vociferously take note.

BUYING PREPARED FOODS VERSUS INGREDIENTS

Another point to consider is that many of the aforementioned brands like Applegate Farms are prepared or processed foods. As thought leaders on food like Michael Pollan and Mark Bittman tell us, the secret to healthy eating is to eat simple, to eat fresh, and to eat local. Big business can't compete with farmers' coops and independent, specialized vendors when it comes to simple and fresh.

Spend some time and money in the produce and

bulk aisles, buying nouns—not brands. The more you do so, the less you will have to worry about your favorite old-timey, down-home-sounding brands becoming tainted or tampered with as these kinds of corporate acquisitions continue to accelerate.■

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.

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

Puzzle author: James Vasile. For answers, see page 15.

Home Pharmacy

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to eat that taste good and are good for you.”

Yamada, who is also a Coop member, teaches at the Natural Gourmet Institute. The Manhattan-based school offers chef training and food certificate programs, as well as individual classes with titles ranging from “Gluten Freedom” to “Vegan Umami.” The Institute also advocates for organic, gluten-free, refined-sugar-free and vegan diets to promote health, and even help with common health maladies, from digestive issues to fatigue.

“There are simple spices like turmeric and cayenne pepper that you can add to increase the power of your meals,” said Yamada.

Below are tips for simple foods that might help alleviate everyday health problems, culled from several sources, including Yamada, the Natural Gourmet Institute (Ayurveda, which originates in ancient India, is one of the classes the Institute offers) and other resources. Most, if not all, ingredients are regularly available at the Coop.

Trouble sleeping: Tart cherries have a high amount of melatonin, the same kind that’s sold (in higher dosages) in drug stores in pill form as a sleep aid. Melatonin is a hormone that the pineal gland produces, and it’s been used for years to fight jet lag, insomnia. In its naturally human-produced form, it has even been credited with helping battle the aging process. In 2010, a study published in the *Journal of Medicinal Food* found that people who drank eight ounces of tart cherry juice each morning and evening reported sleeping better and longer.

Stomach ache, indigestion and other digestive issues (dyspepsia):

Studies—and plenty of family tradition—suggests that turmeric’s anti-inflammatory properties can calm down your stomach acid in a natural, less intensive way than over-the-counter medicines. Try it by itself in powder form or mix it with hot water. Nutritionist Meghan Telpner recommends this recipe for a turmeric tea: steep 1 tsp. cinnamon, a pinch of clove, a pinch of nutmeg, 1 tsp. fresh ginger (optional), at least 1 tsp. turmeric in one or two cups water for 10 minutes, then strain and add raw honey and milk or milk substitute (Source: <http://www.meghantelpner.com>).



Hideyo Yamada displays brown rice and sea vegetable mix sushi while demonstrating cooking techniques in the Food Pharmacy and Tsubo Massage presentation at the Coop.



Coop members Pirco Wolfram and Sue Baldassano assisting Hideyo Yamada chopping sesame seeds and cutting ginger.

Cough: Plenty of foods help with coughs. Everyone knows the trick of eating some honey or honey in hot water, but do you know why it works? It’s because honey is a demulcent, a substance that helps with irritation and inflammation by creating a protective coating in your mouth. On top of that, honey is known for its antioxidant and antimicrobial properties. Many people swear by certain kinds of honeys, such as darker ones or buckwheat honey, but most will do just fine. There are also many other natural aids to give you an easier time with the com-

mon cold or cough. Try thyme tea, using two teaspoons of crushed thyme leaves steeped in 1 cup water. Or try peppermint tea made with fresh or dried leaves. Warm drinks and tea—of any kind, aside from alcoholic—also help thin mucous to make an annoying experience slightly more comfortable. Adding ginger, which has anti-inflammation and immune-boosting properties, to any liquid mix, also won’t hurt.

Bloating: Try apple cider vinegar, a liquid made from fermented apples. Drink one tablespoon of it in water or

tea before eating if you commonly suffer from bloating after meals. For the home bartenders that happen to have a bottle of Angostura bitters, try mixing them with water or lemonade instead of your favorite liquor, and have it before a meal. Or, if you prefer an alcoholic sipper—perhaps you’re at a social event—try a fernet (an Italian type of amaro, which is a bitter aromatic spirit). The amaro, traditionally served as a digestif (after a meal), is great to have before or during a meal, too. Fernet Branca is one brand to consider trying.

Skin care: Have dry skin, chapped lips or other skin issues? No need to purchase a fancy lotion or oil. Just try dabbing a small amount of extra virgin olive oil or even raw coconut oil. Beware that it’s not meant for everyone, especially olive oil. Some people do experience minor skin breakouts either from sensitivity or excessive use. A small

amount of honey or olive oil mixed with brown sugar is also good—and tasty—for the lips. Just make sure to rinse it off!

Heart burn and acid reflux: Sodium bicarbonate (baking soda) has a pH that’s above seven, so it can help neutralize your stomach acid. Try mixing ½ to 1 teaspoon of baking soda with 8 ounces water. Drink and repeat as needed over the day, though be watchful of having too much. Aloe vera juice can also help soothe your stomach. It doesn’t taste so bad, either. Try 2 or 3 ounces of it before meals.

Simply search on the web for “home remedies” or a similar phrase and hundreds of results will pop up for recipes, foods and spices of all kinds. It’s important to do your research on what foods are best and what medical advice there is for and against various remedies. Not every resource, of course, can be trusted. There’s often competing evidence and advice for and against various remedies (For example, some people are dedicated to eating local honey as a way to battle seasonal allergies, but there are plenty of experts who say it simply doesn’t work.) You should always call 911 or see a doctor for any serious problems. Still, Yamada said, using simple foods as remedies can be “incredibly beneficial.” Within reason, experiment, and see what works best for you.

One of her most popular, easiest and favorite recipes is vegan miso soup. The probiotics in miso aid the digestive system, and the staple soup has been sought after for centuries for its anti-inflammatory properties. ■

A recipe for two servings of miso soup from Hideyo Yamada:

For the stock:

1 ½ cups of water
Kombu seaweed strips,
about 5 inches total.

For the soup:

1 ½ cups kombu stock
1/4 block of cubed, firm tofu
1 ½ tablespoons of miso
1 teaspoon of sliced scallions

Directions:

Soak the kombu in the water overnight. The next day, boil the water and the kombu before removing the kombu and turning off the burner. Add the tofu cubes and boil again before turning off the heat. Put the miso in the stock and allow it to dissolve. Serve with the scallions.

Q&A: Rachel Wiesenfeld of Wise Organic Pastures

By Lily Rothman

Organic poultry will be nothing new to most Coop shoppers, but it's surprisingly rare to find an organic chicken that's also kosher. At the Park Slope Food Coop, a supplier that fills that need is Wise Organic Pastures ("Wise"), a Brooklyn-based company that provides chickens that are raised at several farms in Pennsylvania. Last year, shoppers may have missed seeing Wise products: the company added a processing plant but was unable to get USDA certification for it—and thus unable to process chickens—for about two months. In June of 2014, Glatt Organics acquired the Wise Organic Pastures brand. Wise founder Rachel Wiesenfeld and her family still oversee day-to-day operations and maintain relationships with long-time customers like the PSFC, putting their decades of experience to use.

Wiesenfeld spoke to the *Gazette* about how her company found and filled a niche.

The Linewaiters Gazette: **How did you get into the chicken business?**

Wiesenfeld: It was really by chance. My husband was a computer analyst for many years, and back in the '90s he saw the writing on the wall that they were going to eliminate his position. We had bought a new home, [and] we had a mortgage to pay. I said, Let me see what I can do to help out financially. I'm a mother of 11 children. They're all married by now and all doing well, but I still had a house full of kids at the time. I was looking for something to do on a part-time basis or something to do at home, and there was someone in the area looking for somebody to sell ads in a newspaper circular. On the first day of my job, I called a gentleman who used to run an ad for a natural hand cream, but he asked me would I know anybody who would be willing to sell a natural, antibiotic-free chicken that he was getting from Canada. When I got home I said, What difference does it make to me if I'm going to sell chickens or if I'm going to sell ads in the newspaper? This is something I can do at home in my free time.

At that point, I had no idea how chickens were raised. You have to realize that 22 years ago even in the non-kosher world organic is not what it is today. It was in the baby stages. The public needed a lot of education. Before I can educate somebody else I have to educate myself, so that's what I did. Like I said, this chicken was not organically fed but it was antibiotic-free, it was kosher, from Canada and it was a very good-tasting chicken. After three months, this place in Canada went out of business and they stopped processing chickens. So I was out of a job. One day I said to my husband, Look, there's a market out there for people who want a healthy chicken, but there is no such chicken

in the kosher market. Why don't I find out where can we get a kosher, organic chicken — a true organic chicken — and we can sell it.

And that was how you started?

There was no USDA symbol [for organic poultry] at the time. When the USDA finally did come out with their standards, we needed to get the plant certified.

Was that hard to get?

No, because at that point we only worked with one farmer and he had a certification. Every time he sent a load of chicken he would send along the certification, and the USDA would make sure the paperwork was okay and then they would let you put the organic symbol on there.

Why was there no kosher healthy chicken when you started? Why was it so rare?

I guess nobody really thought there was a market for it. Like I said, 22 years ago, even the non-kosher market had not as many players as there are today. The kosher natural market has grown by leaps and bounds. I've gone to health-food shows that started out with 60 booths and they're up to a couple of hundred today. Humanity finally started realizing there was so much junk going into the food that it was making people sick. People became more aware of what they were putting into their bodies.

So what makes a chicken kosher?

Non-kosher chickens are usually shackled and then stunned; a kosher chicken is slaughtered via a knife by a rabbi who's trained to slaughter a chicken. The knife has to be so sharp that the cut is virtually painless to the chicken. It's a humane way of killing a chicken. That's the first difference. Number two is that non-kosher chickens are processed in hot water.



Rachel and Isaac Wiesenfeld holding one of their kosher, organic whole chickens.

Kosher chickens can only be processed in cold water. When you cut your finger, what do you do, put it in cold water or hot water? You would put it in cold water to stop the bleeding. That holds true with the chicken. And another thing, the hot water, if it's not hot enough, it'll make bacteria grow.* The third difference is kosher chickens are salted. The Torah forbids eating blood. The salt draws the blood out of the chicken. That's what makes a chicken kosher. And one more thing: A kosher chicken, besides being inspected by the USDA inspectors, is also being inspected by a knowledgeable rabbi, who inspects the insides to make sure it's healthy.

How has the increasing interest in health food affected your business?

For many years we were the only kosher, organic poultry processors. We used

to provide Whole Foods with organic chickens. When the recession hit in 2008 or 2009, a lot of people were losing jobs and could no longer afford the expensive chicken. Whole Foods asked us to start producing an antibiotic-free chicken not fed organically. We went to our processing plant and asked them to start doing this for us and they refused. We said to them, If we're not going to do it for them they're going to find somebody else and we're going to lose out on this big customer, but we were talking to deaf ears. Lo and behold, a little kosher processor in upstate New York was doing an antibiotic-free chicken and Empire [a major kosher chicken company] bought them out and went to Whole Foods with an exclusive line. Today, Whole Foods no longer carries our product. When that happened there were a lot of unhappy campers, but there was nothing we could

do. Maybe one day we'll get back to them, now that things are better and we have our own processing plant.

Finally, what's your favorite way to eat chicken?

I love chicken soup. Chicken soup made from organic chickens is just out of this world. I once had a case where I didn't have an organic chicken in my house so I went out to buy a chicken at the butcher and I made soup. I made it for Shabbos and I put it on the table and my kids started eating it. They all started sniffing and I said, What's the matter? They said, I don't know, there's something wrong with the soup. I finally told them it wasn't made from organic chicken. You can really tell.

**Coordinator's Note: The poultry that the Coop carries from D'Artagnan, Bell and Evans, and Snowdance Farm are not dipped in water at all, but air-chilled as part of the poultry processing. ■*

PHOTO BY CAROLINE MARDOK

SAFE FOOD COMMITTEE REPORT

Plow to Plate Presents: Weight of the Nation Part III: Children in Crisis

By Adam Rabiner



Weight of the Nation Part III: *Children in Crisis* ("Children in Crisis") examines the increasing problem of childhood obesity in the United States. More than 18% of children are now obese, a tripling of the number in a generation, and these children face psychological and physical challenges that put both them at risk.

It's not just that these kids are more likely to be made fun of, feel left out or ignored, or get bullied. That's all bad. But to make things worse, they are also more likely to become obese adults and to suffer a myriad of health problems at a young age such as diabetes, hypertension, asthma and liver and heart disease. Health experts predict that one third of the children born after 2000 will become diabetics. Type II diabetes, a form of the disease previously thought to pertain only to adults, is now increasingly found in children as young as 10 years old. Some predict that for the first time ever, children born today are likely to not live as long as their parents, a stunning reversal of an otherwise commendable record of improved public health and increased life expectancy.

The fate of any country rests with its youngest generation and the third installment of *Weight of the Nation* brings home, more so than did parts I and II, that the plague of obesity is indeed a looming and

real threat to our nation. By 2025, should present trends continue, private employers will bear over \$30 billion in healthcare costs. The weight of the nation is out of control but it can be fixed.

But fixing the problem won't be easy. Children, especially those who watch TV or are subject to commercials on YouTube, witness a barrage of advertising for sugary breakfast cereals, candy, soda, energy and sports drinks, fast food and junk food. Studies have shown that kids with TVs in their bedrooms are at greater risk of weight gain. It used to be assumed that such a proclivity towards weight gain came from children being couch potatoes. Now it's believed that a key culprit is the onslaught of advertising for unhealthy foods targeted specifically to children. Collectively, food companies spend in excess of one-and-a-half-billion dollars a year marketing these toxic products to kids. Parents with the best of intentions are no match against the corporate behemoths.

Several of the subjects shown in the film take advantage of and benefit from different local anti-obesity children's programs run out of hospitals and health clinics in their communities. But such specialized and customized care, education, and health monitoring is not a practical, economical, nor universal solution.

Children in Crisis does explore other potential solutions, some more successful than others. One recent failed attempt was the Interagency Working Group on Food Marketed to Children (IWG). This group of three federal agencies drafted a set of specific industry standards, which rejected the recommendations and effectively lobbied congress in 2012 to shelve the IWG.

More cause for hope is President Obama's 2010 Health and Hunger Free Kids Act, which sought to improve the national school lunch program by increasing fruits, vegetables and whole grains, limiting the serving of potatoes, and reducing fat, sugar and salt. But even this sensible legislation met with resistance. The potato lobby fought for the right to serve French Fries with every meal and Congress rewrote the

law so that tomato sauce (and therefore pizza) counted as a vegetable—a move reminiscent of Ronald Reagan's infamous classification of ketchup as a vegetable.

Children in Crisis also examines the gradual disappearance of physical education from schools nationwide. Susan Combs, the Texas state Comptroller, recognizing the economic costs of childhood obesity and hoping to avert a fiscal disaster, has initiated a novel effort to bring it back.

The Comptroller's \$20 million Texas Fitness Now grant program supports in-school physical education, nutrition and fitness programs for public and charter school students in grades 6, 7 and/or 8. Approximately 700 schools and 270,000 students qualify for the grants.

Unlike some other films featured in the *Plow to Plate* series,

Children in Crisis does not end on a high note of optimism and great hopes for the future. Improvements, if they are to arrive at all, will take a great deal of collective effort. Like any successful diet, long-term and permanent change, if it is to come, will be hard.

See upcoming events, past reviews and a comprehensive list of films shown at www.plowtoplatefilms.com which can now also be reached via a link on the Park Slope Food Coop's home page at www.foodcoop.com.

Weight of the Nation Part III: Children in Crisis: Tuesday, July 14, 2015

Park Slope Food Coop—2nd Floor

7:00 p.m. Free and open to the public. Refreshments will be served. ■

Please protect your feet and toes while working your shift at the Coop by not wearing sandals or other open-toed footwear.

**Thanks for your cooperation,
The Park Slope Food Coop**

WEEKEND BIKE VALET PARKING

Saturdays (April 4 to Nov 21) 1 to 5 pm
Sundays (April 5 to Nov 22) 3:30 to 7:30 pm

Leave your bike, stroller, scooter, or cart while you work or shop. No locks, no worries, no theft!

Operates rain or shine. Look for us by the yellow wall under the green tent.

Brought to you by the Shop & Cycle Committee

**PSFC
Shop & Cycle
Committee**

MEMBER SUBMISSION

Pro-Coop: Finding Real Alternatives to Boycotting

by Jesse Rosenfeld

On June 7, 2015, the first Alternatives to Boycotting meeting was held in our common room at the Park Slope Food Coop (PSFC). I led the meeting, and explained the reasons for holding it.

I said Pro-Coop is empowering others without boycotting anyone. It means strengthening the Coop and not manipulating its policies for unrelated agendas. The boycott policy isn't about boycotting anymore. It's an excuse for a trench war that helps no one and hurts all of us, because no matter what so-called side you take, you're seriously offending someone.

I said it's time to change the conversation. Let's start with how we already have several products on our shelves that empower politically under-represented groups without needing to demonize the governments under which they live. Peruvian coffee growers, African chocolate producers, small upstate organic farms are three examples. Yes, we have boycotted products, countries and organizations in the past, but this tiny handful pales in comparison to the hundreds of groups we support without calling for boycotts. PSFC has always remained true to its mission of not buying products that exploit others, but we act by using common sense, which needs no hatred to support it.

I brought up my own efforts as an example: taking a great deal of personal time and energy to shepherd Al'Ard Palestinian Olive Oil onto our shelves while vocally standing against boycotting Israel. This stance is Pro-Coop, empowering others without boycotting

anyone. I also mentioned my own pending agenda item proposal to raise the boycott minimum to 75% instead of our de facto 51/49%.

The floor was then open to other alternative approaches.

Someone suggested an end-cap where Israeli and Palestinian products can be showcased together, a wonderful productive symbol of a cooperative.

Many hungered to know more about the hundreds if not thousands of Israeli-Palestinian groups worldwide who actively dialog and work together in the interest of building bridges. One member said he had already found many such organizations and would forward their names. Suggestions were made to continuously profile such groups in letters to the *Gazette*, and invite them to speak locally. Also suggested were tabling events to promote such groups in general and how their philosophy of cooperation can strengthen our own cooperative. (Someone remarked that it's easy to criticize such cooperating entities as politically incorrect, but felt that vastly more PSFC members would warm to building something rather than destroying something.)

An agenda item calling for elections to the *Linewaiters' Gazette* (LWG) was submitted. It was voiced that the LWG has exacerbated the ugly stand-off at the PSFC, and is seen to ignore membership who feel personally offended by what looks like pro-boycott bias on the part of the chief editors. Yet they are safe from accountability because such positions are unelected.

People suggested writing letters supporting the General Coordinators. It was said that the GCs are making strong attempts to focus on operations, the jobs for which they were hired, instead of on people who burden operations with irrelevant calls to boycott Israel.

Someone said they would research the legal ramifications of boycotting Israel for the PSFC, plus how the BDS (Boycott, Divestment and Sanctions) movement at the Coop is financially supported.

A call was made for satirists. People need to see the ridiculousness of having only one conversation. In a region as complex as the Middle East, there are at least millions of perspectives, opinions and stories to hear.

It was suggested that we find Tibetan products (remember Tibet everyone?) and Kurdish products to put on our shelves.

To end the meeting, I said:

To those who are invested in keeping this ugly stand-off alive, whoever thinks that the only legitimate conversation about the Middle East is that we should boycott Israel, today I tell you: we are taking the conversation away from you. You have handled this important issue with a horrific lack of responsibility, and could very well walk the Coop straight into a lawsuit for violating New York State Human Rights laws.

Please come to our next meeting on Sunday, July 19, 2015 at noon, in our common room at PSFC.

The conversation is changing, finally! We're changing it! ■



— Surf's up —

LINEWAITERS' GAZETTE



We seek members with extensive InDesign knowledge for the production teams.

Members needed for a Saturday or Sunday five-hour shift at the Coop. The teams meet every eight weeks. We are also looking for members to work at the Coop for FTOP credit, on Saturday or Sunday.

Please send inquiries to annette_laskaris@psfc.coop.

DO YOU LOVE BIKES?
DO YOU LIKE WORKING OUTSIDE?
INTERESTED IN A SATURDAY OR SUNDAY WORKSLOT?



Join a Bike Valet squad!

It's like coat-check for bikes for working and shopping members.

We need to fill Bike Valet shifts ASAP.

Contact the Membership Office for details and to sign-up.

THE GAZETTE INDEXES

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

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

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

Many of the *Gazette* issues referenced in these indexes are available as PDFs on the Coop's website. (Copies of these and additional issues are also available at Brooklyn's Central Library, located at Flatbush Ave. and Eastern Pkwy. on Grand Army Plaza.)

NOTICE TO COOP MEMBER/OWNERS**INTERIM BOARD OF DIRECTORS ELECTION****WHEN? REQUIRED GENERAL MEETING, SEPTEMBER 29, 2015**

The Members of the Board of Directors have received written notification from Zoey Laskaris that she will resign her seat on the Board of Directors as of the end of the day on July 31, 2015.

Our Bylaws state "In the case of a vacancy on the Board of Directors, there shall be an election held at a regular Board of Directors meeting to fill the vacancy. Such meeting shall be held no less than 30 days nor more than 60 days after the vacancy occurs. The Board may hold the vacancy open to be filled at the next Annual Meeting provided that the vacancy is created with less than six months remaining before the Annual Meeting and provided there is only one vacancy. A Director elected to fill a vacancy shall serve only until the next Annual Meeting, at which meeting the membership shall elect a Director to serve for the balance of the term."

Therefore the required date for the election is Tuesday, September 29, 2015.

Furthermore the Bylaws state that "The ballot used for the Directors election shall provide for voting 'yes' or 'no' or 'abstain' for each candidate. Any candidate who receives more 'no' votes than 'yes' votes is deemed ineligible for election."

If you are interested in running for this Board opening, come to the September 29, General Meeting and nominate yourself from the floor. Please be prepared to say a few words about yourself and your interest in joining the Board of Directors.

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.

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.

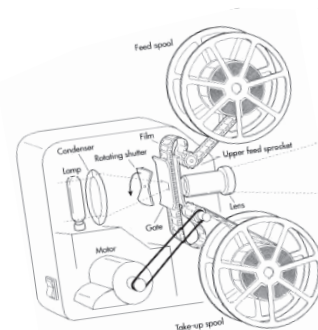
**park slope
FOOD COOP**

&

**GREENE
HILL
FOOD
CO-OP**

**18 Putnam Ave., Brooklyn (bet. Grand Ave. & Downing St.)
greenehillfood.coop**

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.**



Summer Picnic

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

The *Gazette* will not knowingly publish letters, articles or reports that are hateful, racist, sexist, otherwise discriminatory, inflammatory or needlessly provocative.

The *Gazette* welcomes Coop-related articles, letters and committee reports from members that follow the published guidelines and policies. The following is a summary—please see the detailed guidelines for each type of submission on the Coop website: www.foodcoop.com.

All submissions must include author's name, phone number and e-mail address, conform to the following guidelines and to the Fairness, Anonymity and Respect policies. Editors will reject letters, articles and reports that do not follow the guidelines or policies. Submission deadlines appear each edition in the Coop Calendar section.

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

Letters: Maximum 500 words. All letters will be printed if they follow the published guidelines and policies.

Voluntary Articles: Maximum 750 words. A Voluntary Article is held to a higher standard than a letter and must meet at least the following criteria: A Voluntary Article must analyze the topic it is discussing; it must present accurate, verifiable corroboration for factual assertions; it can criticize but not attack Coop practices and personnel; if critical it must present positive solutions; it cannot be solely or mainly opinion. It must strive to make a positive contribution to the understanding of the reader on a topic. If a submitted Voluntary Article is substantially opinion, it must be re-submitted, under 500 words, as a Letter to the Editor, possibly to a future issue. Editors will reject articles that are essentially just advertisements for member businesses, those of family and friends of members, solely expressions of opinion or that do not follow the guidelines and policies.

Committee Reports: Maximum 1,000 words. Reports must follow the published guidelines and policies.

LETTERS, ARTICLES AND REPORTS SUBMISSION POLICIES

Letters must be the opinion of the letter-writer and can contain no more than 25% non-original writing.

All submissions must be written by the writer. Letters or articles that are form letters, chain letters, template letters or letters prepared by someone other than the submitting member will be rejected.

Letters, articles and reports must adhere to the Fairness, Anonymity and Respect policies. They cannot be hateful, needlessly inflammatory, discriminatory libelous, personal attacks or make unsubstantiated claims or accusations or be contrary to the values of the Coop as expressed in our mission statement.

All submissions must be legible, intelligible, civil, well and concisely written with accurate, attributed, easily verifiable statements of facts separated from opinions.

Letter and article writers are limited to one letter or article per issue.

Letter and article writers cannot write gratuitous serial submissions. Editors may reject submissions to consecutive editions of the *Gazette* on the same topic by the same writer.

Editor-Writer Guidelines: All submissions will be reviewed and, if necessary, edited or rejected by the editor. Writers are responsible for the factual content of their stories. Editors must make a reasonable effort to contact and communicate with writers regarding any questions or proposed editorial changes. Writers must be available to editors to confer about their submissions. If a writer does not respond to requests for editorial changes, the editor may make the changes without conferring with the writer, or reject the submission. If agreement between the writer and the editor about changes does not occur after a first revision, the editor may reject the submission, and the writer may revise and resubmit for a future issue.

FAIRNESS, ANONYMITY AND RESPECT POLICIES

In order to provide fair, comprehensive, factual coverage:

Fairness

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 unnecessary, not specific or are not substantiated by factual assertions. The *Gazette* will not publish gratuitous personalization. That is, no unnecessary naming of Coop members in polemical letters and articles. Writers must address ideas not persons.
3. Submissions that make substantive accusations against specific individuals, necessary to make the point of the submission and within the Fairness, Anonymity and Respect policies 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.

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.

Respect

Submissions to the *Gazette* must not be hateful, racist, sexist, otherwise discriminatory, inflammatory or needlessly provocative. They may not be personally derogatory or insulting, even when strongly criticizing an individual member's actions.

The *Gazette* is a collaboration among Coop members. When submitting, please consider the impact of your words on the writers, editors and production staff who use our limited workslot time to try to produce an informative and cooperative publication that reflects the values of our Coop community.

Printed by: Tri-Star Offset, Maspeth, NY.

SUMMERTIME

DON'T FORGET YOUR COOP SHIFT!



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

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

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

YOUR CO-WORKERS WILL LOVE YOU FOR IT!

RETURN POLICY



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

REQUIRED FOR ANY RETURN

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

CAN I EXCHANGE MY ITEM?

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

CAN I RETURN MY ITEM?

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

NEVER RETURNABLE

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

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

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

RETURNABLE

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

This Issue Prepared By:

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Final Proofreader: Lisa Schorr

Index: Len Neufeld

Advertising: Mary Robb

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.

Betsy Aaron	Noah Berman	Christine Davitt	Michael Goldenberg	Jonathan Kerr	Steven Robles	Marianne Tober
Hal Ackerman	Samuel Biroscak	Rosie DeAngelo	Tansy Goodman	Angelica King	Julie Rubin	Evren Uzer Von Busch
Rebecca Ackerman	Jennifer Bonczar	Michal Drenger	Nathan Gordon	Alexander Kramer	Evan Russek	Hans Otto Von Busch
Masami Adachi	Doug Bova	Betty Jo Drost	Mathew Hampel	Zachary Kruskal	Katherine Sacks	Betsy Wade
Linda Adamson	Amanda Bracco	John Druelinger	David Hanrahan	Melissa Lewis-Ackerman	Miryam Shemwell	David Waldes
Carolyn Agis	Anthony Carri	Gina Dyches	Hannah Henderson-Charnow	Tohar Magen	Rebecca Steiner	Sara Wallace-Lee
Azmina Alimohd	Mami Carri	Elizabeth Dyer	Lydia Holt	Marc Mendelsohn	Khalil Steward	Bob Werb
Gilad Amital	Lila Chambers	Christopher Ernst	Maya Howard-Watts	Joe Messina	Snorri Sturluson	Megan Williams
Nancy Faith Anello	Wendell Cheung	Nina Fan	Heather Hutson	Scott Minter	Tamim Suhail	Tyler Williams
Yamil Anglada	Kathryn Christie	Brandyn Friedly	Carla Jones	Robert Mulhall	Brian Sullivan	Jue Yang
Lori Barth	Matthew Cohen	Patrick Fromm	Timothy Jones	Leah Nuzum	Sean Swanson	
John Bazuro	Ron Cohen	George Fuchs	Marisa Kaproff	Raine O'Kelly-Rodriguez	Linda Taimina	
Sommer Bazuro	Pieter Cooper	Amanda Fuller	William Keefer	Samantha Peltz	Shilpa Thayyullathil	
Ariel Beck	Kent Corbell	Theodore Furman	Lauren Kelley	Joanna Pitt	Andrew Titus	
Kashuo Bennett	Allison Corcoran	Tatianni Gagner	Shelley Kensler		Kaitlin Toal	
Anthony Beretta	Vincent Cusenza	Michael Gelman			Daniel Tober	

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

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

General Meeting Info

TUE, JULY 28
GENERAL MEETING: 7:00 p.m.

TUE, AUGUST 4
AGENDA SUBMISSIONS: 8:00 p.m.

Submissions will be considered for the August 25 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

July 23 issue: 12:00 p.m., Mon, July 13
August 6 issue: 12:00 p.m., Mon, July 27

CLASSIFIED ADS DEADLINE:

July 23 issue: 7:00 p.m., Wed, July 15
August 6 issue: 7:00 p.m., Wed, July 29

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 on foodcoop.com and at every General Meeting.

Next Meeting: Tuesday, July 28, 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 processed and healthful foods. We seek to avoid products that depend on the exploitation of others. We support non-toxic, sustainable agriculture.

We respect the environment. We strive to reduce the impact of our lifestyles on the world we share with other species and future generations. We prefer to buy from local, earth-friendly producers. We recycle. We try to lead by example, educating ourselves and others about health and nutrition, cooperation and the environment.

We are committed to diversity and equality. We oppose discrimination in any form. We strive to make the Coop welcoming and accessible to all and to respect the opinions, needs and concerns of every member. We seek to maximize participation at every level, from policy making to running the store.

We welcome all who respect these values.

park slope
FOOD COOP

calendar of events

jul 11
sat 12 pm

Nutrition Response Testing

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

jul 12
sun 12 pm

How Money Works

The three root causes of the financial problems most families face are: failure to plan; being uninformed; and misinformation. This informative seminar will discuss the following issues: the Rule of 72; paying off your debt; credit card traps; how your life insurance policy works. These topics, once understood and applied, can have an impact on your personal finances. **Deborah Mack** is a Coop member and an independent representative with Primerica Financial Services, Inc. She empowers you to save money, get out of debt and strive for financial independence by educating you with financial concepts.

jul 14
tue 7 pm

Safe Food Committee Film Night: Weight of the Nation Part III



Children in Crisis. Childhood obesity is much more than a cosmetic concern. The health consequences of childhood obesity include greater risk of heart disease, diabetes, high blood pressure, asthma and other illnesses. Experts fear this may be the first generation of American children who will have a shorter life expectancy than their parents. The good news is that there are resources available for parents who want to help their kids. The bad news is that there are many barriers to achieving these goals and many parents don't recognize the serious health issues and the help their children need to overcome the obstacles.

See upcoming events, past reviews and a comprehensive list of films shown at www.plowtoplatefilms.com which can now also be reached via a link on the Park Slope Food Coop's home page at www.foodcoop.com.

jul 19
sun 12 pm

Alternatives to Boycotting

How many narratives are there in the Israel-Palestine conflict? One above all? Two competing ones? How about five narratives? How about one hundred? If you've always felt that "pro" or "anti" positions only put us at odds, and that angry resolutions help no one, you should come and bring your alternative solutions for peace in the Middle East and for our beautiful Coop. This will NOT be a debate on the pros and cons of boycotting. It will be a place for New Narratives. The conversation is changing. Finally! **Jesse Rosenfeld** is a Coop member since 2004, secretary for the General Meeting, and is helping to bring a new brand of Palestinian olive oil to our shelves. He believes in empowerment, not boycotts.

jul 28
tue 7 pm

It's Your Funeral

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

jul 28
tue 7 pm

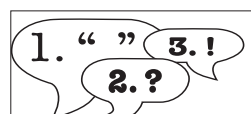
PSFC JUL General Meeting



Meeting Agenda to be announced. For information on how to place an item on the Agenda, please see the center pages of the *Linewaiters' Gazette*. The Agenda Committee minutes and the status of pending agenda items are available in the Coop office. **Meeting location:** MS 51, 350 Fifth Ave., between Fourth and Fifth Sts. Enter on Fourth St. cul-de-sac. Fourth St. entrance is handicap-accessible.

aug 4
tue 8 pm

Agenda Committee Meeting



The Committee reviews pending agenda items and creates the agenda for future General Meetings. Drop by and talk with committee members face-to-face between 8:00 and 8:15 p.m. Before submitting an item, read "How to Develop an Agenda Item for the General Meeting" and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at foodcoop.com. **The next General Meeting will be held on Tuesday, August 25, 7 p.m., at MS 51, 350 Fifth Ave., between Fourth and Fifth Sts.**

aug 7
fri 7 pm

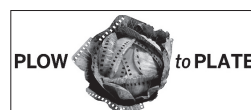
Film Night



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

aug 11
tue 7 pm

Safe Food Committee Film Night



Film to be announced. See upcoming events, past reviews and a comprehensive list of films shown at www.plowtoplatefilms.com which can now also be reached via a link on the Park Slope Food Coop's home page at www.foodcoop.com.

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.

jul 11–oct 16 2015

aug 25
tue 7 pm

PSFC AUG General Meeting

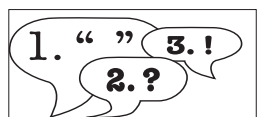


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sep 1
tue 8 pm

Agenda Committee Meeting



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The next General Meeting will be held on Tuesday, September 29, 7 p.m., at MS 51, 350 Fifth Ave., between Fourth and Fifth Sts.

sep 3
thu 7:30 pm

Food Class



Class subject, chef and menu to be announced.
Materials fee: \$4.

sep 4
fri 7 pm

Film Night



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

sep 8
tue 7 pm

Safe Food Committee Film Night



Film to be announced.
See upcoming events, past reviews and a comprehensive list of films shown at www.plowtoplatefilms.com which can now also be reached via a link on the Park Slope Food Coop's home page at www.foodcoop.com.

sep 11
fri 7 pm

Wordsprouts



Authors to be announced.
Bookings: John Donohue, wordsproutspsf@gmail.com.

sep 13
sun 12 pm

Alternatives to Boycotting

How many narratives are there in the Israel-Palestine conflict? One above all? Two competing ones? How about five narratives? How about one hundred? If you've always felt that "pro" or "anti" positions only put us at odds, and that angry resolutions help no one, you should come and bring your alternative solutions for peace in the Middle East and for our beautiful Coop. This will NOT be a debate on the pros and cons of boycotting. It will be a place for New Narratives. The conversation is changing. Finally! **Jesse Rosenfeld** is a Coop member since 2004, secretary for the General Meeting, and is helping to bring a new brand of Palestinian olive oil to our shelves. He believes in empowerment, not boycotts.

sep 29
tue 6:45 pm

College Admissions 101

Get your children into their first-choice college. Are you or your child stressed about applying to college? Want to know what goes into writing a winning college essay? If you've been wondering what you can do now to make things easier when application time comes, come to this free workshop. Time for Q&A afterward, and additional resources will be provided. **Steve Schwartz** is a professional college admission counselor in Park Slope with more than a decade of experience. He also writes the popular *Get Into College* blog and is a Coop member.

sep 29
tue 7 pm

PSFC SEPT General Meeting



Meeting Agenda to be announced. For information on how to place an item on the Agenda, please see the center pages of the *Linewaiters' Gazette*. The Agenda Committee minutes and the status of pending agenda items are available in the Coop office. **Meeting location:** MS 51, 350 Fifth Ave., between Fourth and Fifth Sts. Enter on Fourth St. cul-de-sac. Fourth St. entrance is handicap-accessible.

still to come

oct 1 Food Class

oct 9 Wordsprouts

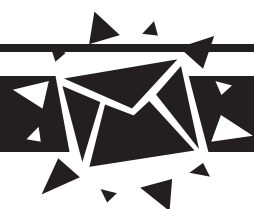
oct 2 Film Night

oct 13 Safe Food Committee Film Night

oct 6 Agenda Committee Meeting

oct 16 Prospect Concert

LETTERS TO THE EDITOR



COOP'S PROGRESSIVE TRADITION HAS BEEN COMPROMISED

MEMBERS:

The Coop's progressive tradition has been compromised by:

The failure by the Board of Directors to file a disciplinary complaint against the anti-boycott disrupters at the April GM. Those members displayed unwillingness to accept the responsibilities of membership (to be cooperative), the first principle in the international cooperative movement. (*Gazette* article: May 14, 2015, 'Uncooperative Behavior' At the April General Meeting, by Lily Rothman). *Gazette* article cited in (2) below.

The General Coordinators' advocacy for the membership to consider prohibiting certain speech at the Coop, namely: Israel, Palestine, the Middle East, SodaStream, "BDS-Boycotts, Divestment and Sanctions." The restricted speech would extend to General Meeting time (including Open Forum, Coordinator Reports, Committee Reports or Agenda Items). (*Gazette* article: June 11, 2015, Coordinator's Corner, Our Coop's Sustainability, by Joe Holtz, General Coordinator).

The Board of Directors, according to the PSFC's Bylaws, (amended as of 03/31/2015), Article IX Coop Operation: "The directors may, by resolution, adopt rules and regulations covering operation of the Coop, including ... disciplinary actions against members ..." (www.foodcoop.com). At the April GM, during the presentation of the agenda item proposal to boycott SodaStream, four Board members, cited in the GM minutes, repeatedly, used the microphone to restore order: "The Coop needs to be able to deal with issues of difference between its members." After asking the anti-boycott disrupters to allow the presenters to continue, the response was immediate, "Not gonna happen," yelled one of the anti-boycott members. The failure of those members to cooperate was not a minor infraction; it lasted 25+ minutes. Subsequently, at the May GM, during the Disciplinary Committee Report, we learned that the Board of Directors had not submitted a complaint.

The General Coordinators should be advocating for new procedures to guaran-

tee democracy at each GM: namely, conflict-resolution sessions for the disruptive anti-boycott members, and a Sergeant At Arms at each GM to serve as a reminder that members have a responsibility to be cooperative. The Supreme Court has long held that boycotts to bring about political, social and economic changes are protected under the First Amendment. (*NAACP v. Clairborne Hardware Co.*, 458 U.S. 866 (1982). These rights should also be protected at the Coop.

The Park Slope Food Coop Mission Statement should never say: "We seek to avoid products that depend on the exploitation of others" [except Palestinians].

Mary Buchwald
PSFCmembersforBDS
<https://psfcbds.wordpress.com>

COOP-WIDE MAIL REFERENDUM FOR BOYCOTTING SODASTREAM

TO THE MEMBERS,

In the June 11, 2015 *Gazette* Mr. Holtz, justifies the General Coordinators' May 26, 2015 attempt to bypass the Agenda Committee's announced agenda and to persuade the General Meeting attendees to vote to direct the Board of Directors to authorize that the General Coordinators send out (on May 27, 2015, the next day) a Coop-wide referendum in which members could vote to suppress speech about "Israel, Palestine, the Middle East, Sodastream, 'BDS-Boycott Divestment and Sanctions'" in the General Meeting for two years.

He claims that "the question of Israel and Palestine is intractable." He also implies that discussing these issues "tear(s) apart the Coop." He raises the specter of "rancor...disorderly conduct...feeling unwelcome...unspoken implied violence...discord versus harmony" as a reason to suppress speech. He implies that the survival of the Coop is at stake if we don't suppress talk about these issues. In fact, the disruptive, menacing behavior of those who disrupted the April 28 General Meeting presentation about Boycotting SodaStream and the impunity that group has so far received from the General Coordinators (among others) is a threat to the survival of a democratic process at the

Coop. And the coincidence of action by the disrupters to suppress speech and the General Coordinators' referendum to suppress speech is alarming to many of us. In calling for this referendum, the General Coordinators refer to the silence of "most of the members" on these issues as a problem. Yet they are proposing to silence all of us.

Mr. Holtz asks us to let the General Coordinators know what we think about their making this proposal again.

I believe this proposal threatens the survival of the Coop as a viable democratic entity. We have a Constitutional right to free speech. I urge other members to let the General Coordinators know what you think about suppression of speech.

Perhaps the best way to find out what the membership thinks about Boycotting SodaStream is to have a Coop-wide mail referendum. We who support Palestinian Liberation asked for such a referendum about Boycotting Israeli products three years ago. Mr. Holtz urged the members to vote against it. (His reference to the March 27, 2012 GM misstates the actual attendance at that meeting. About 1,650 members voted, not 2,000. The vote was 1,005 against a Coop-wide referendum on Boycotting Israeli products and 653 for it.)

Palestinian civil society has called for non-violent action, Boycott Divestment and Sanctions against Israel. So we should continue to act on their behalf. Let's vote to Boycott Israeli products.

Naomi Brussel

GENERAL COORDINATORS RESPOND TO NAOMI BRUSSEL:

As reported by a member of the Disciplinary Committee (DC) at the May 26, 2015 General Meeting, a formal complaint, concerning the disruptive members at the April 28 GM, had been received by the DC. Since that May GM report, more complaints have been submitted to the DC. The accusation that the General Coordinators, or other members of the Coop, have treated the group of members who disrupted the April GM with impunity is misguided. As DC investigations and deliberations are confidential,

the names of those who submitted complaints or who are involved in the investigations is not public knowledge. Nor should they be, to preserve the integrity of the DC process.

DIVERSITY OF CHOICE

TO THE MEMBERS:

As a Coop member for over 25 years, I have been through a few controversial policy decisions and votes: Should we carry alcohol? Meat? There were members opposed to these changes on various grounds, but dietary diversity flourishes at the Coop.

Members opposed to eating meat or alcohol don't have to buy it. Members opposed to Israel's actions do not have to purchase SodaStream. We all shop together nevertheless.

At the Coop and in our nation, a greater good than demanding adherence to moral or religious absolutes is respecting diversity. That means not trying to force your beliefs or political views on others because you are convinced you are absolutely right. Pushing BDS within the Coop, demonstrably with no consensus and with a heavy dose of membership emotion, is not good for the health of the diverse Coop community.

Joe Holtz rightly outlines many other reasons why the BDS issue no longer belongs at the Coop. I call on the BDS contingent to move on to other arenas to make their case.

Stephanie Doba

ISRAEL VS. THE PALESTINIANS... IS IT A CONVERSATION?

DEAR COOP MEMBERS,

No...it's a war!

Then what is it that's going on at the Coop?

No one is being killed, but I still wouldn't consider it a discussion.

It is a fight between two small groups of members... the same names over and over again writing to the *Gazette*... and now arguing about whether or not to boycott a product.

Why is the Coop the playing field for an international dispute?

Because of our generalized openness to radical ideas and expression (cooperation, no profit motive, etc.)...plus at the Coop the platform is free

and mostly unencumbered!

If members were going at it in the produce aisle would we tolerate it? No way. We'd kick them out! I don't appreciate being forced to watch this battle.

In my 35 years as a member I have seen many of my favorite products disappear from the shelves with nary a word. Beach Cliff Fish Steaks, the entire line of Jyoti Indian foods and Pro-Bar Koka Moka flavor are just a few of them. Why were they removed? The Coordinators always give me the same tired line... "It wasn't selling."

Enough has been said about this issue for Coop members to know what they want to do. Let "the marketplace" make the decision about SodaStream, etc.

If I want to witness or learn about world conflict, I will open the *NY Times*, et al.

Andy Feldman

IT JUST GETS WEIRDER AND WEIRDER AROUND HERE

DEAR MEMBERSHIP,

At the May General Meeting, a legal discussion item was put on the floor, and it was two people wearing "Reclaim Democracy" T-shirts who screamed the loudest and were the most disruptive of the democratic process.

I guess actions speak louder than T-shirts. I'll know to think twice before believing anything they say now.

Devorah Hershkop

IT'S THE RIGHT THING TO DO

TO THE GAZETTE:

As we discuss a potential boycott against SodaStream, let's inform ourselves about the national context surrounding the company. Israel's most prestigious newspaper, *Haaretz*, recently reported that 99.74% of all legal cases brought against Palestinians result in convictions. The original source: an Israeli government survey of its own justice system.

Again, virtually 100% of Palestinian defendants are deemed criminals in a process that calls itself "democratic." The same government responsible for this atrocious figure has granted SodaStream "legal" rights to annexed land. This annexation process repeatedly comes under review by the

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

United Nations, which invariably judges it illegal.

<http://unispal.un.org/UNISPAL.NSF/0/A87AB64E58B-5F54785257AF60067435D>

Of course, we're talking about the same victimized population in both cases—the Palestinian people. Thanks to mounting pressure from the global movement BDS, SodaStream has announced that it's pulling up stakes. Does this recent tactical shift absolve the Coop for supporting the company even as it violated international law?

And can we justify an ongoing relationship with such a company?

Well, I'd say "no" to both questions. But setting aside former profits from its home in an illegal Jewish settlement, SodaStream produces a non-essential product. I was present at the Coop's April General Meeting, sadly marred by disruption. Those who could hear over the din heard evidence that SodaStream abuses workers and the environment.

Oxfam booted Scarlett Johanssen as their ambassador when she refused to sever ties with SodaStream.

We should boycott based on our mission statement, which precludes exploitation.

It's the right thing to do.

Peace,
Daniel Riccuito

ALTERNATIVES TO THE EXPLOITATION OF OTHERS

DEAR MEMBERS:

At our April General Meeting (GM) we witnessed the unprecedented, near-total breakdown of our Coop's democratic structure. Opponents of the proposal for the boycott of SodaStream products disrupted the meeting with 45 minutes of what the General Coordinators described as a "rancorous disturbance," intended to shut down views

they opposed.

Then at the May GM, the Chair Committee persuaded the General Coordinators to add to the agenda a request to the Board of Directors for a coop-wide referendum, that members vote on ending GM discussion of all matters relating to Palestine, Israel, the Mideast, and any related boycotts for a period of two years.

On Monday June 1, 2015 a letter was sent to Coop principals Bill Penner (Chairman of the Board of Directors) and Joe Holtz (General Coordinator) from Shurat HaDin-Israel Law Center. The Israeli law firm threatened to file a lawsuit against the Coop if any proposal to boycott Israeli products was enacted—an intimidation tactic with an extremely flimsy legal basis.

These efforts serve to draw our attention away from the injustices that the Boycott SodaStream proposal attempts to alert Coop membership to. Both in Israel and in Israeli-occupied lands, SodaStream exploits Palestinian labor and denies the workers' human rights. Buying these products violates the PSFC Mission Statement, "We seek to avoid products that depend on the exploitation of others." Our shared values demand that we oppose discrimination and be an ethical neighbor.

Briefly put, Israel refused to abide with international law, failing to repatriate Palestinian civilian refugees fleeing conflicts (principally in 1948 and 1967). This paved the way for large populations to be consigned to refugee camps and destitute lives.

The Park Slope Food Coop has always been concerned about discrimination and fair labor practices. We are not just a place to buy groceries. Until the Coop votes to enact our proposal, we urge all Coop members to learn more about the unethical practices of SodaStream and their

connection to devastating the Palestinian economy. We urge you to stop buying SodaStream products. Please visit our website for more information: psfcbsd.wordpress.com

Thomas Cox

DELUSIONS OF DEMOCRACY

TO THE BOARD OF DIRECTORS,

Governance at the Coop worked best back in the days when there were far fewer members and greater political consensus. The current arrangement is not viable with upwards of 16,000 members of diverse political views, where a fraction of members vote their advice and the only democratically elected body, the Board of Directors, refuses to exercise their deciding power, such action widely considered heresy.

Some members believe that General Meetings and/or referendums are the last word in participatory democracy. The problem with General Meetings is their fractional attendance (e.g., 250 attendees equals ~1.5% of membership), sometimes dominated by partisans with agendas adverse to the financial, legal and community interests of the Coop. This inequity is coupled with the Board's orthodox aversion to overruling member advice, even advice against the Coop's best interests.

Nor do referendums guarantee best outcomes. The California referendum banning same-sex marriage didn't reflect the ethic of our Constitution. It took the Supreme Court to guarantee marriage equality. The closest the Coop has to a supreme court is the Board of Directors, by law the highest deciding body at the Coop. A check on partisan interests, the Board is supposed to decide whether the members' advice

is in the best interests of the Coop in line with its purpose and values. This power and responsibility includes not only avoiding financial and legal jeopardy but also assuring efficient operation of the Coop and our mission of a welcoming environment.

Unfortunately at the May GM, the Directors deferred to a slim majority, a mere 119 unelected members (less than 1% of total membership) to defeat a management-sponsored, time-sensitive proposal clearly important to fiscal and other concerns.* The urgent nature of the business was to avoid a five-figure-expenditure for a larger venue, security personnel, staff overtime and miscellaneous costs to vote on a two-year moratorium on BDS proposals. As an alternative, the Coordinators proposed attaching an opinion-poll to election ballots imminently due to be mailed to members.

The Board, using its best judgment as required by law, could have and should have overruled the member-advice and allowed the proposal to proceed. And if members had voted against management's cost-free opinion-poll, then the Board could have and should have overruled such advice. There is no reasoned justification for a second exorbitant expense regarding an issue utterly tangential to the Coop's purpose as stated in its Certificate of Incorporation: "to provide services connected with the acquisition for its members of articles of common use".

In effect, at the May General Meeting, the Board of Directors sabotaged management's good-faith attempt to preserve Coop resources and to restore civility to our environment.

Silvia Lowenthal

*See article by Joe Holtz, June 11, p. 6 (available online).

"Notice to the Member/Owners"

WE MUST HONOR FREE SPEECH AT ALL COSTS

DEAR MEMBERS,

I'm really hoping that everyone comes forward and asks for a Coop-wide referendum to decide, democratically, whether or not to join so much of the international community in asking for a boycott of goods produced in the Occupied Territories.

Yes, Joe is right. This issue is a divisive one and our Coop is in jeopardy — but it is the behavior of opponents of BDS that has consistently created ill will and mayhem, NOT the issue. We're talking here about human rights and international law, plain and simple.

Suppressing speech or trying to make this issue "go away" cannot work and attempts to do so, on top of uncooperative behavior by opponents of free speech, are what truly threaten our Coop and its tenets.

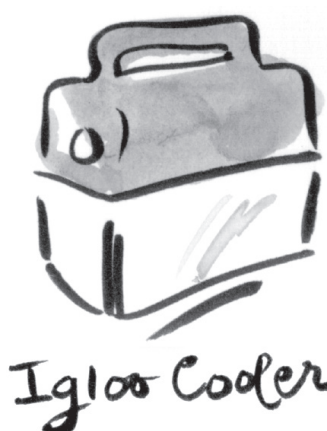
We must honor our Mission Statement or amend it. We must honor free speech at all costs.

Please make your voices heard. As we've seen just this week, justice and human rights can, and will, prevail in the end. But your voices are needed.

Carol Wald



Iced tea



Igloo Cooler



Skewers



Lemonade



Coop Job Opening / Early Mornings: Receiving/Stocking Coordinator

Description:

The Coop is hiring a Receiving/Stocking Coordinator to work at 5 a.m. or 6 a.m., five days per week including Saturdays and Sundays.

The early morning and weekend Receiving/Stocking Coordinators oversee the deliveries of fresh produce, inspect for high quality and ensure its longevity through proper rotation and placement in and out of coolers. These Receiving Coordinators also supervise produce processing, ensure that PLUs are active and UPCs scan, coordinate with compost and soup kitchen squads, restock and maintain the produce aisle.

All Receiving/Stocking Coordinators ensure the smooth functioning of the Coop. They generate work for members, answer members' questions and support squads to ensure that the Coop is well-stocked.

We are looking for an early-riser who wants a high-energy job. You must be able to repeatedly lift up to 50 lbs. and work for hours in walk-in coolers.

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

Applicants must have an excellent spatial sense, great people and communication skills, as well as patience. Applicants should be able to remain calm in hectic surroundings, have the ability to prioritize tasks, teach and explain procedures, delegate work, give feedback, and pay attention to several things at once. Comfort with math, computers and experience working in a grocery store is a plus.

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

Hours: Approx. 38 hours in 5 days/week including Saturdays and Sundays: Primarily early morning, some shifts start at 5 a.m.

Wages: \$26.24/hour.

Benefits:

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

Prerequisite:

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

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

How to Apply:

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

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

JOIN THE ANIMAL WELFARE COMMITTEE



park slope
FOOD COOP

Did you know that the Coop has an Animal Welfare Committee?

We do... and we're looking for new members.

We are looking for applicants with design, publicity, branding, or investigative journalism skills. We meet monthly at the Coop (Mondays, C week, 7-8:30 p.m.).

Check out our blog for more information on the committee and the online application.

www.psfcanimals.blogspot.com

We strive to reflect the diversity of the PSFC, including dietary diversity (omnivores, vegetarians, and vegans are equally welcome!).

FOLLOW!

the Food Coop on

twitter & Instagram

& Pinterest @foodcoop

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

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

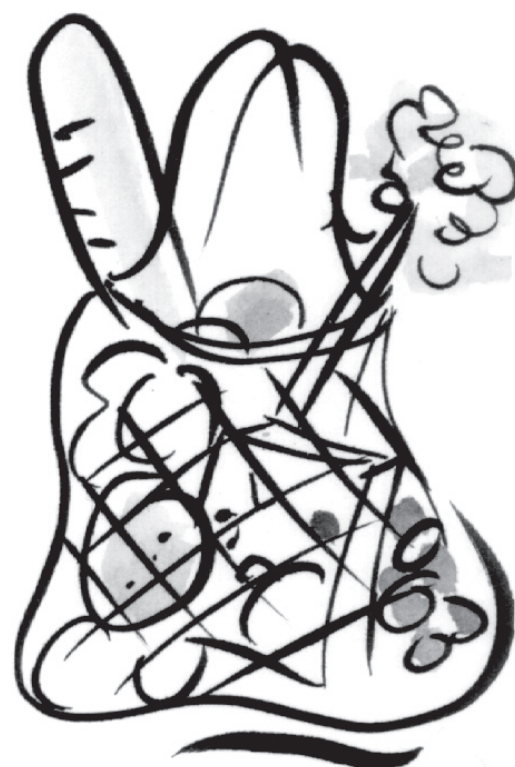
THE FUND FOR
NEW FOOD COOPS
a Project of the Park Slope Food Coop

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

How can you donate?

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

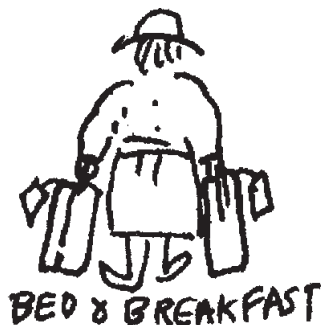
Help nascent coops that want to use our model: Contribute today!



CLASSIFIEDS

BED & BREAKFAST

Large, sunny room with queen bed, private bath, in spacious Prospect Heights townhouse full of Victorian charm with modern amenities. Smoke-free, no pets. Close to Q-B and 2-3 stations. Short walk to BAM, GAP, PP, BPL, BBG and BM. Call Margaret 718-622-2897.



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

Jasmine's Garden B&B-Charming private apt in landmark historic district w/own entrance, 2 bdrms, eat-in gourmet kitchen, landscaped garden w/ fruit trees, hammock, wi-fi, healthy breakfast. Sleeps up to 5. Xpress train-15" to city. LGBT friendly. Starts @ \$135 p.n. Book, see pics + reviews @ airbnb.com/rooms3818322 or 9178380179.

CLASSES/GROUPS

ARTIST GROUP for writers, visual artists, choreographers, actors, performance makers, composers, directors, interdisciplinary artists, etc. All mediums welcome. Meet every other week. Loosely based



on the Artist's Way. Peer facilitated. Encouragement and continuity for art work. Email: artistsgrouppark-slope@gmail.com

VACATION RENTAL

SPRING-SUMMER-FALL Studio, 1- and 2-BR houses in historic Westchester cooperative near the Hudson, 1 hour from NYC. Dating from 1929, this 3-season community has pool, tennis, organic garden, social hall with internet and social activities. \$25-\$98K. www.reynoldshills.org melgarfinkel@yahoo.com 917-880-5419



SERVICES AVAILABLE



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.



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.

HAIRCUTS HAIRCUTS HAIRCUTS. Color, highlights, low lights, hot oil treatments in the convenience of your home or mine. Kids cuts \$20.00-\$25.00. Adults \$35.00-\$40.00. Call Leonora 718-857-2215.

ATTORNEY—Personal Injury Emphasis—37 years experience in all aspects of injury law. Individual attention provided for entire case. Free phone or office consultations. Prompt, courteous communications. 25-year Food Coop member; Park Slope resident; downtown Brooklyn office. Tom Guccione, 718-596-4184, also at www.tguc-cionelaw.com.

NANNY – I am a nanny who has worked with kids for over 10 years. I also have a lot of experience of work with twins and more than two kids in the family. I am CPR and First Aid certified looking for full time nanny job. Live out, in a nice, friendly family. In Brooklyn, Manhattan, Queens. 347-267-3033. Ready to work from now. Mariya.



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

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Solution to this issue's sudoku puzzle

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





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.

STORE EQUIPMENT CLEANING

**Monday, Wednesday and Friday
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.

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.

ENTRANCE DESK

Wednesday, 5:45 to 8:00 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. is 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.

GENERAL MEETING SET-UP

Tuesday, 5:30 p.m. or 6:30pm.

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.

BATHROOM CLEANING

**Wednesday & Friday
12 to 2:00 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.

