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Volume KK, Number 11

May 26, 2016

No Shame in Being on Alert

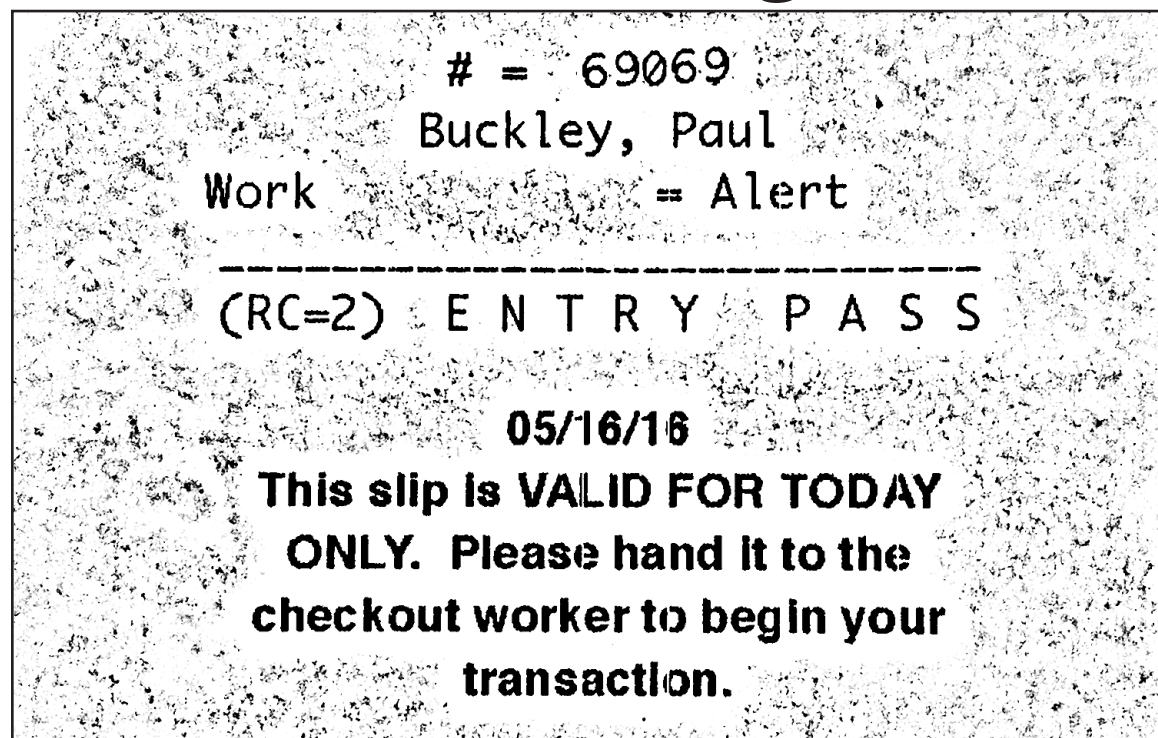


ILLUSTRATION BY PAUL BUCKLEY

By JD Davids

It's a busy weekend day and you've finally made your way to the Coop, wondering just how crowded it'll be and if you'll actually manage to not overlook some items on your shopping list. Fishing through your wallet, you pull out your membership card, put it under the scanner, and...

You're on alert!

Well, fellow member, you're far from alone. Being on alert or suspended is fairly common and has remained fairly consistent from week to week, year to year.

In an informal poll of shoppers and workers on a recent Saturday, a half dozen people guessed that 30-50% of us were on alert at any time.

Actually, according to

data extracted from the Coop database for assessments in 2010 and a period spanning 2013-2014, it's lower than that—a quarter of us are on alert at the moment, or at most other moments of the year, and 10 percent are often on suspension. Not as high as the community census, to be sure, but still a non-small number, given the massive size of the Coop's membership.

Not surprisingly, the period with the lowest percentage of members on active status ("active" being the state of existence that's neither on alert nor suspension) is right after Christmas and New Year's—63%, according to that 2013/14 dataset.

This can make for awkward encounters at the entry desk, where members often first

find out they are on alert.

"Working the entrance desk is not any easy job," notes Jess Robinson, General Coordinator at the Coop. "The members' primary purpose is to walk past you and get into the shop but we ask entrance workers to convey information. It's an uncomfortable situation. Entrance workers know they are supposed to convey members' information to them but know they have about a half second to tell them. They digest it to the shortest possible piece of information—'you're on alert,' or 'you're suspended' because they know that's about how much time they have to give it to them."

Robinson notes that shoppers and entrance workers have such different goals

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COORDINATORS' CORNER

Meeting Room Use Decision

Serious Concerns about Proposal to Eliminate Plastic Roll Bags & BOD Endorsement

By the General Coordinators

The GCs recently sent the following e-mail letter to the representative leaders of the two main Coop member sides in the ongoing dispute concerning a potential boycott of SodaStream and/or Israeli products:

"Because of recent disputes about the content and purpose of events in the meeting room, the General Coordinators, in our capacity of chief administrators of the Coop, have decided to stop scheduling any events related to SodaStream, BDS, Israel or boycotts related to these subjects in the meeting room. The event scheduled for Sunday, May 1, will be the final event regarding these subjects. Please share this information with any members who need to know."

We have been asked to meet with one of the sides to further explain our actions. Because this decision affects all members of the Coop,

and not simply the members actively engaged in sustaining this dispute, we decided to share with the whole Coop our thought process leading to this decision.

Over the past several years, workshops have been held in the meeting room by both sides of this ongoing conflict. Complaints to the Coop's paid staff have come in repeatedly from both parties. The complaints center on a) the wording of the announcements for the workshops, b) the underlying content of the workshops, and c) the behavior of the workshop presenters and participants.

For one workshop, the presenter asked if the Coop would provide security. We concluded that this request was based on the presenter's assumption that the nature or content of the presentation would evoke a violent or

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Next General Meeting on May 31

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The May General Meeting will be on Tuesday, May 31, at 7:00 p.m. at a special location: **John Jay High School, 237 Seventh Ave., between Fourth and Fifth Sts.**

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

Coop Event Highlights

Thu, Jun 2 • Food Class:
Seasonal Sweet & Savory Tarts 7:30 p.m.

Fri, Jun 3 • Film Night:
Fernando Nation 7:00 p.m.

Fri, Jun 10 • Wordsprouts:
Back to the Land 7:00 p.m.

Sat-Sun • Food Drive to Benefit CHIPS Soup Kitchen
Jun 11-12 9:00 a.m.–7:00 p.m.

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

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No Shame

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that it's not the recipe for clear communication about anything, noting that, "there are many, many members who take pride in having good attendance, and never being absent—so for those people, being on alert is not a good thing."

"I did check-in with my 7-year-old recently," Caitlin McDonnell shared on Facebook in response to this reporter's query, "and she enjoyed cheerily telling (more than half) people they were on alert. One guy mum-

bled, 'It hurts more, coming from her...'"

Khambu Leonard, a member since the late '70s (with one break) is a fan of the alert system, though in her recollection, she's never held that status.

"When I first joined the Coop, people were busy but not so busy and distracted. You have all these gadgets, and people are working hard to stay alive," she observed. "You have to have some kind of means of letting people know, reminding people of their responsibilities, because this is a community venture. We wouldn't be here

today unless everybody put in something," she explained.

"I've been on alert, I've been suspended many times," said Jordan Gelber, a Coop member for about four years said while working point-of-entry on a make-up shift. "Life tends to take precedence, take priority over your Coop shifts... When I first joined the Coop, there was perhaps a projected fear of judgment that I might not be doing what I was supposed to be doing at the Coop, but after a while people were like, 'it's just part of being a member.'"

His approach is to be as straightforward as possible, just saying "you're on alert" or "you're suspended." Many people just reply "yeah, I know," he says. "If you say 'suspended,' you might get a reaction, but 'alert' is just part of the lifestyle here at the Coop."

Gelber's regular shift is on the second floor service desk. "So that's where you get people that are really upset about it, because they've been sent up there. Here, they don't want to get too upset with everyone coming in."

General Coordinator Robinson concurs, from the staff point of view, that a non-active status is not a big deal but that self-stigma does happen:

"The staff, honestly, in my perception, doesn't really blink an eye. The ones who work in the membership office see this all the time and see that people have lives. I've been overhearing at the entrance desk or the office that members themselves feel like maybe there's going to be some judgment: 'I'm in terrible shape,' or 'I've been a bad member and I've missed a shift.' They come in feeling like it's unusual or they are uncomfortable with their situation."

She notes that there are mechanisms built into the system to recognize that non-active status is both common and may be an error, pointing out that the 10-day grace period, in particular, gives the opportunity for a member to correct an error or address a situation that can lead to suspension.

Jenny Levison, who has been a Coop member since 2004, used to pride herself on never being on alert and now accepts it as a completely normal part of the Coop member lifecycle. She chooses an affirming stance when she's doing an entry worker shift:



Jordan Gelber's regular shift is on the second floor service desk. "So that's where you get people that are really upset about it, because they've been sent up there. Here, they don't want to get too upset with everyone coming in."

"When I'm working that shift I say, 'you're good—you're on alert.' Or 'you're suspended—but we can start your grace period today if you want.' I think it's carried as a stigma by people's own sense of failure, and probably the word 'alert' itself. But I also think that most people accept it as the norm if we're working a full time job, or other full life stuff."

She wonders if there can be a system to know how many makeups we owe.

"Could the entrance worker have that in the computer? That would be very useful!" she opined.

"The staff, honestly, in my perception, doesn't really blink an eye. The ones who work in the membership office see this all the time and see that people have lives... [M]embers themselves feel like maybe there's going to be some judgment."

—Jess Robinson, General Coordinator

Owing a shift isn't the only reason a person would receive an alert, Robinson notes. They may be awaiting orientation, owe money or need training for a workslot, or have a housemate who is on alert or suspended.

"There's all kinds of things in the system itself that indicate there's a recognition that members are going to get suspended. That's what the 10-day grace period is [for]. It's the first time you come in to go shopping but then you

have 10 days to straighten out what's going on."

This spring, Robinson has been hearing from the staff that attendance has been "not that great" on Mondays.

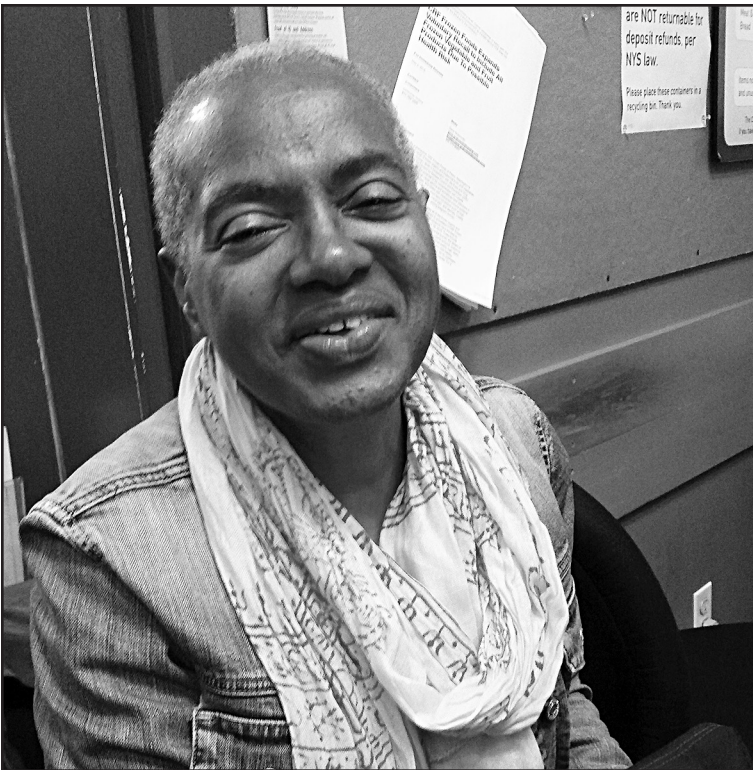
She's not sure why this would be but wonders if the largest-ever-size of the membership means that people are working slots that aren't their first or second choice, meaning that people are on shifts that are less feasible or less exciting for them.

Friday nights and early morning weekdays are the classic times when absent members are not fully replaced by make-up workers. However, Robinson says that most of the time, the math of missed shifts versus make-ups is relatively even.

"We need X many people, and we hope that those who are scheduled come," she explains. "A big percentage of the time, the number of people absent and the number of people making up shifts end up roughly the same."

Nonetheless, the Coop does prefer that people work their regularly scheduled shifts, she says.

"The Coop puts a lot of institutional effort behind the idea that being at your shift is important, and that being a super-responsible Coop member means not being absent that often. The underlying structure has groups of people work together, get to know each other, and develop skills and efficiencies over time. For the Coop, it's more valuable to have 20 people scheduled who come, versus 10 scheduled people and 12 make-ups who come." ■



Khambu Leonard, a member since the late '70s (with one break) is a fan of the alert system, though, in her recollection, she's never held that status.

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.

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

Puzzle author: Abdul Powell. For answers, see page 13.

Coordinators'

CONTINUED FROM PAGE 1

threatening response from participants or bystanders. Our response was "we are canceling your workshop." The presenter withdrew the question and asked to go ahead with the workshop despite the lack of security. We went along with the request, though given all the time we have since spent refereeing meeting room use around this issue that was probably the wrong decision.

On May 1, a workshop about Bedouin Palestinians and SodaStream was held in the meeting room. An unknown person called the NYPD, who responded by sending officers to the Coop. Despite being told by a Coop staff member that there was no problem, the officers sat outside the Coop for a couple of hours. They responded that they would stay to make sure that nothing happens. Workshops at the Coop should not require the presence of the NYPD. We do not know who called the police but the fact that someone did—fraudulently or honestly—further indicates the continuing impact for our Coop and our members.

The Coop recently surpassed the 17,000-member threshold. As chief stewards of the Coop, we feel that our paid time *serving all 17,000 member-owners* has to come before umpiring the local expressions of a decades-long international armed conflict. In addition to the many emails, phone conversations and related meetings, these workshops have required ongoing ref-

ereeing and have taken too much of our time that our members are paying for. Our commitment to responsible stewardship of the Coop and the Coop's collectively owned money points us to this decision.

One of the reasons for the success of the Coop is our adherence to the principle of putting work in the membership's hands rather than in the hands of the paid staff *whenever it is practical to do so*. Practical is defined as jobs that the members can do well enough to meet Coop and member needs despite a 28-day gap between work slots. Paid staff, due to our presence in the building and our understanding of the demands on the meeting room space, need to be involved in the final scheduling of events in the meeting room. But up until this point we have not needed to be involved deeply in the content of those events. We hope that our decision will prevent us from going down the road of screening each event to see if it needs to be vetted by the Coop's attorney or will require a police presence out front.

In summary, the responsible use of payroll dollars means that events that consume an inordinate amount of paid staff time should not be held. We understand that both sides in this dispute are firmly convinced that they are on the "good" side. We wish to be on the side of protecting the Coop's use of its most expensive resource, paid labor.

Having come to this considered decision, we are not inclined to reverse our

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

Greene Hill Food Co-op is open for shoppers:

Mon & Wed 3pm - 9pm

Sat & Sun 10am - 6pm

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

position in response to complaints from the few individual members who are continuing to actively engage Coop resources around these issues. The General Meeting is the appropriate forum for a larger group of members to offer direction to the paid staff in meeting room usage.

Plastic Roll Bags

The Environmental Committee will make a proposal at the May 31 General Meeting to end the distribution of plastic roll bags at the Coop. We have serious concerns about this proposal and cannot support it. Why? Our roll bags help us move tons of food—much of it locally grown and arriving at the Coop unpackaged—out of the Coop as efficiently as possible with minimal packaging. Lightweight, reusable plastic roll bags are the most minimal packaging that helps to keep food fresh. Some items in the produce and bulk aisles need a bag, and the roll bag at .006 lb.

is as minimal as it gets.

The elimination of roll bags in the produce, bulk, bread and meat/poultry aisles will cost the Coop one way or another: less convenience for members and lower sales, less sanitary conditions on scales, checkout decks and in carts, slower checkout lines as workers look inside of opaque roll bag alternatives to identify contents, delayed or forgone purchases when members don't have access to bags.

We strongly urge a robust educational campaign as the better way to reduce the use of roll bags at the Coop and encourage members to refuse or reuse bags whenever possible. Education before elimination is our approach. We also appeal to members to:

- Not take more bags than needed.
- Buy products in the bulk aisle to avoid the excessive materials of packaged goods.
- Think twice before putting produce items like bananas or

avocados in a plastic bag.

- Bring bags (roll bags or alternatives) each time you shop.

See the Coordinators' Corner published in the May 12 *Gazette* for a more detailed explanation of our position on plastic roll bags.

BOD Endorsement

Ballots for the Coop's Board of Directors election have been mailed to all eligible members. The GCs endorse the candidacies of Imani O'ryn, Allen Zimmerman and Carl Arnold. All three candidates demonstrate great respect for, have the most years of experience with, and a deep knowledge of our entire governance system. They understand that we need a highly functioning governance system and have vast experience in making the system work well for the Coop. Please vote in the BOD election and return your ballot to the Coop or attend the Annual Meeting on June 28. ■

BIKE VALET SHIFTS NOW AVAILABLE

You must have at least six months of membership with excellent attendance to be eligible.

Saturdays and
Sundays
April 2 through
November 20
12:30 - 3:15 p.m.
3:00 - 5:45 p.m.
5:30 - 8:15 p.m.

Contact the
Membership
Office to sign up.



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**

Off to See the Cheese Wiz



PHOTO BY SHIA LEVITT

Parish Hill Creamery's West West Blue awaits being packaged and labeled for the shopping floor.

By Pat Smith

Dark and rainy spring weekends can be great for curling up with a book, binge-watching Netflix or just catching up on sleep, so what would possess an otherwise sane Coop member to drive four and a half hours through an early May down-pour to a farm in Vermont? Cheese! Specifically Parish Hill Creamery's West West Blue (short for West Westminster) Blue, the best blue cheese I have ever eaten. I needed to know what makes it so good, and to find out I would have to go the makers—Peter Dixon, the cheese genius of Parish Hill, and his wife and partner, Rachel Schaal.

The Parish Hill operation is surprisingly small. The “cave” where the cheeses are aged is a converted root-cellar and the creamery is little bigger than a two-car garage. My wife Susan and I arrived there at an arranged time and found...no one. And it was still raining, only colder, this being mountain Vermont, where spring comes late. So we knocked at a farm up the hill and were met by Autumn, a young woman who rents from the Parish Hill folks. “If you’re meeting with Peter, you’re welcome to come in to wait,” she said. “Peter’s a great guy, but he’s always late.”

Saved by a Sister

Autumn made a couple of phone calls and we learned that because the cows were a week late to pasture, cheese production had been postponed. Rachel was in Chicago at a marketing con-

ference, and Peter, forgetting our interview, had gone to a friend’s farm in Maine to get the lining of a baby goat’s stomach for making his own rennet. However, their assistant, Alex Schaal, Rachel’s sister, could show us around while Peter hustled back. Disaster averted.

“One of the most profound things that I think about as I’m learning to make different cheeses is that it’s all the same milk...[T]he difference is what you do with it.”

“I adore Peter,” said Alex, a young farmer with a wicked grin, as she led us to a shelf of aging, aromatic wheels of blue cheese in the cave. “I love him to bits, but he’s an absent-minded professor. He’s really good at what he does, but oh my god, such a ding-dong.”

If Peter is the spacey master, Alex is the focused apprentice. “One of the most profound things that I think about as I’m learning to make different cheeses is that it’s all the same milk,” she said. “The difference is what you do with it.”

Parish Hill gets its milk from the dairy at the nearby Putney School. “Most cheese makers buy their cultures,” she said. “We make our own. We went to the herdsman and asked him who his favorite cows were, and took milk samples from each of those cows and let it sit out and clabber. A group of us tast-

ed them and decided which ones we liked the best. We have ‘mother’ cultures of those that we use to make our cultures. It tastes like picante yogurt. But nobody does it, which I think is funny, because it really is cool, and it’s further controlling your product.”

Enter the Mastermind

While we were sharing a tasty sampling of cheeses that Alex served in the kitchen of the Dixon farmhouse, cheese master par excellence Peter Dixon made his belated entrance, wild-bearded and waving a Ziploc containing what looked like a deflated, translucent balloon.

“I just got back from Maine, where we slaughtered eight bucklings—baby goats,” he said. “We took out the abomasum, the first stomach, which in a young ruminant is the biggest stomach, because they haven’t developed the other ones yet. It’s the one that the milk comes into first when they’re drinking milk. I can cut a piece of this dried abomasum, soak it in some water, strain that and pour it into milk and it will immediately coagulate. It only takes four grams of rennet, about one and a half teaspoons, for 20 gallons of milk. It’s not at all common to make your own rennet in the U.S. It’s much more common among small-holder farmers in Europe. We use kid paste rennet to make our Provolone-style cheeses. The rennet contains a powerful enzyme called lipase which produces a picante flavor.”

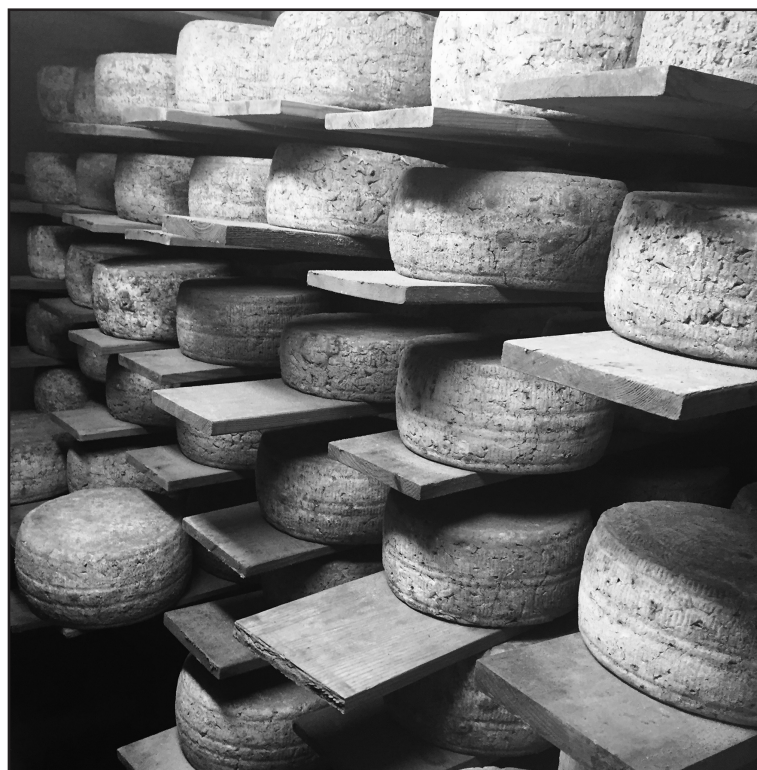


PHOTO BY SUSAN STEINBROCK

Blue cheese aging in the Parish Hill Creamery’s cave.



PHOTO BY SUSAN STEINBROCK

Alex Schaal and Peter Dixon of Parish Hill Creamery.



PHOTO BY SHIA LEVITT

Receiving Coordinator and buyer Britt Henriksen prepares a shipment of Parish Hill cheese for selling on the shopping floor.



PHOTO BY SHIA LEVITT

Receiving Coordinator and buyer Britt Henriksson stocks the Coop shelves with Parish Hill Creamery's West West Blue.

Old World Techniques

Peter got started making cheese as a boy. "We had a family milk cow and my mom would make butter and cheese," he said. "In 1983 in Guilford, Vermont, we started a cheese business with a very simple, fromage-blanc type cheese. After that we made brie and camembert styles. It was all pasteurized milk, short-aged, bloomy, white-mold rind cheese. The cheese I make now is all raw-milk cheese. I didn't want to do any pasteurized. It takes a lot of time, and raw milk cheese tastes better. I'm more interested in making cheeses that age for longer and have more flavors."

"I got inspired to do blue by a particular recipe I wanted to replicate—gorgonzola farmhouse version, a real traditional way of making it. Before there was refrigeration to keep milk cold overnight, they would take the milk, and add the rennet to coagulate it. Then they would cut it and whey would come out and they'd stir it a bit and gather the curds under the whey, lift them out and let that drain overnight. The next morning they would get the morning milk and do the same thing. When you're building a wheel, on the outside goes the warmer curd from the second vat you've just made, and on the inside goes the curd that was

draining overnight and got more acidic and firmer. That way you get all these openings in there. About a week later we rub dry salt on it in the traditional way, rather than brining it. A month later we pierce air holes in the side and through the top so the mold that's inside the

making blue cheese, but they're more like three- to six-months aged. Here we start at six months before we even begin to sell it. It's more like a Stilton. It has to be aged that long before it has an interesting enough flavor. Our blue can actually age a year. It'll be powerful, but it will still hold up. That appealed to me, too. I didn't want to make one that would expire in two months. We need as much flexibility as we can get in our business because we only make cheese for six months, while the cows are at pasture."

The Parish Hill website refers to their cheese's "alchemy of make and age." When I asked what that means, Peter laughed. "That's Rachel," he said. "She's our writer. But every cheese has an appropriate age. It goes through all these biochemical changes. You could say some cheese



PHOTO BY SHIA LEVITT

Parish Hill Creamery's West West Blue ready for purchase on the Coop cheese shelves.

cheese will grow because it has enough oxygen. That's what getting that texture is all about."

Not Before Its Time

"Most of the other blue cheeses I know are made in one day," Peter said. "Ours is very unusual, a longer process. In Vermont there's a bunch of different people

tastes good. But someone who has made it and knows what it can do would say, yeah it's good, but wait a couple more months, and it'll be really good. So we mean that everything has its time."

Time for cheese? Look for Parish Hill Creamery cheeses at the Coop and visit the website, parishhillcreamery.com. ■

PLASTIC PACKAGING COLLECTIONS

2nd Wednesday of every month 3:45-6 p.m.

4th Saturday of every month 1:45-4 p.m.

STARTING WEDNESDAY, JUNE 8

Expanded Plastic Collection for Coop members

Please be prepared to show your Coop Membership card.

Plastic bags/wrapping/packaging from most products sold at the Coop, (food and non-food).

Thin plastic film wrapping from cheese (Coop and pre-packaged), notecards, tea boxes, household items, pet food, juice packs, etc.

Plastic roll bags distributed by the Coop (please use roll bags only when necessary, reduce usage whenever possible, and re-use any bags you do take before recycling).

NO food waste (rinse as needed).

NO paper labels.

NO silvery or metallic shiny packaging.

We continue to accept the following from all community members:

Pre-sort and separate according to the categories below.

Toothbrushes and toothpaste tubes (any brand/size)

Baby food pouches and caps (any brand)

Energy bar wrappers (any brand)

Water filters (Brita and other brands) and other Brita branded filter products

Plastic re-sealable food storage bags, plastic wrap, small Coop bulk bags, cling wrap

Cereal and cracker bags and plastic box liners (any brand)

Food residue and paper labels OK. No shopping bags.

Donations in any amount are welcomed to help offset the cost to the Coop of this collection.

Interested in starting a third collection time as your workslot? Contact Cynthia Pennycooke in the Membership Office.

For more information about Terracycle, visit terracycle.com

Questions about items we accept should be e-mailed to ecokvetch@yahoo.com



The Agenda Committee is seeking one new member!

Join the Committee and help set the monthly General Meeting agenda.

Requirements:

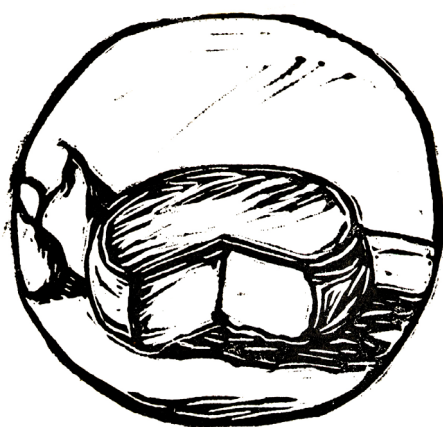
- ◆ Attend monthly Committee meetings on the first Tuesday of the month at 8:00 p.m.
- ◆ Attend at least five General Meetings per year
- ◆ Have a cooperative spirit and willingness to work in a collaborative committee environment
- ◆ Be interested in the ongoing business of the Coop
- ◆ Have a good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

If interested, contact Ann Herpel at

718-622-0560 or ann_herpel@psfc.coop.

The Committee will interview applicants before submitting candidates to the GM for election.

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



Demystifying Ecolabels

By John B. Thomas

All Natural. USDA Organic. Fair Trade. Non-GMO. Gluten Free. No Animal Testing. Made With Renewable Energy. Pasture-raised. Inspected for wholesomeness.

This is just a sample of the kind of information Coop buyers are bombarded with on product packaging. From one angle, this abundance of information is positive—after decades of environmental and social activism companies are being pressured (and some are taking the lead) to educate consumers about all aspects of what it takes to bring that product to them—production practices, energy use, packaging, worker rights, animal rights and a myriad of other issues.

From another angle however, this information creates a sea of confusion among consumers wondering if it matters that their sausage is gluten free, whether we're ok with our toilet paper being made from 85% post-recycled fiber, or if we want to scan a barcode to learn more about the people involved in baking our bread, all before we reach the checkout line.

Much of this information would fall into the category of ecolabels—that is, a label applied to a consumer product that denotes that the product has met a standard related to the product's impact on the environment (and in some cases, people as well).

The standard is the benchmark against which the product is held. And a “credible” ecolabel will have an intensive stakeholder engagement process where the affected

parties come together to discuss what “good” looks like—a.k.a., the standard. The ecolabel itself is the logo put on the product showing it has met the standard. And how is that determined? Through a certification process, often by a third party auditor.

For example, for seafood to carry the Marine Stewardship Council logo, the hallmark of sustainability in that industry, a fishery must be assessed against the MSC standard by a third party auditor every five years. If it meets the standard, the fishery can pay to use the logo on its fish. If it fails, it's given a list of things it needs to do to meet the standard.

There are over 400 ecolabels in use today, and that doesn't include other claims used on packaging or marketing or promotional material to describe products. The ISEAL Alliance is a non-governmental organization created to strengthen these sustainability standards and systems.

There are over 400 ecolabels in use today, and that doesn't include other claims used on packaging or marketing or promotional material to describe products.

Lara Koritzke, director of Development and Communications for the ISEAL Alliance, spends her days thinking about how to evaluate these standards. Here are some of her suggestions for what Coop shoppers can consider:

Is the Claim Relevant?

By relevance Koritzke means: does the claim refer to a pressing issue? “A great example here is cocoa,” says Koritzke. “Lots of chocolate bars will say the packaging is recyclable—which is great. But in cocoa the big issue is child labor. So you could be purchasing chocolate with recyclable packaging that still has cocoa produced by child laborers.”

While we can't all have in-depth knowledge of the main issues for everything from bananas to paper towels to yogurt, it's a fair bet that for food, the big issues are around the production cycle—what is used to grow the crops, who grows them, and how they make their way to the consumer. So a cocoa bar that only tells us its packaging is recyclable is not necessarily a bad thing, but it misses the point.

Is the Claim Clear and Accurate?

“If you are struggling to understand what the claim is and what it refers to, then that claim is unclear,” says Koritzke. A good example is a sugar packet that says it's carbon neutral. This claim refers to the fact that the production facility where the sugar was refined and packaged is carbon neutral—which is not a bad thing. But does the average consumer know that carbon neutral refers to the facility, or what it means for a sugar facility to be “carbon neutral,” or how that was determined? Moreover, in sugar the bigger issues are about water use and worker safety. So this claim fails the clarity and relevance tests, and as Koritzke says, “It's not credible.”

Does the Claim Refer to Part of the Product, or Everything Inside?

Claims can be hard to evaluate for products that have multiple ingredients. Take the example of a Cool Mint Chocolate Clif Bar. There are no less than seven claims on its packaging: Rainforest Alliance Certified Cocoa, a logo of the Clif Bar Family



ILLUSTRATION BY MICHAEL J. COHEN

Foundation, and statements saying: “10% less packaging”; “Made with Organic Rolled Oats;” from Clif Bar's founder about using organic ingredients; “Certified Organic by QAI;” “We source ingredients that are not genetically engineered.” Of the 24 ingredients in the Clif Bar, 11 are described as organic, three are Rainforest Alliance certified, and the other 10 have no information.

If non-GMO products are important to you, or you're a strong advocate of ending child labor, you may want to do your research on comparable products to see how they stack up.

So where does this leave the consumer? Is a Clif Bar an “organic” product? Partially. Is it Rainforest Alliance certified? Partially. Is this product better than average? Possibly. Is it sustainable? That is not at all clear. This amount of information might be good enough for anyone to go ahead and buy it. But partially organic and partially Rainforest Alliance certified is all the Clif Bar can credibly be said to be, and all they should be given credit for by consumers—according to their packaging.

So if non-GMO products are important to you, or you're a strong advocate of ending child labor, you may want to do your research on comparable products to see how they stack up.

Is the Claim Rigorous? Is More Information Supplied (a Barcode, Website, or Story)?

According to Koritzke, “A rigorous claim will frequently have more information behind it. Does the label tell you anything about what's behind it? Go to this website. Or here's a tracking or tracing number.”

Companies that have spent the time and resources to support rigorous claims frequently want to tell consumers about them. Sometimes this comes in the form of marketing and promotional materials, which can be hard to separate from the facts. But other times it can be simple information that helps consumers learn more.

A great example of a simple, rigorous claim is Pierless Fish. Every package sold at the Coop has the location where the seafood was caught, the boat that caught it and contact information for Pierless. It isn't Marine Stewardship Council certified, but you can trace the product back to its origin—usually within 500 miles of New York City. And that's about as good as it gets.

Is There a System Behind the Claim?

While consumers may not be particularly interested in the intricacies of standards and certifying bodies, a credible ecolabel will always have some kind of system behind it—a robust standard and standard-

CONTINUED ON PAGE 13

ISEAL members



ILLUSTRATION BY INGSU LIU

ENVIRONMENTAL COMMITTEE REPORT

Plastic as Food Poisoning

By Regina Weiss,
Environmental Committee

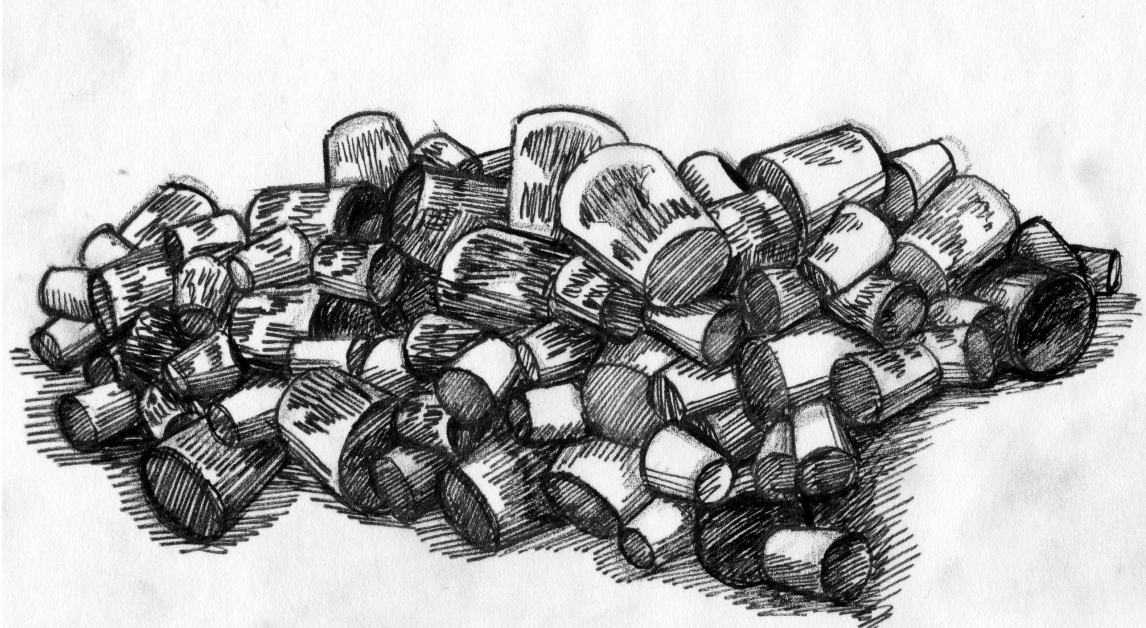
It's very difficult to eat or drink these days without ingesting plastic, which comes into contact with nearly all commercially sold foods. Cardboard milk containers and cans of peas are coated with plastic; a kind of plastic is sprayed on produce to preserve freshness and used to irrigate, mulch, wrap and transport fruits and vegetables.

Since the 1950s, the U.S. Food and Drug Administration has known that plastic "migrates" into the food and drinks it comes in contact with. In fact, until 2002 "food grade" plastic was classified by the FDA as an "indirect food additive." And since the 1990s, when scientists worldwide began monitoring urinary concentrations of environmental chemicals, it's been known that virtually all of us have chemicals in our blood and tissue that migrated from plastic food wrap, bags, packaging and bottles.

As was covered in a Gazette Coop Environmental Committee Report last year, these chemicals are known endocrine disruptors that are linked to health risks ranging from diabetes to high blood pressure to infertility and more.

As attorney Lisa Kaas Boyle put it, "Plastic is food poisoning. The chemicals you are eating and drinking [from plastic] are changing you on a cellular level, altering your chromosomes in ways that can lead to infertility, obesity, and cancer. For women, estrogenic mimicking chemicals can cause breast cancer; for men, these chemicals cause prostate cancer, reduced penis and testicle size and low testosterone. These threats are not hypothetical. They have been proven in the lab and demonstrated in real world studies."

Many items sold in the Coop—as elsewhere—come packaged in plastic. But, as the Natural Resources Defense Council notes, "[W]e really can't shop our way out of the problem. It's unfair to put all that responsibility on consumers. Change needs to happen at the policy level. We shouldn't have to worry about whether what we buy is safe or not."



The European Food Safety Authority has been reevaluating the safety of all chemical additives permitted in food sold in the European Union. If enough consumers demand it, the United States will have to follow suit.

Meanwhile, for Coop members who want to reduce the amount of harmful chemicals they consume from plastic, and who want to protect their children from the harmful effects, here are some steps you can take:

- Whenever possible, buy food stored in glass containers rather than plastic or metal. If you must buy a food item that comes in plastic, repackage it at home.
- Some items—like ketchup for example—are available in both plastic and glass containers; ask the buyers at the Coop and anywhere else you shop to order food in glass containers wherever possible.
- When possible, throw out plastic bowls, storage containers, and utensils you have at home and replace them with glass, wood or metal items.

- Whenever possible, wrap food in foil or wax paper, rather than plastic

- Use paper or cloth bags for buying and storing produce, grains, flour, nuts and other items, rather than plastic.

- Instead of disposal or reusable plastic water bottles, use unlined stainless steel or glass bottles.

- Say "no thanks" to paper receipts. Thermal paper receipts, which are now common, contain a toxic plastic in a form that is easily absorbed (*editor's note: Coop receipts do not contain plastic*).

- Wash your hands frequently and always before you eat and make sure your kids do the same (using soap without harmful anti-bacterial ingredients).

The Coop Environmental Committee has worked for almost two decades to reduce the presence of plastic in the Coop. Committee educational campaigns convinced Coop members to vote to end the use of plastic shopping bags and the sale of water in disposable plas-

tic bottles. The Committee is currently working toward ridding the Coop of the hundreds of thousands of disposable plastic roll bags we use each year, and continues to educate our fellow members about shopping with less plastic.

Plastic has been an ongoing concern for the Environmental Committee because plastic products generally don't biodegrade. They end up in landfills and oceans, where they pollute soil and water, harming wildlife and humans alike. Additional environmental downsides

of plastic include its production, which pollutes the air, wastes huge quantities of water and relies on carbon-producing fossil fuels and many toxic chemicals. But even if none of these other problems with plastic existed, the threat to human health would be enough of a concern to rid our food stream of plastic.

In the past year or so the failure of agencies like the FDA and the Environmental Protection Agency to test most of the chemicals humans are exposed to has been in the news. As public awareness of this huge problem grows, there will be openings to demand greater action on food safety, including the ubiquitous presence of plastic in our food. The Environmental Committee will follow related developments and keep Coop members informed when opportunities for advocacy arise. The Coop also has other committees that look at issues related to food safety, like the GMO Labeling Committee and the International Trade Education Squad. All benefits of being a Coop member and reading the *Linewriters' Gazette*. ■

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 wordsproutspsfcc@gmail.com.

FOLLOW
the Food Coop on

twitter & Instagram

Pinterest @foodcoop

LINEWAITERS' GAZETTE

The *Linewaiters' Gazette* is published biweekly by the Park Slope Food Coop, Inc., 782 Union Street, Brooklyn, New York 11215, 718-622-0560. 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.

For topics that generate a large number of submissions (letters or Member Articles) serially and continuously over an extended period of time, the *Gazette* will not necessarily publish all submissions, but the editors will use their editorial discretion to select a small number of submissions (whether letters or Member Articles) from each side as representative of that viewpoint of the issue. The selected submissions will also adhere to the current guidelines of civil discourse and should serve to advance the discussion in new ways.

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.

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.

Friday, June 17, 8:00 p.m.

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



PROSPECT CONCERTS



Brooklyn Infinity Orchestra is a collective jazz/new music ensemble that presents works by its composer-members. In elaborate to simple constructions, the ensemble explores the intersection between what is written and what is heard, incorporating concepts from West Africa, India, jazz, funk, and minimalism. Stefan Bauer, vibraphone; David Bindman, saxophones; Andrew Drury, percussion; Stephanie Griffin, violin; Thomas Heberer, trumpet; Gil Selinger, cello; Sean Sonderegger, clarinets; and guest artists.

Brooklyn Raga Massive is a platform for all lovers of Raga music, both listeners and practitioners, to feel the pulse of NYC's live Indian Classical music scene. Brooklyn Raga Massive is managed by its artists, with the goal of bringing the community of Indian music lovers together. The Massive's collaborative approach toward unifying and building the NYC Raga music scene provides the spark for its events and gatherings. Brooklyn Raga Massive is dedicated to presenting and representing Indian Classical Music in all its diversity.



www.facebook.com/ProspectConcerts

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

RETURN POLICY



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

REQUIRED FOR ANY RETURN

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

CAN I EXCHANGE MY ITEM?

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

CAN I RETURN MY ITEM?

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

NEVER
RETURNABLE

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

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

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

RETURNABLE

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

This Issue Prepared By:

- CoCoordinating Editors: Erik Lewis
Joan Minieri
- Editors (development): Dan Jacobson
Carey Meyers
- Reporters: JD Davids
Patrick Smith
John B. Thomas
- Art Director (development): Michelle Ishay
- Illustrators: Paul Buckley
Michael J. Cohen
- Photographer: Shia Levitt
Ingsu Liu
- Thumbnails: Saeri Yoo Park
- Photoshop: Fanny Gotschall
- Preproduction: Claudia Reis
- Art Director (production): Matthew Landfield
- Desktop Publishing: Diana Quick
Aron Westman
Yi Zhang
- Editor (production): Michal Hershkovitz
- Final Proofreader: Nancy Rosenberg
- Puzzle Master: Abdul Powell
- Index: Len Neufeld
- Advertisement: Eric Bishop

WELCOME!

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

Mauricio Acosta	Miracle Cantzlaar	Lynn Gentry	Kirsten Hughes	Hwa Lee	Wun Kuen Ng	Logan Price	Apollonia Tiliti
Alysson Ames-Devito	Florence Carrie-	Samuel Gold	Anastasia Inciardi	Ben Lessin	Duc Nguyen	Leo Putnam	Kayleigh Tompkins-
Rochelle Arms	Vacher	Joseph Graham-	Michael Jacobs	Maggie Lines	Margaux Nguyen	Justine Quart	Lipsitz
Olivia Ascione D'Elia	Maria Castro	Felsen	Viviane Jalil	Devin Lipsitz	Barbara	Sam Raper	Tracey Toole
Reba Ashby	Gonzalo Catalan	Charlotte Greffin	Albert Jensen-	Lauren Liria	Nieuwenhuys	Rodrigo Recabarren	Kirby Tyrrell
Shawn Averkamp	Nash Clark	Emily Grubman	Moulton	Esme Lovky	Aaron Paas	Shannon Robinson	Laurent Vacher
Tatiana Bacigalupe	Sebastian Cornut	Jimi Gureje	Vaidehi Joshi	Tiffany Lu	Haley Paas	Stephan Rombach	James Valentin
Jedediah Baker	Betsy Dale	Nela Hadzic	Audrey Kerrigan	Colin MacKenzie	Nika Pappas	Victor Ruch	Sarah Vittetoe
Basya Banda	Steven Dean	Julia Hays	Denis Kerrigan	Jennifer McDonald	Ethan Parish	Frozan Sabeh	Alexandra Weltz-
Amelia Bande	Richard Devine	Mindy Haywood	Roxanne Khamasi	Katie Meyer	Sophia Patterson	Ahmad Sahli	Rombach
Josh Bisker	Sandra Distasio	Guendalina	Babak Khodabandeh	Aliza Miller	Isabela Peirera	Miriam Shlimovich	Nick Willcox
Nicholas Boyd	Camilo Dominguez	Herminghaus	Gwendolyn Krueger	Anna Minsky	Cunha	James Simmons	Jennifer Wingate
Isabelle Brantley	Ruth Frank-Holcomb	Sam Hill	Anna Kuksma	Remi Moses	Andrew Peken	Katarina Sjöholm	Sierra Winings
Mike Brotzman	Dominic Galluzzo	Soren Hope	Angelica Kurganska	Lam Murray	Dinah Pena	Jackie Skinner	
James Camali	Bianca Garcia	Jonathan Hughes	Addison Landry	Daniel Nerenberg	Adeline Petricien	Jo Stewart	

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, MAY 31

GENERAL MEETING: 7:00 p.m.

TUE, JUNE 7

The Agenda Committee will not meet in June.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

June 9 issue: 12:00 p.m., Mon, May 30
June 23 issue: 12:00 p.m., Mon, June 13

CLASSIFIED ADS DEADLINE:

June 9 issue: 7:00 p.m., Wed, June 1
June 23 issue: 7:00 p.m., Wed, June 15

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, May 31, 7:00 p.m.

Location

John Jay High School, 237 Seventh Ave., between Fourth and Fifth Sts.

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 on foodcoop.com and at General Meetings. Instructions and helpful information on how to submit an item appear on the submission form. The Agenda Committee meets on the first Tuesday of each month to plan the agenda for the GM held on the last Tuesday of the month. If you have a question, please call Ann Herpel at the Coop.

Meeting Format

Warm Up (7:00 p.m.) • Submit Open Forum items

• Explore meeting literature

Open Forum (7:15 p.m.) Open Forum is a time for members to bring brief items to the General Meeting.

If an item is more than brief, it can be submitted to the Agenda Committee as an item for a future GM.

Reports (7:30 p.m.) • Financial Report • Coordinators' Report • Committee Reports

Agenda (8:00 p.m.) The agenda is posted on foodcoop.com and may also appear elsewhere in this issue.

Wrap Up (9:30-9:45) • Meeting evaluation • Board of Directors vote • Announcements, etc.

Attend a GM and Receive Work Credit

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

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

• Advance Sign-up required:

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

Some restrictions to this program do apply. Please see below for details.

• Two GM attendance credits per year:

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

• 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

may 31
tue 7 pm

PSFC MAY General Meeting



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

between 7 and 7:15 p.m.

Meeting location: John Jay High School, 237 Seventh Ave., between Fourth and Fifth Sts.

I. Member Arrival and Meeting Warm-Up

II. Open Forum

III. Coordinator and Committee Reports

IV. Meeting Agenda

Item 1: End Distribution of Plastic Roll Bags (60 minutes)

Proposal: The Coop will end the distribution of plastic roll bags on the Coop floor within six months of a vote by the membership.

—submitted by Sensho Wagg

Item 2: Confirming New HAC Members (15 minutes)

Election: Vote to confirm new members of the Hearing Administration Committee.

—submitted by the Hearing Administration Committee

Item 3: Annual Revolving Loan Committee Election (15 minutes)

Election: Two current committee members will stand for re-election.

—submitted by the Revolving Loan Committee

V. Board of Directors Meeting

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

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

jun 2
thu 7:30 pm

Food Class: Seasonal Sweet & Savory Tarts



Learn how to make three beautiful vegan tarts featuring seasonal produce that will wow your dinner guests. Chef **Shauna Keeler**, registered dietitian and holistic chef, will demonstrate how to make vegan puff pastry

and gluten-free alternatives to your traditional, all-time favorites. Keeler is a registered dietitian with an MS degree in Nutrition Science from Syracuse University and a graduate of The Natural Gourmet Institute for Health and Culinary Arts. She has experience working as a private chef, teaching both culinary and nutrition education classes, developing workshops, and creating tailored recipes—often with a vegan, gluten-free spin. Her specialty is plant-based cuisine, and she spent time perfecting vegetarian cooking at a Buddhist monastery in the Catskills. She loves teaching others the skills necessary to create a diet they love, feel inspired by, and that supports wellness inside and out. **Menu includes:** asparagus tart; vibrant spiral vegetable tart; strawberry rhubarb tartlets.

ASL interpreter may be available upon advance request. If you would like to request an ASL interpreter, please contact Ginger Jung in the Membership Office by May 19.

Materials fee: \$4. Food classes are coordinated by Coop member Olivia Roszkowski. To inquire about leading a Food Class, contact Olivia Roszkowski at parkslopefoodclass@gmail.com.

jun 3
fri 7 pm

Film Night: Fernando Nation



"The Natural is supposed to be a blue-eyed boy who teethed on a 36-ounce Louisville Slugger. He should run like the wind and throw boysenberries through brick. He should come from California."—Steve Wulf, *Sports Illustrated*, 1981. So how was it that a pudgy

19-year-old Mexican left-handed pitcher from a remote village in the Sonoran desert, unable to speak a word of English, could sell out stadiums across America and become a rock star overnight? In *Fernando Nation*, Mexican-born and Los Angeles-raised director Cruz Angeles traces the history of a community that was torn apart when Dodger Stadium was built in Chavez Ravine and then revitalized by one of the most captivating pitching phenoms baseball has ever seen. Nicknamed "El Toro" by his fans, Fernando Valenzuela ignited a fire that spread from LA to New York—and beyond. He vaulted himself onto the prime-time stage and proved with his signature look to the heavens and killer screwball that the American dream was not reserved for those born on U.S. soil. Cinematographer **Naiti Gámez** is a NYC-based filmmaker from Miami/Cuba. Her film credits have screened at Festival de Cannes, Sundance Film Festival, Tribeca Film Festival, Clermont-Ferrand, SXSW, Festival du Cinema de Paris, Woodstock Film Festival, Hampton's International Film Festival, and Festival de Cine Internacional de Barcelona among others. Her TV credits include HBO, Showtime, PBS, ESPN, MTV/MTV2, DiscoveryChannel, Animal Planet, and Nova.

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

jun 10
fri 7 pm

Wordsprouts: Back to the Land



The legacies of the 1970's "back to the land" movement—the push for clean energy, the farm-to-table philosophy, and a do-it-yourself ethos—can be found all over Brooklyn today, but perhaps no place better epitomizes the movement's spirit, and demonstrates

its continued relevance to society, than the Park Slope Food Coop. **Kate Daloz's** new book, *We Are As Gods: Back to the Land in the 1970s on the Quest for a New America*, provides an overall history of the movement, with specific focus on the rise of organic farming, homebirth, communal living, and the cooperative mindset that inspired the founding of the Park Slope Food Coop itself. She'll be joined in conversation by veteran Coop-ers **Joe Holtz** and **Allen Zimmerman** to discuss her work, and to share tales of the Park Slope Food Coop's earlier years. If you're seeking inspiration for how to live a more creative, intentional, green life in our high-tech city, or if you're just interested in history, this is sure to be an insightful night.

Bookings: John Donohue, wordsproutspfc@gmail.com.

jun 11
sat 12 pm

Balance & Harmony Between Success, Peace & Love

It's time to take fun seriously. Do you have time for a break? Do you give others a break? Do you give a chance for your mind to wonder, dream, etc.? Do you leave room for spontaneity, the unexpected, etc.? Do you spend time outdoors, connecting with nature? Do you connect with people other than professionally? And much, much more. **Marija Santo-Sarnyai** is a CNHP and Geotran Healter and Teacher with 15 years experience.

jun 11-12
sat-sun 9 am-7 pm

Food Drive to Benefit CHIPS Soup Kitchen

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

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.

may 31–aug 2 2016

jun 12
sun 12 pm

Discover More Freedom

Feldenkrais is a method of neuromuscular re-education developed by Russian-Israeli scientist Dr. Moshe Feldenkrais. Through simple and gentle movement exercises this method helps improve balance, posture and coordination, prevent injuries, speed up injury recovery, reduce stress and anxiety, increase overall sense of health and wellbeing. This workshop is an opportunity to learn about the method and its benefits. Includes demonstration and Q&A. **Igor Shteynberg**, Feldenkrais Practitioner, has worked with clients ranging from children with motor difficulties to professional dancers and musicians. He is excited to share benefits of the Feldenkrais Method with fellow Coop members.

form for all lovers of Raga music, both listeners and practitioners, to feel the pulse of NYC's live Indian Classical music scene. Brooklyn Raga Massive is managed by its artists, with the goal of bringing the community of Indian music lovers together. The Massive's collaborative approach toward unifying and building the NYC Raga music scene provides the spark for its events and gatherings. Brooklyn Raga Massive is dedicated to presenting and representing Indian Classical Music in all its diversity.

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



jun 14
tue 7 pm

Safe Food Committee Film Night: Vegucated



Part sociological experiment and part adventure comedy, *Vegucated* follows three meat- and cheese-loving New Yorkers who agree to adopt a vegan diet for six weeks. Lured by tales of weight lost and health regained, they begin to uncover the hidden sides of animal agriculture that make them wonder whether solutions offered in films like *Food, Inc.* go far enough. This entertaining documentary showcases the rapid and at times comedic evolution of three people who discover they can change the world one bite at a time.

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.

jun 22
wed 7 pm

Learn About Cheese At the Coop

Cheese education at the Coop continues with another tasting session led by Coop member and American Cheese Society Certified Cheese Professional **Elena Santogade**. Join us as we taste through a different regional selection this month; learn about the history, geography and cheesemaking practices from around the world. Santogade will lead the tasting and offer guidelines for pairings and for designing cheese tastings of your own.

jun 24
fri 7 pm

Anger Management 101

Are you or someone you know prone to anger? Express your anger with an intensity that you later regret? Have anger issues because of a low frustration tolerance? Have a wish to be understood that gets derailed because of your inability to manage your anger? Anger when expressed in an assertive rather than aggressive manner can clear the air of misunderstanding, improve your sense of self and can aid in the restoration and repair of ruptures in relationships at home and at work. This hour will be devoted to: understanding the nature and neuroscience of anger; identify and anticipate the triggers that set off anger; learn strategies to manage those triggers; and transform destructive anger into meaningful dialogue in relationships. Coop member **Raymond Reichenberg** is a Certified Anger Management Association Specialist and New York State–Licensed Psychoanalyst. He has been in practice in Park Slope for the past 25 years.

jun 17
fri 6:30 pm

Public Forum on the Trans-Pacific Partnership

This discussion will focus on how food safety, security and sovereignty would be effected should the TPP pass through the legislative process in the 12 signatory countries, including passing it through the U.S. Congress. Should the TPP be passed and become law, it would govern many aspects of life in 40% of the world economy. Come with questions, concerns and suggestions. Non members most welcome. Organized by the International Trade Education Squad.

jun 17
fri 8 pm

Brooklyn Infinity Orchestra; Brooklyn Raga Massive



Brooklyn Infinity Orchestra is a collective jazz/new music ensemble that presents works by its composer-members. In elaborate to simple constructions, the ensemble explores the intersection between what is written and what is heard, incorporating concepts from West Africa, India, jazz, funk, and minimalism. Stefan Bauer, vibraphone; David Bindman, saxophones; Andrew Drury, percussion; Stephanie Griffin, violin; Thomas Heberer, trumpet; Gil Selinger, cello; Sean Sonderegger, clarinets; and guest artists. **Brooklyn Raga Massive** is a plat-

jun 25
sat 2 pm

Headaches

If you've ever suffered from chronic headaches, you know how miserable they can make you feel. While there are lots of remedies—both natural and pharmaceutical, over-the-counter and prescription—getting to the root cause of why you're having chronic headache pain is the only way to begin to reduce/eliminate your condition. Join us for an in-depth look at the various types of headaches and what can be done to get rid of them! Nutrition Response Testing is a precise analytical tool that helps the clinician custom-design a health improvement program by identifying what nutritional imbalances your body is experiencing and what specific nutrition will help correct it. Coop member **Diane Paxton, MS, LAc**, has been a colon hydrotherapist and digestive health specialist for more than 25 years. She is a licensed acupuncturist, advanced Nutrition Response Testing practitioner and the founder of Inner Fire Integrative Health.

still to come

jun 28

PSFC JUNE Annual & General Meeting

jul 5

Agenda Committee Meeting

jul 10

Speech for the Stage

jul 13

Learn About Cheese at the Coop

jul 24

Everyday Posture

jul 26

Long-Term Care

jul 26

PSFC JULY General Meeting

aug 2

Eating Vegan

LETTERS TO THE EDITOR



MY 2 CENTS

DEAR FELLOW COOP MEMBERS.

I wanted to continue the conversation started by Nikolas Kozloff in his letter "Waste of Time on Processing Shift" in a recent *Gazette*. His comments about the inefficiency of rebagging/recutting things that are too big or expensive for a shopper made a lot of sense. I have worked in food processing, bagging spices and wrapping cheese, and remember a conversation I once had with the woman cutting the cheese that I was wrapping. Every piece she gave me was the same size. When I suggested that she vary the sizes to accommodate different budgets and palates, she resisted a bit, but I convinced her to make a few small ones. As I was putting them out, a woman grabbed the re-sized cheddar and said, "Perfect amount."

I think it is easy when you are doing a fairly rote task; and possibly taking part in a lively discussion with your squad about thus and such, to just zone out and get into a rhythm that produces uniform objects. I also think it is easy to make sizes that you are used to buying. But a family of four goes through a lot more cheddar than an older person on a fixed income.

I think when I was first trained in food processing I was told to vary the amount of product I was packing. But I don't know if that is still mentioned, or actively encouraged during shifts. I wish that it were.

My 2 cents.

Edith Silver

CANDIDATES FOR THE BOARD OF DIRECTORS: PLEASE STATE YOUR POSITIONS REGARDING CENSORSHIP BY GENERAL COORDINATORS FOR EVENTS IN THE MEETING ROOM

MEMBERS,

A pressing issue concerning censorship by the General Coordinators has developed in the Coop since the presentations by the candidates at the March 29 GM and the *Gazette's* April 28 interview

with the five candidates running for the Board of Directors plus their own statements in that issue. At the end of April, without any explanation or a GM discussion item, the General Coordinators issued the following edict: "in our capacity of chief administrators of the Coop, [we] have decided to stop scheduling any events related to SodaStream, BDS, Israel or boycotts relating to these subjects in the meeting room. The event scheduled for Sunday, May 1, will be the final event regarding these subjects." (*Gazette*, May 12, letters by Naomi Brussel, Jan Clausen and Carol Wald on the May 1 event called "Displacement of Bedouin Palestinians in Israel.")

Censorship by the General Coordinators is a major infringement of members' constitutional free speech rights that should extend to events in the meeting room. Whether you support or don't support SodaStream, BDS, Israel or boycotts relating to these subjects, they remain important 21st century global issues that should not be censored at the Coop.

We have been informed that the General Coordinators will have a statement in this issue (May 26). I am requesting that the five candidates write letters stating their positions on censorship by the General Coordinators for events in the meeting room. A well informed electorate at the Coop should be a given.

Thank you.

Mary Buchwald
PSFC members for bds
<https://psfcbds.wordpress.com>

THANK YOU MEMBERS,

Thank you to the coordinators for putting a stop to BDS-related events in the meeting room. We appreciate your efforts to keep our Coop peaceful.

Naftali Hanau

USE OF MEETING ROOM

DEAR COORDINATORS,

Thank you for your decision to not permit use of the meeting room for any more discussions related to BDS or the Israel-Palestine conflict. I very much appreciate your decision which will, hopefully, allow the Coop to get down

to its stated purpose, serving the needs of the community to purchase quality food and related household products at affordable prices.

Sincerely,
Shena Gitel Astrin

APPLAUDS COORDINATORS' DECISION

TO THE BOARD OF DIRECTORS.

I applaud the decision to stop scheduling any events related to SodaStream, BDS, Israel or boycotts related to these subjects in the meeting room.

Not addressing right or wrong, just grateful that the spirit of divisiveness and contentiousness will be replaced with the spirit of cooperation. And we can all get back to a safe shopping community.

Chana Lew

COOP MEETING SPACE

MEMBERS,

I wish to thank the General Coordinators for their recent action to stop scheduling events in the Coop meeting room on issues regarding SodaStream, BDS, Israel or boycotts related to these subjects.

Virtually everyone I talk to at the Coop is tired of this issue. Many people were happy when the *Gazette* stopped printing letters on this issue or shunted the letters off to its own isolated corner of the paper. In the over seven years of raising this issue, as the GM votes show, there has been no change in support for either position. BDS supported items have been defeated by the same margin each time. The GM is the way we conduct democracy at the Coop. After seven years we don't need to be a stage for a non-Coop issue.

Perhaps we can return our focus to the Coop's business, expansion plans, GMO foods, finance, theft from the Coop, supporting local farmers, supporting new Coops etc.

Thank you again for your action.

Stewart Pravda

IN PRAISE OF DECISION ON MEETINGS

TO THE EDITOR,

I'm glad to hear that BDS advocates, after years of tinkering with what I regard as patent falsehoods and defamation, have discovered the art of civil conversation. But the real issue is not their tone, but rather whether the Coop needs their conversation at all.

I think the General Coordinators made the right choice in banning such topics from the Coop meeting room. We're a grocery store and we don't need BDS's divisive rhetoric no matter how much it's sweetened. Unless, of course, BDS calls for a movement to "Buy Domestic Strawberries."

Cordially,
Saul D. Raw

THANK YOU GENERAL COORDINATORS

MEMBERS,

I am writing this letter to the *Gazette* to thank the General Coordinators for their refusal to hold any more meetings in the common room on any subjects regarding the Israel/Palestine conflict. I am glad that you have decided to stop scheduling any events related to SodaStream, BDS, Israel or boycotts related to these subjects in the meeting room.

Coop's Certificate of Incorporation states: "The corporation is formed for the purpose and objective of providing for mutual help of its members, but not for profit, of services for the purpose of acquiring, storing and distributing to its members supplies and other articles of common use, including food products, family and other household and personal supplies to be used or consumed by members, their families or guests." We are not an organization for the promotion of political ideologies. We are not experts in these areas and since we are a diverse and all-inclusive organization, it is best to leave each member to determine his or her own political position without input from Coop organs.

Marion Stein

LETTER TO GENERAL COORDINATORS

TO THE GENERAL COORDINATORS,

I wish to acknowledge your recent decision to not hold meetings regarding the Middle East conflict in the Coop's general meeting room.

It seems to be a wise move which will, God willing, allow us to move forward with good will and mutual respect amongst our members as we work and shop.

Thank you,
Tzivia Chaya Rosenthal

MORNING EDITION MENTION

TO THE EDITORS:

On Monday, April 18, during WNYC's broadcast of NPR's "Morning Edition," Soterios Johnson played a clip of Susan Metz from the Bernie Sanders rally that took place in Prospect Park the night before.

I was surprised to hear Johnson identify Metz, who commented on the candidate's trade policy, as having been at the event "on behalf of the Park Slope Food Coop."

David Gura

RESPONSE TO BEING NAMED IN A LETTER

MEMBERS,

I didn't hear the clip that the NPR reporter took from an interview which lasted several minutes. One does not control the phrases a journalist uses in a report. I mentioned studying international trade as a member of the ITES squad of the Coop. The Coop does not endorse candidates. I went as an individual.

Susan Metz

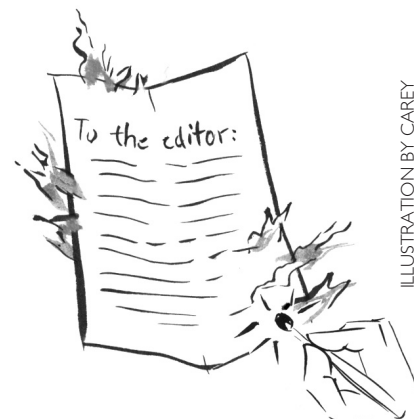


ILLUSTRATION BY CAREY

Ecolabels

CONTINUED FROM PAGE 1

setting process, paid staff who are independent, third party auditors who verify the work of the ecolabel, and a track record of measuring their impact over time.

Some of the more well-recognized standards in this arena are groups like Fair Trade International and USA, Marine Stewardship Council, Forestry Stewardship Council, and the Roundtable on Sustainable Palm Oil. These are groups with the experience, network and resources to drive change on a large scale and to hold themselves accountable when progress stalls, and most importantly, with the ability to stand up to companies and decertify them should they no longer meet their standards (as happened recently in two high profile cases with FSC and the RSPO).

The ISEAL Alliance is a great place for Coop shop-

pers to learn more about what makes these standards credible.



All of these questions may be a lot to think through on a harried shopping trip, and in the words of Koritzke, "it can all feel so out of our control." As the sustainability movement evolves, driving change is likely to get even more complex, as companies keep moving along the spectrum from business as usual towards nothing bad (e.g. no slave labor), to responsible and ultimately, hopefully towards actual sustainability.

So where does that leave us? "Consumers can educate themselves on the issues you care about related to the products you eat and buy. You can learn what companies are doing," says Koritzke. But most importantly, "ask questions!" ■

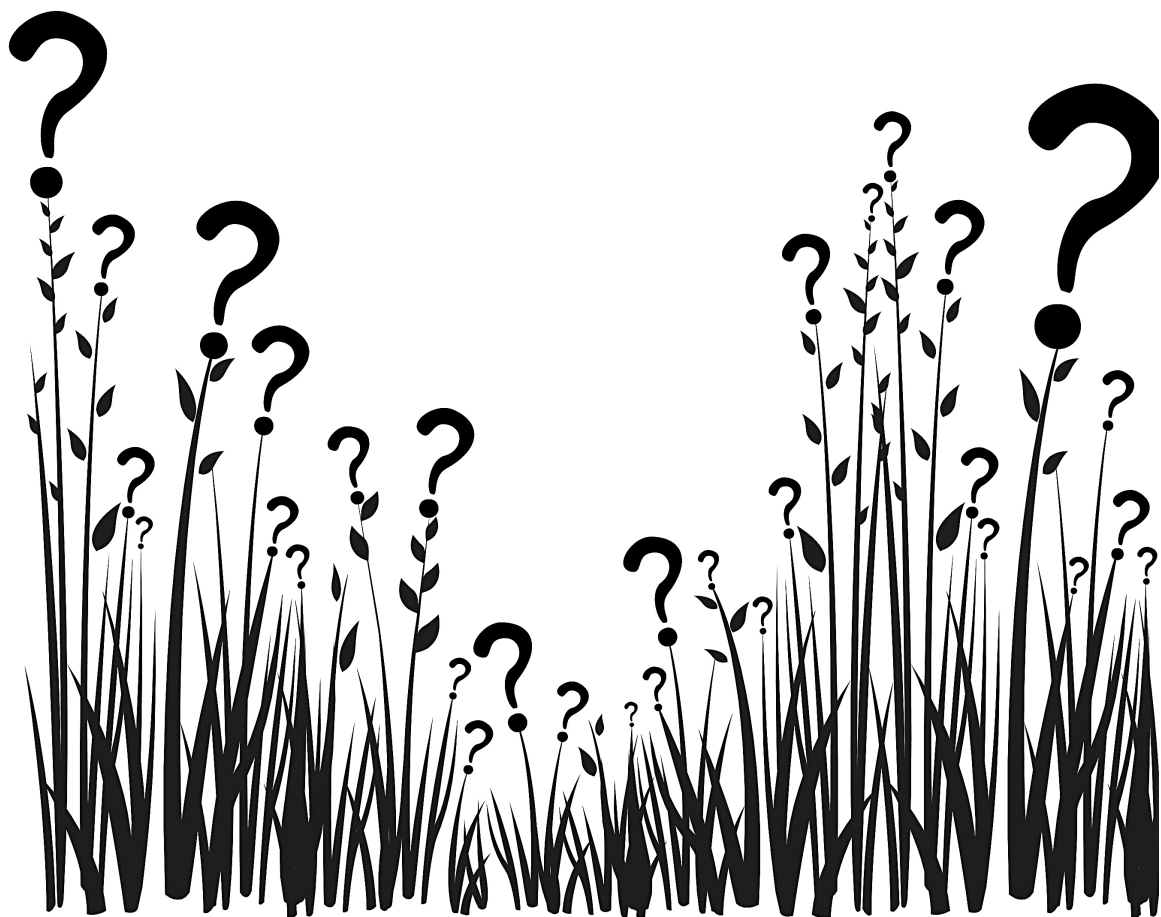


ILLUSTRATION BY MICHAEL J. COHEN

Coop Job Opening: Receiving Coordinator Evenings/Weekends

Description:

All Receiving Coordinators ensure the smooth functioning of the Coop.

- Facilitate and supervise continual stocking of the store
- Train working members how to stock and complete projects
- Communicate with Squad Leaders and squads about priorities
- Sustain knowledge about products and inventory
- Answer members' questions
- Respond to physical plant and refrigeration issues

Evening/Weekend Receiving Coordinators are generalists who work with members to maintain and restock all aisles including produce. They also oversee late deliveries, inspect for dates/quality, and support the Receiving and Food Processing squads.

The ideal candidate will:

- enjoy working with people and crowds
- be an excellent team player with strong communication skills
- have ability to teach, explain procedures, give feedback
- be able to evaluate Coop needs, prioritize tasks and delegate work
- be comfortable with computers (Macs preferred)
- experience working in a grocery store is a plus

Hours: 38 hours. 5 days per week including both Saturdays and Sundays.

Wages: \$26.61/hour

Benefits: A generous package including but not limited to: 3 weeks vacation, 11 Health/Personal days, health insurance, and a pension plan.

Requirements:

Candidates must be current members of the Park Slope Food Coop for at least six months immediately prior to application.

Applicants must be prepared to work during holidays, the Coop's busiest times.

Applicants must be able to:

- lift up to 50 pounds
- reach, crouch, bend, stand, climb stairs and work for hours in walk-in coolers and freezers
- work with and around common allergens including nuts and dust
- work in noisy, hectic surroundings

How to Apply:

We strongly encourage candidates to work one Saturday or Sunday afternoon Receiving shift. Please introduce yourself as an applicant to one of the Receiving Coordinators.

Attach resume and cover letter as a single document at the link below:

<http://bit.do/coopweekendreceiving>

Applicants will receive acknowledgment of application via email. Do not call the Membership Office to check on the status of application. Applications will be reviewed on a rolling basis until position is 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.

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 Linewriters' 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.)

Solution to this issue's sudoku puzzle

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

PARM SQUAD

Thursday, Friday, Saturday, Sunday, Various times

This shift requires extensive training with a member of the paid staff, and therefore requires a six-month commitment. You must have good attendance to join this squad and must be a member for at least six months. As a member of the PARM Squad, you'll prepare designated cheeses for sale. You should be fit enough to cooperate with other members to lift a 90 pound wheel of parmesan. Involves also cutting hard cheese, moving in and out of the cooler. All members of the squad must follow the hygiene and safety guidelines as stipulated in the Food Processing manual. Please provide your e-mail address to be added to the shift-swapping contact list. Interested members must speak to Britt before joining this squad: britt_henriksson@psfc.coop.

OFFICE SET-UP

Monday, Wednesday, Thursday, Friday, 6 to 8:30 a.m.

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

STORE EQUIPMENT CLEANING

Monday, 6 to 8 a.m.

This job involves meticulous deep cleaning of the store's checkout equipment and furniture. Workers are required to read and follow detailed instructions for cleaning the scales, printers and monitors as well as cleaning the furniture and organizing checkout workers' tools and supplies. Must arrive on time at 6 a.m. Please report to Cynthia Pennycooke on your first work shift.

GENERAL MEETING SET-UP

Tuesday, 6:30 p.m.

Adaptable, physically energetic, team workers with excellent attendance needed to help set up and break down the space where the General Meeting is held. Contact Adriana Becerra, Membership Coordinator, adriana_becerra@psfc.coop.

To Submit Classified or Display Ads:

Ads may be placed on behalf of Coop members only. Classified ads are prepaid at \$15 per insertion, display ads at \$30. (Classified ads in the "Merchandise–Non-commercial" category are free.) All ads must be written on a submission form. Classified ads may be up to 315 characters and spaces. Display ads must be camera-ready and business card size (2" x 3.5" horizontal).

Submission forms are available in a wallpocket near the elevator in the entrance lobby.

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

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

THE FUND FOR NEW FOOD COOPS

a Project of the Park Slope Food Coop

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

How can you donate?

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

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

CLASSIFIEDS

BED & BREAKFAST

LARGE SUNNY room with queen bed, private or semi-private bath in spacious Prospect Heights townhouse full of old-style charm and modern amenities. Smoke-free, no pets. Close to Q, B, and 2, 3 stations. Short walk to BAM, Park, Gardens. Call Margaret 718-622-2897. Leave short message.

MERCHANDISE WANTED

I BUY RECORDS! Cash for your old vinyl. All sizes of collections. All kinds of music. Call Dan:

Coop member + music lover.
973-699-6383.

PETS

Two adorable, vetted, rescued and domesticated female cats need home: 1.) Long-hair black, age 8, and 2.) Tuxedo, age 13. Disabled cat rescuer can't take all of my cats to new apartment. Call 718-669-3714 and leave message. Thanks.



ILLUSTRATION BY WASSYLENKO

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.

ATTORNEY—Personal Injury Emphasis—38 years experience in all aspects of injury law. Individual attention provided for entire case. Free phone or office consultations. Prompt, courteous com-

munications. 25-year Food Coop member; Park Slope resident; downtown Brooklyn office. Tom Guccione, 718-596-4184, also at www.tguccionelaw.com.

MADISON AVENUE HAIRCUTTER is right around the corner from the food co-op, so if you would like a really good haircut at a decent price, please call Maggie at 718-783-2154. I charge \$60 and I work from Wednesdays through Sundays 9am-5pm.

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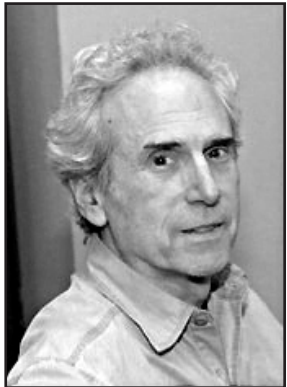
Candidates for Board of Directors of the Park Slope Food Coop, Inc.

Two three-year terms and one two-year term on the Board are open.

To vote you may use a proxy or attend the Food Coop Annual Meeting on June 28, 2016.

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

You will have the opportunity to meet the candidates at the June 28 Annual Meeting. Candidate statements follow:



Carl Arnold

There may be something afoot in the Coop, so I'm running for an open position on the Coop's Board of Directors.

For 45 years the Coop has prided itself on operating democratically. I've been attending General Meetings since about 1990. It was understood then—as

now—that the Board of Directors is a requirement under New York State Cooperative Corporations Law. Thus it has been made clear at most meetings that the Coop Board, a technical/legal necessity, always listens to the advice of the membership.

That is, except in the case of some egregious legal lapse. But the GM—the membership—has never descended to that level.

There was one time, however, when three Directors did not accept the advice of the membership at a GM (October 1996) and all hell broke loose. The offending three were eventually voted out and the proposal they nixed eventually passed—after many months of energy spent and much unpleasant recrimination. But we got through it because of our tradition of democracy.

Since that time, during every single election for new and incumbent directors, virtually every candidate has articulated an automatic respect for the advice of the membership. The GCs supported, conspicuously and

correctly, only those who made such a pledge. Only those who made this pledge have been elected.

This is the foundation of Park Slope Food Coop democracy—the members attending a GM vote on an issue and the Board of Directors accepts the advice of the membership. The only exception I know of was mentioned above and has never been repeated—because we cherish our democracy.

It has served us well. There have been several highly contentious issues in the past: whether or not to stock alcohol or meat, or to buy another building. Some of these issues dragged on for months or years. But we always ended up voting. Once we, the membership, voted, the issue was laid to rest and we moved on.

So it should be with BDS and the next installment of the plastic bag issue. Necessary caveat: As a long-time member of the Chair Committee that runs the Annual Meeting and the monthly GMs, I have never taken a public stand on BDS and don't intend to. What I'm saying here relates to Coop democracy only.

So what may be afoot? There have been remarks recently, at the January GM—that the advice of the membership is “merely” that—advice, and in the Jan 7 *Linewaiters' Gazette*:

- the “[GM] is a board meeting to which members are invited . . . legally the advice is non-binding”
- “Legally, it's the board vote that hires”
- “The GCs report . . . to the board about legal, operational and sustainability matters”
- “Symbolically, the GM participants hold a lot of weight but legally they don't.”

Symbolically? While most of this is technically true, why this shift in emphasis? Why now?

The “symbolic” part is untrue. Evidencing this is part of the statement that each chair reads at the beginning of every GM:

Because we're a corporation, we are legally run by a board of directors, so this meeting, like all General Meetings, is also a board meeting. According to our bylaws, the board must receive the advice of members on all the issues that come before it. Our votes are that advice, and at the end of the meeting you'll see the directors vote. This is how we combine the corporate legal structure with our tradition of democracy.

This chair committee statement was written with the involvement of the GCs. The shifting-emphasis comments above strangely and uncharacteristically imply that the Board of Directors may want to alter the position it's held since the Coop's inception and take on a more activist role. If this is true, it would fly in the face of the Coop's foundational decision-making process.

I'm dead against any such possible move. While respecting the necessity of New York State's legal requirements, I will, if elected, work to absolutely maintain the primacy of the membership as the decision-making body of the Coop.

So here I am, saying the same thing as GCs and candidates before me, hoping that there is not some behind-the-scenes plan to alter what has allowed our Coop to grow from strength to strength. Please use your vote to continue to support our Coop democracy. ■



Rachel Asher

I am writing to announce my interest in a position on the Board of Directors at the Park Slope Food Coop. Raised by a Food Coop founder and worker, I grew up appreciating the importance of having access to affordable, locally farmed products and working with a community

towards a common vision. I'm proud to continue that legacy as a Coop member on the TerraCycle Squad. As your board member, I will listen to and respect the interests of the membership while protecting the Coop's mission.

I also hope to be a voice for the next generation of Coop leadership as we look toward the future. As a 31-year-old grant writer at The Legal Aid Society, I am particularly sensitive to the needs of younger and low-income members who are experiencing the economic strains of finding affordable housing while facing stagnant wages and an unrelenting cost

of living. More than ever before, we need access to the Coop's high-quality food and sense of community. I hope, during my tenure, to be a voice for members who are not always heard—those of us who work multiple jobs, live with roommates out of necessity, or have new ideas to improve the Coop and make it more accessible and friendly to future members and leaders. Let's quickly find solutions to move past old debates, and start envisioning the Coop's future together.

Rachel lives in Park Slope with her girlfriend Erica, also on TerraCycle, and their rescue dog Charlie. ■



Imani O'ryn

I joined the Coop about 20 years ago when I started eating all organic foods and being healthier. I could not afford not to join. I have gotten back so much more than great food at great prices. I've gotten a community of people that care about so many different issues and ideals.

In January of 2001 I attended my first General Meeting and sixth month later I joined the Chair Committee. The Chair Committee is the team of people responsible for the smooth facilitating of the meeting. The General Meeting was fascinating to me. It is the governing body of the Coop. This is where policies are set and decisions are made as to what direction we will go as a Coop. All any of us have to do to weigh in on these matters is show up and our voice can be heard. I loved that. It seemed so easy and accessible. I wanted to encourage diversity in the meetings and thought that me being on the Committee might inspire others to feel welcome to participate.

In 2005 I ran for the Board and was elected. At the time I was very inspired by the Gandhi quote, “Be the Change you want to see in the World.” I wanted to see more diver-

sity and more peace and harmony and I felt that even though I was scared I should do it.

Our Board of Directors is not a typical Board. It was required by law that the Coop have a Board of Directors and it have the powers of a Board. As a Cooperative we liked our form of town hall type government, we liked that every member has a say, we liked and wanted to continue that we get to run our Coop the way we see fit. So the Coop's attorney at that time came up with that we could add that the Board would take the advice of the members on all subjects. Most of the Board Members that we've had since the Board was instituted have accepted this. There has only been one time, back in the '90s that Board members voted against what the members wanted. Eventually the ones that had personal opinions differing from the majority of the membership and voted them were voted out.

I take the mandate to trust the membership and take their advice as almost a sacred duty. I think it's key. It's not my opinion, or my position on an issue that is important but it is vital that I respect and trust the voice of the membership. What do you say? What do you think?

At the writing of this letter I have no idea how many people will be running for the three available positions or who they are so my comments are not referring to anyone in particular. At the last election there were many candidates and many questions to do with people opin-

ion on particular issues or candidates that had platforms of what they'd do as Board Members. I admired the time and preparation that many of these people took to do this but it is not what our Board does. If one has an agenda, or strong political opinions of which direction we should go as a Coop than this Board is not the place for them. It would be better for this person to join a Committee or stay in the membership and be able to bring discussions and proposals to the General Meeting.

The purpose of the Park Slope Food Coop Board is to be a safeguard for the voice of our membership. We are fulfilling the legal requirements and holding sacred our right as a Coop to govern ourselves the way we see fit and we must have Board Members who hold this dear and whose number one priority is to the members and our general meeting. Of course as Board Members we have a fiduciary responsibility to insure that the Coop is not breaking any laws and would not vote for something that is against the law. I trust the membership and do not believe that you would vote for something that is against the law either.

This last year of being on the board has been the most intense and challenging I've seen so far. I'm concerned that it is more important than ever to vote for Board Members that really understand and respect our form of governance. Please vote for me. Thank you. ■

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

Two three-year terms and one two-year term on the Board are open.
To vote you may use a proxy or attend the Food Coop Annual Meeting on June 28, 2016.
Every member will receive a proxy package in the mail in late May.

You will have the opportunity to meet the candidates at the June 28 Annual Meeting. Candidate statements follow:

Jesse Rosenfeld



I love it here. I meet people here I wouldn't usually encounter and discuss

My name is Jesse Rosenfeld and I am running for the Board of Directors.
A member since 2004, I have worked as cashier, 2nd floor guest registration, cheese and olive bagger, FTOP stock boy, and babysitter. My paid profession is that of a tech trainer and graphic designer.

things I wouldn't have ever known about. I spend a lot of time here, just as a shopper alone. I like being part of an organization that is a standard-bearer for food and environmental justice. The Coop is my community because I see you all everyday on my way to and from work. I have demonstrably worked for our cooperative spirit where everyone gives their efforts towards the benefit of shared success.
My present workslot is Secretary for the PSFC, taking the minutes at every General Meeting. I have grown to appreciate the meetings as one special set of gears in our enterprise, and want them to run as efficiently as possible. Six months ago I also earned your trust to join the Board of Directors as an interim member, and so I am run-

ning again. I still run on a platform of focusing on operations, because I see the Coop as a business first. As such, the Board is obligated to remain alert to the legal and fiduciary responsibilities of the Coop rather than maintain advocacy for any particular issue(s).
When the Board of Directors vote, I will always base my decision to the best of my ability on criteria that have been voiced by all present board members
Will a proposal ratified by the General Meeting put the financial and legal health of the Coop at risk?
Does the proposal violate the spirit and letter of the Coop's own by-laws or NYS articles of incorporation, and our own mission statement?
Thank you and I look forward to your vote. ■

Allen Zimmerman



I became a member briefly in the early '70s for about half a year, then left and rejoined in 1975. I attended a meeting of Coop members who had come together to find ways to raise funds to pay the rent for the still struggling Coop. I joined the fund raising committee and remained on until I was hired by the Coop in 1988. I have attended about 400 General Meetings and chaired a majority of them for about a decade. I have served on the Board of Directors and served as various officers as needed. I have been

I have been a member of the Park Slope Food Coop for nearly 40 years. My retirement from the position of General Coordinator and Produce Buyer marked the end of 28 years of employment at the Coop and of 50 years of employment altogether. Although I am happy that I have retired I do intend to stay quite involved.

very involved in many areas of Coop development. I attended most of the Coordinating Meetings, which served to support and plan for the General Meetings in the late '70s. I was involved with the formation of the Organic Committee which helped the Coop when it started to carry organic produce. I helped create and then served on the Personnel Committee. I coauthored our General Meeting's version of Rules of Order, and worked with the team that recently revised it. I was very involved in our renovations and expansions and other projects too numerous to mention.
When I was hired in 1988 our staff grew from three to four. I was responsible for a great deal of buying, supervision of deliveries, some minor bookkeeping, participation in our management team. I most enjoyed apprenticing with Joe Holtz, our first produce buyer. When the staff needed Joe to take on the responsibility of General Manager, I became our produce buyer. I enjoyed supervising and training a growing produce staff and especially enjoyed working with countless members before the crack of dawn.
I have always loved the Park Slope Food Coop and believe in the General Meeting. I have always appreciated the face to face interaction. I remember many

instances where I came to a meeting to support or advocate for a position and had my mind changed by a single differing voice. I don't want to give up on our meeting style and the opportunity to persuade or be persuaded in real time. I am willing to learn about alternatives or innovations that allow more inclusion, without sacrificing active give and take.
For most of my adult life I have loved, served, supported, promoted and defended the Park Slope Food Coop. I will continue to do so. I have never been a rubber stamp for the General Coordinators, even when I was one. I recently opposed the coordinators' "emergency" proposal concerning boycotts. As a board member I have always voted to support the decisions of the members at every General Meeting. I support the Rochdale Principles of Cooperation. I support our Mission Statement and more importantly to me, the mission that we had long before we had a statement. I hope that I have earned your trust and that you will support my candidacy for the Board of Directors as have the General Coordinators who have endorsed me. Thank you for reading my statement. "Good food at an affordable price for working members through cooperation." ■



THANK YOU!

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

Zed Adams	Linda Buschke	Jessica Gath	Suzanne Lipton	Michael Ryan	Oded Tzur
Akshay Arora	Michelle Chan	Jenny Gill	Claudia Maniscalchi	Joe S.	Tali Vardi
Ronit Avni	Maya Chandally	Gloria Gillis	Pablo Menares	Marisa Sako	Jelle Veraart
Carolina Baizan	Nathalie Compagnon	Samuel Graham-Felsen	Leo Miller	Alizah Salario	Daniel Verdejo
Deborah Bander	Gianna Costa	Eva Green	Anthony Mohen	Julianna Samper	Janet Wall
Allison Barlow	William Cothren	Sara Greenfield	Mary Morris	Daniele Santoro	Clara Waloff
Julian Barlow	Phoebe Dheurle	Joanna H.	Alex Murray	Jennifer Sarathy	Anne Wang
Brianna Berry	Neil Donahue	Casey Hargreaves	Caroline Nagy	Geri Saxe	Shameka Williams
Michael Bianco	Patrick Doran	Sarah Heller	Anthony Nguyen	Dina Shapiro	Shannon Williams
Dan Bobkoff	Nancy Doyle	Liberty Howell	Lucy Nguyen	Sarah Sher	Katie Yeskel
Demian Bolden	Susan Draper	John Kamea	Candice O'Connor	Martha Siegel	Susanna Yurick
Molly Bossardt	Elizabeth Dyer	Christine Khaikin	James Peach	Michael Silano	Katie Zanin
Sarah Brafman	Ian Ehling	Sarada Krishnamurthy	Seth Pollack	Jeri Silverman	E. Darren Zeller
Karen Brandt	Justina Eng	Miriam Krule	Bahiyah Robinson	Charlotte Sims	Konstantin Zhukov
Bradley Burford	Diana English	Olena Kurganska	Susana Rodriguez	Ashley Springer	
DB Burkeman	Wassim Fakhereddine	Laura L.	Sophia G. Romero	Rachel Swaby	
Shira Burton	Jason Gaspar	Erica Levine	Ev Ruch	Meg Toth	