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LINEWAITERS' GAZETTE

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Volume KK, Number 18

September 1, 2016

PSFC's New Expansion Committee is Underway

By Gayle Forman

If you were to shop at the Park Slope Food Coop when it first opened in 1973, it might've gone something like this: On a Saturday, some time between 9 and 1, you would've gone to the building that once was 782 Union Street (an address that no longer legally exists, since the PSFC took over buildings to the right and left of it but remains our official address anyhow) and trudged up the stairs to the Mongoose Community Center. In the front, roughly where some of the Coop offices are now, you'd enter a small storage room, stocked with bulk bins and refrigerators that had been found on the street.

In the Beginning There Were Eggs

It was a rocky start. At one point, the community center lowered the struggling Coop's rent from \$10 a week to \$25 a month. But after a few months, things began to gel. A watershed moment, founding member and General Coordinator Joe Holtz remembers, is when one Saturday the Coop sold 200 dozen eggs. "It was remarkable. We as a group could buy two hundred dozen eggs in four hours," he says. "We were getting there."

The Coop now has around 17,000 members who purchase about a million dollars of groceries a week. It has bought, and fully paid for, the building the Mongoose Community once occupied, as well



PHOTO BY KEVIN RYAN

Jonathan Farber pushes the Coop to consider its long-term future.

as two adjacent buildings. As for eggs, the Coop now sells around 5,000 dozen per week.

There's a temptation to see this growth as, well, purely organic, a membership swelling as the demand for affordable sustainable food grew, a space expanding as the membership burst the seams of one location, then the next. But founders always had an eye on the future. Right from the start, Holtz says members asked themselves the following questions: "Is this good or what? Do we want to make sure this survives? How do we go about making sure it survives? What measures do we take to insure the sustainability of the Coop?"

Beyond Union

Forty years later, these are the questions that a new committee that will study

expanding the Coop to a second location will have to grapple with. Approved at the July GM, the committee's job is to look at the financial, social and logistical ramifications of opening a second location. But the committee may also find itself wading into more philosophical terrain. As member Jonathan Farber, who submitted the proposal for the study committee puts it: "What is the role of the Park Slope Food Coop beyond Union Street?"

Since 2010, Farber, a landscape architect who owns an upstate farm, has been having a series of conversations with farmers, environmentalists, academics and the Coop's coordinators, attempting to do what Holtz and fellow founding members did from the start: look to what's next.

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Hungry for Change: How Food Issues Play into the Presidential Election

By Rene Brinkley

If you happen to believe the saying, "you are what you eat," then some might find it refreshing to think of themselves as a wholesome green apple ripe for the picking or strangely exotic like a romanesco cauliflower or strong as an ox after devouring a piece of meat. But the food we eat is not always what it seems. Sometimes it's created in labs, injected with chemicals and genetically engineered. At times we are left to guess what's in our food despite a desire and, what many of us feel is, our right to know.

A recent survey by the University of Wisconsin-Madison and the University of Pennsylvania found that 88% of Americans support mandatory labeling of food with genetically modified organisms (GMO). The issue has been hotly debated at the local and state level for several years and recently landed on the national agenda. "This is at an urgent moment right now," said Alex Beauchamp of Food & Water Watch. "Vermont passed a GMO labeling law several years ago and it went

into effect July 1 of this year. There has been a huge effort in Congress to stop it and preempt all state labeling efforts," he explained. On July 14 Congress passed a GMO labeling bill by a vote of 306-117. President Obama is expected to sign the bill into law.

We Want Answers!

While an overwhelming majority of the public is united around GMO labeling, it's just one of many food issues people care about. In February, Food Tank, a global nonprofit organization focused on changing the food system, sent a list of 10 food policy questions to the 2016 presidential candidates. Here is a sampling:

- How would you support small and medium-sized organic farmers?
- What would you do to ensure that every American has access to food that is sustainable, safe, healthy and affordable?

Food Tank has yet to receive a response from either candidate. Danielle Nierenberg, president and founder of Food

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Next General Meeting on September 27

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The September General Meeting will be on Tuesday, September 27, at 7:00 p.m. at **St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.**

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

Coop Event Highlights

Fri, Sep 9 • Wordsprouts: Notorious R.B.G. 7:00 p.m.

Tue, Sep 13 • Plow-to-Plate Movie Series:
All In This Tea 7:00 p.m.

Sat-Sun • Food Drive to Benefit CHIPS Soup Kitchen
Sep 24-25 9:00 a.m.-7:00 p.m.

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

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This is not a new issue. It's one reason as membership has ballooned, the Coop has been so muscular in its support of other area food coops, like those in Windsor Terrace, Bushwick and Bay Ridge. But it has been a struggle for these smaller coops, stymied by skyrocketing rents, small spaces and limited shopping hours. As Farber notes, "They

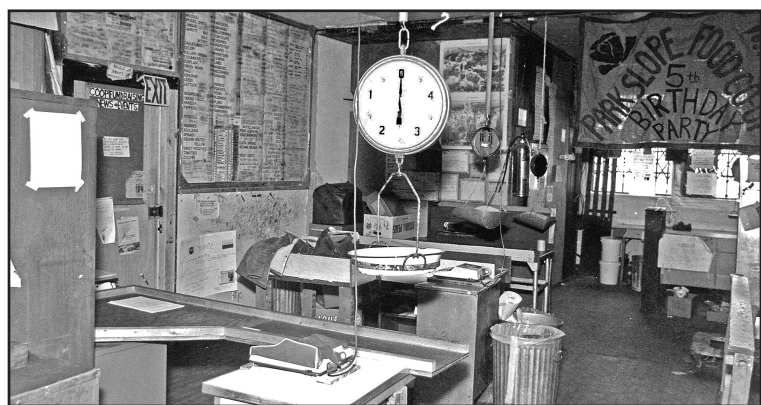
Exactly what it would mean to “do it more” is at the core of the study group’s mandate. In addition to looking at the financial ramifications of purchasing a new store (buying, rather than renting, has always been part of the Coop’s success; when early Coop members learned that Mongoose was leaving the space, they went to the landlord with a rent-to-own plan), the committee will look at what locations might best serve current members and attract new

Farber also imagines that a larger space might allow the Coop to better support the smaller food coops, who lack the same purchasing power we have. What if the Coop bought on these smaller coop's behalf, acting as a sort of supplier? With increased storage capacity, this might be possible. "What other things can the new Coop be aside from an exact duplicate of what we have?" asks Farber. Or as Holtz puts it: "The Coop does a lot of good things. If the Coop was bigger, we would do more of those good things."

The study committee has only just been approved and is seeking members. (Please see the ad elsewhere in this issue.) The process is expected to take a while. Farber hopes to present his prospective committee members for approval at the GM in three months and to have an initial report 18 months after that. There are a lot of unknowns and even those open to the idea of expanding

says Holtz. "There's a big education. We want our members to be an informed electorate." ■

Puzzle author: Lars Roe. For answers, see page 10.



Park Slope Food Coop checkout circa 1978.

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

Those interested, please telephone
Marian Hertz of the Hearing Officer Committee
at 212-440-2743.

Hungry for Change

CONTINUED FROM PAGE 1

Tank, believes the candidates are missing an opportunity. "You have a constituency that now more than ever is interested in more than just the personal aspects of food consumption including local food or going to their farmers market. You would think these candidates would take this as an opportunity to address some of the things voters already care about," Nierenberg said.

Food is central to the well-being of almost every American and the food industry employs millions of workers. Yet despite its importance to personal health and the economy, none of the major parties have a food platform and there is little talk about this issue on the campaign trail. This inspired several groups to collaborate and form Plate of the Union, a grassroots organization calling for presidential action to fix the nation's food system. "We need to make sure food as an issue is on the front burner for the candidates," declared Plate of the Union organizer, Jose Oliva.

In July the organization joined the campaign trail in a food truck that made stops at the Republican and Democratic national conventions. Instead of selling gourmet grub, this truck is dishing out food policy and engaging people in discussions about farming practices, healthy food and fair wages for farm workers. The truck is currently on

the road visiting battleground states. "The idea is to raise issues not being talked about on the campaign trail," Oliva explained, "We also want to try and get candidates to address these topics. We want food to become a political issue."

Are You a Food Voter?

As the Plate of the Union truck travels the country, there has been talk of an emerging voting group called the food voter. According to TriplePundit, a global media platform focused on people, planet and profit, food voters are passionate about issues such as sustainability, food sourcing and health claim authenticity. They also share certain attributes such as reading food labels, seeking more whole foods and organic foods and support of mandatory labeling on GMO foods.

Jose Oliva of Plate of the Union, insists that everyone is a potential food voter. Nationwide polling done by his organization suggests that food is not a partisan issue. It found 81% of people are concerned that the government tells the public to eat lots of fruits and vegetables, but less than 1% of farm subsidies go towards these items. It also found 81% of voters are concerned about the rise of type 2 diabetes in children. The results of the poll found that people of different ages, backgrounds and political ideologies agree that politicians need

to take action to reform the nation's food system.

Take a Stand

Priscilla Amado is a Park Slope Food Coop member, food voter and a self-described food activist. In 2013 she took a break from living in New York and spent a year on her father's farm in Cape Verde. It was there while surrounded by nature that Amado underwent what she calls a "transformational experience." She returned to New York determined to raise awareness around food issues. "A lot of people I interacted with while doing my community organizing work had no idea what GMOs were," Amado explains, "That was alarming to me so I wanted to create a healing space in my neighborhood where people could come and interact with nature."

Amado took action and co-founded the grassroots collective, The Organic Food for the People Project. She now teaches people how to grow organic food on a small plot in Brooklyn. The group also conducts food demonstrations and workshops on food politics. Amado would like to see food issues play a prominent role during the presidential election but thinks change has to start at the local level. "There has to be a public outcry and that's why it has to be grassroots," Amado continues, "There has to be a demand for change and it has to be so compelling that it challenges and forces politicians to deal with these issues. Because that awareness around food doesn't exist among the masses, there is no demand for change and politicians get away with not talking about food issues at all."

Food Agenda

The one issue Amado would like to hear the presidential candidates talk about is the use of chemicals in the nation's food supply. It turns out PSFC General Coordinator Joe Holtz would also like to see this addressed on the campaign trail. "The ideal presidential candidate should influence the FDA to protect the American people better than they do," Holtz said. "Rather than say yes to additives and chemicals they should start with a more protective attitude and policy regarding what can be used in food," he continued. Because the FDA allows the use of so many chemicals in the food supply, Holtz says the Coop relies on private orga-

nizations to determine which chemicals to avoid.

Other issues Holtz would like to see discussed during this election include pesticides, farm subsidies for non-commodity crop farmers and a policy that would help wean society off factory farmed meat.

Several Coop committees and sub-committees try to help raise awareness around these and other food topics, including the Environmental Committee, the GMO Committee, the Safe Food Committee and its 'Plow to Plate' movie series and the Animal Welfare Committee.

However, Holtz says the most important thing the Coop does is listen to its members, "Over the years members have spoken with their food dollars, and we get more and more organic every year. That's the direction I believe the Coop is going."

Is the Movement Ready?

More people around the country are voting with their dollars and buying better food. They are shopping at farmers' markets, joining CSA's and becoming members of food coops. Alex Beauchamp of Food and Water Watch believes all this is great but it's not enough. "There are real policy problems that are not going to be solved by shopping," Beauchamp said. "We are not going to shop our way out of it; it's going to take real political action." It's also going to take time as the food movement gets bigger, becomes more confrontational and takes more action in the streets. At this stage the food movement doesn't appear to be big enough to break through during this presidential election, but some activists think it's only a matter of time. ■

PLASTIC PACKAGING COLLECTIONS

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

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

Expanded Plastic Collection for Coop members

Please be prepared to show your Coop membership card.

Plastic bags/wrap/package from most products sold at the Coop—food and non-food.

Thin plastic film wrap—from notecards, tea boxes, pre-packaged cheese, household items, pet food, juice packs, etc.

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

NO food residue, rinse as needed.
Only soft plastic from Coop purchases.

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,

small Coop bulk bags, cling wrap

Cereal and cracker 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 joining the squads that run the Wednesday/Saturday collection, or 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



Special Ordering Temporarily Suspended



We will not be taking special orders September 6-26

Vitamins/Supplements special orders are suspended indefinitely

No special orders on fresh baked goods

Orders for bulk or produce by the case must be placed directly with a bulk or produce buyer

A Garden of My Own

By Taigi Smith

I had peered out of my bedroom window countless times this past winter, wishing for Spring—colorful blooms and sunnier days felt out of reach on days like this. All that stood before me was a vast, dreary, sunless landscape. I was a lifelong city girl living on more land than I could actually handle, and as I stared out at the leafless trees and cold gray skies, I felt mildly depressed. And so I called my friend and fellow *Gazette* Reporter Rene.

I joked to Rene that my love affair with the Park Slope Food Coop was waning and that this summer, “I will grow my own vegetables. By the end of the summer, people will be buying collard greens from ME. Who knows? Maybe I’ll even start my own Farmer’s Market. Those lines at the Coop are just too long.” Rene was encouraging as she always is. At the end of that conversation, the verbal seeds of my garden had been sown.

As it turned out, I wasn’t the only member of the PSFC planting a garden. Brian Dentz has been a member of the Coop for 10 years and for three of those years, he’s tended to his thriving backyard garden located in the back of a Greenwood townhouse. “In the past, I’ve had more ambitious gardens in the Catskills,” says Dentz, who nonetheless speaks of his current Brooklyn garden with a passion that is infectious—especially when he reflects on the aggressive tomato crop that took over his garden this year. “Last year, I had successful tomatoes and there were lots of volunteer plants in my garden from the previous spring, but this year, the tomatoes really took over.”

With my sights set on a garden of my own, I scoured Pinterest for inspiration, and a few days later, ordered a three-tiered raised garden bed from Amazon. I was a woman on a mission when I purchased two strawberry-bush bulbs from Walmart (gasp!) and countless bags of seeds from the PSFC. I requested free seeds and cuttings on Freecycle.net and received onion cuttings and morning glory seeds from horticulture altruists kind enough to share their overflow with me. I purchased three tomato plants, two flats of marigolds, three flats of daisies and two lettuce seedlings from my daughter’s Garden Day celebration. Within weeks, I purchased dirt, three

more garden beds (just \$20!), more flowers and several seed starting kits. Savannah, ever the faithful assistant, accompanied me to garden stores as near as Brooklyn and as far away as Andover, New Jersey.

Nasoan Sheftel-Gomes, a member of the PSFC since 2002, remembers the lush garden of her childhood. “Growing up in San Francisco’s Haight-Ashbury, my parents always had large, beautiful gardens and I absorbed a lot of information from watching them grow stuff,” said Nasoan. The Art of Gardening, says Nasoan, is in her bones, so when she and her husband purchased their Brooklyn home, she knew right away that there needed to be a backyard garden. As it turned out, just clearing out the yard to make room for a garden proved to be a dirty undertaking. “My current garden was a true labor of love for the whole family,” remembers Nasoan.

Brian Dentz built his garden beds using recycled wood from a home renovation. He treated the garden beds with linseed oil to preserve the wood and purchased his soil from a company in Long Island. “Very often, there are heavy metals in soil—particularly lead. It’s very dangerous to have children play in contaminated soil,” says Brian who advises every gardener to test his or her dirt before planting vegetable seeds directly into the ground. “If anyone is going to grow things they’re going to eat, they need to have their soil tested for heavy metals. It’s not uncommon to find lead in soil in older cities.”

With hopes of giving Savannah a garden like the one Nasoan had as a little girl, we started planting our seeds in cardboard seed-starting kits on a rainy Saturday afternoon in April. That afternoon Savannah and I planted sunflower, lavender, arugula and basil seeds. We carefully placed those tiny seeds in a semi-sunny window sill and within two weeks, they began to sprout. I watched our seeds closely, talking to them, touching them, marveling at how kind nature had been to Savannah and me. In my mind, I was already making lavender tea and fragrant sachets, and of course, fresh pesto with basil. Something about watching those seeds grow lifted my end-of-winter blues. Although it was barely 50 degrees, those tiny sprouts reminded me that



Nasoan Sheftel-Gomes family enjoys their backyard oasis.



Brian Dentz in front of his beloved fig tree showing off his abundant tomato harvest.



Audrey Kamaroff, a most experienced gardener, inspired her neighbors to grow front yard gardens of their own.



Taigi's daughter, Savannah, is her “faithful assistant.”

the re-birth of Spring was just around the corner.

I was most excited for the arrival of bountiful, bold, big yellow sunflowers and so as the sunflower seeds began to sprout on the window sill, I photographed them, talked to them, admired them, and envisioned them standing tall and proud in my yard. But then, they began to droop. And when I desperately propped them up with sticks, they drooped some more, and then they... died. It would be fair to say that this was the beginning of the end.

Within a few days, many of my other “crops” withered away, too. It seemed Savannah and I had placed too many seeds in those little cardboard seed-starting boxes and the little seedlings began strangling one another and competing for space.

It took me a few weeks to get over my loss, but a month later, I was back on the saddle. I’d found a semi-sunny spot in the yard for my garden beds and had begun to plant seeds. Eager for a variety of vegetables, I planted just about everything I could get my hands on—arugula, kale, collard greens, onions, tomatoes, lettuce, beets, Swiss chard, zucchini, green beans and basil. Who cared if I didn’t label anything? Surely I would recognize the vegetables as they began to sprout and grow. My garden beds, full of seeds, looked amazing. Savannah and I watered them religiously and watched and watched...and when we weren’t watching, I went to Facebook.”

“By early summer my own garden hadn’t grown much, but Nasoan’s Facebook photos showed her smiling and proud in a bountiful, flourishing, garden. As I scrolled through photographs of Nasoan’s gigantic zucchini and boisterous heads of leafy greens, I peered at my own lackluster garden and wondered simply... WTF???”

It quickly became apparent, that I had done something wrong. Sure, my basil had done well, and there were tons of beautiful yellow zucchini flowers, but sadly, no zucchini. My tomatoes sat shriveled and dry and there were beautiful big green bean leaves, but...no green beans. The rosemary had grown like a wild animal, but something had nibbled through my collards (or were those Brussels sprouts) and taken a bite out of what amounted to one puny head of Swiss Chard. Unsure of what I had done wrong, I turned to my friends for support, and I’m so glad I did.

Nasoan was one of the first people to respond. She and countless others, reminded me that the most important part of growing one own garden was the process itself. Through the process, I had gained a deeper appreciation and greater understanding of just how hard farmers work to grow fresh, pretty, nutritious fruit and vegetables, for the hungry masses. And by attempting to grow my own vegetables I developed a greater appreciation for our little Coop.

What’s more, watering the garden alongside my daughter has given me great joy. Getting decked out in rubber boots and gardening gloves with my Farmer John overalls has brought me an odd type of peace, as I roam about my yard with shears, trimming this and that, pruning, and admiring the colors of my petunias, marigolds, and the fleeting beauty of the white tulips that sprouted out of nowhere.

Starting the garden was also about growth—growing closer to my little girl and teaching her to appreciate nature and earth. It is a sentiment echoed by Nasoan when she thinks about her daughter, Naima. “My five-year-old has grown up with the garden and she loves to help out watering plants and harvesting. She also loves eating the food fresh off the plants. I think part of why she loves veggies so much is because she participates in growing ours.”

Audrey Miller Komaroff, who joined the Coop in 1975, is the most experienced gardener I interviewed for this story. “When the Coop decided to garden the open lot on Union St. near Fourth Ave., I decided to help. It took 12 of us to empty the lot and start making raised beds. One of the members was a Park Ranger and got horse manure delivered and we were off and running,” remembers Audrey, who fell in love with gardening at a “U-Pick-It” garden in Florida years ago.

Continues Audrey, “My garden is visible from my bathroom and kitchen windows, so I get to see my beautiful roses and great tiger lilies! I have no expectations for the garden because I try to just let things happen and as long as my husband waters the garden, all is well.”

Fast forward. As I write this story, it’s late August. The garden is green and in full bloom and my spirits have lifted. I managed to get one salad from my garden and a big bowl of string beans, which I supplemented with string beans from the Coop. The basil is growing tall and strong, and it seems I’ve managed to grow two beets. A few sprigs of green onions came up, and I’m basking in the joy of discovering one solitary snow pea. The snap pea seeds, gifted to Savannah, grew green and sweet—so far, we’ve eaten about 10 of them. The sage is growing and the wild rosemary is bold.

I checked in with Brian, eager to know if his garden

PHOTOGRAPHS BY LISA COHEN/TAIGI SMITH

OBITUARY

Nina Frenkel, 43, Accomplished Illustrator, Devoted Coop Member and Artist for the Gazette

By Thomas Rayfiel

Nina Frenkel, whose illustrations were featured in many *Linewaiters' Gazette* articles, died recently from breast cancer. She was 43 years old. Nina joined the Coop in 2002. She worked for Team 1, providing portraits of subject profiles as well as cartoons showing small, distinctively drawn figures confronting typical Coop dilemmas.

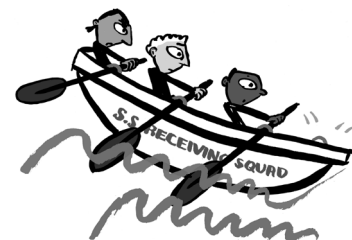


ness by creating a character, Brave Chicken. As she told the SVA blog:

"Brave Chicken is a character that came to me from my experience of going through the emotional aftermath of breast cancer treatment. What I learned over time was that for me, figuring out how to



live life after cancer treatment is very much about learning to keep moving with fear as a constant companion. To me, that is where health and healing began—finding a place to put my fear so that it wouldn't keep me from moving...In this world, who doesn't have to be a Brave Chicken?" ■



Professionally, Nina worked as a freelance illustrator. Her art appeared in animation for *They Might Be Giants/Playhouse Disney* and *Sesame Street* as well as in *Slate*, *New York*, *Highlights* magazine and *Chronicle Books*. A graduate of the School of Visual Arts, she also taught at City College and Parsons School of Design.

Fellow Team 1 member Taigi Smith recalls, "...she really was special. It amazes me that she

didn't stop drawing illustrations for her shift. Even during her treatment, she attached a note saying she was in Chicago for 'medical stuff.' RIP Nina. You will be missed by this *Gazette* writer..." Rod Morrison, who also worked with Nina, adds, "She was a pro and I remember saying that I admired her for pursuing a career as an illustrator. In June she submitted three of her funny yet poignant drawings, on time and without fuss. She probably knew it would be her last. Her talent, humor and her cooperative spirit will be greatly missed."

Nina is survived by her parents, Anne and Marcel, and her brother, Steve. Anne Frenkel wishes her daughter to be remembered as "loving and

generous not only to her family but to her friends and colleagues. She encouraged her students, going above and beyond what was required of her, staying late and helping them individually."

Nina also teamed up with fellow artist Aya Kakeda to create the performance duo, The Mustache Sisters. Aya writes:

"Nina was great collaborator, always open for new things and adventurous, also very encouraging... As a person, she had this very nurturing and warm personality. She could bond with anybody. And that quality also made her a great teacher. She was a hard worker, interested in people and culture, a great story teller."

Nina dealt with her ill-



ILLUSTRATIONS BY NINA FRENKEL



STATEMENT ON THE COOPERATIVE IDENTITY

DEFINITION

A cooperative is an autonomous association of persons united voluntarily to meet their common economic, social, and cultural needs and aspirations through a jointly owned and democratically controlled enterprise.

VALUES

Cooperatives are based on the values of self-help, self-responsibility, democracy, equality, equity and solidarity. In the tradition of their founders, co-operative members believe in the ethical values of honesty, openness, social responsibility and caring for others.

PRINCIPLES

The cooperative principles are guidelines by which cooperatives put their values into practice. The International Cooperative Alliance adopted the revised Statement on the Cooperative Identity in 1995.

They are as follows:

1. Voluntary and Open Membership
2. Democratic Member Control
3. Member Economic Participation
4. Autonomy and Independence
5. Education, Training and Information
6. Cooperation Among Cooperatives
7. Concern for Community

REFERENCE: ICA.COOP

A Garden of My Own

CONTINUED FROM PAGE 4

had exceeded his expectations. "This year, I consider it unsuccessful. I like to grow a variety of things," and this year, he concedes, those darned tomatoes just took over. Despite Brian's disappointment with this summer's crop, he remains committed to his garden and has found special joy in a fig

tree he planted using cuttings from a neighbor's tree—a tree which happens to be from Italy.

As for Nasoan, she says her garden exceeded her expectations in some areas, yet disappointed in others. "This year I tried growing some things from seedlings but only a few survived. My tomatoes are so fertile I think I could have planted a few less plants. Also my collards and kale are huge but two of my four eggplant plants are male and not producing." It's an endeavor, she admits, that

takes patience, care and time. Still, she believes that every moment she's spent in her garden has been time well spent.

"Gardening has brought our family together," concludes Nasoan. "Whether it's from working on it together, hanging out in it together or consuming food from it together, it is truly a family project. I am proud of the oasis that my yard has become. It's a very peaceful, natural setting and I'm proud to be able to feed my family and also to share with friends." ■



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, September 16, 8:00 p.m.

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



PROSPECT CONCERTS



Alex Kramer is calling a barn dance at the Society for Ethical Culture on September 16! Come with friends and family and learn to dance the “do-si-do,” “rip and snort,” and more. Dance to the rhythms of award-winning bluegrass and old-time musicians **Lily Henley, Duncan Wickel, Maggie Carson and Bennett Sullivan.** Every dance will be taught and beginner-friendly.

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:

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WELCOME!

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

Paul Aaron Emily Abel Molly Allfather MaryAnn Awada Asli Aydin Aran Baker Mikaela Bennett Nicholas Blechman Heidi Boisvert Jenna Brooks Paul Brown Hilary Buxton Emma Carroll Peter Cavanaugh Brooke Champagne Carolyne Chan Theodicia Collins Myles Cornwell	Courtney Coveney-Waletzky Ashley D'Arcy Elann Danziger Elizabeth Davis Eugenia Di Girolamo Hannah Epstein Maya Ferrante Arye Fisch Fujiko Fitton-Gordon Hosanna Fox Brit Fryer Roxy Gilbey Francois-Xavier Giraud Diana Gisolfi	Christine Glaser Alan Gordon Ras Bashan Gordon Jill Graves Abigail Greenbaum Sarah Greenhaus Maria Guerra Arias Jenna Haber David Handelsmann Todd Harding Jessica Harrington Rochel Hellinger Cori Hompesch Benedikt Horneber Cooper Howard Lindsay Hubert Alexander Hyde Parris Jackson	Ella C. Jacobson Clara Janis Jason Jia Darryl Johnson Matthew Johnson Joumana Khatib Michelle Kislak Adam Lafer Michael Leach Emily Lundgren Helen Lupindo Hashan Mannan Thom Manning Acacia Marable Jamie Masterson (Steven) Kyle McKay Alexa McKay Paul McMahon	Darius Mehri Meilin Mehri Aaron Meyerson Amy Mignosi Colin Miller Luke Mitchell Manju Mitra Naomi Miyashita Laura Mulholland Stephen Mulholland Dylan Nagler Jenni Niemi Sauli Niemi Shira Olson Geffen Oren Megan Pikaard Christina Powers William Pugliese	Zachary Rabioff Robin Rae Ana Marie Pamela Reyes Amelia Ross Maya Rossignac-Milon Hannah Rothblatt Simonluca Russo Waseem Salahi Lauren Sallinger Joy Scanlon Julia Schubach Rena Schuman Stoler Shahryar Shahamat Carolyn Sharzer Ana Shiohita	Sarahana Shrestha Samantha Simpson Ankit Singh Samuel Sittenfield Bianca Sonera Pascal Spengemann Alexandra Stills Molly Strasser Luise Strauss-Blechman Erica Suarino Travis Swinford Jessica Tang Hannah Turner-Harts Wynne Van Der Veen D.J. Waletzky	Rachel Wasser Katherine Webster Abby Weiss Jessie White Paula Winograd Dylan Wong Yuehyi Gloria Wu Seth Wulsin Winnie Zwick
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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, SEPTEMBER 27
GENERAL MEETING: 7:00 p.m.

TUE, SEPTEMBER 6
AGENDA SUBMISSIONS: 8:00 p.m.
Submissions will be considered for the September 27 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:
September 15 issue: 12:00 p.m., Mon, September 5
September 29 issue: 12:00 p.m., Mon, September 19

CLASSIFIED ADS DEADLINE:
September 15 issue: 7:00 p.m., Wed, September 7
September 29 issue: 7:00 p.m., Wed, September 21

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, September 27, 7:00 p.m.

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

Location

St. Francis Xavier School, 763 President Street, between Sixth and Seventh Aves.

How to Place an Item on the Agenda

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

Meeting Format

- Warm Up (7:00 p.m.)** • 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

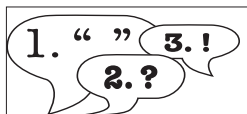
calendar of events

sep 1
thu 7:30 pm**Food Class:**
Taste of Jamaica

Chef **Lawron DeLisser** will be demonstrating some of her favorite island-inspired dishes. Using the flavors and ingredients of her father's homeland, the class will offer a twist on some classic Jamaican fare. All recipes are vegan and are sure to demonstrate to participants the beauty of the islands. *Menu includes: jerk tofu; Jamaican-style risotto with kidney beans; steamed cabbage; Jamaican cornmeal coconut pudding.*

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 August 18.

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.

sep 6
tue 8 pm**Agenda Committee Meeting**

The Committee reviews pending agenda items and creates the agenda for future General Meetings. Drop by and talk with committee members face-to-face between 8:00 and 8:15 p.m. Before submitting an item, read "How to Develop an Agenda Item for the General Meeting" and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at foodcoop.com.

The September General Meeting will be held on Tuesday, September 27, 7 p.m., at St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.

sep 9
fri 7 pm**Wordsprouts: Notorious R.B.G.**

Supreme Court Justice Ruth Bader Ginsburg is a feminist pioneer and sits on the highest court in the country, but she's also a pop culture icon. Her fiery dissents, pithy way with words, and general chutzpah became a source of viral memes online, and led to the creation of the popular Tumblr the Notorious R.B.G., which compares her to the rap virtuoso The Notorious B.I.G. From that blog came *The New York Times* bestselling book of the same name, a mixture of reportage, court documents, photos and illustrations that tell the story of this unusual and inspiring woman. One of the book's co-authors, **Irin Carmon**, will be joined in conversation by political talk radio host and comedy writer **Sam Seder**. They'll discuss Ruth Bader Ginsburg's career and popularity, the process of putting together the Notorious R.B.G., and what's at stake for the highest court in the U.S. with the coming presidential election. It's sure to be an evening as thoughtful, insightful, and funny as the Justice herself. Carmon has been a Coop member since 2009, is a national reporter for MSNBC and is the co-author of *Notorious RBG: The Life and Times of Ruth Bader Ginsburg*. Seder is a New York-based writer, director and political talk radio show host. He hosts the live, daily podcast, *The Majority Report* and co-hosts the nationally syndicated, weekly, *Ring of Fire Radio* with Robert Kennedy Jr. and Mike Papantonio. His acting credits include a dozen network pilots, guest appearances on comedies and independent films. He co-authored, with Stephen Sherrill, *FUBAR: America's Right Wing Nightmare*.

Bookings: John Donohue, wordsproutspfc@gmail.com.

sep 11
sun 12 pm**Using Acupuncture & Sound For Trauma Relief**

Both acupuncture and sound have proven over centuries to work directly with the nervous system in healing the effects of trauma. When shock is experienced, there is a ripple out effect through all aspects of ourselves.

As the human body/mind is an intricate network of feedback loops completely interdependent with the whole of all the parts, there must be a careful and thorough unwinding of the patterns created by shock so they do not become stuck and ingrained. Acupuncture and sound create pathways in the the psyche to open up to new possibilities of living and being truly free. Join Coop member **Lev Natan** for an experiential talk on this timely topic. Lev is a sound healer and life-purpose coach who helps people open up to their full potential, free from habituated responses to fear.

sep 13
tue 7 pm**Safe Food Committee Film Night:**
All In This Tea

Handheld cameras take us into the hidden world of tea by following world-renowned expert David Lee Hoffman to some of the most remote regions of China in search of the best teas in the world. Moving from a modern, urban setting to a pastoral China rarely glimpsed by

westerners, scenes shot in cinema verite are interwoven with more formal presentations about tea fundamentals, helping make clear what is at stake, and thereby lending weight to Hoffman's endeavor. The viewers will feel as if they have been somewhere they've never been before, and ask themselves what is out there worth preserving.

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

sep 16
fri 7 pm**Practical Ways of Feeling Better in Your Body**

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 well-being. This workshop is an opportunity to experience the benefits of the method firsthand through group exercises and personalized hands-on mini-sessions. No prior experience is necessary, people of all levels of fitness can benefit. **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.

sep 16
fri 8 pm**Barn Dance**

Alex Kramer is calling a barn dance at the Society for Ethical Culture on September 16! Come with friends and family and learn to dance the "do-si-do," "rip and

snort," and more. Dance to the rhythms of award-winning bluegrass and old-time musicians **Lily Henley, Duncan Wickel, Maggie Carson** and **Bennett Sullivan**. Every dance will be taught and beginner-friendly.

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.



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.

sep 1–oct 14 2016

sep 17
sat 12 pm

Packing School Lunches: Quick & Healthy on a Budget!

Committed to getting your kids to eat healthier? Stressed about how to prepare their school lunches without relying on prepared or processed foods? Confused about the warnings for too much sugar? Gluten? Carbs? Have a kid with corn, dairy, soy sensitivities? Concerned about how to do this all while sticking to your budget? Then this is the workshop for you! We'll talk about the stresses of feeding your children healthy foods that nourish them all while having two working parents, finicky eaters, and food warnings at every turn. Find out how Inner Fire can actually help you determine if there are food sensitivities in your family and how to create whole-food meals quickly and on a budget. Attendees will receive a free health check and recipes for healthy school lunches! **Diane Paxton**, MS, LAc, is the owner and principal of Inner Fire Integrative Health Services, with offices in Manhattan and Park Slope. She is also a long-time Coop member.

sep 18
sun 12 pm

Herbs for Winter Immunity

In this class we will learn how to strengthen our immunity in preparation for the cold and flu season. Several traditional recipes will be demonstrated with tastings, and the herbal actions of each ingredient will be discussed. What will you learn specifically: how to make an immune-boosting decoction of astragalus and shiitake and the benefits of Vitamin D, (which has been found in shiitake); how to make an herbal oxymel using elderberries; how to make fire cider (a traditional recipe popularized by renowned herbalist Rosemary Gladstar. The recipe uses garlic, onions, turmeric, horseradish, cayenne and raw apple cider vinegar. We will discuss the magical benefits of each of the ingredients); how to make an antimicrobial, medicinal honey. Additionally, we will talk about how to make an overnight antimicrobial onion syrup and we will talk about echinacea and boneset. **Dawn Petter** teaches classes about the art of plant-based healing. She has been a member of the Coop since 2013.

sep 23
fri 7 pm

Journey Into Bliss

Meditation and Gong Sound Bath. Practice a short meditation and simple stretches to prepare your body for a blissful gong sound journey. Lie down on your mat, get cozy and enjoy the healing vibrations of a gong "sound bath" as you experience profound cleansing, deep relaxation and renewal. Wear comfortable clothes (white or light-colored clothes, if possible) and bring a yoga mat and light blanket. Coop member **Rita London** is passionate about sharing the transformational benefits of energy healing with others. She is an intuitive life coach, certified KRI Kundalini Yoga and Meditation instructor, Reiki Master and plays the gong. Rita is a former dancer and creative arts educator. She teaches Meditation at the New York Open Center, Kundalini Yoga classes at Golden Bridge Yoga and Reflections Yoga in NYC and in her home studio in Brooklyn and coaches private clients.

sep 24
sat 4 pm

It's Your Funeral

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

sep 24-25
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.

sep 27
tue 7 pm

PSFC SEPT General Meeting



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

Meeting location: St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.

oct 1
sat 12:30 pm

Public Forum on the Trans-Pacific Partnership

Breaking news on the Trans-Pacific Partnership. One up-or-down vote on 30 policy proposals in the 5,000-page Trans-Pacific Partnership is possible during the lame-duck session of Congress during November and December. Discuss your concerns, comments and suggestions with researchers, journalists, advocates and activists at this public forum. Non-members are invited. Presented by the seven-member ITES squad. **Susan Metz** (36-year member) and **Willy Naess** (eight-year member) co-leaders.

still to come

oct 2 Cooperative Disaster Recovery

oct 7 Film Night

oct 4 Agenda Committee Meeting

oct 11 Plow-to-Plate Film: Symphony of the Soil

oct 6 Food Class

oct 14 Wordsprouts

LETTERS TO THE EDITOR



PENSION AND FINANCIAL DISCUSSION

TO THE EDITOR:

I was hoping that someone could provide a little more clarity on the financial report, which indicated that “Net Sales were \$25.4M for the fiscal year.

I ask because in the Pension Plan article of the same issue, it said “We expect to pay 1% of sales year. This year that would be about \$540,000.” This implies annual sales of \$54M. I assume the difference is gross vs. net sales, but perhaps a little more detail and an explanation on the difference between the two could be provided.

Furthermore, in the same article, it said that “gross margin ... was 17.3%, which means that expenses account for only \$0.17 of every dollar sold.” I will confess that I have limited experience in the grocery world, but typically, margin represents profit as percent of sales, meaning expenses associated with getting product on shelves accounts for \$0.83 of every dollar sold and profit was \$0.17.

Finally, while the artistry depicting the pension shortfall was clever and witty, the table on page five would have been more complete and more informative if it followed general practice of simply showing what \$100 invested at the beginning of the fund would be worth today. I have included such a table below with two additional methods of demonstrating returns.

	2009	2010	2011	2012	2013	2014	2015
Dow	37%	17%	7%	11%	12%	9%	-4%
Plan	54%	7%	-45%	128%	16%	-18%	-24%
Value of \$100 invested in ...							
Dow	\$137	\$160	\$172	\$190	\$213	\$232	\$223
Plan	\$154	\$165	\$91	\$207	\$240	\$197	\$149
Cumulative Return on ...							
Dow	37%	60%	72%	90%	113%	132%	123%
Plan	54%	65%	-9%	107%	140%	97%	49%
Compound Annual Return of ...							
Dow	37%	27%	20%	17%	16%	15%	12%
Plan	54%	28%	-3%	20%	19%	12%	6%



I get that many people have limited experience with financial presentations but everyone—from infants to addicts—knows how to make decisions about preferences. The business of investment management is quite simply a concentrated version of the types of decisions made by everyone, all the time, such as what fruit, shoes or glasses to buy, etc.

The point is, it's far better to present such information fully and with appropriate context than to promote the continued infantilization of people's attitudes about finance with pizza pies and coffee beans.

The idea that “it's too complicated, leave it to us” is a part of the fabric of institutional finance that unnecessarily enriches a few at the expense of many, due simply to ignorance and complacency. Every opportunity to break that cycle should be taken.

Avi Fisher

COORDINATOR'S RESPONSE:

The sales number of \$25.4 million is correct because the financial statement being discussed at the July GM was for the 24 weeks as of 7/17/16. Cost of sales was approximately 83% of sales and gross margin was 17%. Copies of presented statements are available in the Coop lobby. Also please keep in mind, the numbers in the chart below have not been independently verified.

SAFE OR NOT? THE GMO (GENETICALLY MODIFIED ORGANISMS) DEBATE—JUST LABEL IT!

TO THE EDITOR:

I would like to address Paul Contursi's August 4 letter “Reviewing Our Environmental Policy with Regard to GMOs.” In it Mr. Contursi refers to a recent “peer-reviewed scientific study released by the National Academies of Science, Engineering, and Medicine... which find (sic) that “genetically modified crops on the market are not only safe, but appear to be good for people and the environment.”

Let's take a closer look at the entity that put out this study. According to a May 16, 2016 brief issued by the environmental group Food & Water Watch, the National Research Council (NRC) is the research arm of the National Academy of Sciences that published this pro-GMO study ¹. And even though Congress calls on the NRC for “impartial scientific advice about topics like genetically engineered crops,” the NRC is not so impartial. According to the Food and Water Watch, the NRC has “far-reaching ties to biotechnology companies and other agricultural corporations.”

These ties include accepting millions in funding from biotech companies, inviting sponsors from biotech companies to sit on high-level boards overseeing their work, and inviting pro-GMO scientists to author their reports.

So it comes as no surprise that the NRC and its parent, National Academy of Sciences, put out a favorable report on GMOs.

Mr. Contursi is welcome to consume all the GMOs he wants if he feels assured by this report about their safety and goodness. In which case, he should welcome labeling laws that would require food products to be labeled as containing GMOs. This will help Mr. Contursi select the foods he wants to consume.

Debates exist over the safety and dangers of all kinds of foods—sugar, salt, you name it. And it is up to consumers to educate themselves in this complex food and information world and age.

That's precisely why we need food manufacturers to

disclose clear information about what is in their foods and how they are made.

Consumers are reading food labels! We look for information such as hormones, antibiotics, range-free, grass-fed. We compare nutrients; we consider food intolerances and allergies.

And the growing tide is that consumers want to know if a food contains GMO's or not, and consumers have the RIGHT to this knowledge.

Smart companies like Campbell's, Kellogg's, Mars, ConAgra and General Mills have been paying attention. These companies have now pledged to label their products that contain GMOs.

To my knowledge, the Coop does not boycott against GMOs, but we do try to provide useful information. A shopper who wants to know which foods are GMO free can look for the green dots. The GMO Labeling Committee, using information provided by the GMO Project, placed the dots there. The Labeling Committee and its mission were voted on and approved at a GM meeting more than a decade ago. This is what many shoppers want. If you don't care about GMOs, nothing stands in your way to ignore this information.

Margaret Maugenest

¹http://www.foodandwaterwatch.org/sites/default/files/ib_1605_nrcinfluence-final-web_0.pdf

A RESPONSE TO THE ARTICLE ABOUT WORKER SHORTAGES

TO THE EDITOR:

There may be no solution to worker shortages on selected shifts, but one I am surprised hasn't been tried would be the simple one of removing squad leader discretion in assigning make-ups for missed shifts. If all workers on all squads were subject to the two make-up policy, the problem of worker shortages would not go away completely, but it would be far less severe.

The current practice results in unfairness, as the criteria for make-ups varies widely depending on who the squad leader is. On some squads, absent workers are subject to only one make-up as a rule. After experimenting with making allowances for extenuating circumstances, I chose to go back to a strict two make-up rule, regardless of the reasons for absence. Attendance on my squad is now much better than ever before.

Daniel Schorr
Squad Leader, Monday,
B week, Receiving.

Puzzle Answer

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

SAFE FOOD COMMITTEE REPORT

Plow-to-Plate Movie Series Presents: *All in This Tea*

By Adam Rabiner, Safe Food Committee

A note to readers: A review of *All in This Tea* originally appeared in the *Linewaiters' Gazette* on January 27, 2011. The following is a lightly edited version of that original submission. Of the 64 different films that have been screened as part of the Plow-to-Plate series since 2009, most of them reviewed in these pages, *All in This Tea* is one of my favorites. So if you were not lucky enough to catch the movie when it was first shown in February 2011, make a point of catching it this September.

Many of the films featured in the Plow-to-Plate movie series have focused on solid food and how it's produced. But the series is equally interested in beverages. Already it has explored the alleged malfeasance of Coca-Cola bottlers in Colombia, the negative economic and environmental externalities of bottled water and the unfair trade of global coffee markets. Now the series turns its attention to a very quaint and lovely drink, namely tea. However, this film is neither an angry indictment nor a dire warning. It is a gentle and lyrical movie filled with beautiful Chinese string music, attractive images of tea and China and wonderfully poetic words of love and appreciation for the film's subject. Mostly, though, the viewer just enjoys spending time with David Lee Hoffman, an American tea importer, as the film follows his efforts to identify and procure the highest quality product.

Hoffman is a nomad, Buddhist, friend of the Dalai Lama, successful businessman and pioneer of fair trade, early and strong advocate of sustainable and organic production and all-around good guy.

All in This Tea begins with a choreographed tea ceremony featuring dozens of identically costumed young women performing perfectly synchronized movements at an oolong competition in Hangzhou in 1997. The film itself takes on the ceremony's meditative and tranquil qualities and the viewer in some ways becomes drawn in as a participant. A tea ceremony creates a vocabulary for richly experiencing tea's subtle nuances, and, similarly, the film is engaged in an almost spiritual effort to describe the ineffable. Hoffman has highly attuned taste buds and is an expert at discovering the best quality product. Sniffing a handful of tea leaves, he might exclaim "sensational," or nod his head in distaste and spit out the word "chemicals." But a deeper language eludes him. At one point, speaking with German filmmaker Warner Herzog over some freshly brewed tea, Hoffman declares that there is no vocabulary that can say what the tea tastes like. Herzog counters that drinking good tea is imbibing nature: "Imagine things like walking through a forest. There are leaves on the ground. It has just rained. The rain has stopped. It's damp, and you walk...and somehow that's all in this tea."

The film is an elegy to tea, which is variously described

as shavings on angels' wings; the spirit of Cleopatra, buttery, vegetal, rich, fragrant, oceanic, seaweed, not flowery. No two teas are alike since its flavors are determined by soil, minerals, neighboring plants, water, elevation, sunlight and shade, the skill of the farmer and hundreds of other variables. Tea embodies history and archeology—a drinker shares in the same sensual experiences as those experienced in the court of a Chinese emperor or Queen Victoria.

A deep and abiding respect for nature and efforts to restore its health is Hoffman's deeper mission. At the time of the film's making, traditional Chinese tea farmers were a dying breed and the Chinese government was supporting industrial tea manufacturing, chemical fertilizers and pesticides. Largely due to Hoffman's tireless efforts, traditional, organic and sustainable tea production is on the rise in China and around the globe. The movie may very well further this trend by inspiring you to trade in your Lipton tea bags for some premium Darjeeling.

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.

All in This Tea will be presented on Tuesday, September 13, 7:00 p.m. at the Park Slope Food Coop, 782 Union St., 2nd floor. Free and open to the public. Refreshments will be served. ■

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.

The **BKLYN JUICE COMPANY**
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Organic Cold Pressed Juices

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PICK UP 5:30-6PM
FREE BOARD & GEAR RENTAL

MINIRAMP MONDAYS
(9/19-12/19)
PICK UP AT P.S. 321 & P.S. 118

TUBULAR TUESDAYS
(9/13-12/20)
PICK UP AT P.S. 29 & TBD

WILD THINGS WEDNESDAYS
(9/20-12/21)
PICK UP AT P.S. 118

THRASHING THURSDAYS
(9/8-12/22)
PICK UP AT P.S. 118 & TBD

OPEN HOUSE: 9/10 DAY CAMP: 9/12, 10/3, 4, 12, & 11/8
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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 9 a.m.-5 p.m.

HAIRCUTS HAIRCUTS HAIRCUTS. Color, high lights, low lights, hot oil treatments in the convenience of your home or my home. Adults \$35-40. Kids \$20-25. Call Leonora 718-857-2215.



COMMITTEE TO STUDY THE POSSIBILITY OF A SECOND LOCATION FOR THE COOP

Members interested in serving on the committee should have significant professional experience in at least one of these areas:

- commercial real estate • construction planning and management
- finance • feasibility studies • business planning
- community organizing • administration

ALL PARTICIPANTS MUST ALSO SHARE A CONCERN FOR THE COOP'S SUSTAINABILITY AND FOUNDATIONAL VALUES.

The work of the committee could take up to 18 months. The committee will have a regularly scheduled monthly meeting. In addition, committee members should expect to put in more than the minimum work requirement for the duration of the study.

If you feel you have the qualifications to be considered for participation on the study committee, please state your interest and relevant experience at:

<http://bit.ly/PSFC2ndLocation>

Thank you for your interest.
The General Coordinators



"ARE YOUR NEST EGGS FREE RANGE?"

MEMBER SUBMISSION

The Age of Consequences: Special Private Film Screening

By Mimi Bluestone

War, Famine, Pestilence and Death. The New Testament's Book of Revelations tells of these Four Horsemen of the Apocalypse. Some scholars say the horsemen were part of a prophecy of the Roman Empire's fall. Others say the reference was meant as a harbinger of the End of Days.

War, famine, pestilence and death are also consequences of something very contemporary: climate change. Unlike the Apocalypse, we can do something about that. The *Age of Consequences*, a new documentary film, investigates the nexus between climate, resource scarcity, migration and conflict, and offers a fresh perspective on the problem and potential solutions.

Through a lens of U.S. national security and global stability, *The Age of Consequences* explores the results of climate chaos. How do floods, droughts, extreme weather, sea-level rise and water and food shortages inflame conflict in explosive regions of the world? The filmmakers use interviews with military and security experts, and with scholars of scarcity and conflict, to build a powerful and unnerving analysis of the risks to peace and security.

Four Brooklyn groups—let's call them the Four Equestrians of Hope—invite you to a free private screening of *The Age of Consequences* at the Brooklyn Society for Ethical Culture (BSEC) (53 Prospect Park West between First and Second Streets) on Sunday, September 11 from 3-5 p.m.

Joining BSEC's Ethical Action Committee in presenting the film are 350Brooklyn,

the local affiliate of the international climate organization 350.org; the Brooklyn Chapter of the United Nations Association; and the Delta Rho Omega Chapter of the Alpha Kappa Alpha sorority. The film's executive producer, Sophie Robinson, will be on hand for a discussion about the film and about ongoing local climate actions.

The filmmakers see *The Age of Consequences* as a call to action about the production and use of energy. "This film begs the question, 'How will our society deal with the consequences of our actions?'" says Jared P. Scott, the documentary's director. "Perhaps more pointedly, 'What are the consequences of our inaction?' Our failure to truly address climate change is the greatest collective action problem of all time; our charge is to do our small part to help tip the balance of public opinion on the biggest crisis since we came out of the caves."

To learn more about the film, visit <http://theageofconsequences.com/>. For more information about this private screening, please call Brooklyn Society for Ethical Culture at 718-768-2972. The UNA Brooklyn Chapter's United Nations Day Celebration on October 26 will feature more on climate change: www.unabrooklyn.org. And you can find out more about 350Brooklyn's climate activism at www.350Brooklyn.org.

Mimi Bluestone is a co-coordinator of 350Brooklyn. ■

INTERNATIONAL TRADE EDUCATION SQUAD REPORT

President Obama is Prepared to Send the TPP to the Lame-Duck Session of Congress

By Susan Metz

The Trans-Pacific Partnership (TPP) is the latest and largest Free Trade Agreement (FTA) ever. Negotiated in secret during five years among trade representatives from 11 Pacific-rim nations and advisors from 600 multi-national corporations, during that time none of the text was available to Congress members, the press or the public. Last spring representatives of each country's executive branch signed the document containing 30 chapters of policy proposals written in esoteric legalese. To go into effect, the TPP has to pass through the legislative process in 40% of the signatory countries.

The U.S. Congress must approve the TPP using Trade Promotion Authority aka Fast Track. Legislation establishing Fast Track procedure passed in Congress last June. In the House of Representatives it passed by a few votes after fierce controversy and hard deal-making. Fast Track mandates one yes-or-no vote on the entire package after a limited debate. Much is going on outside of the formal, public debate process now.

President Obama plans to send the TPP to Congress for approval during the "lame-duck session"—the two months between the election and the session of the next Congress that begins in January. During November and December, Congress members are least accountable to constituents. Those elected are secure, those leaving are released and those defeated are looking for jobs—usually in corporations.

All presidential candidates publically have declared their opposition to TPP. Administration officials and corporate lobbyists are hard at work to convince uncommitted Congress members to vote Yes. If supporters could count on 220 Yes votes, the agreement would already have been passed. Lori Wallach of Public Citizen Global Trade Watch told us that the word in Washington has it that without that support, the treaty will not be presented. Then it would die. Other countries are waiting for the U.S. commitment. This outgoing Congress could determine policy and legal procedures for our foreseeable future if Obama sends to Con-

gress the TPP and if it is passed this autumn.

Major mass media does not explain how important international trade issues are to our quality of life, the planet and the future even though TPP has become an important issue during the presidential election. ITES members have undertaken to provide you with information, analysis and recommendations for individual and collective action. Here are two resources that will be helpful, and lots more information has been posted on the blog CoopITES.wordpress.com

An excellent 20-minute background summary of development of Free Trade can be found at <https://www.youtube.com/watch?v=wFfAlt5elA&feature=youtu.be>.

Joseph Stiglitz, Nobel Prize-winning economist, explains objections to controversial aspects of the agreement. <http://rooseveltinstitute.org/tricks-trade-deal-six-big-problems-trans-pacific-partnership/>

Members of ITES have concluded over two years of study that the TPP is extremely dangerous. Presenting the information that has led to this conclusion is the mission of

the squad. Recommendations for individual and collective action flow out of the study and analysis.

For a thorough discussion of your concerns, questions and comments with researchers, journalists, advocates and activists, ITES organizes regularly scheduled Public Forums. The next Forum will start in the second floor meeting room at 12:30 p.m. on Saturday, October 1. Non-members are invited.

Now is the time to communicate yet again with your Representative about the TPP, even if you have done so before. Handwritten notes are most effective. You can telephone or e-mail. Joseph Crowley (14th CD Queens) is the head of the Queens Democratic Party and an influential swing vote. He has a primary challenger and needs to hear from his constituents and others too. Representatives from Brooklyn voted No on Fast Track and have expressed opposition to TPP. Each can be more visible and vocal. They are in the district during summer recess, so you can stop by the local office with a few neighbors to introduce yourself and tell her/him what you know about TPP. ■

Interested in Engaging Coop Work? Disciplinary Committee Seeks NEW Members

SKILLS NEEDED

Communication • Problem solving • Conflict resolution
Dealing with difficult situations and people
Investigation • Writing • Research

OUR WORK INCLUDES

- Applying Coop rules and regulations
- Discussing policy issues related to the Committee's work
- Investigating allegations of uncooperative behavior by members and engaging in problem solving
- Daily email contact with the committee members to discuss cases
- Participating in mediation, disciplinary hearings, and other conflict resolution methods

REQUIREMENTS

In order to be considered for this position, any candidate must:

- Be a member for **at least a year**
- Have a **good attendance record**
- Possess the ability to work on a team
- Have good writing skills
- Have computer proficiency (excel, word, email)—this is essential
- Attend evening meetings every six weeks

We work on average **six hours per month**, more than the required work shift hours. You will be credited and your hours will be banked for future use.

We recognize the importance of various points of view when considering cases brought to us. **We are seeking a candidate pool that reflects the diversity of the Coop's membership.**

CONTACT

Karen: 718.208.7897 or foodcoopdc@gmail.com

Join us to make the Coop the best place it can be for everyone.