

Established  
1973

# LINEWAITERS'

## GAZETTE

100%  
SOY BASED  
Ink System  
Contains no solvents or

Volume KK, Number 19

September 15, 2016

## Is Ketchup Still a Vegetable? Changes to the 2016 School Lunch Program

By John B. Thomas

September is a time of change in New York—noticeably cooler nights, the end of vacation marking a return to work, and for 1.4 million school-aged children, a return not just to the classroom but also, and perhaps just as important, the lunchroom.

School lunches are the subject of much debate—what is served, to whom, at what cost, and to what end—both within the household and in the worlds of education policy, child health and nutrition, agriculture, and social justice. There is a strong link between good nutrition in the early years of life and a whole host of positive outcomes from better eyesight to improved cognitive development. And in schools specifically, the provision of universal free meals has been shown to improve academic performance in middle school, and reduce obesity in high school. In short: well-nourished kids do better in school.

This connection is widely recognized across the world, and everyone from parents to presidents have weighed in. In 1946 the U.S. Congress authorized the National School Lunch Program (NSLP) to “safeguard the health and well-being of



PHOTO BY SHIA LEVITT

**Jeff Mandelbaum, Coop member since 1996, at the checkout counter with second-grade son, Momo Mandelbaum-Quiroga.**

the Nation’s children.” This program subsidizes nearly 30 million meals for school children each day. In New York alone that translates to about 850,000 meals per day, the vast majority of which are provided at no cost. For many poor children these meals are their best source of calories and nutrition for the whole day.

But what constitutes a meal? Some may remember the notorious “ketchup as a vegetable” flare-up in the 1980s when subsidy cuts

to the NSLP incentivized a variety of work-arounds to ensure that schools could still meet the national nutritional requirements. Or its more recent incarnation—“pizza as a vegetable”—where school lunch administrators were allowed to count pizza as a vegetable due to two tablespoons of tomato paste. It’s tough to argue outside of the realm of policy that either of those choices makes sense—logically, or nutritionally. As a

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## Coop as a Force for Farmworker Justice

By JD Davids

It’s unlikely that many Coop members would be surprised to learn that farmworkers are vulnerable to illegal, unethical and unjust mistreatment by employers. But what’s our role? Does the Coop further fair treatment of farmworkers through our massive produce business? What can individual Coop members do to speak up for the rights of those who grow the food that graces our tables?

According to Farmerworker Justice, “Workers all too often labor for employers who skirt the minimum wage laws or practice other forms of wage theft, work under unhealthy or dangerous conditions, or are made to live in grossly substandard housing. Employment abuses in agriculture are difficult to address because farm work is not covered by many important labor protections enjoyed by most other workers in this country.”

In the week before Labor Day, there was much evidence of action to improve the rights and working conditions of farmworkers. For

example, over 250 farm workers from every agricultural region in California lost a day’s wages when they went to their state capitol in the fight for the right to overtime pay after eight hours of labor—a United Farm Workers-backed bill that could be a model around the country. Another 420 workers stopped picking blueberries and blackberries at Sakuma Brothers Farms in Washington State in a unionization struggle that has led to calls for a national boycott of Driscoll’s, the massive berry packager.

And closer to home, the New York Civil Liberties Union (NYCLU) invited people to thank farmworkers who are part of the current lawsuit against the Cuomo administration, seeking the basic rights to organize available to workers in other sectors, including the right to organize. (To learn more about how to support that local struggle, check out [nycclu.org/farmworkers](http://nycclu.org/farmworkers).)

According to current and former produce buyers at the Coop, members sup-

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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.**

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

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## Coop Event Highlights

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

**Thu, Oct 6 • Food Class:**  
**Basic Cooking Techniques: Tempeh** 101 7:30 p.m.

**Fri, Oct 7 • Film Night:**  
**Knight of Cups** 7:00 p.m.

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

## Ketchup

CONTINUED FROM PAGE 1

result, school lunches are notorious—deserved or not—for being bad tasting, low quality, and unhealthy. At their worst, they engender comments like these from young Coop member and middle-schooler Eloise Lipp: “Sometimes I can’t tell what it [the meal] is.”

Almost since their inception, school lunch programs have been plagued by criticisms from policy-makers to choosy eaters on topics as diverse as cost, taste, quality, options and nutrition. While a number of Coop members interviewed for this article expressed support for their schools and recognized the challenges public schools

face with regard to providing healthy, nutritious, and delicious options, almost all choose to pack lunches.

In the words of Coop member Lisa with a 15-year-old daughter who has been a life-long public school student: “My daughter has always complained [about the lunch], so I’ve always packed.” For health-conscious parents, packing a lunch is often the only option.

In response to these concerns, in 2012 President Obama signed into law the Healthy, Hunger-Free Kids Act which requires in many cases drastic changes to school lunches: reducing fat, calories, and sodium while increasing the proportion of lean proteins, fruits, vegetables, and whole grains. Many

saw this is a major step in the right direction, especially amidst a childhood obesity epidemic that at that time was in full-swing.

But even the best-laid plans are faced with the reality of school-age children whose food choices are often informed more by taste than nutritional considerations. While schools are serving more fruits and vegetables, in many cases the main offerings are “reformulated” versions of the same options that often taste worse—a lower fat Philly Cheesesteak or a whole-wheat donut, for example. Kids have been throwing out food in record amounts, and in those schools where students pay for school lunches, revenues have plummeted.

Unfortunately, the challenges with school lunches go beyond quality, taste, and cost. “Have you been to one of these schools during lunch time? It’s insane,” said one Coop member who declined to be named out of a desire not to be seen as bad-mouthing a school system that is balancing many difficult challenges. “There’s almost no supervision. I saw a kid just sitting there once only eating a candy cane.” Middle-schooler and Coop member Benjamin Lipp offered this thought: “Some-



PHOTO BY SHIA LEVITT

Eloise and Benjamin Lipp, children of Coop member Michael Lipp, at the checkout counter.

times we have to wait in line for 20 minutes. And then it’s time to leave.” So even if schools are serving better food, ensuring that kids actually eat it is no easy task.

In many ways New York City’s Department of Education recognizes and is trying to address these concerns. Their website—[schoolfood.nyc.org](http://schoolfood.nyc.org)—offers a variety of information to help families navigate the process for applying for subsidized or free meals, offers monthly menus and recipes, and offers a wealth of other resources for parents to learn about school

lunch offerings and make informed choices. According to the website, “Our goal is to always serve healthy food and maintain high nutritional standards while offering delicious and satisfying menu choices.” We contacted the DOE for comment on the School Food program and changes they’re making but have not received comment as of publication.

So where does that leave Coop members with children in public school? For some, their minds are made up. Coop member Lisa remains firm: “My family is what taught me about healthy eating. Schools can’t fill that void.” And the evidence does seem to support that view—food habits made during infancy seem to stick with children through adolescence, and after the ages of 2-3 years very few changes occur. So school lunch programs seem to be fighting a hard fight against biology, before kids even enter the school system.

But others remain open-minded. Coop member Dan, whose daughter will be entering the public school system this fall for Pre-K, is hoping to see more fruits and vegetables on the menu. Does he plan to pack a lunch? “I think so. But I want to see what they’re serving. We’ll see how it goes.” ■



## Tip of the MONTH!

### We’re Having a Drought

As of August 30 New York State was experiencing conditions ranging from “unusually dry” to “exceptional drought.”

Use water efficiently.  
Don’t let the water run while shaving, brushing teeth or washing dishes.

Repair toilet leaks that can waste hundreds of gallons a day.  
Run your dishwasher and clothes washer only when full.

Learn more at:  
[ecokvetch.blogspot.com](http://ecokvetch.blogspot.com)



## 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



## Farmworker

CONTINUED FROM PAGE 1

port just worker policies and practices when we buy fair trade and local produce. But there's also a role for members in informing the Coop's purchasing choices, and in joining campaigns that affect the conditions of farmworkers across the United States—including at the big agribusiness farms we sometimes need to purchase from when other sources are not available.

### Produce Purchasing Practices: Anecdotal but Impassioned

"It's incredibly important," says current buyer Ana Gallo of farmworker issues. "We need to make sure whoever we are buying from is not a place that has a history of treating people incorrectly."

Assessing this, however, is currently more of an impassioned art than a precise science. She talks to the drivers, talks to the people at the farm, visits the farm and conducts online research through "the beauty of Google."

"Our job is to serve Coop members with the best produce we can possibly find for them," emphasized Allen Zimmerman, who procured produce for the Coop for about twenty years before retiring in 2015. "And to the extent that we were able while doing that to have some beneficial effect on farm labor, that became part of our job.... When you are a buyer, you are lucky if you can get your job done in under 50 hours... The politics of produce and farm labor and agricultural working conditions are certainly part of our job but not our focus."

"Our knowledge about farmworkers is more incidental and more anecdotal," he explained. "We don't study or examine or have any way of having evidentiary-type knowledge about what it's like for a farmer on a small farm. And of course we buy from the giant factory farms around the world, in California in particular, because you can only buy that much local during the local season. It's very hard to find out what conditions are in the farms. In many cases you can't even know what farm you are buying from."

"I feel very lucky that the farmers we work with have close relationships with

the people they are working with," Zimmerman said.

One week, his favorite rutabaga farmer didn't have any of the tender root vegetable available. Upon asking, Zimmerman was told by the farmer that "it was just too cold and I just couldn't ask our [workers] to wash rutabagas this week... we'll have them next week."

"Visiting one farm, I saw the housing provided for farmers and farm workers," Zimmerman recalled. "The farmer explained that it was legally required to provide one little cottage this size for two farm workers, and this particular farmer provided one little home for one farm worker, making their living conditions better."

He also cited one farmer who paid higher than minimum wage, who didn't want to be named for fear that might lead us to think that neighboring farmers were not treating their workers well, or as well.

Buying local is a strategy but not a panacea. "Summer is a much higher local season because we can get absolutely everything that isn't a pineapple or banana locally," Gallo explained. "During the winter, our first choice is Florida, and the second choice is California. Florida is much closer, and there's some really good farms."

Gallo mentioned Lady Moon as a "big but not giant" farm in Florida from which we obtain produce and that is particularly good to its workers.

As far as confronting the standards—or lack of them—in the massive agribusiness that affects the majority of farmworkers in our country, Gallo and Zimmerman stressed the importance of Coop workers uniting with farmworkers and allies in pressing for systemic change across the country.

"If you buy from Sunkist, a very famous citrus company, we know who the packer is—we know nothing about the farm where the actual orange came from," Zimmerman explained.

### The Driscoll's Situation

And that brings us to the situation with Driscoll's, the massive packaging company that dominates the berry business in the United States.

Familias Unidas por la Justicia (FUJ) and allies have called for a boycott of both Driscoll's and Sakuma Brother's Farms—the Washington State farm at which workers started the campaign—until all the growers from which Driscoll's purchases sign union contracts with "independent and fight-

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PHOTOS BY INGSU LIU

To boycott...



...or not to boycott? That is the question.

## 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

## 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.



Farmworker

CONTINUED FROM PAGE 3

ing unions,” according to boycottsakumaberries.com. As of now, the Coop is not avoiding or boycotting Driscoll’s products. As reported in the *Linewaiters’ Gazette*, Joe Szladek explained at the July GM that the Coordinators think that that decision should be brought to the GM for discussion and voting, as a boycott would “leave the store berry-free for periods of time,” given Driscoll’s near-monopoly of the sector.

“In the past, we stopped carrying grapes because of what was going on in Chile,” explained Gallo, who has been searching for non-Driscoll’s berry sources that can keep up with the Coop’s volume. “With the Driscoll’s thing, it’s a very murky and hard decision to make, and is up to the members to voice because it affects so many people. Driscoll’s doesn’t have any farms—it’s some of the farms that are having the issues.”

“I would give Ana a lot of credit for doing everything she could to find alternatives to Driscoll’s,” added Zimmerman. “To buy a strawberry that isn’t packaged by Driscoll’s is like finding an orange that’s not packaged by Sunkist.”

Zimmerman urged the *Linewaiters’ Gazette* and members to dig into the information about Driscoll’s and the boycott in order to help the Coop decide what to do.

“With their massive control of the market, it’s really hard for us to learn. It’s hard to know; Driscoll’s may buy from hundreds of farms from several countries, I have no idea how many farms. The current Driscoll’s boycott confused us—UFW didn’t support it. If you boycott Driscoll’s, you are boycotting some stuff produced by UFW unions, so looking into that would be valuable.”



Addendum

As this story was going to print, Familias Unidas por La Justicia—initiators of the Sakuma Brothers Berry Farm and Driscoll’s boycotts—released the following statement on [www.boycottsakumaberries.com](http://www.boycottsakumaberries.com). They’re also asking supporters to “stay tuned at the Familias Unidas por La Justicia Facebook page for updates:”

“As of today we have officially agreed to an election and negotiation process for a collective bargaining

agreement with Sakuma Bros Berry Farm. Thanks to your tireless efforts we are entering into this next phase of our union’s development with hope and determination. At this time we are calling for an end of the boycott, and all boycott activities. Out of respect for the process and our memorandum of understanding with the company please do not contact past, present or potential customers, purchasers, sellers or users of products coming from Sakuma Bros Berry Farm to convey criticism of any and all aspects of Sakuma’s business and operations.” ■

Crossword Puzzle

1	2	3		4	5	6		7	8	9	10	11	12	13
14				15				16						
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	20			21				22						
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	43			44				45				46		
				47								48		
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56				57	58	59						60	61	
62								63				64		65
66								67				68		
69								70				71		

Across

- 1. Memo-heading initials
- 4. Afts and eves
- 7. “They call me \_\_\_\_!” (classic 1967 film line)
- 14. i piece?
- 15. Have something
- 16. Male prom date : boutonniere :: female prom date : \_\_\_\_
- 17. Ripen
- 18. Beats by \_\_\_\_ (audio equipment brand)
- 19. Submits via USPS
- 20. Inflicts harm after splitting into groups of two?
- 23. Without company
- 24. Fr. miss
- 25. Insect in a vespiary
- 28. Soccer star Lionel who went pro at 13
- 32. Affects the world through diplomatic agreements?
- 38. Org. for the Suns or the Heat
- 39. Sushi eggs
- 40. Goose egg
- 41. Contents of some wells
- 43. Communicates, but not all at once?
- 47. Simple-living sect
- 48. Grain, e.g.
- 49. Looking up
- 52. Punching bag in the back of the mouth, in cartoons
- 56. Brings commodities from abroad using seaside locations?
- 62. Primed
- 63. Biblical verb ending
- 64. Signs off on
- 66. Uranus’ largest moon
- 67. When repeated, a Latin dance
- 68. Drain-clearing chemical
- 69. Vidal who was flown to Hollywood to cut Mia Farrow’s hair for the film “Rosemary’s Baby”
- 70. Trivia whiz Jennings
- 71. Turn blue, say

Down

- 1. Org. that approves new pharmaceuticals

- 2. Berra whose 2015 New York Times obit read “Yankee Who Built His Stardom 90 Percent on Skill and Half on Wit”
- 3. Agenda part
- 4. Go by bike
- 5. Chef Batali
- 6. Like disciplinarians
- 7. Year Theodore Roosevelt took office
- 8. Equine color
- 9. Common game show prize
- 10. Like the teaching offered in a madrasa
- 11. Pesto ingredient
- 12. She’s a hip-hop fan
- 13. Have a feeling
- 21. “Come to \_\_\_\_”
- 22. Certain playoff game
- 25. Come out on top
- 26. Both: Prefix
- 27. \_\_\_\_ folder
- 29. Wyoming senator Mike
- 30. Option on “Wheel of Fortune”
- 31. NFL Pro Bowler Warren who competed on “Dancing With the Stars”
- 33. Learn fast, say
- 34. Spelling of “90210”
- 35. Goes down in the west
- 36. Shredded
- 37. Online destination
- 42. Hit from the ‘60s?
- 44. Commercial bribes
- 45. Feng \_\_\_\_
- 46. Miles away
- 49. Civil eruptions
- 50. “Labor \_\_\_\_ vincit” (Oklahoma’s motto)
- 51. Tiffs
- 53. Sweater style
- 54. Words before river or wazoo
- 55. Celeb who once released a pink lipstick called “Lindsay”
- 57. Member of Clinton’s cabinet for all eight years
- 58. TLC, e.g.
- 59. Slugger Musial
- 60. Blabbed
- 61. Vodka in a blue bottle
- 65. Be cognizant of

Puzzle author: David Levinson-Wilk. For answers, see page 11.

EXPERIENCED REPORTERS Please Apply



Workslot Description

We have four distinct *Linewaiters’ Gazette* teams—each producing an issue every eight weeks. You will develop and produce an article about the Coop in cooperation with your team’s editor every eight weeks.

For More Information

If you would like to speak to an editor or another reporter to learn more about the job, please contact Annette Laskaris in the Membership Office or e-mail her at [annette\\_laskaris@psfc.coop](mailto:annette_laskaris@psfc.coop).

To Apply

Please send a letter of application and two writing samples at least 800 words long (one sample must be a reported interview, not a Q&A) to [annette\\_laskaris@psfc.coop](mailto:annette_laskaris@psfc.coop). Your letter should state your qualifications, your Coop history, relevant experience and why you would like to report for the Coop. Your application will be acknowledged and forwarded to the coordinating editors, Joan Minieri and Erik Lewis.

Seeking Diversity on the Gazette Staff

The *Gazette* is looking for qualified reporters. We are interested in using this opportunity to diversify our staff. We believe that we can enrich the quality of the *Gazette* and serve the membership better with a reporting and editing staff that more closely resembles the mix of Coop members.

Hearing Officer Committee SEEKS NEW MEMBERS

The Hearing Officer Committee is seeking two new members.

The committee conducts and presides over disciplinary hearings, ensures that hearings proceed in an efficient and unbiased manner and, after a randomly selected Deciding Group has decided whether an accused member violated a Coop rule, determines what disciplinary action should be taken against the member. Applicants should be Coop members in good standing for at least two years and have good attendance records. Judicial, arbitration, mediation or legal backgrounds a plus, but not required. Experience running meetings is desirable.

Members of the committee meet and earn workslot credit on an as-needed basis only, that is, when hearings are required. Therefore these members must maintain regular Coop workslots in good standing or be FTOP members in good standing.

The nature of the committee’s work requires that all members maintain strict confidentiality with respect to all matters on which they work. The committee seeks an applicant pool that reflects the diversity of the Coop membership at large.

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



## Coop Job Opening: Membership Coordinator

All Membership Coordinators divide their time between shifts of approximately 6 hours in the Membership Office, Technical Support shifts of approximately 6.5 hours working on the shopping floor, and oversight/coordination of the Coop's administrative functions. All Membership Coordinators ensure the smooth functioning of the Coop by:

- Administering directly the Coop's member labor system and coordinating ongoing improvements to that system
- Supervising the work of the Membership Office and the Coop's "back office" administrative functions
- Training, delegating and giving feedback to member workers Coop-wide
- Providing technical and managerial support for operations on the shopping floor including troubleshooting computer equipment, on-the-job training to shopping squads, providing support to shopping members during the Coop's busiest times of the week
- Communicating with squad leaders and members to maintain healthy two-way exchange around Coop improvements, work practices, management of member labor, Coop policies and priorities for specific days/times/seasons
- Sustaining and sharing knowledge about Coop history, policies, guidelines

### All candidates must be:

- Excellent administrator with strong organizational skills and the capacity to do accurate, detailed record keeping
- A team player with outstanding communication and listening skills who enjoys lots of interactions with people
- Able to oversee the work of others, give constructive feedback, delegate, train and explain procedures and policies
- Reliable, self-starters who can evaluate Coop needs and prioritize tasks
- Able to work in noisy, hectic surroundings in close quarters with others and to navigate our three-floor work environment, including going up and down stairs, some lifting, kneeling and ladder use
- Problem solver
- Prepared to work during holidays, the Coop's busiest times
- Very comfortable with computers (Macs and Microsoft Office a plus)
- Familiarity with Adobe Creative Suite software and experience in print design and layout desirable

**Hours:** Approx. 40 hours in 5 days/week: Tue/Wed or Wed/Thur off. Weekday schedule will be afternoon/evening hours (some shifts until 11:00 p.m.). Saturday and Sunday hours will vary, though shifts are between 6 and 8 hours in length.

**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.

### Pre-Requisites:

Candidates must be current Park Slope Food Coop members for at least 6 months immediately prior to application. Candidates must have worked at least two shifts in the Membership Office prior to being interviewed. If you have not met that requirement and wish to schedule shifts in the Office please submit your application, and then contact the Coop at [hc-membershipcoordinator@psfc.coop](mailto:hc-membershipcoordinator@psfc.coop) to schedule shifts. Please put "Schedule Shifts" in the subject field.

### How to Apply:

Attach resume and paste cover letter at the link below:

<http://bit.ly/PSFCjob-membership>

Applicants will receive acknowledgment of receipt of application via email. Please 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, at which point all applicants will be notified. 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.**

## 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](http://terracycle.com)

Questions about items we accept should be e-mailed to [ecokvetch@yahoo.com](mailto:ecokvetch@yahoo.com)



# BIKE VALET PARKING

**Saturday and Sunday through November 20**

**1:00 - 7:45 pm**



Leave your **bike, stroller, scooter,**  
or **cart** while you work or shop.

No locks, no worries, no theft!

Operates rain or shine.

Look for us by the  
yellow wall under  
the green tent.



Read the *Gazette* while you're standing on line OR online at [www.foodcoop.com](http://www.foodcoop.com)

## 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](http://ICA.COOP)



# 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](http://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](mailto: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, October 21, 8:00 p.m.

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



## PROSPECT CONCERTS



**BT3** - Guitarist Ben Tyree is a performer and composer of virtuosic ability, infectious groove, and eclectic tastes. All of those elements are placed on stunning display on his latest release, *Burn It! LIVE*, a blistering live set from the Brooklyn Academy of Music's prestigious BAMcafé Live series. That versatility has led to work with artists as diverse as Vernon Reid, Kyp Malone (TV On The Radio), Valerie June, Elliott Sharp, and Burnt Sugar: The Arkestra Chamber. Ben Tyree: Guitar, Michael Gam: Bass, Sameer Gupta: Tabla/Drumset.



**Natural Feelings** draws from the sounds and rhythms of nature, the psychedelic '70s and the alternate reality of our dream worlds. The group is inspired by Brazilian composer and multi-instrumentalist Hermeto Pascoal and percussionist Airtó Moreira's collaboration and reinterprets their music in a strangely fun, danceable manner. Featuring Karlie Bruce, vocals; Sean Moran, guitar; Rene Hart, bass; Brian Adler, percussion, and perhaps a special guest or two...

[www.facebook.com/ProspectConcerts](http://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.

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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.

Romy Achituv	Meredith Clemons	Hoch	Ruthi Hortsch	Benjamin Linder	Kristian Nammack	John Sabini	Jennie Traves	Jo Stewart
Jesse Allen	Emily Climer	Akil Gordon	A. William Hunt	Mary Lloyd-Butler	Thomas Officer	Emily Schenkein	Margaret Trissel	Apollonia Tiliti
Louis-Marie Angevin	Julien Coppey	Vikas Goswamy	Margot Hutchings	Casey Loomis	Joseph Oppenheimer	Avery Schroeder	Micahel Tybuurczy	Kayleigh Tompkins-
Kathleen Archer	Fiona Dalmier	Laura Gottesdiener	Hanna Ivantsova	Sara Low	Alejandra Padin	Stephanie Schulter	Kirsten Weisbeck	Lipsitz
Leah Asher	Andrew Davies	Danielle Greene	Brent Jagueneau-	Enda Mac Nally	Krystal Patrick	Teresa Seemann	Molly Wernick	Tracey Toole
Luna Bajak	Lauren Deitch	Morgan Gross	Siegel	Kevin MacDonald	Jeffrey Penn	Clare Sestanovich	Nikita White	Kirby Tyrrell
Elise Baker	Linda Downs	Quinn Gunderson	Camille Jagueneau-	O'Hara Mars	Raffaella Petroccione	Eli Shindelman	Madeleine Witenberg	Laurent Vacher
Raha Behnam	Mireille Etienne	Kristine Halker	Siegel	Laura Marshall	Ed Pilkington	Keiko Shioda	Xiaolong Woods	James Valentin
Aimee Bender	David Evans	Stephen Halker	Amber Jaric	Christina Marsiello	Eleonore Pillet	Alexander Simon-Fox	Shannon Robinson	Sarah Vittetoe
Eleonore Bouetard	Joanna Evans	Bruce Hamilton	Jennifer Jaskey	Maia McCormick	Adrienne Piza	Katie Smalheer	Stephan Rombach	Alexandra Weltz-
Amy Brillhart	Henry Freedland	Erica Hamilton	Sydney Katz	Sebastian Mendez	Abraham Polinsky	Sarah Spitz	Victor Ruch	Rombach
Elana Brody	Mari Fukuda	Elliott Hammer	Lisa Khachaturian	Ksenia	Andrew Pollock	Abby Steger	Frozan Sabeh	Nick Willcox
Louis Bucciarelli	David Galbraith	Molly Hanessian	Beau Kinstler	Meshcheryakova	Anna Rago	Kenneth Stevens	Ahmad Sahli	Jennifer Wingate
Suzana Bucciarelli	Chitra Ganesh	Robert Hauck	Larissa Kinstler	Alisanne Meyers	Julia Ralles	Georgia Stieiwing	Miriam Shlimovich	Sierra Winings
Leighton Knoelle	Lisa Gaytan	Lindsay Head	Femke Lang	Ashley Miller	Nereida Rama	Helen Strom	James Simmons	
Byfield	Alina Gilles	Candice Hernstad	Celine Lapouge	Jessica Morris	Sofia-Jeanne	Justin Terry	Katarina Sjoholm	
Greyson Clark	Hallie Glickman-	Andrew Hess	Jamie Laurens	Ayne Nalir	Roggeveen	Quori Theodor	Jackie Skinner	

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](http://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](http://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](http://www.bricartsmedia.org/community-media/bcat-tv-network).

General Meeting Info

**TUE, SEPTEMBER 27**  
GENERAL MEETING: 7:00 p.m.

**TUE, OCTOBER 4**  
AGENDA SUBMISSIONS: 8:00 p.m.  
Submissions will be considered for the October 25 General Meeting.

Gazette Deadlines

**LETTERS & VOLUNTARY ARTICLES:**  
September 29 issue: 12:00 p.m., Mon, September 19  
October 13 issue: 12:00 p.m., Mon, October 3

**CLASSIFIED ADS DEADLINE:**  
September 29 issue: 7:00 p.m., Wed, September 21  
October 13 issue: 7:00 p.m., Wed, October 5

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 16  
fri 7 pmPractical 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.**

sep 17  
sat 12 pmPacking 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 pmFood 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



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

**I. Member Arrival and Meeting Warm-Up**

**II. Open Forum**

**III. Coordinator and Committee Reports**

**IV. Meeting Agenda**

**Item 1: Annual Hearing Officers Committee Election (20 minutes)**

**Election:** Three current committee members will stand for re-election. Hearing Officers work on an FTOP basis when needed and serve three-year terms.

—submitted by the Hearing Officer Committee

*For more information on these and other events, visit the Coop's website: [foodcoop.com](http://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 16–oct 28 2016

## Item 2: Annual Agenda Committee Election (20 minutes)

**Election:** One current committee member will stand for re-election to a two-year term.  
—submitted by the Agenda Committee

## Item 3: Establishment of PSFC Labor Committee (45 minutes)

**Discussion:** We propose to create a PSFC Labor Committee that would systematize the way information on food workers' struggles is received, would keep the GM and leadership abreast of these efforts and ways in which the Coop might engage with them. The PSFC has a unique role in the world of food justice advocates. As a large-scale purchaser of many food products, the Coop has clout and can support ongoing food worker organizing efforts where the Coop sees fit. Below is a list of approaches we might follow:

- We would not ourselves organize food workers but rather support established organizations that do the organizing and documentation. Our role would be to keep in on-going communication with food worker organizing efforts and find out how and if we can be supportive.

- Prepare reports for the *Linewaiters' Gazette* and/or GMs where appropriate
- Follow existing Coop principles and practices
- Consult with the buyers of specific categories of foods in order to keep informed and understand the Coop's relationship with various companies and providers

- Would set an upper limit of seven (7) permanent members who would participate regularly as their work slot and on rare occasions, with the approval of the GC or GCs that serve as liaison to the committee, work credit may be available to other Coop members on a member time basis. We would work with non-Coop members as concerns arise requiring information and coordination

—submitted by Richard Mandelbaum and Eric Frumin

## 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.

**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.

**oct 2**  
sun 12 pm

## Community Rebuilding Through Deep Listening

Can a handful of people scattered across the globe really go against the odds and rebuild a community? In the village of Rainaskot, an earthquake-damaged village on top of a mountain in Nepal, our approach of deep listening and the collaboration with the villagers has allowed our village-wide rebuilding project to move ahead where others have stalled. Through this case study, learn about how our practice of open dialogue and flexibility has sustained the energy and momentum to keep our project moving forward, while bringing to light unexpected challenges and opportunities. **Natasha Wozniak** is a resident of Park Slope and member of the Coop since 2006. She lived in Nepal in the '90s as a Fulbright scholar and after the earthquake of 2015, she co-founded the organization Sang-sangai.org to rebuild villages in a sustainable manner.

**oct 4**  
tue 8 pm

## Agenda Committee Meeting



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

**The September General Meeting will be held on Tuesday, October 25, 7 p.m., at St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.**

**oct 6**  
thu 7:30 pm

## Food Class: Basic Cooking Techniques: Tempeh 101



Tempeh is a health-supportive, fermented soybean, originating from Indonesia. Learn different techniques on how to incorporate this whole food, rich in Vitamin B and protein into your kitchen repertoire. From bacon, to scallopi-ne, to a decadent meat substitute for tacos, you will be amazed at how versatile tempeh can be, and how easily you can integrate it into a plant-based diet. Chef **Sue Baldassano** is a freelance chef and chef instructor at the Natural Gourmet Institute with more than 30 years of culinary experience. Her previous roles included Director of Student Affairs at NGI as well as the owner and founder of "To Grandmother's House We Go" cooking tours, where she led culinary groups to worldwide destinations including Turkey, Mexico and Italy. Chef Sue specializes in plant-based, health-supportive cooking and has been a member of the Park Slope Food Coop for more than 20 years, and started PSFC'S own Food Class shift more than 19 years ago. *Menu includes: crispy marinated tempeh bacon; tempeh scallopi-ne with caramelized mushrooms and fresh herbs; smoky quinoa and tempeh tacos; tempeh "meatloaf" with stuffed roasted autumnal squash.*

**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 September 22.**

**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](mailto:parkslopefoodclass@gmail.com).**

**oct 7**  
fri 7 pm

## Film Night: Knight of Cups



Terrence Malick has created some of the most visually and emotionally stunning American films ever made, including *Badlands*, *Days of Heaven* and *The Thin Red Line*. His most recent film, *Knight of Cups* (2015), stars Christian Bale, Cate Blanchett and Natalie Portman. The film follows depressed Los Angeles

screenwriter Rick (Christian Bale) on an odyssey through the playgrounds of Los Angeles and Las Vegas as he undertakes a search for love and self via a series of adventures with a number of colorful figures, identified with eight different tarot cards. We are very fortunate to have both of the film's editors, **Geoffrey Richman** and **Keith Fraase**, as Coop members. They will join us for a q&a after the screening.

**To book a Film Night, contact Gabriel Rhodes, [gabrielrhodes@me.com](mailto:gabrielrhodes@me.com).**

## still to come

**oct 9** Anger Management 101

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

**oct 14** Wordsprouts: A Night of Poetry

**oct 16** Everyday Posture

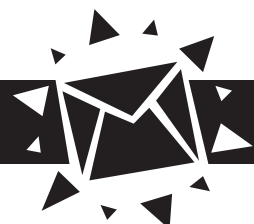
**oct 21** Prospect Concert Series

**oct 22** Cheese Class

**oct 25** PSFC OCTOBER General Meeting

**oct 28** Move Better, Feel Better

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



## WE VOTE YES TO ITES SQUAD

### HELLO:

My husband and I would like to support the request of a "ITES Squad" as we believe that what they have been doing so far for the PSFC Community is of great importance for all members and most of all for all future generations. We would be very happy to read continuous updates on TTP and all that is related to foods productions and sustainability, labeling, fair trade, etc.

We vote Yes to their request.

Best Regards,

Gessica Di Rosa and  
Giovanni Nencini

## BUYER BEWARE

### EDITOR:

The Koch's ground turkey sold at the PSFC only has a "sell by" date. I bought some on a Monday expecting to use it on a Wednesday or Thursday and only when I went to cook, I saw on the label that it is it was past due. (Apparently I inadvertently bought the turkey on the very last "sell by" date meaning it had to be used on the same day, the date of purchase.)

Midday I called the Coop and was told you should use the meat one day past "sell by."

Unconvinced, but hungrily thinking about turkey burgers, I later called the company in PA looking for reassurance. They had stricter standards and said that "use by" is the effectively the same date as "sell by." Hello? Who knew?

If this is the case the PSFC should have a consumer education campaign about members needing to cook or use before or on the "sell by" date for such products. And not sell them till the very last minute!! If a chain grocery did that we'd sniff and say, see?

It's not just that I'm out 10 bucks (didn't keep the receipt) and that my meal plans are upside down...but this is really lousy retail practice. And potentially dangerous to one's health.

After calling the manufacturer to ascertain if I really needed to go out to dinner, (because the turkey meat got tossed) I called the Coop to raise the label issue. I talked to another Coop staffer who reported personal experience of cooking meats already past the "sell by" date and said they didn't get sick. The gist was that, well, it's probably OK. Not an OK or thorough or comforting response.

Need to know:

Are all "sell by" dates the "use by" dates?

Which products only indicate sell by?

Can we put a sign near those products where "sell" = "use" so members don't waste time and money, or worse, get salmonella?

Ellen Freudenheim

## RESPONSE TO FREUDENHEIM

### GREETINGS SHOPPING MEMBER:

We are aware of the short date issue with Koch Ground Turkey. This particular order must be made a week in advance. Due to our high volume, and lack of storage space, these orders can be difficult. We sell a combined total of 600 pounds of ground turkey per week. That number will jump to 800 pounds per week in the winter. This large order is split into two deliveries, with the same expiration date. We are working with our supplier to find a solution, and get longer dates.

All Park Slope Food Coop fresh meat has a "sell-by" date. This is a hard date set by our supplier that tells the Coop how long to display the product for sale. Our fresh meat suppliers only offer the PSFC a "sell-by" date.

"Use by" and "Best By" dates are typically used for prefabricated meat items like cooked sausages and deli meats. It is a recommended date by the manufacturer for best quality and flavor of the product.

The best practice when shopping for any fresh meat product is to always check the expiration date. The Coop stands by this date, and it is our policy to accept a return with a paid in full receipt for any perishable fresh meat item that has been purchased after expiration date or any meat spoiled prior to the sell-by date. Please refer to the USDA definition of terms below.

Types of Dates—USDA Definition:

- A "Sell-By" date tells the store how long to display the product for sale. You should buy the product before the date expires.

- A "Best If Used By (or Before)" date is recommended for best flavor or quality. It is not a purchase or safety date.

- A "Use-By" date is the last date recommended for the use of the product while at peak quality. The date has been determined by the manufacturer of the product.

Thank you,

Heather Rubi,

Meat & Poultry Buyer

## HIDDEN CAMP EGGS

### TO THE EDITOR:

Is the *Gazette* interested in publishing anything as a warning to consumers about Hidden Camp eggs? On two separate but recent occasions I had rotten eggs from this brand. Obviously I won't use them anymore, but at the prices charged, it's a real waste of money and, more troubling, a potential health hazard to others buying these eggs.

I have some photos if useful.

The first instance occurred on July 24, with a box that had an expiration date of 9/2 (in retrospect, that seems suspect itself). There were two rotten eggs in this batch, which I eventually just threw out entirely.

Assuming this was a fluke, I gave the brand another chance but today (August 23) had another rotten egg on a batch labeled to expire on 9/28. Again, I threw out the entire carton after this.

I eat eggs on a daily basis and have seen a rotten egg maybe once before in my life, so this sudden pattern is alarming and suspicious to me. The Coop should let the suppliers and other shoppers know.

Kindly,

L. Lynam

## IN RESPONSE TO LYNAM

### THANK YOU VERY MUCH FOR YOUR LETTER

Based on your complaint about these eggs and one other complaint from another member, we did alert the supplier. This has occurred with at least one other brand in the past.

In our experience, rotten eggs happen very infrequently, but dealing with smaller, local suppliers we certainly don't expect to avoid them altogether.

When our egg buyer, Eddie Rosenthal, called the supplier, they acknowledged that they've gotten other complaints recently and looked into the issue. The main cause was an aging flock. When a flock ages, the eggs have slightly more permeability, which increases the possibility that an egg can go bad. The farmer changed the feed to provide more calcium. That seemed to stop the immediate problem. In addition, he is rotating that flock out and bringing in younger birds.

We're monitoring the issue on our end to do our best to provide the freshest eggs that we can. We certainly take very seriously the quality of the products we're selling to members. We don't want to sell a single rotten egg to our members, but we also want to be cautious that we're not making a rash decision and severing a long-standing relationship with a farmer who has a history of providing the Coop with high quality eggs. If it occurs again after the changes that the farm has made we will, of course, need to consider what our next steps will be.

If you have issues with any of the products that are sold at the Coop, please visit the buyers on the second floor. We're often available for a chat about the products we're purchasing for Coop members. We do work for you, after all. You can always head up to the Membership Office and they will direct you to where the buyer sits. If the buyer isn't in, you can leave a message in their mailbox and we'll be sure to get back to you.

Thanks,

Joe Szladek, General Coordinator

Eddie Rosenthal, Buyer

## WE NEED CLARITY ON PENSION NUMBERS

### TO THE EDITOR:

At the August General Meeting, member Jonathan Hessney provided a presentation that indicated that Coop's pension fund had achieved an average annual rate of return of approximately -10% between 2008 and 2016. In addition, he demonstrated that the fund's returns have been highly volatile during

this time period. Jonathan's numbers were based on data pulled from the Department of Labor website, not from the Coop, so it is possible that his calculations are incorrect. That being said, he presented a similar idea in the August 18, 2016 *Gazette* and although there was a reporter's article on the pension fund in the same edition, there was no rebuttal of Jonathan's numbers, other than a statement that there had been some gains since the 2016 fiscal year had ended.

Unfortunately, Joe Holtz and the other pension fund trustee were unable to attend the August GM and none of the staff present at the meeting were able to address the accuracy of the returns as calculated by Jonathan.

In my opinion, the Coop needs to rebut or confirm Jonathan's numbers as soon as possible, indeed before the September GM. There is no question that the pension fund is operating in an unorthodox manner with little transparency. Effectively we seem to be gambling on the stock market. That may be fine if we really do have some secret insight that is leading us to achieve excellent returns. But if in fact the numbers are correct and we have been losing millions of dollars on average over the past eight years, then Coop management should immediately take steps to work with Jonathan to implement changes to our investment strategy.

The membership should not be put in the position of having a contested vote on this. Jonathan received the equivalent of a standing ovation at the end of his presentation. I guarantee that if a similar presentation is made without a credible rebuttal at a future meeting, the membership will vote overwhelmingly to impose whatever changes Jonathan asks for. It is in management's interests to work out a solution without having to have it imposed on them at a GM.

David Moss

## PROBLEMS WITH SALAD

### DEAR GAZETTE:

For months, I have been pointing this problem out to workers at the Food Coop.

They say they would address it to Coordinators.





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

The fact is that AGAIN I have purchased this salad on Tuesday and I am going to throw it out to compost on Saturday (after four days, ONLY!) because of its status.

This is NO LONGER acceptable!

"Remembrance Farm" is NOT providing fresh products and whoever at the Coop insists to purchase it may have his/her personal interest.

This salad costs around \$4 and the Coop MUST refund me.

Also, I would like to be informed, as members, on what kind of control the Coop has on the person who has contact with suppliers.

It is VERY suspicious that despite the EVIDENCE this product continues to be on the shelves.

This should seriously be investigated.

Best,  
Rino Varrasso

## IN RESPONSE:

## DEAR MR. VARRASSO:

I am terribly sorry you are having such a misfortune with the Remembrance Farms Salads. Did you have issue with

a specific salad (they have 5 different types) or all of them? We found a few issues with baby arugula and addressed them right away. We stopped carrying their Field green salad because we were not happy with the quality. It is thanks to members like you that we are able to find issues we may have overseen... there are only so many hours in a week to get the job done.

Between weed issues and drought it hasn't been a good year for local salad growers. We haven't been able to get any local baby spinach and just a few of the spring mix. We try to support our local farmers as much as possible.

Quality and member satisfaction are my biggest "interest" when doing my job.

With your paid receipt you are always welcome to a refund after being approved by any of the produce buyers.

Ana Gallo,  
Produce Buyer

## DEAR RINO VARRASSO:

As the General Coordinator in charge of purchasing, I'd also like to respond to some of the contents of your letter. You

strongly suggested that the person who purchases these products for the Coop has a personal interest in carrying this product outside of all of the Coop's buyer's interest in carrying the best products that we can provide for the membership. You've made this inflammatory claim publicly before speaking with Ana, our produce buyer, myself, the General Coordinator in charge of purchasing, or any other General Coordinator. We take very seriously our charge to do exactly what the membership has hired us to do—provide high quality, affordable and often local produce (and of course other foods) for our membership. There are never kickbacks; there is never a quid pro quo. There never will be.

You also ask what kind of 'control' the Coop has on the buyer of this product. I supervise Ana Gallo as well as all of the other buyers who purchase products for the Coop. We are all in constant communication about what we are purchasing, who we are purchasing from and for what reasons. We truly appreciate members' feedback on products and respond on a

regular basis to questions and complaints that members have. It's not a rare occasion for us to remove a product because of the feedback we have received. Rather than assuming the worst, next time please come and visit us in the offices on the second floor. You can go right to the Membership Office and ask where a particular buyer sits and speak with them. If the buyer is not in at the moment you are welcome to leave a message in their mailbox in the Membership Office.

Joe Szladek,  
General Coordinator

## REQUIRING TWO MAKEUPS FOR A MISSED SHIFT

## TO THE EDITOR:

I'm all for Daniel Schorr's policy of requiring two makeups for any absence from his squad (Gazette letters, September 1, 2016). The policy of allowing people to call in during their shift and having to do only one makeup is a loophole that is easily exploited. All you have to do it so set an alarm on your smart phone

and place a call. Then you can do your shift whenever you feel like it.

Some jobs should have a mandatory two shift makeup policy, irrespective of what the squad leader feels. I'm mainly thinking of the check-out job. All of us have been at the Coop when four checkout people failed to show. When there should have been no lines to check out, you instead have everybody waiting 10 minutes. Even if everybody on the next shift shows, it won't quickly work off the backlog. If 100 people waited 10 minutes when they shouldn't have had to, you have 17 hours wasted. All because four people found their workslot time to be inconvenient and didn't want to be bothered to arrange a swap.

Before I retired from the work force, I often had to swap my shift. I knew at least the night before that my schedule had changed. I kept a current copy of the shift assignments that are racked next to the elevator. I would call the people with the same time slot, but on a different week. I was always able to make a swap.

Don Wiss

## COMMUNITY CALENDAR

Community calendar listings are free. Please submit your event listing in 50 words or less to GazetteSubmissions@psfc.coop. Submission deadlines are the same as for classified ads. Please refer to the Coop Calendar in the center of this issue.

## WED, SEP 21

7 p.m. Book Launch Party: The Forest Feast Gatherings: Simple Vegetarian Menus for Hosting Friends and Family by Erin Gleeson at The POWERHOUSE. 28 Adams Street Bklyn NY 11201. For info call 718-666-3049. RSVP: rsvp@powerhousearena.com.

## SAT, SEP 24

8 p.m. Owens Brothers Band; The Filthy Rotten System at the Peoples' Voice Cafe; Community Church 40 east 35th street. NY. Wheelchair accessible, Sug. donation \$20/12 for subscribers.

## 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.

## CLASSIFIEDS

## BED &amp; BREAKFAST

LARGE, SUNNY ROOM with queen bed, semi-private bath, in spacious Prospect Heights townhouse full of Victorian charm with modern amenities. Smoke-free, no pets. Close to Q, B, 2, 3 stations. Short walk to all Brooklyn cultural attractions. Margaret 718-622-2897.

THE HOUSE ON 3RD ST, serving Park Slope for over 20 yrs. Large floor-thru, located between 5th and 6th Ave. Parlor floor, sleeps 4-5, private bath, deck, AC, wifi, kitchenette, 12' ceilings! houseon3st.com, or call Jane, 718-788-7171. Grandparents are our specialty.

## SERVICES AVAILABLE

EXPRESS MOVES. One flat price for the entire move! No deceptive hourly estimates! Careful, experienced mover. Everything quilt padded. No extra charge for wardrobes and packing tape. Specialist in walkups. Thousands of satisfied customers. Great Coop references. 718-670-7071.

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

## SERVICES-HEALTH

ANGER MANAGEMENT GROUP starting in Fall of 2016. Get help and techniques in handling your anger. Run by certified Anger Management Specialist and LIC. Psychoanalyst Ray Reichenberg 917-627-6047 for more information.

## SERVICES WANTED

SEEKING COMPATIBLE FEMALE companion to assist me with a variety of daily activities and errands. Must be able to respond to my physical needs and have a flexible schedule. Up to 30 hours per week. May share. Sense of humor a must. Contact kilieb@mindspring.com.

## Crossword Answers

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

★ **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 and 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 90 lbs. (a 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](mailto:britt_henriksson@psfc.coop).

**OFFICE SET-UP**  
**Tuesday, 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.

**ATTENDANCE RECORDERS**  
**Monday, Tuesday, 6 to 8:30 p.m.**

The Coop needs detail-oriented members to help maintain attendance records for Coop workers. You will need to work independently, be self-motivated and reliable. Good attendance is a requirement. Members will be trained for this position, and staff members are available for further assistance. Workslot

requires a six-month commitment. Please contact Lewanika in the Membership Office at 718-622-0560 if you would like more information.

**OFFICE DATA ENTRY**  
**Thursday, 4 to 6:45 p.m.**

Must have been a member for at least one year with excellent attendance. Are you a stickler for details and accurate on the computer? Do you like working independently? If this sounds like you, then Office Data Entry will be your perfect shift. Please speak to Ginger Jung in the membership office (or put a note in her mailbox) prior to the first shift for more information and schedule training. Must make a 6 month commitment to the workslot.

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

Supervised by Membership Coordinators, you will be staffing the entrance desk in hours of the weekday before the Coop is open to shoppers. Primarily you will be checking in working members, informing them of their member and household status, and handing out entrance desk slips to members who need them. Entrance workers provide an essential member service and must be welcoming, polite, able to read and interpret information on the entrance desk screen, and able to clearly convey information about member status directly to members. Entrance workers also provide a key security function, and must remain alert throughout the shift, which may have slow periods. Therefore reading, writing, talking on the phone, texting, etc., are not allowed. Punctuality and good attendance will be essential, as you will be the only Entrance worker scheduled at this time of day. Paid Membership Coordinators will be present to train you on your first (and second) shift, and then to support you and answer questions going forward.

**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](mailto:adriana_becerra@psfc.coop).

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

**Requirements:**

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

**If interested, contact Ann Herpel at 718-622-0560 or [ann\\_herpel@psfc.coop](mailto: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.**



**CORRECTION**

In the Sept. 1, 2016, issue of the *Linewaiters' Gazette*, the article entitled, "Hungry for Change: How Food Issues Play into the Presidential Election," reported the following: "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." In fact, President Obama had already signed the bill into law on July 29, 2016, as reported in the August 18 issue of the *Gazette*. We regret the error.

**THANK YOU!**

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

Camella Aitcheson	Helga Just Christoffersen	Jonathan Gess	Azadeh Khalili	Marie Onaga	Gayathri Sriskanthan
Allison	Sabrina Clery	Catherine Gimbrone	Daniel Kurfirst	Ariel Polonsky	Amanda Strong
Brett Aresco	Shelly Cohen	Gene Glickman	Ben Lerner	Natalie Reinhart	Katy Swartz
Maaiké Arts	Claire Comfort	Alexis Gordon	Eric Levinson	Liam Robinson	Lucia Tanaka
Gabriela Azevedo	Shawn Cullen	Matthew Gove	Elizabeth Lucy	Jan Roggeveen	Devorah Tradburts
Elisabeth Barnick	Ashley D'Arcy	Frances Grogan	Autumn Maison-	Emma Reuland	Sophia Tu
Brittany Barton	Elise Dahan	James Gunipero	Maisano	Ahmad Sahli	Debbie Van Ryn
Paul Bedard	Patricia Daly	Emily M. Haddad	Richard Maisano	Kim Savarino	Ryan Viglizzo
Andrea Bernstein	Corinne Daniel	Annie Hauck-Lawson	Adam Mansky	Sarah Scalet	Lissy Vomacka
AJ Blandford	Leila Darabi	Ali Herring	Tina Mao	William Schwartz	Alex Von Reyn
Harumi Blomquist	Andrew Davidov	Natalie Hession	Kristen Martin	Ellen Shea	Alex Weiss
Julia Bowes	Stephanie Dolce	Lisa Hickey	Patrick McGrath	Tim Seggerman	Liz Welch
Esther Breger	Debra Duby	Nancy Hoch	Jesse Mintz-Roth	Karen Shaw	Aron Westman
Andrea Briscoe	Colin Eide	Hiromi Isono	Tim Mohr	Miryam Shemwell	Mera White
Elise Burton	Pascal Ehram	Rich J.	Hilary Neher	Ilana Sichel	Chinyere Williams
Sheryl Byfield	Mohammad El-Haj	Sheryl Jaffe	Marissa Neuman	Daniel Sims	Dara Yaskil
Matt Canfield	Ahmad	David Jay	Benjamin Nimkin	Nicole Skibola	Daniel Zeccola
Cassie	Sarah Flynn	Emma Judkins	Phillip O'Brien	Jaclyn Skurie	
Connie Chan	Patrick Gallagher	Piotr Kasperek	Ruben O'Malley	Lee Solomon	