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# LINEWATERS' GAZETTE

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Volume LL, Number 13

July 6, 2017

## Ramp-age! Are We Eating Too Many of These Wild Plants?

By Leila Darabi

Anyone who has been to the Coop on a spring day when the ramps come in knows this: they don't last long.

Given the plant's super-short season of under six weeks, members must act quickly to snag them. Demand for this garlicky wild leek with tender green leaves and a bright white bulb is on the rise—and so are questions about its sustainability.

Recently, Ana Gallo, the Coop's head produce buyer, started asking suppliers what they were doing to ensure that the ramps they harvest propagate and grow back each year. Were they replanting? Or setting quotas on how many plants they would remove from a given patch?

### Cash Crop

When talking about ramps, the term "gold rush" comes up frequently. "It's big bucks for people who live in rural areas, especially, and who don't have a great source of other income," said Marie Viljoen. Viljoen lives in Brooklyn and leads foraging tours, teaching urbanites to find and taste edible plants most would consider weeds: dandelions, cattails, milkweed.

She has been trying to grow ramps in her Brooklyn garden, but explains that the process is complicated and takes time. This is exactly what keeps ramps in high demand: we haven't yet figured out how to grow them in large scale, outside of forests.

### Depleting Population

There are no national numbers for ramps consumed in the U.S. each year. United Plant Savers, a group that tracks endangered plants,



ILLUSTRATION BY CATY BARTHOLOMEW

estimated in 2016 that to meet current demand would require harvesting two million plants each year, no small feat considering that nearly all ramps are wild grown and hand picked.

Some wild plants—like dandelions—are so widespread no one is worried about scarcity. But United Plant Savers keeps a "Species at Risk" list broken into two categories, at-risk and to-watch. They list ramps under the latter.

Scientists say ramps have yet to be farmed because of their complicated ecosystems. They grow in clusters connected by so-called "basal plates" similar to those that hold together cloves of garlic.

Planted seeds may grow into single ramps but not the cluster fields that reproduce in the wild. Even lifting one ramp out of a cluster is tricky. Unlike fiddlehead ferns and morel mushrooms, the other wild grown produce sold by the Coop and at farmers markets across the country, picking one ramp can disrupt an entire cluster.

### Ethical Questions

"I don't agree with selling ramps and fiddleheads," said

Casey Spacht, executive director of Lancaster Farm Fresh Co-op, a network of farmers. "A lot of people go in and don't replant," he said.

For Spacht, this makes selling wild grown produce problematic for grocery stores. Spacht, who also teaches classes on nature connectedness—"What is a weed? It's a plant out of place!"—harvests ramps for his personal use. When he picks ramps for eating, he presses seeds from sprouting plants into the ground.

*We haven't yet figured out how to grow them in large scale, outside of forests.*

The Coop's ramp suppliers use two methods to encourage future ramps to grow: planting seeds, and selective harvesting, meaning taking only 10 or 30 percent of a given field at a time.

Steven Schwartz, a former Coop member who bought a farm in Pennsylvania and sells the ramps on his wooded property to restaurants in New York City and beyond, creates coded maps for the seasonal workers he hires to

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## Food on Display at New Museum

By Rene Brinkley

If your schedule or your budget doesn't allow you to visit the Great Wall of China this summer, you might consider a visit to the Great Wall of Chinese American Food in Williamsburg.

The wall is part of the exhibit Chow: Making the Chinese American Restaurant currently running at the Museum of Food and Drink. Titled "Curtain of Many," it's built with 7,250 takeout boxes and rises 15 feet high.

The size highlights the message the display is communicating: each takeout box represents seven of the nearly 50,000 Chinese restaurants in the U.S. That's more than three times the number of McDonald's restaurants in the U.S.

The Museum of Food and Drink isn't only for foodies. It offers a combination of fun, history and information for anyone who is curious about food and wants to know more about what they eat.

The museum opened its permanent space in the fall of 2015 and is striving to take a more holistic global approach to food. That distinguishes it from other museums around

the world that are either dedicated to one item in particular, like the National Mustard Museum in Wisconsin and the Raumen Museum in Japan, or dedicated to a regional cuisine such as the Southern Food and Beverage Museum in New Orleans.

Peter Kim, the Museum's executive director, pointed out there is a lot of popular interest in food right now as expressed through the various television shows about food, the dozens of magazines devoted to cooking and the rise of the celebrity chef. But Kim noted: "Despite all this, there is still a fundamental disconnect in the public regarding food and where it comes from, what it means and how it's made. All this comes together to create a great need for a museum with a more comprehensive approach."

If you go, don't expect long display halls with multiple exhibits. The Museum of Food and Drink has only 2,500 square feet of exhibition space. That means it can only accommodate one major exhibit, such as Chow,

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### Next General Meeting on July 25

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The July General Meeting will be on Tuesday, July 25, 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.

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YEEEEEEOWWWW!!!



NO OPEN-TOED SHOES  
WHILE DOING YOUR WORK SHIFT

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

Thanks for your cooperation,  
The Park Slope Food Coop

## Sudoku

Sudoku is a puzzle. You are presented with a 9x9 grid of squares, and that grid is divided into 3x3 zones. You solve the puzzle by filling the empty squares with single-digit numbers so that every zone, column and row uses each of the numbers from 1 to 9.

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

Puzzle author: Abdul Powell. For answers, see page 7.

## 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

### Ramps

CONTINUED FROM PAGE 1

help harvest ramps and fiddlehead ferns so that they rotate picking areas.

Another method used to prevent ramps from fading away is to pick only the leaves.

“While that sounds nice, the bulb is where it’s at, in terms of flavor profile,” said Eric Burkhardt, Plant Science Program Director at Penn State’s Shaver’s Creek Environmental Center. He also points out that plants need their leaves for photosynthesis. “There’s a lot out there that is popular opinion not backed up by science,” he said.

### Certified Forest Grown

Burkhardt is also skeptical of measures that simply limit the number of ramps harvested. “How do you visually assess 10 percent of an acre of ramps? I’d really like to know,” he said.

*Picking one ramp can disrupt an entire cluster.*

The answer, Burkhardt believes, is certifying forest-grown produce the same way organic produce gets a seal of approval: from a trained third party. He has helped Pennsylvania Certified Organic to launch a new Certified Forest Grown label. So far, they have certified growers from five states, including New York. They hope to expand to include ramp suppliers soon.

“Right now, we are where organic was in the ‘70s,” said Burkhardt, who would like to see the Certified Forest Grown seal spread nationwide and become known to the average shopper.

“[Harvesting ramps] represents an opportunity for forest owners throughout Appalachia to utilize forests—and that’s a good thing, but that has to be pursued with science,” he said.

In the meantime, ramp lovers can help by spreading the word about the label. And, thanks to the precautions that the Coop buyers take, members can feel assured that enjoying them doesn’t mean depleting the ramp population.

Looking for ways to cook with ramps? Cathy Erway, author of *Not Eating Out in New York*, shared this recipe for green salsa made with ramps, and food blogger Jasmine Nielsen shared her favorite pasta with ramps.■




PHOTOS BY CATHY ERWAY

### Salsa Verde with Ramps

Reprinted with permission from noteatingoutinny.com

Makes about 3 cups  
12 tomatillos, husks and stems removed  
1 bunch ramps  
1 jalapeno, seeded and finely chopped  
fresh lime juice to taste  
salt and pepper to taste




Preheat oven to 425 degrees. Place tomatillos on a sheet pan and roast for about 10 minutes, until softened and just browned in patches. Let cool completely. Scrape away the thin peels and stem bases, making sure to retain as much flesh against the peels as possible (it’s okay if some peel gets into your salsa). Place all flesh and seeds in a bowl.

Trim roots from the ramps (if present). Finely chop the ramps from bulb to shoot. Transfer to the tomatillos and add the jalapeno and salt and pepper to taste. Add lime juice to taste. Cover and chill at least 6 hours before serving to allow flavors to meld, preferably salt and pepper to taste.

### Lovage, Ramp & Asparagus Linguine

Reprinted with permission from thedrunkenfig.com

Makes 1 serving  
1 Tbsp. butter  
1 Tbsp. olive oil  
16 stalks asparagus, trimmed and cut into 2-inch pieces  
8 ramps, trimmed and cut into 1-inch pieces  
1.5 cups lovage leaves, roughly chopped  
2-4 oz. linguine  
1 egg  
zest of 1 lemon plus 1 Tbsp. lemon juice  
2 Tbsp. freshly grated parmesan  
salt and pepper



Set a pot of water to boil with a hefty pinch of salt. Bring a medium-sized skillet up to medium-low heat with the butter and olive oil. Add the asparagus, starting with the stalks. Stir regularly. After a couple of minutes, add the asparagus tips and the whites and stems of the ramps. Cook for another couple of minutes, stirring regularly. When the water boils, add the linguine to the pot. Meanwhile, back in your pan, add the ramp leaves as well as the lovage and continue to stir frequently. Give your veggies a good dose of salt and pepper. When the linguine is just shy of done, scoop it directly into your pan along with 1/4 cup or so of the cooking water. Crank the heat up to high and stir continuously for a minute or so until the water disappears. Take off of the heat, crack the egg directly into the pan and continue to stir continuously for another minute. Add the lemon zest and juice, parmesan and more salt and pepper to taste.

PHOTO BY JASMINE NIELSEN



# New “Grab and Go” Prepared Foods Case Is a Summer Blockbuster

By Rachel Blatt

The history of the new prepared food case that opened last year to great reviews stretches back to a relatively ancient time in the Coop's history.

Ages ago, Allen Zimmerman, a former Coop General Coordinator and chief produce buyer, remembers suggesting to his colleagues that the Coop should offer more food options.

“The General Coordinators were talking about sales levels and store design and I began advocating for the sale of more food and less of non-foods. I wanted to reduce gift-ware, housewares, generally all non-foods, but especially vitamins and supplements.”

Zimmerman felt like his thoughts fell on deaf ears at the time, eliciting no interest. But he had planted a seed.

Years later, the General Coordinators were discussing the possibility of expanding the Coop's daily bread delivery and Zimmerman made another suggestion: if space was at a premium, how about using the space at the front of aisle 3, next to the frozen goods?

General Coordinator Eli-noar Astrinsky liked the idea, but didn't want to use it for bread. She “expressed the idea of replacing [what was then] the housewares section with a new refrigerated case,” Zimmerman said. “I thought that idea was much better than mine and enthusiastically supported it.”

Multiple buyers joined in the effort. And Karen Martin, who is in charge of the Coop's home and health & beauty products, managed to consolidate her goods to other locations around the Coop.

On July 15, 2016, the new prepared foods case next to the frozen goods aisle opened. Today, as picnic weather peaks, and the new case celebrates its first birthday, it's attracting even more member traffic than people imagined.

“It's very convenient. Every time I come here to do my shift, I buy the sushi,” said Shriya Bhargava-Sears who was shopping at the Coop with her daughter Anoushka on a recent afternoon. “I've seen people buying the new prepared foods, so I guess I'll try some of these too,” she said, grabbing a pre-packaged

dinner made locally by Taste of Ethiopia.

Carline Aurélus, one of the buyers responsible for stocking the new case, was straightening out some of its products as members grabbed sandwiches and sushi around her. “We call it the ‘Grab and Go’ case,” she said “And we're seeing that anything you put here moves fast... It's doing so well, the options are diverse, and we're working with these small vendors to keep the prices affordable.”

*“There will be more surprises and things to come especially for gluten-free and vegan food.”*

The case has an evolving cast of products and Aurélus predicts there will be new vendors cycling in soon. Topping the case last month were new fresh pastas from two Brooklyn shops.

There was Spelt Gemelli, Chili Conchiglie and Bucatini from Runner & Stone bakery in Gowanus; and Spaghetti and Reginetti from the Sfoglini pasta shop in Williamsburg.

The afternoon this *Gazette* reporter visited, the case was entirely out of the new pastas. “They're just selling themselves,” Aurélus said.

Below the pastas, shoppers can spot the iconic checkered pattern of Court Street Grocers' wrapping paper. The case is stocking six different sandwiches from the Carroll Gardens-based shop, including the vegetarian “Yam and Cheese” and the “Droopy,” a hearty beef sandwich.

These are also new. The Coop had been slow to carry sandwiches until last year, when it brought in Court Street's products, because it has been hard to find sandwich suppliers using our high-quality standards for meats, Aurélus explained. At press time, the Court Street sandwiches ranged in price from \$6.35 to \$6.96.

“The sandwiches are quick and easy and I like that they're local. It's not like a shrink-wrapped vending machine sandwich,” said member Jacob Lazar, who was scoping out a snack recently.

Leaving his work shift, member Liam Robinson was also considering buying one,

but said “it's maybe a little expensive for a thing you're not having made fresh in front of you.” After some deliberation, Robinson picked up a container of sushi instead. “I mean, a tuna avocado roll is less than \$4!”

Victoria Haynes, who works checkout and as a cashier, told the *Gazette* that of all the new prepared food items, “the Court Street sandwiches are especially popular.” Still, she said, while working a recent shift, “I've also definitely sold at least eight sushi packages in the past half hour.”

That makes sense, according to Aurélus. “It's all moving fast, but we're selling twice as much sushi as we used to.” It's partially due to the new placement of the case, but Aurélus said it's also part of a larger trend. “As membership has increased, the sale of prepared foods across the board has gone up. I think we're selling much more of every single thing in this case.”

Aurélus has already altered the Coop's daily sushi delivery twice to keep up with members' demand.

Prepared food in other parts of the store also is popular. For example, Aurélus recently upped our order of Tripoli hummus from four cases to eight cases per week.

Each case contains 36 packages of hummus, so that's nearly 300 packages of Tripoli hummus now going out each week. “I know for sure if we had more space we would be stocking even more prepared foods,” she said. “People really want it and we want to give it to them,” she said.

Another brand that's doing well is Body & Soul Bakeshop, whose array of vegan and gluten-free turnovers, pies and rolls can be found below the sandwiches in the new case. The Coop had stocked their products for over a decade in the dairy cooler at the end of the produce aisle, along with other vegan sandwiches.

But one day, Aurélus said, she thought: “Hmm... I wonder if this would do well in the prepared foods case.”

Her hunch was right—in their new spot, they're now selling over three times what they used to market. They've also been able to introduce some new products.

While members flock to the new prepared food items, some are also wondering what changes it may be signaling for the Coop. “The sandwiches seem noticeably more ‘bougie’ than the rest of the prepared food at the Coop, especially because



PHOTOS BY WILLIAM FARRINGTON

**Top: Receiving Coordinator Carline Aurélus, the Coop's prepared foods buyer, in front of the new prepared foods case. Middle: Grace Nam with Esul and Sulgi Baek chose sushi from the new case. Bottom: Gullem Cuadrado chose a ready-to-eat package of sushi.**

of the price,” said member Ezra Glenn. “In what world is a sandwich worth two sushi rolls? But at the same time, they're delicious and have saved me from hunger before, during, and after multiple work shifts because they're the only thing that doesn't require utensils to eat.”

Member Chris Taylor, who works Receiving, said he's stocked the new case before but never been too curious about the food in it. “I think I might be overly dismissive of these products because they're pre-packaged. I just don't have a model in my head for what locally produced, pre-packaged food looks like. I know what a local pickle looks like, or local condiments... but an Ethiopian dinner? There isn't a familiar model for me for something like that yet.”

Long-time member Juliana Lilien, taking a close look at some of the new Maple Avenue items in the case, said she'd like to know more about

what goes into these prepared foods. “I was looking for the ingredients because I have a child with allergies,” she said. Laura Ann Wilson, who joined the Coop when member numbers were still four digits long, said many of the new prepared foods gave her pause because of their high oil content.

According to Aurélus, there is a thorough protocol for selecting what foods make it into the case. Coop staff sample the product, study its ingredients carefully, gather feedback, and come to a consensus on what would make a good addition. “Only if it meets our requirements for quality and price, and we can work it out with a small distributor, do we work to make it happen,” she said.

Aurélus and her team are always on the look out for new offerings, she said. “There will be more surprises and things to come, especially for gluten free and vegan food,” Aurélus said. ■

# 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.

# SUMMERTIME

## DON'T FORGET YOUR COOP SHIFT!



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

One way to do it is to use the Shift Swap at [www.foodcoop.com](http://www.foodcoop.com)!

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

# YOUR CO-WORKERS WILL LOVE YOU FOR IT!

## RETURN POLICY



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

### REQUIRED FOR ANY RETURN

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

### CAN I EXCHANGE MY ITEM?

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

## CAN I RETURN MY ITEM?

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

NEVER  
RETURNABLE

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

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

Samer AlKhatib	Wyatt Davis	Clare Hambly	Ludmila Kevlin	Caroline McKown	Epeli Rokotuiveikau	Lauren Stossel
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	William Hall	Kirstyn Kemna	Jillian McIntosh	Vincent Riscica	Ingrid Spielman	

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](http://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, JULY 11 (ONE WEEK LATER THAN USUAL)**  
AGENDA SUBMISSIONS: 7:30 p.m.  
Submissions will be considered for the July 25 General Meeting.

**TUE, JULY 25**  
GENERAL MEETING: 7:00 p.m.

Gazette Deadlines

**LETTERS & VOLUNTARY ARTICLES:**  
Jul 20 issue: 12:00 p.m., Mon, Jul 10  
Aug 3 issue: 12:00 p.m., Mon, Jul 24

**CLASSIFIED ADS DEADLINE:**  
Jul 20 issue: 7:00 p.m., Wed, Jul 12  
Aug 3 issue: 7:00 p.m., Wed, Jul 26

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](http://foodcoop.com) and at every General Meeting.

Next Meeting: Tuesday, July 25, 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](http://foodcoop.com) and may also appear elsewhere in this issue.
- Wrap Up (9:30-9:45)** • Meeting evaluation • Board of Directors vote • Announcements

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](http://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

jul 7  
fri 7 pm



## Film Night: Newtown

Filmed over the course of nearly three years, the filmmakers use unique access and never-before-heard testimonies to tell a story of the aftermath of the deadliest mass shooting of schoolchildren in American history on December 14, 2012. *Newtown* documents a traumatized community fractured by grief and driven toward a sense of purpose. Joining the ranks of a growing club to which no one wants to belong, a cast of characters interconnect to weave an intimate story of community resilience. Director/producer **Kim A. Snyder**'s most recent film, *Newtown* premiered in competition at the 2016 Sundance Film Festival, and was hailed in *Entertainment Weekly* as among the "Best of Sundance." *Newtown* screened at premiere festivals worldwide and was theatrically released with a national broadcast on PBS's "Independent Lens." Snyder's last feature documentary, *Welcome to Shelbyville*, was also nationally broadcast on PBS's "Independent Lens" in 2011.

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

jul 11  
tue 7 pm

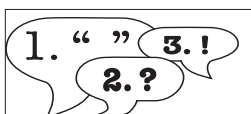


## Safe Food Committee Film Night: El Remolino (The Swirl)

The town of El Remolino, on the banks of Mexico's Usumacinta River, suffers from some of the country's worst flooding. Nearly every rainfall brings torrential floods. This lyrical documentary surveys the social and ecological impact—from schools that can't open, to farms that can no longer operate—and introduces us to residents who are striving to create a more progressive, sustainable future. Among them is Esther, a devoted young mother, trying to imbue her daughter with the strength and resolve needed for a better life; and Pedro, a farmer, who must defend both his sexual orientation and his dreams.

See upcoming events, past reviews and a comprehensive list of films shown at [www.plowtoplatefilms.com](http://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](http://www.foodcoop.com).

jul 11  
tue 7:30 pm



## Agenda Committee Meeting

This month's Agenda Committee Meeting will be held on this date, one week later than usual, due to the July 4 holiday. 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 7:30 and 7:45 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 July General Meeting will be held on Tuesday, July 25, 7 p.m., at St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.

jul 19  
wed 7 pm

## Learn About Cheese At the Coop

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

jul 25  
tue 7 pm



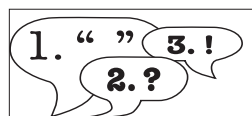
## PSFC JUL General Meeting

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

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

aug 1  
tue 7:30 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 7:30 and 7:45 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 August General Meeting will be held on Tuesday, August 29, 7 p.m., at St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.

aug 8  
tue 7 pm



## Safe Food Committee Film Night

Film to be announced.

See upcoming events, past reviews and a comprehensive list of films shown at [www.plowtoplatefilms.com](http://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](http://www.foodcoop.com).

aug 29  
tue 7 pm

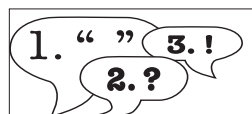


## PSFC AUG General Meeting

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.

sep 5  
tue 7:30 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 7:30 and 7:45 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, September 26, 7 p.m., at St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.

sep 7  
thu 7:30 pm



## Food Class

Food Class to be announced.

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).

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.



## SAFE FOOD COMMITTEE REPORT

# Plow-to-Plate Movie Series Presents: El Remolino (The Swirl)

By Adam Rabiner, Safe Food Committee

Every now and then, as with earlier screenings of *Chinatown* and *The Grapes of Wrath*, the Plow-to-Plate curators chose a film whose relationship to food is oblique, an infrequent departure from more typical selections such as last month's *Supersize Me* where the choice couldn't be more obvious. Such films stretch the viewer to perceive connections they may have glossed over in another setting, such as San Francisco's water supply in *Chinatown* or the Dust Bowl's relation to the mass migration of Okies in the 1930s.

Similarly, *El Remolino (The Swirl)* is a film about much more than food. *El Remolino* is a remote, rural hamlet populated by no more than a hundred people, the descendants of a handful of early families that settled the land, on the banks of the Usumacinta River in Chiapas, Mexico, more than a hundred years ago. The film traces the social and ecological impact of the river's annual flooding, which is getting worse and worse each year due to deforestation and is now head high. In the wake of the flood the local one-room school house shuts down for months and the corn and zucchini crops are destroyed.

The town's name, *El Remolino*, (whirlpool, whirl, whirlwind, or disturbance) is an apt metaphor, one used by the villagers themselves, to

describe not just the river but their lives. And life, as it is lived on the banks in this out of the way and barely populated village, is the theme of the film, captured both by film maker Laura Herrero Garvin in her first documentary feature, and by Esther, one of the few individuals prominently featured, with her prized and hard earned hand-held video camera memorializing family, friends, moments of celebration, and raw nature. Esther is especially fond of filming Dana, her school age daughter, whom she helps with her homework, practices English with, and sacrifices for, preparing her for a better and more prosperous and free future. *El Remolino* weaves Esther's raw, grainy, homemade footage with Garvin's professional quality scenes, drawing out the contrasts between their lives, resources, the first and third worlds each inhabits.

*The chickens and birds he keeps seem more like his beloved pets than agricultural commodities.*

The other main character is Pedro, Esther's 46-year-old homosexual brother, the oldest of 11 surviving children, the only one not to marry, who still lives with their parents. Pedro, like his father (a man perplexed by a daughter who asserts her independence like

a man and a son who prefers to wear makeup and dress as a woman) is a farmer, though the chickens and birds he keeps seem more like his beloved pets than agricultural commodities. Both he and Esther have struggled against and resisted their parents' traditional views about gender and sexuality.

That Pedro and Esther are brother and sister is not immediately obvious. Though they are united by deep self-knowledge and a refusal to conform to societal norms, Esther is filmed mostly alone or with Dana, and Pedro with his animals, parents, or at a community event. Their commonality reveals itself gradually as their personal family stories of parental abuse, rejection, and repression overlap. Their kinship is suggested by other qualities: intelligence and sharp observational and narrative skills.

If *El Remolino* is an anthropological and sociological documentary about a recognizable but very different world from our own, it fits snugly within the framework of the Plow-to-Plate series, whose gestalt uses the overarching theme of food to examine its multifaceted touch points: nature, business, economics, health, the environment, science, politics, and community, to name a few.

*El Remolino* will appeal to those who enjoy our usual fare, but it invites those whose favorite category on Netflix is documentary, as well as for-

eign film devotees and those who passionately advocate for women's and human rights. This dreamy, lyrical, and poetic movie, visually and aurally interesting, is filled with sights and sounds of nature, and great music. Narrated by two strong, central characters whose reflections and observations reveal a deep sense of themselves and their community, *The Swirl* starts slowly and quietly, taking its time, but gradually builds into something powerful, like

a summer storm.

See upcoming events, past reviews and a comprehensive list of films shown at [www.plowtoplatefilms.com](http://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](http://www.foodcoop.com).

*El Remolino (The Swirl)* will be presented on Tuesday, July 11, 7 p.m. at the Park Slope Food Coop, 782 Union St., 2nd floor. Free and open to the public. Refreshments will be served. ■

## COMMUNITY CALENDAR

Community calendar listings are free. Please submit your event listing in 50 words or less to [GazetteSubmissions@psfc.coop](mailto:GazetteSubmissions@psfc.coop). Submission deadlines are the same as for classified ads.

### THU, JUL 27

7:30pm "MACISTE ALL'INFERNO" film screening with live score by Sexmob / Reverend Billy and the Stop Shopping Choir. BRIC Celebrate Brooklyn! Festival at the Prospect Park Bandshell. Free.

## To Submit Classified or Display Ads:

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

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

## TECH HELP

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

[www.tech11215.com](http://www.tech11215.com)

Call Dan: 347-954-9353 • [info@tech11215.com](mailto:info@tech11215.com)

BROOKLYN

### Solution to this issue's sudoku puzzle

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

## CLASSIFIEDS

### BED & BREAKFAST

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

### HOUSING AVAILABLE

SUMMER BUNGALOW for sale, 1 hour from NYC by car or train. 2BR 2BA, renov. kitchen, large deck, lake: swim, boat, fish, tennis, vol-

leyball, basketball, social activities. Intergenerational comm. Child friendly. \$99,000 + maintenance. Contact: [jacquesh62@gmail.com](mailto:jacquesh62@gmail.com)

### 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.

### VACATIONS

THREE-SEASON BUNGALOWS Affordable 1- and 2-BR cottages in historic cooperative community in Westchester County, near the Hudson, 1 hour NYC. Swimming pool, organic community garden, social hall w/internet, social activities. \$44K-75K. [reynoldshills.org](http://reynoldshills.org). Contact [cottages@reynoldshills.org](mailto:cottages@reynoldshills.org).





ILLUSTRATION BY VALERIE TRUCCHIA

## Food Museum

CONTINUED FROM PAGE 1

at a time. However, those who visit before Labor Day can also experience the “smell synth,” a Willy Wonka-esque interactive machine that generates various scents used by flavor companies. With the press of a button, visitors can take a whiff of pancakes with syrup, smell a popcorn scent or design their own smell.

And don't forget drinks! The museum just wrapped up its Spring Spirits program, which delved into the history, production and culinary contribution of mescal, vodka, rum and pisco.

### The Little Museum That Could

Despite its small size, the museum has big ambitions. It has built a community of donors, partners, volunteers, as well as a community of chefs. The staff refers to the current space as a lab, which is used to develop community and support around the museum and a place to experiment with exhibition concepts and programming.

For example, beyond the wall in the Chow exhibit are historical menus, stories about popular dishes including General Tso's chicken and egg rolls and two edible exhibits—a fortune cookie-making machine, and wok tastings prepared by Chinese

American chefs.

“We felt it was important to have actual Chinese American food prepared and served here,” said Emma Boast, the Museum's program director. “For visitors to learn about food they have to taste it, smell it and experience it.”

This exhibit is about much more than food. “Chow is a really timely look at how a group of immigrants that were told they didn't belong in the U.S. came to create one of this country's most beloved cuisines,” explains Boast.

*The “smell synth” is a Willy Wonka-esque interactive machine that generates various scents.*

Chow explores how the history of exclusion, discrimination and immigration policy affected the development of Chinese American cuisine over 170 years. The food is used as a platform to engage the public in deeper conversations about race, identity and what it means to be an American. “Given the rise of anti-immigrant rhetoric in this country we felt it was important to tackle the immigrant story and celebrate their contributions to American culture and cuisine,” Boast said. The Chow exhibit runs until September 3.

In addition to rotating exhibits, the Museum of Food and Drink hosts a wide array

of programs that include lectures, panel debates on food policy, book discussions, educational tours and chef food demonstrations. “One thing that distinguishes us is interactivity,” Mr. Kim said. “We don't want to just talk about food, we want people to experience what we are teaching about.”

The museum also tries to be accessible to a wide audience by selecting topics relevant to everyday lives. For example, visitors are drawn into the Chow exhibit by the familiar site of Chinese take-out boxes. “You already know what we are talking about,” Kim remarked. “There is not a gap between you and the subject matter.”

### African Cuisine

The Museum of Food and Drink has been widely praised and supported by the chef community. One early advocate was the chef and celebrated author Pierre Thiam, who specializes in West African cuisine. His book *Senegal: Modern Senegalese Recipes from the Source to the Bowl* was nominated for a James Beard award.

Thiam first learned of the museum project when it was just an idea. He thought it was an idea whose time had come. “The culinary arts like any other art form should have a museum dedicated to it,” Thiam said.

Thiam is most excited about the role the museum can play in deepening our knowledge about different food cultures and their impact on American cuisine. This includes showcasing familiar cuisines like Chinese American food but also shining a spotlight on unknown cuisines like those from his Native home in West Africa.

“African food is still relatively unknown in the United States. That's unfortunate because African food played such a big role in the food of the Americas, not just in North America but throughout the continent,” Thiam commented.

Earlier this year, Thiam hosted a chef demonstration at the museum on the grain fonio. He spoke passionately about the history of the grain and the community in Africa that harvests it.

Thiam touted fonio's nutritional benefits and prepared samples for everyone to taste. It's all part of his larger mission to introduce the grain to the American market. “In my role as a chef from Africa, I want to promote this grain because I know the positive impact it will

have on an impoverished community,” Thiam said. He also noted that the grain is drought resistant and, most importantly, is delicious.

### It Takes (Lots of) Money

Just as it takes money to put food on the kitchen table, it takes even more money to exhibit food in a museum space. As a nonprofit organization, fundraising is critical to the Museum of Food and Drink's success. However, being a new organization with a nontraditional concept can make raising money challenging.

“We face a lot of skepticism around the museum,” Kim recalled. “When we got started, people couldn't wrap their minds around what a food museum would be and this continues to be a challenge for us.”

*“In my role as a chef from Africa, I want to promote this grain.”*

To help fund the Chow exhibition, the museum ran a Kickstarter campaign that pulled in over \$90,000. The team also brought in a corporate and media sponsor. “We do partner with companies but we have an ironclad rule. We don't allow a company to fund an exhibit or program in which it has a commercial interest,” Kim stated.

That means Starbucks couldn't sponsor a coffee exhibition and Kellogg's couldn't fund a cereal exhibition. Kim said maintaining the museum's credibility is essential and they want to make sure people never think the museum is being influenced by the funding.

The museum staff is now busy planning for a new exhibition that is scheduled to open in the fall. While the team won't reveal any details, they promise the next exhibit will showcase another side of the museum and likely spark conversations beyond food.

Boast stated, “We are creating a space where everyone can learn and discuss and generate ideas, not just ideas about food but ideas about who we are as people, because food is so central to that larger question.”

The Museum of Food and Drink prides itself on its multidimensional approach to food. It aims to examine the subject from different perspectives and explore how food is connected to the economy, history, science and cultural identities.

Kim said: “For us, everyone is an expert in the subject matter we are talking about. We just guide them into deeper stories.”

The Museum of Food and Drink is open Friday through Sunday. ■



PHOTOS BY CAROLINE MARDOK

## PRODUCT RECALL

Please return pine nuts and the associated packing bag that were packed by our Coop on **May 12** because there could possibly be extraneous matter in the bag. A full refund will be issued. The Coop takes this precaution based on a report from a member. The type of extraneous matter has not been identified.

**Clockwise from top left: Smell Synth exhibit; Anna Orchard, Program Associate; Democratic Chinese Exclusion Bill exhibit; lecture about pisco liquor**