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GAZETTE

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Volume LL, Number 15

August 3, 2017

Summer Produce in New Sizes and Colors

By Hayley Gorenberg

After anxiety over the vagaries of cold snaps and droughts, the Coop's produce buyers have nonetheless hit their full summer stride with delectable fruits and vegetables in new colors and sizes.

The peaches the Coop could get this year were initially sparse but excellent, and the numbers are on the upswing as local crops come in. Drought in California and initially mild East Coast winters followed by cold snaps that killed optimistic buds didn't help. "The entire peach stone fruit crop failed at Hepworth last year due to weather," said produce buyer Ana Gallo. Then this year's peach crop was plagued by "weather issues that pretty much killed the whole crop for Georgia and South Carolina. It is incredible," said Gallo. "We're lucky to get any!" Now, however, the local peach crop from farmers in Lancaster, Pennsylvania, and the Hudson Valley has ripened and, Gallo said, is "very good." She's particularly pleased to have more local New York peaches, since the limited South Carolina fruit that were available were obviously not local, and also not organic.

Produce buyer Julie Gabriel plumped watermelons from Georgia, as well as a new local variety of watermelon from Lancaster County farmers that might surprise shoppers—the Golden Midget, which features fairly familiar red



ILLUSTRATION BY BRIANNA HARDEN

flesh inside, but has a bright yellow exterior. "It's unusual, and we don't sell a lot, because people think they're yellow inside or not a watermelon." She plans to display one, cut open, to entice.

"We want to make sure there's regional food available. We want to have food grown near us. It just makes sense."

Gallo urged members to give gooseberries from Hepworth Farms a try, as they have become sweeter as the season progressed.

Meanwhile, the New York State red cherry season is winding down, and the Coop has likely seen the last of local white cherries, though some sour cherries still populate the shelves. "So people should grab their local cherries now," Gabriel said.

The local focus continues

throughout, for many reasons. Food produced nearby grows "employment for our farmers and their workers," she pointed out. Local crops also create less of a carbon footprint when trucked to the Coop. And Gabriel emphasized supporting local farmers because "We want to make sure there's regional food available. We want to have food grown near us. It just makes sense. We don't want to depend on food coming from far away."

In this vein, an array of different kinds of blueberries crowd the Coop shelves, including organic varieties from several New York farms that Gabriel described as "quite expensive but delicious, very sweet this year." Gabriel says Hepworth Farms blueberries grown using integrated pest management to "use as little spraying as possible are delicious too. That's

CONTINUED ON PAGE 2

What the Amazon Whole Foods Purchase Means for the Coop

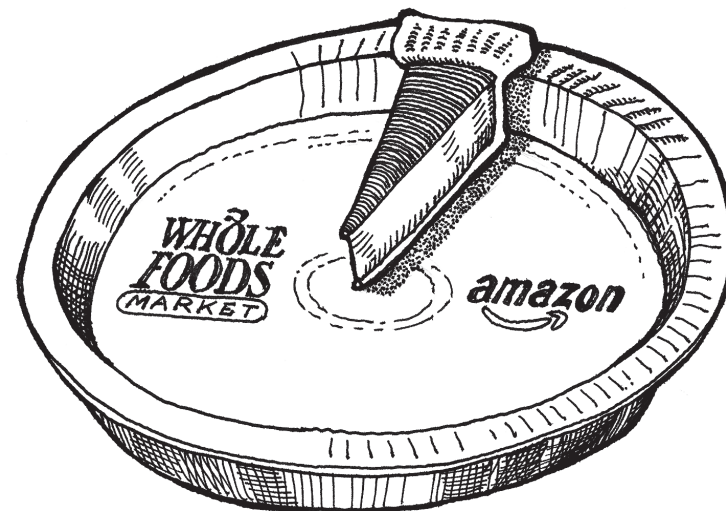


ILLUSTRATION BY TOMMY KANE

By Gayle Forman

The news last month that Amazon was acquiring Whole Foods for \$13.7 billion may have buoyed Wall Street (Amazon's stock rose 3.3 percent after the sale was announced, an amount equivalent to the deal itself), but it sent a chill through existing grocery chains as well as natural food producers. Stocks in grocery chains like Kroger and Target plunged, as did the stock price for United Natural Foods, which is the primary distributor for both Whole Foods and the Park Slope Food Coop.

The reason for the jitters is based partly on Amazon's history. Its now classic disrupt of traditional retail industries has drastically changed the way Americans shop. According to a report from the Institute for Self Reliance, today half of all U.S. households are subscribed to Amazon Prime and nearly one of every two dollars that Americans spend online goes to the retail giant. Amazon has been trying, with limited success, to infiltrate the grocery market, and the purchase of Whole Foods has given it a giant toehold.

CONTINUED ON PAGE 3

Next General Meeting on August 29

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The August General Meeting will be on Tuesday, August 29, 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 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.

NEW SUNDAY SHOPPING HOURS!



The Coop
is now
open until
8:00 p.m.
on Sundays!

IN THIS ISSUE

Coop Cooking Class to Kick Off Fall Season	4
Second Location Study Committee Report, Puzzle	5
Welcome	7
Coop Calendar, Governance Information, Mission Statement	7
Calendar of Events	8
International Trade Education Squad Report	9
Coordinator's Corner	9
Letters to the Editor	10
Coordinator's Corner Reprint, Classifieds	11
Exciting Workslot Opportunities	12

Summer Produce

CONTINUED FROM PAGE 1

what I've been eating at home: Hepworth blueberries."

Red currants and some raspberries finish out the left side of the produce aisle for now, and forecasting later this summer, the buyers said local plums would join the West Coast varieties. They also urged members to consider different types of cantaloupes from Pennsylvania, including petite "Little Sweetie" softball-size cantaloupes that sold out their first day at the Coop, as well as the Sycamore Honeydew melons from Turlock Farms which, despite being neither local nor organic, "are just amazing," Gabriel said.

Peppers are starting to roll in: hot, organic local poblano, jalapeños, sweet banana peppers, shishito peppers and Hungarian hot.

chusetts and Vermont. Gallo is particularly enjoying salads from Pete's Greens.

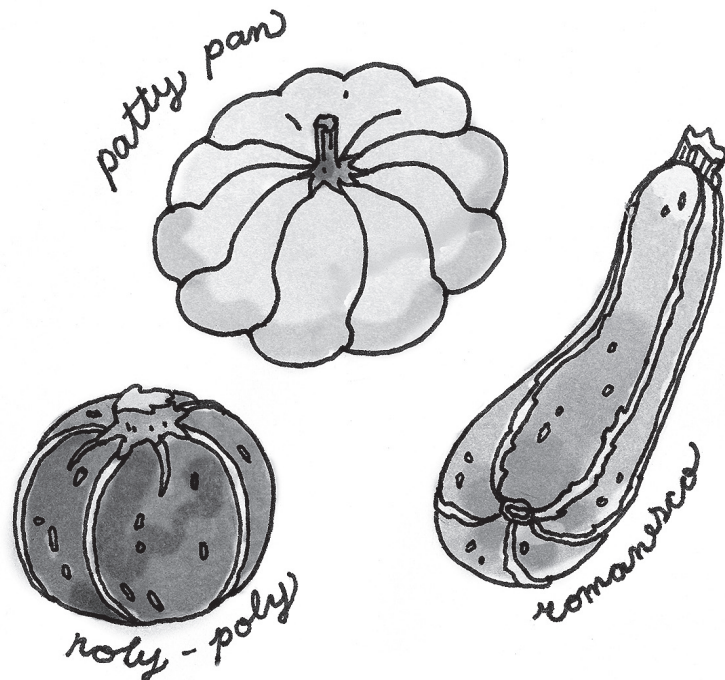
Local tomatoes have just emerged from hothouses, and the Myers supplier is trucking in Little Guys cherry tomatoes



ILLUSTRATIONS BY BRIANNA HARDEN

to join those from Pennsylvania farmers and Hepworth's mixed open pints. Larger heirloom tomatoes from Pennsylvania and Hepworth abound.

Gallo waxed enthusiastic about summer squashes of all varieties, many courtesy of a new supplier bringing vegetables from Massachusetts and Vermont. Gabriel agreed. "We have every different type of summer squash: green, gold zucchini, roly-poly, Patty Pan (which is the flying saucer-looking one). Romanesco.



Meanwhile on the starboard side of the produce aisle, the Coop features two types of corn, one certified organic from Pennsylvania and IPM corn from Hepworth's neighbor, Saunderskill Farms.

The Coop has an abundance of greens, lettuces, and salads, locally grown from many neighboring states, including a new supplier who brings in greens from Massa-

chusetts and Vermont. Gallo is particularly enjoying salads from Pete's Greens.

Eggplants—whether the traditional Italian, long and skinny, white or striped are piled on the shelves courtesy of more local suppliers, who have also sent garlic and sweet or red onions. At the same time, Gabriel remarked that "one of the farms is supplying us with these really cute mini-potatoes, very colorful, red, blue and white ones."



ILLUSTRATIONS BY TOMMY KANE

Peppers are starting to roll in: hot, organic local poblano, jalapeños, sweet banana peppers, shishito peppers and Hungarian hot peppers. Pennsylvania farmers are starting to send okra and multicolored carrots (purple, white, red and

yellow, in addition to traditional orange), with New York farmers to follow. Local scalions, parsley, kale and fennel are easily available, as are a riot of offbeat mints: chocolate mint, pineapple mint and orange mint. Gabriel confessed

she couldn't keep up with the different basil varieties, but reeled off Thai, lemon, lime, purple and cinnamon—as well as some from Gotham Greens, growing as locally as could possibly take place: on the Whole Foods roof on Third Street. ■

Coop Job Opening: General Coordinator: Finance

The General Coordinating (GC) team is the Park Slope Food Coop's top level of management. The GC team has responsibility for all aspects of the organization including long-term planning, financial stewardship, management of Coop daily operations including the member-labor system, and supervision of paid staff.

We are seeking a qualified applicant with excellent communication and organizational skills to join the GC team with specific responsibility in the financial area. The ideal candidate is a self-starter and critical thinker who will provide leadership in financial planning, contribute to varied non-financial projects within the GC team, and be open to working in a cooperative, collaborative environment.

Specific Responsibilities including, but not limited to:

- Financial reporting that includes statement preparation every four weeks for presentation to the general meeting and for internal purposes
- Ability to summarize, analyze, and communicate financial data in an organized, concise manner
- Oversee and manage the integrity and reconciliation of our accounting system, Acumatica, and involvement in any decisions regarding upgrades or replacement
- Shared oversight of the Coop's bookkeeping functions
- Financial analysis such as vendor purchases, department analysis, and other such needs
- Formalization and implementation of the Coop's internal financial controls and auditing
- Formal liaison to and responsibility for all financial accounts; includes interfacing with state and federal agencies and participation in yearly audits
- Financial liaison to and the provider of data required by our membership in the National Cooperative Grocers organization

Required:

- At least 5 years work experience in business
- Comprehensive knowledge of accounting principles
- Strong business & financial analysis skills; preparation/analysis of financial statements
- Facility with numbers and talent with advanced Excel techniques
- Experience managing multiple priorities, working under pressure, and meeting tight deadlines
- Strong interpersonal skills

Desired Experience:

- Degree in Business
- Experience in the grocery or retail industry, and familiarity with trends
- Demonstrated leadership and supervisory skills
- Ability to utilize technology and systems in the workplace and to contribute suggestions for improvements
- Interest in and knowledge of the sustainability of our food production and environmental impact
- Experience in a cooperative or collective organization, including working collaboratively with others on group projects

Work Schedule

Average workweek of 45-50 hours, including availability as needed for evening and weekend work and meetings

Salary

The General Coordinator salary is \$91,988.

Benefits

Generous benefits package including health, dental, and a defined benefit pension plan

How to Apply

Please send a cover letter, résumé, and three professional references to: pc.psfco@gmail.com and go to <http://bit.ly/FinanceGC> to complete a short questionnaire.

No phone calls please. Applicants will receive an e-mail acknowledging receipt of their materials. Applications will be reviewed on a rolling basis and will continue until the position has been filled.

The Park Slope Food Coop is an equal opportunity employer.

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**

Whole Foods

CONTINUED FROM PAGE 1

Where Went Books . . .

What this means, no one actually knows yet, but according to Patty Lovera, Assistant Director of Food & Water Watch, it doesn't bode well, particularly for the natural foods market. "There is still a lot of speculation about what this deal could mean in the grocery landscape, since it is not the standard grocery store merger of two chains of brick and mortar stores," Lovera says. But given the company's history of pricing to drive out competition and its distribution model, few are optimistic. "Amazon used low-priced books as a way to get people onto their website so they would then buy other products," Lovera says. "That wreaked havoc on the book market, from bookstores all the way back to authors. If Amazon applies aggressive tactics to lower the prices they are paid, that could drastically change the landscape of who can compete in this sector, or increase pressure on small companies to sell out to bigger food corporations."

"[The merger could lead] to further weakening of organic standards."

This could lead to less competition in grocery stores across the board. And it could also affect the natural foods sector that Whole Foods helped popularize into a national trend, leading to further weakening of organic standards. The integrity of organic standards is already an issue, as large, corporate agri-businesses attempt to profit from the organic trend; and it could spell particularly bad news for smaller scale producers. While some are hopeful

that Amazon's massive distribution network might open new markets for smaller producers, Amazon might just as well bypass small companies and drive down prices across the board. It's happened before. See: books.

A Necessary Alternative

Whatever mixed feelings Whole Foods might have elicited before the sale, the company was a friend to smaller food companies and produc-



PHOTO BY FOOD & WATER WATCH

"Amazon's aggressive tactics to lower prices could drastically change the natural foods landscape," Patty Lovera, Assistant Director of Food & Water Watch.

ers. "Many small, innovative food companies credit Whole Foods for being willing to work with them as they start to grow their companies to supply a few stores in their region, which few grocery stores will do," says Lovera.

This, of course, is precisely what the Park Slope Food Coop has been doing for decades. The Coop has nurtured small producers, provided a growing market for growers, and supported other worker-owned cooperatives.

And while no one can do anything but speculate about what

the Amazon purchase means for the Coop, as General Coordinator Joe Holtz has pointed out, the Coop has weathered the arrival of Whole Foods, Trader Joe's, Fairway, and other threats and continues to grow. Holtz sees the Coop as an alternative to what the Amazon deal represents—what Holtz calls "the corporatizing of everything."

"I think there are many people who are thinking of resisting. That inspiration will increase. In that way, you could say that this could be good for the Coop," Holtz says. "As mega corporations are gobbling up bigger pieces of the pie, it spurs people to find an alternative." The Coop is that alternative model. Increasingly, it feels, the only one.

Grow the Model

Which begs the question, if the Coop's model is a singularly successful example of a member-owned and -operated cooperative, is there an obligation to grow it? It's a question the Coop has been asking since well before the Amazon purchase. Last July, the GM voted to authorize a committee to study an expansion to a second location.

Member Jonathan Farber, who spearheaded the expansion committee, which he now sits on, sees the need for expansion in both practical terms (with 17,000 members the Coop is bursting at the seams) and philosophically: Is there an obligation to take our successful economic model, which not only provides affordable, natural, sustainable food but also supports entire micro economies, to a broader market? Or as Farber put it last year: "What is the role of Park Slope Food Coop beyond Union Street?"

These questions now take on a new urgency with the changes taking place on Third Street (and in the other 459 Whole Foods locations). "I think of it almost as a moral obligation," said Holtz. "You have something good, let's share it. We've already shared it with 17,000 people." But the Coop has reached a capacity point. The options from here: support the founding of other coops (which the Park Slope Food Coop has done, with limited success) or look to replicate our model. "It begs the question," Holtz says. "It really works. Should we do it?"

Fighting Corporations on Their Own Turf

For Farber, the Amazon purchase throws the decision into stark relief. The Park Slope Food Coop is successful both on a philosophical and financial level, and expanding it would be "fighting corporations on their

own turf," he says. "People can think we're hippie all they want, and in the meantime we sell one million dollars a week and get busy New Yorkers to work a shift each month. We're still incorporated. We still have a financial motive to be successful. As a business, it's stable. It's just us; we're not beholden to shareholders or corporate interests."

Regardless of what happens with the PSFC's possible expansion, in the wake of the Amazon deal, Lovera believes that member-owned food coops and other smaller scale corporate alternatives will prove more critical than ever, "both as a way [for shoppers]

to get a better price on their food and be part of a community that shares their values for what the food chain looks like and how people at every step in the food chain are treated."

In the wake of the Amazon deal, corporate alternatives will prove more critical than ever.

She says, "I think as people learn more about the impact that losing brick and mortar stores has on our local economies, the contrast that coops offer is going to become even more important." ■



PHOTO BY KEVIN RYAN

Coop member Jonathan Farber spearheads the committee to study an expansion to a second location.



Tip of the MONTH!

Prescription and non-prescription drugs are released into the environment when flushed down toilets and sinks. Water from the Croton watershed, which supplies New York City with drinking water, contains detectable levels of pharmaceuticals. To find out how to dispose of drugs without polluting our water, visit Riverkeeper.org

Learn more at:
ecokvetch.blogspot.com

Coop Cooking Class to Kick Off Fall Season with Kimchi and Sauerkraut

By Taigi Smith

On Thursday, September 7, 2017, at 7:30 p.m., the Park Slope Food Coop Cooking Class will hold its first workshop of the fall season. And if chef Uni Lee has her way, the class will be packed. The cooking class, currently run by four members of the Coop, has been going strong for more than 20 years, and after a change in leadership, the current class leaders are hoping to infuse the program with new ideas and new blood. The membership at the Coop has grown significantly since the Coop first opened its doors and “a lot of those people don’t know about the cooking classes,” says Uni, who wants more members to show up for classes.

The great thing about the Coop’s cooking class is that it is open to the wider community. For just a \$5.00 materials fee, participants—members and non-members alike—can learn from other Coop members, professional chefs, and the organizers of the class how to make amazing dishes. For chef Uni, who will be leading the class, teaching others to prepare wholesome meals comes naturally. “I understand that food is medicine. I understand that food is subjective and that it’s a powerful format for community building,” says Uni, who has worked professionally as an executive chef and is currently building a business that will focus solely on teaching other people how to cook. “I try to teach people how to make everyday food with a cultural bent.”

For just \$5, members and non-members alike can learn how to make amazing dishes from professional chefs.

Fermented Foods

“The classes are demonstrations—not participatory or hands-on experiences,” says Uni. The September class will focus on basic pickling, with an emphasis on fermented food. All of the food used in the recipes is supposed to come from the Coop, and Uni is excited to teach class participants how to prepare “sauerkraut, preserved lemons and kimchi.”

Uni, a Coop member for almost 15 years, says the classes are consistent with Coop’s larger vision. “The cooking class fulfills the mission of the Coop, which has to do with education and advocacy about



Hideyo Yamada displays brown rice and sea vegetable mix sushi while demonstrating cooking techniques.

food. Teaching people how to cook and introducing people to different ingredients is also a social experience,” she says.

While the PSFC Cooking Class has been going strong for more than 20 years, Uni and her co-coordinators are hoping for even more growth and diversity within the program. “We want to make it more entertaining and add a cultural aspect that we feel is really important. We’d like to service as many people as we can with the class. There’s so much that goes into it. It’s kind of a big production. A good, consistent attendance would show that all the effort we put into the classes is worth it,” says Uni, adding that one of the best aspects of the class is that “it builds community.”

“Sometimes eight people will show up and sometimes 40 people will show up. A person can request ahead of time for an ASL interpreter to attend,” and this has made the class especially popular among the hearing impaired.

Working with Uni are Sue Baldassano, chef assistant; Michele Gennaoui, secretary; and Pirco Wolfram, social media.

The leadership of the cooking class has several exciting classes planned this year, including a Thai Cooking class and a Food for Chanukah class.

“We have so much stress in our lives that I want to make cooking a de-stressing activity in our lives,” says Uni, who is hoping that after reading this article, a few other members may be inspired to join the Cooking Class squad. They are looking for one-time presenters and instructors and semi-skilled kitchen assistants from among the Coop membership “You have to have some literacy in the kitchen and with food. We need three to four really dedi-

cated people, and you get your summer off!” says Uni. Interested? If so, find out more by emailing parkslopefoodclass@gmail.com. Uni will respond.

We asked Uni to respond to a few FAQs.

LWG: Please tell us more about the classes. . . When are they held? What is your vision for the series?

In recent years, we’ve had a strong nutrition/wellness perspective. We are hoping to shift the focus of the classes into more culturally themed classes that incorporate storytelling.

Uni: Classes are held on the first Thursday of each month, from September to June, from 7:30–9:00 p.m. We set up a room with a demo/teachers table and rows of chairs to watch the demonstration. For the most part, the instructors drive the theme of the class, and have in recent years had a strong nutrition/wellness perspective. We are hoping to shift the focus of the classes into more culturally themed classes that might incorporate story-telling and more personalized relationship with the dishes that are being taught.

LWG: How successful have the classes been in the past in terms of attendance?

Uni: To the best of my knowledge, the classes are slightly inconsistent in terms of the number of people that attend the class. I guess we measure success by the number of attendees. This is partly because the cost of the materials is funded by the fee for the class. So, I’ve seen classes that are to capacity (about 50 people) and other classes with only a handful of attendees. However, the other measure of suc-



“My September class will do a kimchi basics,” says Uni Lee, PSFC Cooking Class instructor.

cess could be execution of the event. The former coordinator for the class, Olivia Roszkowski, was a powerhouse of a woman who is an instructor from the Natural Gourmet Institute. We’ve had a lot of skilled help, because some of the execution was possible due to students that were recruited to help with the class. We decided to enlist the wider Coop membership to become semi-skilled labor for the squad and really work on building a team.

LWG: What do you like about cooking?

Uni: I heart cooking! I have a myriad of cheffing experience at cafés, yoga retreat centers, various restaurants, personal cheffing, and catering. Even with all that, I am considering myself an artist that uses food as her medium. However, I started teaching because I was interested in nutrition, and got so turned on by how food affects and creates the body! I feel like so much happens when you learn how to create something . . . it’s empowering, motivating, and delightful.

LWG: Do you have a favorite recipe you’ll be sharing?

Uni: For the September class, I decided to do a kimchi basics class. This really is a perfectly themed class as we enter the bounty of the fall season. This also deals with my cultural background and memories of

squatting next to my mom and the mouth-watering opportunities that came from being the taste-tester. We start off with a vegetable and spice base and put it on the cabbage or whatever vegetable we are pickling. There will be a recipe, of course, but I will probably talk about the intuitive and feeling part of the process. After a lot of experience around it, you can almost tell if it’s correct. But I also want to build in room for the fact that taste is subjective. So, maybe saying that, it’s not that cooking anything is correct or not, but to know yourself to know what you like.

LWG: So far, how many classes have you held? How much participation have you had?

Uni: The classes have been going on for a long time. Susan Baldassano has been working on this squad for over two decades, I believe.

LWG: What types of meals will you be cooking?

Uni: A new protocol for the classes will be that all the ingredients will be sourced solely from the Coop. We are also trying to shape the classes into somewhat of a cultural experience. I believe Susan will be teaching the class for Chanukah. Recently, we had a class on Dominican cooking. Classes usually involve three to four recipes, depending on the complexity of the dish. ■

Cooking Classes Schedule
September – June
1st Thursday of each month
7:30-9:00 p.m.
Materials fee: \$5

SECOND LOCATION STUDY COMMITTEE REPORT

Introducing the Second Location Study Committee

By Dan Miller

Food Coop members, the Coop has formed a Second Location Study Committee in order to assess the feasibility of opening a new PSFC location in addition to our current store. This study was proposed for a number of reasons, including the limited capacity of our existing space and the restriction that it places on increasing the membership, the Coop's strong financial performance, and the desire to build on our good work beyond Union Street.

We are writing to update you on our progress, tell you where we are headed in the coming months, and invite your feedback and engagement in the process.

Background on the Second Location Study Committee

There is precedent for this conversation in our community. In 1998, the Coop initiated a study of the feasibility of (and eventually carried out) an expansion into a neighboring building on Union Street. Responding to the needs of a growing membership at that time, that expansion allowed our Coop to grow into what it is now.

This most recent conversation around a second PSFC location started gaining momentum in 2014, when member Jonathan Farber began discussing another expansion study with the General Coordinators (see *Linewaiters' Gazette* issues November 13, 2014, April 14, 2016, and May 12, 2016). The conversation turned into a formal proposal for committee formation at the July 2016 General Meeting, and passed.

After a formal application and interview process led by the General Coordinators and Jonathan, the November 2016 General Meeting elected nine members to the Second Location Study Committee. We are a group of enthusiastic members who currently come to this work with experience in urban planning, design, community organizing, financial analysis, logistics, and real estate.

Work to Date and Process

The committee has come to define feasibility broadly, and we are working on an exhaustive study of many location-al, financial, and operational possibilities, including what it would mean for our community to expand its existing systems, information technologies, and

democratic processes.

Working with GCs, members of this committee have spent the last seven months structuring our group's work, conducting preliminary research and financial analysis, and preparing to engage the broader membership in questions pertaining to a future space for the PSFC community.

The study is expected to conclude before summer 2018. Our analysis will consider the implications of a second location for the Coop's finances and operational approach and will look at potential store locations relative to member preferences and support, as well as commercial real estate opportunities. A final committee report will summarize this work and make recommendations to the general membership. We expect it to address such issues as whether a second location is viable and what process, if any, should be put in place to pursue a second location. We expect to facilitate a Coop-wide discussion around our study so that the general membership is informed and, if a specific path of action is recommended, the Coop is equipped with a process to move forward.

In addition to financial, operational and physical site analyses, the Second Location Study Committee will hold focus groups and open houses for the current membership and provide General Meeting updates before the study is completed.

We are considering coming to the GM in August with a proposal for a Coop-wide survey. As part of our work, we will also create some community processes and recommendations for moving forward after the presentation of our work to the general membership in 2018.

What's Next

In the coming weeks and months, look for regular updates from our committee. We are excited to share our ongoing findings with you in the hopes of getting your input and insight. We will be providing updates at the GM and in the *Linewaiters' Gazette* as well as on our Committee's blog (currently under construction) at <https://cooplocationstudy.tumblr.com/>. We are looking at many variables, including the geographical distribution of Coop members, how they travel to and from the store, what the shopping experience is like for them, and what kinds of new Coop services or amenities would benefit the community most, among many others.

Upon our election to this committee, the nine members heard feedback from the GM that the committee should be augmented to be more fully representative of a range of racial, ethnic, professional background, and gender perspectives. At the July 2017 GM, our proposal to select four additional members for our group was approved. With these new members in

place, we can better reflect the myriad identities present in the PSFC, and also better meet the big challenge that this committee has taken on.

In addition to frequent updates to the general membership, we will also be seeking member engagement through discussions at the Food Coop. We recognize that the feasibility of another Coop location depends on member interest, support, and vision. We look forward to speaking with you

and having your excitement, concerns, and ideas contribute to our study.

With feedback from the membership, our group will move into a report-drafting phase before presenting our final feasibility study to the GM in 2018 through a Coop-wide process to be determined. Please reach out to Coop. locationstudy@gmail.com with your input, or if you'd simply like to be engaged in our work moving forward. We look forward to hearing from you. ■

Interested in Engaging Coop Work?

Dispute Resolution Committee (DRC) seeks NEW members

SKILLS NEEDED

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

OUR WORK INCLUDES

- Resolving conflicts between members
- 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 an **excellent 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

foodcoopdrc@gmail.com with the subject line: Joining the DRC
Join us to make the Coop the best place it can be for everyone.

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.

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

Puzzle author: Abdul Powell. For answers, see page 12.

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

LINEWAITERS' GAZETTE

The *Linewaiters' Gazette* is published biweekly by the Park Slope Food Coop, Inc., 782 Union Street, Brooklyn, New York 11215, 718-622-0560. Opinions expressed here may be solely the views of the writer. The *Gazette* will not knowingly publish articles that are racist, sexist or otherwise discriminatory.

The *Gazette* welcomes Coop-related articles and letters from members.

SUBMISSION GUIDELINES

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

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

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

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

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

Letters: Maximum 500 words.

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

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

LETTERS, ARTICLES AND REPORTS SUBMISSION POLICIES

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

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

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

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

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

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

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

FAIRNESS, ANONYMITY AND RESPECT POLICIES

In order to provide fair, comprehensive, factual coverage:

Fairness

1. The *Gazette* will not publish hearsay—that is, allegations not based on the author's first-hand observation.
2. Nor will we publish accusations that are unnecessary, not specific or are not substantiated by factual assertions. The *Gazette* will not publish gratuitous personalization. That is, no unnecessary naming of Coop members in polemical letters and articles. Writers must address ideas not persons.
3. Submissions that make substantive accusations against specific individuals, necessary to make the point of the submission and within the Fairness, Anonymity and Respect policies will be given to those persons to enable them to write a response, and both submissions and response will be published simultaneously. This means that the original submission may not appear until the issue after the one for which it was submitted.

Anonymity

Unattributed letters will not be published unless the *Gazette* knows the identity of the writer, and therefore must be signed when submitted (giving phone number). Such letters will be published only where a reason is given to the editor as to why public identification of the writer would impose an unfair burden of embarrassment or difficulty. Such letters must relate to Coop issues and avoid any non-constructive, non-cooperative language.

Respect

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

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

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

SUMMERTIME

DON'T FORGET YOUR COOP SHIFT!



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

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

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

YOUR CO-WORKERS WILL LOVE YOU FOR IT!

RETURN POLICY



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

REQUIRED FOR ANY RETURN

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

CAN I EXCHANGE MY ITEM?

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

CAN I RETURN MY ITEM?

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

NEVER
RETURNABLE

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

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

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

RETURNABLE

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

This Issue Prepared By:

Coordinating Editors: Erik Lewis

Joan Minieri

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Heloisa Zero

Editor (production): Jean Gazis

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Puzzle Master: Abdul Powell

Final Proofreader: Lisa Schorr

Index: Len Neufeld

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.

Derrick Abbey	Jamal Burems	Paolo Fornasini	Daniel Kennedy	Sophia Morgan-Busey	Josh Sax
Sarah Abney	Noel Busey	Lauren Fritz	Rajan Khanna	Theodora Morris	Isoke Senghor
Davis Erin Anderson	Qiling Chen	Rebecca Garcia	Bryce Komaroff	Jacob Nass	Sam Sheppard
Hannah Anousheh	Teodora Chitiboi	Michael Givey	Alexandra LaRosa	Anne McNamara	Joseph Sorrentino
Ashley Baldwin	Stephanie Cochrane	Ian Granick	Anne Legendy	Andrew Otto	Hannah Southworth
Francesca Bastianini	Daniel Corman	Claire Groden	Philip Legendy	Nihal Ozay	Mariel Stein
Kimberly Bastien	Ari Daube	Steven Grootaert	Samuel Lutzker	Savas Ozay	Jenna Toulantis
Willie Bell	Luciene Dos Santos	Lauren Henfey	Kyle Markmann	Rosa Palermo	Robert Victorian
Sarah Benson	Christophe Downey	Kari Hintze	Beth McQuade	Anita Peghini Raber	Berlin Wagar-Kim
Dave Betts	Pauline Downey	Fanny Ita Nagy	Tarachand Mehta	Alia Persico-Shammas	Jordan Walters
Abeni Bloodworth	Hannah Dreier	Raven Jackson	Tarulatta Mehta	Reynaldo Pulido Quintana	Caroline Watt
Kemba Bloodworth	Jodii Elliott	Elisabeth Jamison	Alex Mierjeski	Brigid Reilly	Tessa Williams
Paul Bocchino	Brontë England-Nelson	Gabrielle Kassin	Ian Mikusko	Lucas Riccardi	Elaine Yao
Jonah Bookman	Alex Falberg	Adithi Kasturirangan	Ranen Minsky	Jules Roussel	Tiffany Zarabi-Aazam

COOP CALENDAR

New Member Orientations

Attending an Orientation is the first step toward Coop membership. Pre-registration is required for all of the three weekly New Member Orientations. To pre-register, visit foodcoop.com or contact the Membership Office. Visit in person or call 718-622-0560 during office hours.

Have questions about Orientation? Please visit www.foodcoop.com and look at the "Join the Coop" page for answers to frequently asked questions.

The Coop on the Internet

www.foodcoop.com

The Coop on Cable TV

Inside the Park Slope Food Coop

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

General Meeting Info

TUE, AUGUST 29

GENERAL MEETING: 7:00 p.m.

TUE, SEPTEMBER 5

AGENDA SUBMISSIONS: 7:30 p.m.

Submissions will be considered for the September 26 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Aug 17 issue: 12:00 p.m., Mon, Aug 7
Aug 31 issue: 12:00 p.m., Mon, Aug 21

CLASSIFIED ADS DEADLINE:

Aug 17 issue: 7:00 p.m., Wed, Aug 9
Aug 31 issue: 7:00 p.m., Wed, Aug 23

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, August 29, 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

aug 5
sat 2 pm

Stress & Fatigue

Wish you had more energy? Can't seem to get through the day without that second (or third) cup? Hopeful that your stress level will drop but never seem to feel that way? Nutrition Response Testing is a non-invasive system of analyzing the body to determine the underlying causes of ill or non-optimum health. We can help identify nutritional deficiencies that contribute to stress and fatigue and support your body with whole-food supplements, dietary changes and lifestyle hacks that will put the pep back in your step! Long-time Coop member **Diane Paxton**, MS, LAc, is an acupuncturist, colon therapist and Nutrition Response Testing Advanced Clinical Master. She is also the owner of Inner Fire Natural Health Improvement Center with offices here in Park Slope and in midtown Manhattan.

aug 8
tue 7 pmSafe Food Committee Film Night:
Portrait of a Garden

In a historical vegetable garden on a Dutch estate, the 85-year-old pruning master and the gardener tend to the espaliers. As they prune, the men chat about food, the weather, the world and they share their knowledge of horticulture. We're swept along by their passion, dedication and knowledge. Meanwhile, the seasons go by. The gardening lady works the vegetable patches, the citrus trees leave their winter accommodation and we get to meet the Apple Blossom Beetle. As peace slowly returns to the natural world, it's business as usual for the gardener amid the falling leaves and the white frost on the branches.

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

aug 9
wed 7 pmLearn 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.

aug 29
tue 7 pm

PSFC AUG 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: Request for Permission to Conduct Survey (15 minutes)

Proposal: The Second Location Study Committee is requesting permission to conduct a survey of the membership related to the possible opening of a second location of our Coop. —submitted by Second Location Study Committee

Item 2: Wine Coop (30 minutes)

Discussion: Proposal to form a committee to assess whether to create a wine coop. By forming a committee we hope to assess:

- Would a wine coop benefit members (creating a survey to assess member interest)
 - Would the wine coop be financially sustainable (estimate funding required and business case)
 - What purchasing procedures should the wine coop follow
 - How should the wine coop be funded (with loans from members or from the Food Coop directly)
- submitted by Christopher Terrell

Item 3: Amendments to Coop Bylaws (45 minutes)

Discussion: To amend Articles III, V and VI of the Coop's bylaws to better reflect the way the Coop operates. Amendments are as follows:

ARTICLE III: BOARD OF DIRECTORS

Current Wording:

1. There shall be a Board of Directors consisting of five persons elected by the membership at the annual meeting, and one of the paid coordinators, ex officio.

Proposed Wording:

1. There shall be a Board of Directors consisting of five persons elected by the membership at the annual meeting, and one of the General Coordinators, ex officio.

ARTICLE V: EMPLOYEES

Current Wording:

1. The corporation shall employ one or more coordinators upon such terms and conditions as the directors shall, by resolution, approve. The Coordinators shall be Chief Administrative Officers of the corporation and shall administer the affairs of the Corporation subject to the direction of the directors. The directors may, by resolution, authorize the Coordinators to take such action as they shall deem necessary for the good of the corporation as cannot well await the next meeting of the directors, subject to ratification by the directors, and may, by resolution, confer such other powers and duties on the Coordinators as they deem proper, to the extent permitted by law. The Coordinator with greatest seniority shall be a member of the Board of Directors, ex officio, provided, however, that in the absence of such Coordinator, another Coordinator, with the greatest seniority of those Coordinators present, shall serve.

2. The corporation may, by resolution, employ such other persons or firms for such purposes and upon such terms and conditions as the Board shall deem appropriate.

Proposed Wording:

1. The corporation shall employ one or more General Coordinators upon such terms and conditions as the directors shall, by resolution, approve. The General Coordinators shall be Chief Administrative Officers of the corporation and shall administer the affairs of the Corporation subject to the direction of the directors. The directors may, by resolution, authorize the General Coordinators to take such action as they shall deem necessary for the good of the corporation as cannot well await the next meeting of the directors, subject to ratification by the directors, and may, by resolution, confer such other powers and duties on the General Coordinators as they deem proper, to the extent permitted by law. The General Coordinator with greatest seniority shall be a member of the Board of Directors, ex officio, provided, however, that in the absence of such General Coordinator, another General Coordinator, with the greatest seniority of those General Coordinators present, shall serve.

2. The corporation authorizes the General Coordinators to employ such other persons or firms for such purposes and upon such terms and conditions as the General Coordinators shall deem appropriate unless otherwise decided or directed by the Board.

ARTICLE VI: MEETINGS

Current Wording:

2. The Board of Directors shall meet at least ten times each year on such dates as it shall appoint and at such other times as it, by resolution, shall fix. The membership shall be given notice of each such meeting prior to such meeting. The directors shall inform those members who shall be present of the nature of the business to come before the directors and receive the advice of the members on such matters. The portion of the Board of Directors meeting that is devoted to receiving the advice of the members shall be known as the General Meeting and is not in any way intended to be one of the "meetings of the membership" that is referred to elsewhere in these bylaws. The members who gather to give advice to the directors may choose to vote in order to express their support or opposition for any of the issues that have come before the meeting.

3. A quorum for all meetings of the directors shall be one-third of the directors. A quorum for all meetings of the membership, including the annual meeting, shall be 100 members of such body. Each member is entitled to one vote.

Proposed Wording:

2. The Board of Directors shall meet at least ten times each year on such dates as it shall appoint and at such other times as it, by resolution, shall fix. The membership shall be given notice of each such meeting prior to such meeting. The directors shall inform those members who shall be present of the nature of the business to come before the directors and receive the advice of the members on such matters. The portion of the Board of Directors meeting that is devoted to receiving the advice of the members shall be known as the General Meeting and is not in any way intended to be one of the "meetings of the membership" that is referred to in Article VI section 3 of these bylaws. The members who gather to give advice to the directors may choose to vote in order to express their support or opposition for any of the issues that have come before the meeting.

3. A quorum for all meetings of the directors shall be one-third of the directors. A quorum for all meetings of the membership, including the annual meeting, shall be 100 members of such body. Each member is entitled to one vote.

—submitted by the General Coordinators

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.

For more information on these and other events, visit the Coop's website: foodcoop.com

All events take place at the Park Slope Food Coop unless otherwise noted. Nonmembers are welcome to attend workshops.

Views expressed by the presenter do not necessarily represent the Park Slope Food Coop.

INTERNATIONAL TRADE EDUCATION SQUAD REPORT

Fair Trade: What's It All About?

By Willy Naess, ITES

One of Donald Trump's first executive actions after taking office was to pull out of the Trans-Pacific Partnership (TPP), a free trade agreement that the Coop's International Trade Education Squad (ITES) spent the past two years investigating. Although the TPP is dead, ITES will continue looking at issues surrounding free trade, including recent talks to renegotiate NAFTA. We'll also be looking at the topic of fair trade.

The Coop sells a variety of fairly traded items, and there's a good chance you've seen some of them on the shelves. Do your bananas have a sticker that says "Fair Trade International?" Maybe that chocolate bar you picked up is labeled "Equal Exchange?" These designations indicate that the item was produced and sold in accordance with fair trade standards. But what exactly are those standards?

Broadly speaking, fair trade emphasizes a more equitable relationship between producers and consumers. That might include higher wages for farmers and artisans, improved working conditions, and higher environmental standards. "Fair trade is essentially like going to your local farmer's market, except it's for products you can't really find sourced domestically," says Manju Gupta-Koley, an outreach worker for Equal Exchange Coop. "We don't have the growing conditions to grow coffee here, but wouldn't it be nice to know the person and the group that your coffee did come from? Since you can't get to know your Guatemalan coffee producer, maybe you can trust the company that's sourcing it enough to ask those questions. It's just trying to connect you to where your food is coming from, and also do right by both ends of the food system, the consumers and shoppers, as well as the farmers and producers."

I met Gupta-Koley at Fair Trade Day, held on a beautiful May morning outside PS 321. The festival, sponsored by the NYC Fair Trade Coalition, offered visitors a chance to browse the wares of local fair-trade vendors, and it also included an educational panel on fair trade practices. I was impressed by the diversity of fairly traded products. Gupta-Koley was handing out samples of fair-trade chocolate, a product that accounts for a huge portion of the fair-trade market. But other vendors sold things as diverse as cookies, jewelry, and furniture, all fairly

traded. Jobi Broadus, who sells clothing housewares through her company Fashion Ave & Brooklyn, said she was optimistic about the future of fair trade in the apparel industry. "A lot of designers are doing something about it," she said. "PVH [the owner of Tommy Hilfiger, Calvin Klein, and other clothing brands] opened a factory so they can have control over their supply chain and how workers are treated. We don't want to be in a situation where it takes a fire in Bangladesh and a thousand people to die for something to happen. Why does it have to get there? Maybe it is because of bad publicity, but whatever the reason is, if companies are actually changing, that's important. And I see it's happening."

Fair trade emphasizes a more equitable relationship between producers and consumers, higher wages for farmers and artisans, improved working conditions, and higher environmental standards.

Despite such optimism, the vendors I spoke with also acknowledged that the fair-trade movement faces considerable obstacles in reaching a wide audience. Shoppers look for the cheapest deals, unaware of—or willing to ignore—the fact that low prices come at a cost to producers. And for those who are committed to buying fair trade, the range of fair-trade designations only creates confusion about what they're buying. "A lot of people don't have the time to do the research or the vetting that they'd want to," says Gupta. "So one of the challenges is how to communicate with shoppers about the values that they have when they're shopping."

This brings me back to those different stickers and labels you might have seen around the Coop.

"Fair Trade": these items have been certified by one of two nonprofits, either Fair Trade International or Fair Trade USA. Although these two organizations follow different standards and have been criticized for inconsistent practices, they both audit supply chains and require that farmers be paid a minimum price for their products, even when global demand for those products dips. For example, producers of Fair Trade coffee are guaranteed a minimum of \$1.40 per pound of coffee beans.

"Direct Trade": these items

have been bought directly from farmers or farmer cooperatives, cutting out the middlemen. While this sounds good on paper, there is no independent body that audits direct trade products, so there's no way of knowing whether direct trade standards were upheld—some critics suggest that up to a quarter of items with this label do not follow the standards that the label implies.

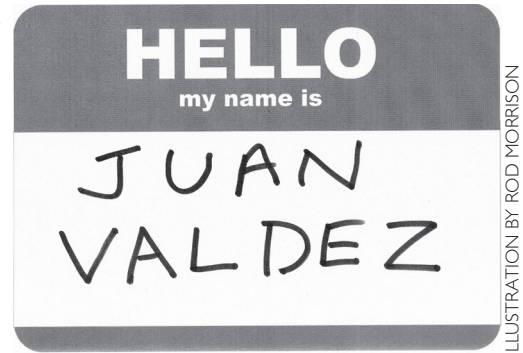
"Equal Exchange Fairly Traded": these items are distributed by Equal Exchange, a worker-owned cooperative that has been selling fair trade items in the US for over thirty years.

It promises to buy products from "small farmers and small producers who are democratically organized." Several Equal Exchange products, including coffee and chocolate, are available at the Coop.

Still confused? Follow Gupta-Koley's advice: "If you see a label, look up what it means. Follow up on that company's website and see if those values are in line with what you're trying to support with your purchases." In this way, fair trade highlights the impact that we all can have with others

when we exchange goods and services either in our own neighborhood, or around the world.

For more information about fair trade and free trade, including updates on the NAFTA talks happening now, check out the ITES blog at <https://coopites.wordpress.com>. ■



COORDINATOR'S CORNER

Coop's Corporate Taxes

By Joe Holtz, General Coordinator

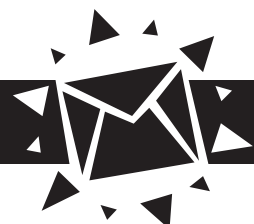
At the June 27 Annual Meeting, our CPA Auditor Robert Reitman, from the firm of Cornick, Garber & Sandler, LLP, answered questions from members in attendance. Mr. Reitman decided that one of the questions

regarding the Coop's corporate taxes would be better answered in writing in the *Gazette* and he told the meeting that he would be sending us the information for publication in our newsletter. The document below is the information that he has provided. ■

PARK SLOPE FOOD COOP
F/Y 1/29/2017
INCOME TAX CALCULATION WORKSHEET

	(INCOME) EXPENSE PER FINANCIAL STATEMENTS	(INCOME) EXPENSE PER INCOME TAX RETURN
Net income per financial statements before taxes:	6,840	6,840
TEMPORARY DIFFERENCES:		
DEPRECIATION EXPENSE	307,330	414,450
GAIN ON DISPOSAL OF FIXED ASSETS	(4,749)	(11,048)
VACATION ACCRUAL	408,708	393,694
ACCRUED PENSION LIABILITIES/PENSION COST	843,617	110,000
TOTAL TEMPORARY DIFFERENCES:	1,554,906 [a]	907,096 [b]
ADJUSTMENT TO INCOME PER FINANCIAL STATEMENTS ([a] - [b]):		647,810
TAXABLE INCOME TO CALCULATE STATE AND CITY TAXES (BEFORE NOL)		654,650
State and NYC taxes		65,000
FEDERAL TAXABLE INCOME AFTER STATE TAX DEDUCTION (BEFORE NOL):		589,650
NOL		242,549
FEDERAL TAXABLE INCOME AFTER STATE TAX DEDUCTION AND NOL		347,101
Federal taxes		118,000
Total Federal & State taxes:		183,000
Change in deferred tax asset		(170,900)
Income tax provision per financial statements:		12,100

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



Editor's Note: Beginning in May 2017, the *Linewaiters' Gazette* instituted a new policy aimed at avoiding the serial repetition of content. The following letter, while on the subject of boycotts and BDS, also raises a new topic—namely, a proposed law now being put forth by government legislators. Any responses to this new topic sent to gazettesubmissions@psfc.coop will be considered for publication if they follow the letters guidelines:

- Has not already been covered extensively in the *Linewaiters' Gazette*

- Is not a serial submission containing information similar to that covered in past issues of the *Gazette*

- Does not exceed the word count for letters (500 words)

- Does not contain long, "unclickable" URLs that hinder the reader from following the letter and understanding its sources

- Does not contain hearsay or unsubstantiated accusations

- Does not require any editing or rewriting for clarity and coherence

- Does not contain language that is hateful, racist, sexist, discriminatory, inflammatory, personally insulting, or needlessly provocative.



ACLU WARNS SENATE ANTI-BDS BILL IS UNCONSTITUTIONAL

TO THE MEMBERS, During the week of July 17, a bill was introduced in the US Senate that would criminalize those who advocate Boycott, Divestment and

Sanctions (BDS) against Israel. The international BDS movement has been growing since 2005, when Palestinian civil society groups proposed this non-violent campaign opposing Israel's occupation of Palestine and persecution of the Palestinian people.

The bill, "Israel Anti-Boycott Act HR 1697/S720" would impose maximum civil penalties of \$250,000, maximum criminal penalties of \$1,000,000 and prison terms of up to 20 years for those convicted of boycotting Israeli products and institutions in violation of this law. Advocating BDS would be punished. The American Civil Liberties Union sent a public letter to the 43 senators (including Kirsten Gillibrand and Charles Schumer of NY) who sponsored the bill, denouncing it as an attack on our First Amendment free-speech constitutional right to boycott. You can read their letter at aclu.org/blog/speak-freely/first-amendment-protects-right-boycott-israel.

Those who support the policies and actions of the Israeli Government may be pleased that this bill has been introduced. But if it were to become law, our

right to peaceful public protest is in great danger.

What has this bill got to do with the Park Slope Food Coop? We have been involved in a years-long controversy about boycotting Israeli products. At present, more than two years after a vote was requested, the Coop has not voted on boycotting SodaStream (an Israeli water-carbonation product produced by exploited Bedouin workers). The General Coordinators (GCs) claim that the nature of the issue has made it impossible for them to find a space for the vote to take place.

But this congressional bill is a wedge to attack our free-speech rights in general. At a time when the former CEO of EXXON, Rex Tillerson, can be Secretary of State, how long will we have the right to support anti-fracking laws or protest the use of fossil fuels? Will the Coop's boycott of Coca-Cola products be challenged by a "Coca-Cola Anti-Boycott Act"?

Our General Coordinators have already participated in the suppression of free speech by banning meetings at the Coop about SodaStream, BDS, Israel or boycotts related to these subjects. The *Gazette's* edi-

tors claim the right to suppress publication of letters about these subjects as well. These are not actions to be proud of. I believe the GCs and editors are acting (probably unwittingly) as part of the international movement to make us afraid to protest injustice. I fear they are helping to create a more ill-informed and docile Coop membership.

Naomi Brussel
Park Slope Food Coop
Members for BDS
psfcbds.wordpress.com

A RESPONSE TO NAOMI BRUSSEL

On the night of the 2012 meeting at Brooklyn Tech where the issue of holding a referendum to join the BDS movement was scheduled, the local police precinct leadership and the school administration were quite worried that, unbeknownst to them, we were having a meeting about a well-known long-term violent conflict. The meeting garnered great interest from the media and local politicians. The police and the school made it clear that in their opinion we should have told them in advance what was on our meeting agenda. Both the police and the school thought we should have hired a lot of security personnel. The school administration also made it clear that they would not rent to us again if we were to have any topic relating to this conflict on our meeting agenda.

A vote has been due for scheduling at a GM on a proposed Sodastream boycott. Sodastream is manufactured in Israel. We have looked for a place to hold the discussion and vote. Based on what we learned from the 2012 Brooklyn Tech meeting we have informed every potential renter of big locations (2000+ seating) why we are inquiring about renting their location. We have not found anyone willing to rent us a meeting space to vote on this issue. Contrary to Naomi's use of the word "claim", this is not a claim, it is a fact. We have shared previously at several GMs the list of locations that we tried to rent, but did not succeed.

Joe Holtz
Park Slope Food Coop
General Coordinator

JOIN THE NEW LABOR COMMITTEE!

As approved at the May 30 GM, the Coop is establishing a Labor Committee with a mission "to systematize the way information on food workers' struggles is received and keep the GM and leadership abreast of these efforts and ways in which the Coop might engage with them." The primary goal is to "support established food worker organizations that organize food workers and document workers' rights efforts."

See the 5/11/17 issue of the *Gazette* on the Coop website for a full description of the Committee's goals and functions.

APPLICATIONS ARE DUE BY AUGUST 17. SEE BELOW FOR DETAILS.

Prospective committee members are expected to be committed to learning about and supporting struggles for social, economic and racial justice on behalf of all workers in the food chain. We will be guided by the belief that labor rights are human rights.

Members will work at least 2.75 hours every 4 weeks, and up to 7 members of the Committee will receive workslot credit. The Committee's formal work will begin by September. (We hope the committee will have more than 7 members but only 7 at a time can receive workslot credit.)

Work will include participation in monthly meetings (typically 1-1/2 hours, at the Coop, on a night to be determined), and other documented work between meetings, including research, writing and member education.

Prospective members should be Coop members for at least one year (membership status history will be considered). The Committee will seek to select members who reflect racial, ethnic and gender diversity of the Coop's membership.

Previous experience with labor and workplace issues, and fluency in Spanish, are useful but not necessarily required. Enthusiasm and interest are!

We encourage all interested members to consider this opportunity, and to tell other potential members about it.

To apply, please send a few paragraphs, **by August 17**, to erfrumin@gmail.com, describing your experience and interests in relation to the Committee's mission and goals (150 words max). Please include a telephone number and times when you are available to receive phone calls.

If you have questions or want further information on the development of the Labor Committee, please call or text Eric Frumin, at 917-209-3002, or email him at erfrumin@gmail.com.

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. 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.

COORDINATOR'S CORNER

Avoiding War Zones

The following article is reprinted from the May 26, 2016, *Linewaiters' Gazette*.

By the General Coordinators

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

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

We have been asked to meet with one of the sides to further explain our actions. Because this decision affects all members of the Coop, and not simply the members actively engaged in sustaining this dispute, we decided to share with the whole Coop our thought process leading to this decision.

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

For one workshop, the presenter wondered if the Coop would provide security for their upcoming workshop. We concluded that this request was based on the assumption that the nature or content of the presentation would evoke a violent or threatening response from participants or bystanders and the presenter feared for their safety. Our response was "we are canceling your workshop". The presenter withdrew their question (and got over their fears?) and asked to go ahead with the workshop. We went along with their request. In hindsight, our retraction of the cancellation was probably

not the right choice. We do not want collateral damage from the ongoing armed conflict in the Middle East to take place anywhere in the world including at our Coop.

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

The Coop recently surpassed the 17,000-member threshold. As chief stewards of the Coop, we feel that our paid time serving all 17,000 member-owners has to come before refereeing the local edition of a decades long armed conflict. In addition to the many emails, phone conversations and related meetings, these workshops have required ongoing refereeing and have taken too much of our time that our members are paying for. Our commitment to responsible stewardship of the Coop and the Coop's collectively owned money points us to this decision.

One of the reasons for the success of the Coop is our adherence to the principle of putting work in the membership's hands rather than in the hands of the paid staff whenever it is practical to do so. Practical is defined as jobs that the members can do well enough to meet Coop and member needs despite a 28-day gap between work slots. Paid staff, due to our presence in the building and our understanding of the demands on the meeting room space, need to be involved in the final scheduling of events in the meeting room. But up until this point we have not needed to be involved deeply in the content of those events. Now it appears that we need to check to see if an event might

require a police presence (that means the event will be cancelled by us) or needs to be vetted by our attorney before being allowed.

In summary, the responsible use of payroll dollars means that events that consume an inordinate amount of paid staff time should not be held. We understand that both sides in this on-going, never-ending dispute are firmly convinced that they are on the good side. We wish to be on the side of protecting the Coop's use of its most expensive resource, paid labor. Mediation of this dispute within the Coop's four walls has demanded extra paid labor.

If there are members who are not happy with this decision, then the General Meeting is the forum for the members to direct the staff about usage of the meeting room. Members should submit relevant agenda items to the Agenda Committee. ■



ILLUSTRATION BY TOMMY KANE

To Submit Classified or Display Ads:

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

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

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CLASSIFIEDS

BED & BREAKFAST

BED & BREAKFAST, THE HOUSE ON 3RD ST, serving Park Slope for over 20 yrs. Large floor-thru, located between Fifth and Sixth Aves. Parlor floor, sleeps 3-4, private bath, deck, AC, wifi, kitchenette, 12' ceilings! 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, volleyball, basketball, social activities. Intergenerational comm. Child friendly. \$99,000 + maintenance. Contact: jacques62@gmail.com.

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. Contact cottages@reynoldshills.org.

MERCHANDISE-NONCOMMERCIAL

POLDER PROFESSIONAL IRONING BOARD. Steel. Stable. Iron rest. Foldaway shelf for laundry. 34Hx60L 18 widest surface. Orig price \$120. \$40 ederothaus@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.

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

MADISON AVENUE HAIRCUTTER is right around the corner from the Food Coop, so if you would like a really good haircut for a decent price, please call Maggie at 718-783-2154 I charge \$60.00 Wed-through Sundays 9 a.m.-5 p.m.

★ EXCITING WORKSLOT OPPORTUNITIES ★

Receiving Produce

Monday through Friday,
5 to 7:30 a.m.

Start your day early with a workout and a sense of accomplishment! Work side-by-side with our paid staff receiving daily fresh produce deliveries. If you are willing to get your hands a little dirty, lift and stack boxes, and work in our basement coolers, then you'll fit right in. We promise your energy will be put to good use. Boxes usually weigh between 2-30 lbs, but can 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.

Office Set-up

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

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

Store Equipment
Cleaning

Monday, Friday, 6 to 8 a.m.

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

Bathroom Cleaning

Tuesday, Thursday, 12 to 2 p.m.

Work with a partner to deep clean the Coop's bathrooms. Tasks include scrubbing floor tiles, cleaning toilets, mopping floors and stocking the bathrooms. You will work with only natural cleaning products. This job is perfect for members who like to clean and are conscientious about doing a thorough job.

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/packaging from most products
sold at the Coop—food and non-food.

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

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

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

We continue to accept
the following from all
community members:

Pre-sort and separate according to the categories below.

Toothbrushes and toothpaste tubes (any brand/size)

Baby food pouches and caps (any brand)

Energy bar wrappers (any brand)

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

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

Cereal and cracker box liners (any brand)

Food residue and paper labels OK.
No shopping bags.

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

Interested in joining the squads that run the Wednesday/Saturday collection,
or in starting a third collection time as your workslot?
Contact Cynthia Pennycooke in the Membership Office.

For more information about Terracycle, visit terracycle.com

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



Solution to this issue's sudoku puzzle

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

BIKE VALET SHIFTS
NOW AVAILABLE

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

Saturdays and
Sundays
April 1 through
November 19
12:30 - 3:15 p.m.
3:00 - 5:45 p.m.
5:30 - 8:15 p.m.



Contact debbie_parker@psfcdotcoop to sign up.