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# LINEWATERS' GAZETTE

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Volume LL, Number 17

August 31, 2017

## Brooklyn Navy Yard – New Food Destination

By Rene Brinkley

There is a hotbed of culinary innovation happening in an unlikely place in the heart of industrial Brooklyn. It is a space that covers over 300 acres, contains 40 historic structures and three city landmarks and is known for its military past: the Brooklyn Navy Yard. For over 200 years, until 1966, this was a naval site where over 70,000 workers built and repaired warships, aircraft, and developed technology, including steam power. Over the last 15 years, the Navy Yard has been undergoing a dramatic transformation, and food is a major part of the new identity.

### A Rooftop Farm

If one were to take a “what’s new in food” tour across the Navy Yard, a required stop is Brooklyn Grange, an innovative rooftop farming company. In 2012, after receiving almost \$600,000 in funding from New York City’s Department of Environmental Protection, 65,000 square feet of rooftop space was transformed into a working farm. The founders of Brooklyn Grange are on a mission “to create a fiscally sustainable model for urban agriculture, and to produce healthy, delicious vegetables.” A stroll through the urban field reveals an array of local vegetables and herbs, including kale, chard, eggplants, tomatoes and cilantro. The Brooklyn Navy Yard farm is one-and-a-half acres, and yields an estimated 20,000 pounds of fresh produce a year. While most of the food grown at Brooklyn



ILLUSTRATION BY VALERIE TRUCCHIA

Grange is sold to restaurants and small grocers, consumers can purchase the produce by joining their CSA, or visiting the weekly market at the company’s flagship location in Queens.

While Brooklyn Grange is first and foremost a farm, it also has an extensive calendar of events that makes the Navy Yard location not only a hip destination, but also a profitable enterprise. After the farmers go home, the rooftop space is further utilized to host dinner parties, yoga classes, cooking demonstrations and weddings. Ben Flanner, CEO and co-founder of Brooklyn Grange, once remarked that by day they farm and by night they pay the rent.

### Crickets Anyone?

Keeping on top of innovation in Brooklyn sometimes means exploring territory that others may fear. The second stop on the culinary tour takes a look at what some call the future of

food—bugs! Navy Yard tenant Terraforma creates free-range cricket farms. While the idea of a farm seems innocent enough, this farm is raising crickets for humans to eat. Before you get completely grossed out, over two billion people already eat insects and the Food and Agriculture Organization of the United Nations states that “edible insects contain high-quality protein, vitamins and amino acids for humans.” Eating insects instead of livestock is also environmentally friendly. Insects use less water and land and reproduce more quickly than farm animals. If you are still not ready to pull up to a plate of sautéed bug legs, some experts say one day you may have no choice. Current estimates have the world population set to hit 9 billion by 2050. To feed that many hungry people requires a reevaluation of how we use limited agricultural resources and a search for new

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## Wine and Beer: New York State’s Craft Beverage Business Is Booming, Thanks to Local Farms

By Leila Darabi

Living in the five boroughs of New York City, it can be easy to forget that New York is a leading agricultural state. As Jimmy Carbone, host of Heritage Radio’s *The Beer Sessions* program puts it: “If you take Route 22, from Albany to Cooperstown you cross through many old agricultural regions.”

That includes, he says, three million acres of dairy grazing land in decline. Enter the craft beverage industry, wine first, followed by beer and cider.

### Booze Is Big Business for the State

For more than 30 years, New York State’s family vineyards have been working to put the Empire State on the map as a premier grape growing region. According to the New York Wine and Grape Foundation, those 1,631 family vineyards and more than 400 wineries produce 175,000,000 bottles of wine each year, generating \$408 million in state taxes and \$4.8

billion in economic benefits for the state.

New York is also home to a growing fleet of breweries, distilleries and cideries, with more businesses opening every year. According to Governor Cuomo’s office, the state’s wine, beer, spirits and cider producers account for \$22 billion in annual economic impact and have created tens of thousands of jobs.

In 2012, Governor Cuomo hosted the state’s first Wine, Beer, Spirits and Cider Summit, an event that now takes place annually. “In addition to producing some of the finest beer in the world, New York’s craft breweries are creating jobs, supporting our state’s farmers and hops growers, as well as bringing in tourism dollars in local communities across New York,” he said at that flagship event.

At that same event, the governor announced a series of reforms, making it easier for family farms and businesses to produce craft beverages.

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### Next General Meeting on September 26

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The September General Meeting will be on Tuesday, September 26, 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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**NEW SUNDAY SHOPPING HOURS!**

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



Navy Yard

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solutions such as—you guessed it—eating bugs.

Mitchell Joahim is an architect and co-president at Terraforma, a nonprofit design group. He is on a mission to get more Brooklynites eating bugs. Not the kind you find by mistake on your plate, but the kind cultivated to be ordered from a menu. Joahim believes that one way to reduce the ick factor associated with eating bugs is to raise them in a clean environment. He stated, “At Terraforma we are architects focused on creating housing for crickets in a way that they feel super comfortable and free range.” Joahim continued, “We want the crickets to have the quality of life they want. If they are chirping and having lots of sex that is a good sign.” Originally built as emergency shelter for communities in crisis, Terraforma created a futurist “germ-free” housing structure composed of 224 cells that can sustain up to 20,000 crickets. Joahim soon saw demand for his crickets from an unexpected group—Brooklyn chefs.

Joahim recalled, “There is a chef and food producer in Brooklyn who is obsessed with where she can source crickets. She makes bonbons from cricket batter and needs access to high-quality milled powder on a regular basis.” This chef wanted all the information about the bugs she purchases, from pasture to plate. It was then that Joahim saw an opportunity to create Brooklyn-born crickets



in a “super-hygienic” environment that chefs could then turn into bonbons, cakes, donuts or whatever else they could imagine. Terraforma recently patented their cricket-farming system. The next step is to start selling them to farms, like Brooklyn Grange, which can then raise their own highly sanitized, sustainably raised, free range, locally grown crickets. Yum!

A Brooklyn Vineyard

Innovation at the Navy Yard is not just limited to food. After sampling rooftop vegetables and salivating over crunchy crickets, a culinary tour must end with a drink! Last year saw the arrival of the wine company Rooftop Reds, which has a vineyard on the roof of building 275. Spanning over 14,000 square feet, the vineyard contains 42 planters that hold 168 grapevines that currently have rows of visibly purple grapes. Devin Shomaker, co-founder of Rooftop Reds, stated, “We call ourselves the first commercially viable vineyard

system because we are the first to apply it to a rooftop and open a business revol[ing] around this urban agricultural premise.”

Over the last 15 years, the Navy Yard has been undergoing a dramatic transformation, and food is a major part of the new identity.

But a vineyard in the heart of Brooklyn? When one thinks of a wine-growing region, images of mountains, open space and fresh air come to mind—not Brooklyn’s urban landscape. Shomaker acknowledges that Brooklyn is an unconventional location for a vineyard, but he also points out that there is a lot of mysticism around wine culture. He remarked, “Most people are not viticulturally trained, and do not know what vines need to grow and prosper. Viticulture management comes down to science, and that is what we are proving out.” Shomaker says the Brooklyn Navy Yard is a great place for a vineyard, as it provides increased photosynthetic activity, due to the white rooftop, offers the



Grapevines at Rooftop Reds, world’s first rooftop vineyard, in the Brooklyn Navy Yard.



Mitchell Joahim of Terraforma in his Navy Yard studio where he and his colleagues are pioneering futuristic solutions in green urban living.

vines full sun exposure, and has resulted in reduced pest and fungal issues, due to the isolated location in the air.

For Rooftop Reds, the Brooklyn Navy Yard project is all about control and management of nutrients, water and the environment. It is also a labor of love, as it will take several years to yield just 30 cases of wine. Each bottle is expected to sell for \$1,000. But selling wine is not the only goal of Rooftop Reds. They want to prove that good wine can grow in urban

areas, encourage a new generation of viticulture innovators and spark interest in New York State wines.

In addition to wine tastings, Rooftop Reds has a calendar of events that includes pop-up dinners, movie nights and educational tours set to the sounds of Brooklyn.

Birth of a Food Hub

The Brooklyn Navy Yard’s transformation from a military installation to a food destination is still evolving. A plan by the New York City Economic Development Corporation and the Mayor’s office to create thousands of additional jobs in food included designating parts of the Navy Yard for food production and manufacturing. This resulted in the \$185 million overhaul of building 77. Once a windowless storage space, the 16-story building is now described by the Development Corporation as a “state of the art industrial/manufacturing, tech and design hub.” Set to open later this year, it will house a mix of international brands and local startups that will manufacture and sell their products on site. Tenants will include the bagel and fish purveyor, Russ & Daughters, the popular Crown Heights Caribbean restaurant, The Food Sermon, a Prospect Lefferts Garden smoothie bar, Brooklyn Greenery, and the supermarket chain, Wegmans. ■

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.

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

Puzzle author: Abdul Powell. For answers, see page 11.

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.



# Controversial Anti-BDS Law Could Affect PSFC and Its Members

By Ian Marsh

A recently proposed federal bill raises questions as to whether Coop members who support a boycott of products from Israel could be subject to fines and penalties for their political activism. The law, known as the Israel Anti-Boycott Act, could potentially impose 20 years in prison or a fine of \$1 million on individuals or organizations that support foreign countries or the U.N. Human Rights Council call to avoid doing business with companies involved in Israeli settlements. Supporters of the boycott are concerned their free speech may be violated.

Legal scholars have debated whether the law, an amendment to the 1979 Export Administration Act, actually imposes these penalties on U.S. citizens who simply advocate for a boycott. However, the American Civil Liberties Union claims on their website that the law would have a chilling effect on speech, even if such penalties weren't enforced. The act was originally intended to stop U.S. companies from joining the Arab League boycott of Israel.

The act would update current legislation by making it illegal to support a boycott directed by international governmental organizations against Israel. Furthering or supporting any boycott of a country friendly to the United States, if requested by a foreign nation, would also be illegal, along with requesting information about such boycotts if done in an attempt to further them.

The Coop itself could be affected by the new law if it voted to boycott Israeli products, such as Soda-Stream, the Israeli maker of a home carbonation system sold in the Coop. Members who support the Boycott, Divestment, Sanctions movement, known as "BDS," are attempting to hold a vote on the issue.

As usual, there is little agreement among the membership who are involved in issues surrounding the Israeli-Palestinian conflict. Coop member Barbara Mazor has been a consistent critic of BDS, saying that the movement is anti-Semitic and unfairly targets Israel. She has come out in favor of the new law, saying that it doesn't infringe upon free speech, as critics believe.

Responding to a letter to the *Linewaiters' Gazette* by Naomi Brussel, Mazor wrote that because the bill specifically targets those who support boycotts by the U.N or foreign countries, no BDS activists would be in danger. "S. 720

does not endanger our right to peaceful public protest, as Ms. Brussel asserts," she wrote. S. 720 is the name of the proposed law in the Senate.

Yoav Gal, a Coop member from Israel who is an opponent of BDS, said he supported the new law as a defense against discrimination. "Laws against BDS are like protection for any other minority group," he said over the phone from Israel.

Gal believes the BDS movement unfairly targets Israelis, in particular artists and intellectuals, who are innocent of crimes their government may have committed. "These people are completely a hundred percent innocent," Gal said. "But they have to pay a price, even those who aren't in a position of defending themselves. This is unique to Israelis."

"I don't think the boycott is free speech," he said. "The whole thing is so cynical."

Gal did say that he wouldn't support the new law if it criminalized speech in favor of a boycott of Israel, a concern of critics of the law. "People should say whatever they want," he said.

However, he would object strongly if the Coop signed on to the boycott as an organization. "If the Coop as an organization would take on the BDS platform, I would quit and join the lawsuit against it," he said.

Brussel, on the other hand, a Coop member who is a proponent of BDS, is deeply con-

cerned about the new law. She sees the law as a part of a larger campaign of repression against BDS, and noted that the American Israel Public Affairs Committee, the largest pro-Israel lobby in Washington D.C., helped to draft the law.

"The push for this kind of legislation and the push for shutting down speech about BDS is part of a national and international campaign coordinated by the Israeli government" she wrote in an email.

Carol Wald, another pro-BDS member of the Coop and a self-described "Coop nerd," sees the new law as an ominous sign of gradual authoritarianism.

"My grandparents and uncles were killed in the Holocaust; I'm very aware of how creeping fascism can happen," she said. "To criminalize speech...is extremely problematic, and I think this is way bigger than the BDS issue. I think it's part of the gradual encroachment on our civil liberties."

There is no consensus among legal scholars on whether political boycotts are protected under the First Amendment. However, Eugene Volokh, a law professor at University of California, Los Angeles, wrote a piece on *The Washington Post* website titled, "There is no right to engage in anti-Israel boycotts—but there is a right to call for such boycotts."

He argues that preventing U.S. companies from boycotting nations, such as Israel, is permitted under the constitu-

tion, and is already illegal if the boycott is directed by a foreign nation under the Export Administration Act. However, he notes that the Export Administration Act may violate the First Amendment because it bars "furnishing information" about a boycott. He also seems to be concerned that the currently proposed law could bar requesting a boycott, which could potentially bar protected speech.

Other proponents of the new law say critics' concerns are blown out of proportion. On a *Washington Post* blog, Eugene Kontorovich, a professor at Northwestern University School of Law who helped construct state-level anti-BDS legislation wrote that because individuals have not been prosecuted under the existing law, critics should not be concerned. The current amendment to the law is only a minor update, he wrote. According to the pro-Palestinian organization Middle East Monitor, Kontorovich lives in a settlement in the Israel-occupied West Bank.

Kontorovich also argues that the ALCU objection to the currently proposed law is so broad it would classify embargoes, such as those against Iran or Cuba, as unconstitutional.

During a contentious town hall in Portland, Oregon, where he was questioned about the issue, Senator Ron Wyden of Oregon also said BDS proponents shouldn't be concerned.

Wyden told his constituents that no one would be penalized for advocating for BDS under the new law. He said he "could not find one instance of anyone put in jail" in the 40 year history of the existing law. Wyden is a frequent advocate for robust First Amendment protections and, according to the Arab American Institute, an Arab interest group that rates legislators voting records, he has a mixed record on Israel.

The ACLU disagrees with this reasoning, writing on its website that the update is significant because it extends the penalties of the existing law to those who support the U.N. Human Rights Council Resolution, which calls for the creation of a database of companies who do business in Israel-occupied territories. According to the ACLU, even someone who posted on Facebook requesting information about an Israeli company's human rights record could be subject to penalties.

The new bill currently has 48 co-sponsors in the U.S. Senate, and 253 in the House of Representatives. Both New York senators supported the bill, but Senator Kirsten Gillibrand dropped her support of the bill in its current form after meeting with the ACLU. She wants any ambiguous language that could be interpreted as criminalizing speech removed before she supports it, she told *The Observer*. "I would never support any bill that chills free speech." ■



## Special Ordering Temporarily Suspended



We will not be taking special orders until after Labor Day

Vitamins/Supplements special orders are suspended indefinitely

No special orders on fresh baked goods

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



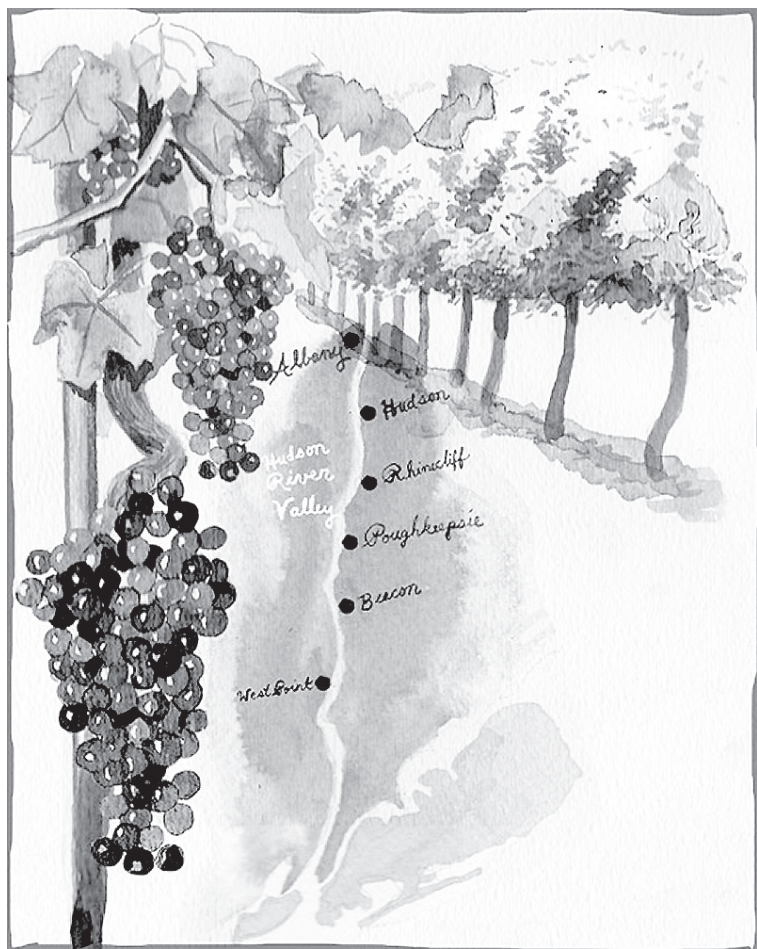


ILLUSTRATION BY CATY BARTHOLOMEW

## Wine and Beer

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### A Farm Brewery License

The most significant of these reforms was the Farm Brewery Law, creating a license to certify beer made from grains grown in New York State. To qualify, beer made at the brewery must use at least 20% New York-grown hops and at least 20% of all other ingredients must be grown in New York State. Beginning in 2019, this requirement will increase to 60% and by 2024 to 90%.

*Living in the five boroughs of New York City, it can be easy to forget that New York is a leading agricultural state...*

*Enter the [emerging] craft beverage industry, wine first, followed by beer and cider.*

The law aimed to bolster sales of grains grown in New York State, and, in turn, support the burgeoning microbrewery industry. For local beer producers, this license paved the way for a new channel of income and product promotion: tasting rooms.

Before the Farm Brewery Law, vineyards and wineries could offer tastings, but beer producers couldn't sell their product by the glass.

### Cash Crops

This shift benefitted not only beer makers, but farmers across the state seeking new ways to make valuable use of their land.

"It saved a lot of farms, and made people invest in their farms upstate," says Carbone.

June Russell, Manager of Farm Inspections and Greenmarket Strategic Development for GrowNYC, the organization that coordinates New York City's farmers' markets, agrees.

New York's humidity makes grain growing somewhat risky, she explains. Damp weather can foster fungus and mold, making grains useless for flour. A farmer's next choice might be selling grains for animal feed, but at a greatly reduced price.

"[For grain growers,] having a secondary market to grow into is really special," she says. "We definitely would have lost some of our grain growers if they had been stuck with the grains and nowhere to go with them or if it all had to go to animal feed."

The growth of farm breweries has helped to incentivize grain farming, says Russell, guaranteeing a higher-paying market even in humid sea-

sons. "That same mold and fungus doesn't survive the brewing process," she says.

To showcase this use of local produce, GrowNYC maintains a rotating Craft Beverage stand at its larger green markets, including Union Square and Grand Army Plaza.

### Urban Brewing

Not all farm breweries are on farms. As long as a producer uses the required amount of New York-grown hops and other grains, like barley, they qualify for the license. This is the case for Jason Sahler, owner of Strong Rope Brewery on President Street in Gowanus. A New York State native, Sahler uses his brewery and tasting room to showcase locally grown ingredients, and his own take on their flavors.

"The biggest issue is that since it's so new, they're still figuring it out," he says of the farmers who grow the hops, barley and malts he uses. According to Sahler, New York is still defining its signature flavor when it comes to beer.

He sees himself as a member of a community reviving an old industry. "New York was known for being a hop region pre-Prohibition. There [were] thousands of acres of hops, and it was going all over the world."

But modern New York-grown hops is a young industry, slowly finding its unique identity. Sahler's contribution to this grand experiment is making beers using a single hops and limited ingredients, so that he and those that taste his product can experience its distinctive taste.

### Brooklyn's Growing Winery Scene

Not far away, in Red Hook, Mark Snyder of Red Hook winery leads a similar process, making wine from grapes grown in New York state and trying to help define the signature charac-

teristics of New York's wine regions. A native Brooklynite (and Coop member), Snyder procures grapes from all over the state from the Finger Lakes to the North Fork.

Red Hook Winery uses grapes from a single farm to produce each wine. Other wineries, Snyder explains, might take chardonnay grapes from various farms and blend into one chardonnay "which by no means is a negative, but it's a cumulative effort of many different places. What we do is we vinify the grapes from each different vineyard separately."

To further this experiment, Red Hook Winery employs three winemakers, each with a distinct style: Robert Foley, Abe Schoener, and Christopher Nicolson. Snyder describes their varied approaches as "Napa traditional," "experimental and avant-garde," and "sustainable."

Snyder likens this approach to giving the same canvas to famous painters like Rothko and Picasso, and enjoying the radically different outcomes.

Since Red Hook Winery opened in 2008, a number of urban wineries have cropped up. Brooklyn Winery in Williamsburg uses New York grapes for its white wines, and makes all of its wine in the city. In addition to making wine on site, they have built a glass-ceilinged atrium out of their driveway, which

serves as a popular wedding venue. Last year they also opened a restaurant in Crown Heights—BKW by Brooklyn Winery—which pairs their full collection of wines with a fancy menu.

### Reviving New York's History

"We have long been a grape-producing state, even before Prohibition. We were a world-renowned sparkling wine producer. And the first bonded winery in the United States was located in the Finger Lakes," says Sam Filler, who until last year served as Governor Cuomo's liaison to the beer, wine, spirits and cider industry in his role as director of industry development at Empire State Development. Now the head of the New York Wine and Grape Foundation, Filler says the reforms put in place in 2012 paved the way for a craft beverage resurgence.

In 2014 the state introduced a craft brewing license for beer produced in New York, not necessarily with local grains. That same year, *Wine Enthusiast* named New York Wine Region of the Year, putting the state on the international map once again.

The future, says Filler, is bright, with more growth to come for wineries and breweries across the state. ■



PHOTOS BY CAROLINE MARDOK

Christopher Nicolson is one of the wine makers at Red Hook Winery, but also he fishes salmon in Alaska that is sold at the Coop.



Jason Sahler of Strong Rope Brewery resting on some barrels.





## SAFE FOOD COMMITTEE REPORT

## Plow-to-Plate Movie Series Presents: *Fresh*

By Adam Rabiner,  
Safe Food Committee

The *Linewaiters' Gazette* ran an earlier version of this review on December 31, 2009 for a screening of *Fresh* on January 12, 2010. This past July I chatted with director Ana Sofia Joanes for an update. *Fresh*, an optimistic take on the movers and shakers of the emerging alternative food movement, remains relevant as the movement has grown and threats such as global warming have intensified. Joanes confesses that an inspiration for the film was a sense of dread, doom and hopelessness about the environment, and part of what she was trying to achieve with her portraits was to amplify and celebrate what was missing: the changemakers. Through their stories and actions she wanted to describe a different paradigm: one of interconnection, kindness, collaboration and hope—humankind as part of nature, not apart from it. Fear, Joanes says, is not a motivator but meaning, purpose and joy are. She wanted to focus on the positive.

*Fresh* has had thousands of community screenings since its release in 2009, larger ones in churches, farms, NGOs, libraries and universities and smaller ones in homes. In more recent years, Amazon Prime and Netflix have streamed it, enabling many more to see it online. While public and private screenings exposed many people to important issues, brought people together and helped to raise money for disparate organizations, Joanes feels that film's greatest impact may be on a personal rather than societal level.

The larger impact of *Fresh*, and other films of its cohort, such as *Food Inc.* and *King Corn*, is debatable. But Joanes knows that her film engendered intense feelings and deep yearnings in some who watched it, not necessarily about food, but their personal ethics, sense of meaning and purpose. Some people asked themselves important questions about where they live, the jobs they chose, and their deepest values. One older viewer, a former activist, became an activist again, reviving for herself a life that felt centered.

Joanes' one regret is that

perhaps the film is too personal, and does not focus enough on collective action. The righteous consumer is not enough. But it is a starting point.

The Plow to Plate film and discussion series has presented some serious and at times heart-rending movies on the dire effects of our food system. These have included the exploitation of migrant labor, the poisoning of farm workers from industrial agriculture and the debates over the privatization of water systems and genetically modified organisms (GMOs).

*Fresh, an optimistic take on the movers and shakers of the emerging alternative food movement, remains relevant as the movement has grown and threats such as global warming have intensified.*

Like these other films, *Fresh* indicts the current system and its single-minded focus on productivity and efficiency, despite the costs and consequences. Like other films in the series, *Fresh* is also educational. However, its much broader focus distinguishes it, as well as the fact that it touches upon many issues in brief, rather than exploring a single aspect of the system in depth. However, *Fresh* differs most from many of its peer documentaries in that it is much less an accusation than a celebration of the "farmers, thinkers, and business people across America who are reinventing our food system." That makes it very refreshing, as well.

The film pays tribute to eight individuals, including writer, teacher, radio guest, and general spokesperson for the alternative food movement, Michael Pollan. The latter makes some terrific points. For example, he observes that nature abhors and works to obliterate monocultures, through pestilence or pests, thus necessitating the ever-increasing reliance on chemical fertilizers, herbicides and pesticides.

However, the real heroes of *Fresh* are the actual farmers who are featured: most prominently Virginian Joel Salatin and Will Allen, an urban farmer hailing from

Milwaukee, Wisconsin. Both, like writer and farmer Wendell Berry, blend the practical with the spiritual and poetic. Salatin talks about bovine spongiform encephalopathy (mad cow disease). In the same breath he marvels at the beauty of a country sunrise.

We learn the most from the farmers: about the importance of worms and fish poop to the ecosystem, and about the merits of respecting the natural order of things, and allowing animals to follow their herding instincts and to eat what they were meant to eat. And lest you think that these natural farmers are pie-in-the-sky idealists, dreamers and bards, you would be mistaken. They are successful businesspeople. Their methods have allowed them to produce higher-quality products that consumers demand, while saving money by not having to buy medicines, chemical fertilizer and commercial seeds.

Perhaps the biggest myth exploded is that organic and sustainable agriculture is not productive enough to feed the world's growing population. Studies have shown that wisely meshing modern technologies with traditional methods of doing things is just as productive, if not more so, than utilizing industrial methods.

*Fresh* ends on an exhilarating note. Will Allen, a brawny former basketball player, encourages the visitors to his three-acre city farm, kids from the inner city, "You can do this. We're not leaving until you do this!" I'm not sure what specific task he was referring to, but the aim of the film director is clear. You can make a difference. You can join these pioneers and add momentum to the growing alternative-food movement. A good first step is to come out and see the movie on September 12 at the Coop. ■

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).

*Fresh* will be presented on Tuesday, September 12, 7 p.m. at the Park Slope Food Coop, 782 Union St., 2nd floor. Free and open to the public. Refreshments will be served.

## PLASTIC PACKAGING COLLECTIONS

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

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

### Expanded Plastic Collection for Coop members

Please be prepared to show your Coop membership card.

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

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

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

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

### We continue to accept the following from all community members:

Pre-sort and separate according to the categories below.

Toothbrushes and toothpaste tubes (any brand/size)

Baby food pouches and caps (any brand)

Energy bar wrappers (any brand)

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

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

Cereal and cracker box liners (any brand)

Food residue and paper labels OK.  
No shopping bags.

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

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

For more information about Terracycle, visit [terracycle.com](http://terracycle.com)

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



## 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](http://www.foodcoop.com).

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

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

You may submit on paper, typed or very legibly handwritten, or via e-mail to [GazetteSubmissions@psfc.coop](mailto:GazetteSubmissions@psfc.coop) or on disk.

**Letters:** Maximum 500 words.

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

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

### LETTERS, ARTICLES AND REPORTS SUBMISSION POLICIES

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

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

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

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

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

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

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

### FAIRNESS, ANONYMITY AND RESPECT POLICIES

In order to provide fair, comprehensive, factual coverage:

#### Fairness

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

#### Anonymity

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

#### Respect

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

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

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

Friday, September 15, 8:00 p.m.

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



## PROSPECT CONCERTS



Alex Kramer is calling a barn dance at the Society for Ethical Culture on September 15! Come with friends and family and learn to dance the "do-si-do," "rip and snort," and more. Dance to the rhythms of award-winning bluegrass and old-time musicians

**Eli Hetko** on guitar, banjo and mandolin; **Laurie Woods** on guitar; **Lily Henley** and **Duncan Winkel**, on fiddles; **Jonah Bruno** on banjo; **Jim Whitney** on double bass; and **Zoe Christiansen** on accordion/piano. Every dance will be taught and beginner-friendly.

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

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

## RETURN POLICY



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

### REQUIRED FOR ANY RETURN

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

### CAN I EXCHANGE MY ITEM?

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

## CAN I RETURN MY ITEM?

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

NEVER  
RETURNABLE

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

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

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

RETURNABLE

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

### This Issue Prepared By:

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WELCOME!

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

Adedji Adegbamigbe	David Dayan- Rosenman	Taylor Fulton	Jelani Johnson	Ethan Meigs	Emily Russell	Paul Tassone
Bola Adegbamigbe	Mark Dean	Raymond Gong	Kristen Johnson	Miranda Mitchell	Zack Schlemmer	Coleman Taylor-Drew
Caroline Anson	Hannah Delsohn	Siavash Haghtalab	Sarah Johnson	Claudine Moore	Kathleen Seward	Andrew Teller
Hanna Baek	Jonathan Dent	Doratheia Halpert	David Johnston	Sarah Muffly	Sami Shaheen	Jennifer Tibbels
Dean Berrios	Patrick Dowd	Leslie Hampson	Anika Kabani	Pablo Muñoz Panzo	Alex Sheldon	Jonathan Timm
Naomi Blech	Elisee Duquene	Claire Hapke	Andrew Kaczynski	Yolanda Navarro	Bryan Simpson	Ueki Tomoko
Maya Blevins	James Earley	Emily Hawkesworth	Ellis Kim	Emily Olcott	Raina Sokolov-Gonzalez	Vincent Paolo Villano
Devin Briski	Maya Edery	Elise Hawthorne	Ola Kwiatkowska	Emily Parker	Eve Spence	Will Walmsley
Leon Bromwell	Sara Perl Egendorf	Patricia Haynes	Sirada Laomanutsak	Sebastian Perel	Rafelio Spencer	Ebony Webster
Jonathon Burne	Alexandra Ewencyk	Sam Hege	Lorand Laskai	Zachary Ragland	Firefighters Squad I	Marie Webster
Naomi Campbell	Michael Fields	Jacob Heyman-Kantor	Yonit Lax	Odelle Ramos	FDNY	Phylisa Wisdom
Elaine Carberry	Elizabeth Fisher	Sam Hipschman	Yuke Li	Cathy Reid	Gail Stephens	Peter Woodyard
Shauna Church	Ashley Foy	Benjamin Hoffmann	Maria Lioutaia	Ryan Rockmore	Rebecca Sulock	Jenny Wrobel
Bryna Cofrin-Shaw	Christopher Friel	Lakota Humble	Jennifer Lu	Causten Rodriguez-	Julia Superka	Ben Zuckert
Nathaniel Cohen-Fraade	Anna Friemoth	Hugh Hurley	Zoe McCarthy	Wallerman	Hope Tarullo	
Gregory Crosby	Andrew Fritz	Jo Hurley	Kirin McElwain	Lizie Ross	Sara Tarullo	

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, SEPTEMBER 5

AGENDA SUBMISSIONS: 7:30 p.m.

Submissions will be considered for the September 26 General Meeting.

TUE, SEPTEMBER 26

GENERAL MEETING: 7:00 p.m.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Sep 14 issue: 12:00 p.m., Mon, Sep 4  
Sep 28 issue: 12:00 p.m., Mon, Sep 18

CLASSIFIED ADS DEADLINE:

Sep 14 issue: 7:00 p.m., Wed, Sep 6  
Sep 28 issue: 7:00 p.m., Wed, Sep 20

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, September 26, 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, 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](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.

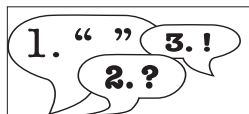
We welcome all who respect these values.

park slope  
FOOD COOP

## calendar of events

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 pmFood Class:  
Sauerkraut & Kimchi

Join Chef **Sung Uni Lee** as she introduces you the centuries-old technique of making sauerkraut and kimchi. Increasingly popular for their pungent taste and revered for their probiotic content, you will be surprised at how easily you can make your own ferments. Lee currently works with clients, one-on-one, to help build their kitchen literacy and find a natural ease and grace within the art of food preparation. Applying techniques and knowledge from her two-decade-long culinary career in restaurants, retreat centers, catering, and teaching, she loves to empower people to create good food that you can feel good about. Participants are encouraged to bring an 8-oz. glass container to take home a sample. *Menu includes: purple kraut; kimchi seasoning paste; salting cabbage; basic vegan kimchi.*

**ASL interpreter may be available upon advance request. If you would like to request an ASL interpreter, please contact Jason Weiner in the Membership Office by August 24.**

**Materials fee: \$5. To inquire about leading a Food Class, contact [parkslopefoodclass@gmail.com](mailto:parkslopefoodclass@gmail.com).**

sep 8  
fri 7 pmWordsprouts: The Movement to  
End Solitary Confinement

On an average day in America, more than 80,000 people are held in solitary confinement—spending almost every hour in utter isolation for months, years, even decades—and most are removed from the general prison population without any legal process or justification.

Wordsprouts is proud to present a night of readings and discussion about this practice which the United Nations has deemed torture. First, we'll hear from **Jean Casella** about her powerful anthology *Hell Is a Very Small Place: Voices from Solitary Confinement*, followed by a reading from **Five Omar Muallim**, a survivor of solitary working to end it along with mass incarceration. Then **Julia Steele Allen** will perform from her acclaimed play *Mariposa & the Saint*, based on letters received from a woman held in solitary confinement. Allen will discuss how the play came to be, and the impact it has made as a tool for social justice. The night will end with a call for action, including practical steps you can take to encourage legislatures to place limits on the use of solitary in New York State prisons and jails. We hope that you will join us for what is sure to be a moving and informative night!

**Bookings: John Donohue, [wordsproutspfc@gmail.com](mailto:wordsproutspfc@gmail.com).**

sep 9  
sat 2 pm

## Babywearing

A Deeper Look at Woven Wraps, aka "Wrap Geekery." Join us in this workshop where we will examine babywearing's woven wraps—the materials used, the structures employed and commonly seen—and why modern woven-wrapping looks and feels the way it does today. We'll also look at innovations new and

old—and look at where it has lead. We hope that this session will equip you with the knowledge to then understand how to make wearing more comfortable so you can be confident and self-sufficient in your wearing journey. Main speaker: **Katherine Moriwaki** serves as a volunteer educator with Babywearing International of NYC. Workshop is moderated by Coop member **Evonne Cho**, who serves as a chapter volunteer with Babywearing International of NYC.

sep 10  
sun 12 pmMove Better, Feel Better,  
Live Better!

Introduction to the Feldenkrais Method. Learn about practical approach to eliminating pain and tension based on the Feldenkrais method of somatic education. Thanks to its non-corrective nature, this work is more gentle and more effective than massage or physical therapy. It is designed to facilitate lasting improvements by meeting each person where they are at and helping them naturally discover more ease and freedom of movement. In this workshop you will have an opportunity to experience the benefits of the method firsthand through group exercises and personalized hands-on mini-sessions. People of all levels of fitness and ability can benefit. **Igor Shteynberg**, Feldenkrais Practitioner and a Coop member, whose goal is to help people feel better naturally and enjoy their daily life without being distracted by pain and tension. His clients appreciate his ability to relate to their concerns, as well as his patience and care in helping them improve how they feel on a daily basis.

sep 12  
tue 7 pmSafe Food Committee Film Night:  
Fresh

*Fresh* celebrates the farmers, thinkers and business people across America who are re-inventing our food system. Each has witnessed the rapid transformation of our agriculture into an industrial model, and confronted the consequences: food contamination, environmental pollution, depletion of natural resources, and morbid obesity. Forging healthier, sustainable alternatives, they offer a practical vision for a future of our food and our planet. Among several main characters, *Fresh* features urban farmer and activist, Will Allen, the recipient of MacArthur's 2008 Genius Award; sustainable farmer and entrepreneur, Joel Salatin, made famous by Michael Pollan's book, *The Omnivore's Dilemma*; and supermarket owner, David Ball, challenging our Wal-Mart dominated economy.

**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).**

sep 15  
fri 7 pm

## Film Night: The Cove



In Taiji, Japan, local fishermen hide a gruesome secret: the capture and slaughter of dolphins. Activist Ric O'Barry, who trained dolphins for the "Flipper" TV series, joins forces with filmmaker Louis Psihoyos and the Ocean Preservation Society to expose the brutal practice, risking life and limb in the process. Geoffrey

Richman is the editor of *Murderball*, *Sicko*, and *The Cove*—the 2006, 2008, and 2010 Academy Award nominees for Best Feature Documentary, and *Time Freak*—the 2012 Academy Award nominee for Best Live-Action Short Film. *The Cove* went on to win the Academy Award, after becoming the first documentary to win all four guild awards (Producing, Directing, Writing, and Editing). At the 2005 Sundance Film Festival, Geoff was awarded the first-ever Special Jury Prize for Editing for his work on *Murderball*. Other documentary credits include *God Grew Tired of Us*, *21 Up America*, *The Order of Myths*, and *Racing Extinction*, Louie Psihoyos's follow-up to *The Cove*. Narrative credits include *Peter and Vandy*, Tony Kaye's *Detachment*, Mike Birbiglia's *Sleepwalk With Me*, and Terrence Malick's *Knight of Cups*. **To book a Film Night, contact Gabriel Rhodes, [gabrielrhodes@me.com](mailto:gabrielrhodes@me.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.**



## INTERNATIONAL TRADE EDUCATION SQUAD REPORT

## NAFTA, Food and Our Coop

By Helen Beichel with  
Sarah Westlake,  
Environmental Committee

The North American Free Trade Agreement (NAFTA) is being renegotiated between the U.S., Canada and Mexico as you read this. This trade agreement has helped to change the diets of all North Americans. In the United States and Canada we enjoy an increase in broader availability and a greater variety of fresh fruits and vegetables often picked by Mexican farm workers with increasingly lower wages. Just look at our Coop's produce aisles—imports from Canada right now include carrots, long seedless cucumbers and romaine hearts. From Mexico come asparagus, avocados, coconuts, ginger, jicama, lemongrass, lemons, limes, mangoes papayas, sugar snap peas, bagged mini peppers, pineapple, plantains, and tomatillos—a 5:1 ratio in Mexico's favor.

Mexico, on the other hand, has been forced to eliminate traditional food-support systems. According to the USDA's Economic Research Service (ERS), when inflation is taken into account, intra-regional agricultural trade increased 233% between 1993 and 2013. Not only did U.S. corn exports to Mexico more than quadruple in volume, Mexican import licensing controls over imports of dry "common" beans, including black, pinto, kidney, navy, Great Northern, small white, pink, cranberry, and small red beans, were eliminated. This led to increased rural-to-urban migration patterns within Mexico, and increased pressure to move to the U.S.

According to Alyshia Galvez and Nicholas Freudenberg in their May 1, 2017 Dallas News commentary:

*Between 1992 and 2000, calories from sugary sodas among Mexicans increased by almost 40 percent; for children, they doubled. In that same period, the cost in pesos per calorie of food tripled, making the low-cost, unhealthy food imported by U.S. food multinationals more attractive, especially to poor people. The NAFTA diet led to changes in health.*

*Between 1988 and 1999, the prevalence of overweight and obesity in Mexico almost doubled, from 33 percent to 59 percent. The prevalence of diabetes increased by 30 percent. By 2004, diet-related chronic diseases caused 75 percent of all deaths. These direct and indirect costs of Mexico's NAFTA-imposed health burden constitute an ongoing obstacle to economic development, a far larger cost than the more widely recognized war on drugs.*

According to Freudenberg's book, *Lethal But Legal: Corporations, Consumption, and Protecting Public Health*, the first McDonald's opened in Mexico in 1985. By 2015, there were more than 500. KFC, Pizza Hut and other U.S.-based fast food joints became part of the Mexican landscape. Fast food multinationals began to follow in the footsteps of Big Tobacco by focusing on advertising to the youth markets of Mexico (and other developing nations) to create new consumer preferences, and thus maintaining their revenue flows. So, NAFTA facilitated the influx of fast food joints to Mexico, driving up revenue for the com-

panies, and driving down healthier dietary habits of the country.

This phenomenon has also affected our northern neighbors in the area of sugary drinks. In what Canadian scientists are calling an "exceptional natural experiment," a July 2017 paper covering the years 1985–2000, written by researchers in multiple sites (Oxford, London, California, and Italy) and published in the *Canadian Medical Association Journal*, "found that lower tariffs on High Fructose Corn Syrup (HFCS) were associated with a large rise in obesity rates, from 5.6% in 1985 to 14.8% in 1998, as well as increases in diabetes." This change was not observed in the control groups, including Australia and the UK, as well as a composite control group comprising 16 countries. The study stated:

*Our findings are consistent with the hypothesis that U.S. trade relations may have been an underlying population-level factor contributing to Canada's comparatively high rates of obesity, diabetes and non-communicable diseases, through increased population-level exposure to added sugars.*

In short, the study is saying that NAFTA is making Canadians fatter and sicker.

So if NAFTA is so great for Big Agra and Big Food, why would they want to go for NAFTA 2.0? Seemingly they want to tweak the agreement to create even more revenue and market penetration, especially for grains, oilseeds and wheat products, despite the law of diminishing returns. NAFTA has always been a testing ground for other trade agreements by setting rules on investments, farm exports, food safety, and access to seeds, as well as markets. It is also a testing ground for what the Administration can get past Congress.

*The NAFTA diet led to changes in health. Between 1988 and 1999, the prevalence of overweight and obesity in Mexico almost doubled, from 33 percent to 59 percent.*

We come to the Coop to shop for healthy food. We know what is available in other places at other prices. Let's work with our allies to get our representatives at all levels of government

to stand up and reverse the degradation of our soils, waterways and air; the destruction of our small and mid-sized sustainable organic farms and ranches; the suffering in confined animal feeding lots; the suffering of farm workers and immigrants forced to move in search of a job, and to put an end to rules that reduce our food-safety inspections and consumer-labeling requirements.

We will keep you posted on how the renegotiations are going, and what comes from them. ITES is committed to bringing you the latest news on how trade agreements around the world and closer to home impact our everyday lives. More at our blog [coopites.wordpress.com](http://coopites.wordpress.com) and on our Facebook page "Coopites." ■



**Park Slope Food Coop Members  
are invited to shop  
At The Windsor Terrace Food Coop**

**Windsor Terrace Food Coop is located at  
825 Caton Ave  
(corner of E8th Street & Caton  
just south of Coney Island Ave.)**

**Thursday 7- 9 am 3-9 pm  
Friday 9-11 am 4-7 pm  
Saturday & Sunday 10 am - 4 pm**



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

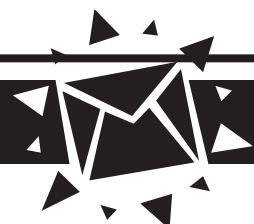
#### Requirements:

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

**If interested, contact Ann Herpel at  
718-622-0560 or [ann\\_herpel@psfc.coop](mailto:ann_herpel@psfc.coop).  
The Committee will interview applicants before  
submitting candidates to the GM for election.  
We are seeking an applicant pool that reflects  
the diversity of the Coop's membership.**



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



## 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.

CONCERNS ABOUT  
BYLAWS REVISION

## DEAR EDITOR,

The Coop stands independent and self-governing. Bylaws are basic rules, our constitution. We function within a paradox, valuing simultaneously diversity and unity. The challenge is at the root of democracy, as yet unrealized.

The Mission Statement is the Preamble that expresses our shared goals. The Statement of Cooperative Identity does also. We can

evaluate the rules and changes to the rules, amendments to the by-laws, by determining whether a particular process makes it easier to reach our goals. One goal is getting closer to participatory democracy.

Our current formal governance procedure appears simple. An item is first placed for discussion before a General Meeting ("GM") by the Agenda Committee. Later, that item, which has been revised into a proposal, is assigned to another GM for a vote. Usually, majority rules.

This is not an adequate process for changing the Coops permanent rules. A 51% quorum for participation in a vote via a ballots in the store, votes at a GM and also included in the mailing for the election of members of the Board would ensure that members understand and favor one form or the other. A squad of unbiased members should be in charge of the vote.

A huge expansion into a second site is being considered. The General Coordinators signed on as initiators of that proposal as well as to these changes in the by-laws. During fierce debates over the previous expansion, 1994 thru 1997, the Coop experienced a crisis of governance. The elected Board split. Reports in issues of the Gazette from that time are available at the Brooklyn Collection of the Grand Army Plaza Public Library. With study, one can separate memes of mythology from the complexity of history.

As I struggled among the lines of legalese jargon, I found particularly troubling the new version of Article V Section 2. The language of the bylaws is unclear, referring to what would be permitted should a particular Board assign more authority over hiring to the General Coordinators (GC's). The revised rule would grease a slippery slope towards more power concentrated into the roles of the General Coordinators—the management collective of tenured employees who wrote these amendments. The new rules would open the possibility of GCs assuming legal authority over hiring, super-

EXPERIENCED REPORTERS  
Please Apply

## Workslot Description

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

## For More Information

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

## To Apply

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

Seeking Diversity on the *Gazette* Staff

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

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](mailto: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](mailto:erfrumin@gmail.com).





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**



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

vision and firing of other paid staff. The GCs might decide how many paid staff the Coop should employ, who they are, what they do and whether they are retained. In this way, the new by-laws might formalize the GCs control over the largest part of the Coop budget—the part dedicated to personnel. I think it unwise that so much authority reside with a small group. I will work towards a system of checks and balances by suggesting an independent and active Board of Directors whose members are chosen in a transparent, open and inclusive election run by a team of unbiased members.

Ann Herpel and Lisa Moore wrote that the purpose of the amendments is to institutionalize what exists. In fact, the GCs do already exercise extensive authority. We, as member-owners, have the responsibility to stay informed about both governance and expansion issues, as though our health depends on it, because it does. Especially now. Much is at risk.

Susan Metz

**Editor's Note:** Preliminary Response from the General Coordinators:

*There was a vote at a 1995 GM that already established that General Coordinators hire and fire all*

*hourly employees. In order to make the changes the General Coordinators are proposing, there will be a referendum. The changes will go to the GM first for discussion, then for a vote. Next, they will have to be included in next year's annual-meeting mailing, to be voted on and approved by the Coop membership and Board. A fuller, more detailed response from the General Coordinators may appear in an upcoming edition.*



## CLASSIFIEDS

## COMMERCIAL SPACE

OFFICE SPACE for rent 1 block from Coop. Perfect for massage or acupuncture. 2 treatment rooms, waiting area, consult room. Beautiful garden block. Cozy, lovely space. Available Sunday 12:30 on and Mondays either morning-afternoon or afternoon-evening. For more info contact Sally at 917-208-4730.



## 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, high lights, low lights, hot oil treatments. Specialist in autistic

and special needs kids and adults. 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 Wednesday through Sunday 9 a.m.-5 p.m.

## 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. Contact cottages@reynoldshills.org.

## COMMUNITY CALENDAR

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

## FRI, SEP 15

8 p.m. Friday, Sept. 15, and 12-10 p.m. Saturday, Sept. 16. The Park Slope Bluegrass and Old-Time Jamboree at The Old Stone House in Brooklyn. On Saturday, workshops, all-day jamming and an evening concert for \$10, free for kids under 12.

## 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

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Call Dan: 347-954-9353 • info@tech11215.com

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## GCC NURSERY PLANT SALES

We have a wide array of native and urban adapted plants.

**FALL 2017 POP UP SALES 10AM-1PM**

Sat, Sept 9th - Carroll Gardens - Smith St & 2nd Place

Sat, Sept 23rd - Park Slope Food Coop - 782 Union St

Sun, Oct 15th - The Salt Lot - 2 2nd Ave, 11215

OR VISIT 431 Carroll St at Nevins | 718.541.4378

BY APPT: plants@gowanuscanalconservancy.org

www.gowanuscanalconservancy.org

Gowanus Canal

CONSERVANCY

## Solution to this issue's sudoku puzzle

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

TIP OF THE MONTH:  
Dog Days of Summer

As summer winds down,  
consider the needs of four-legged friends:

- Check out our pet food guide to find out about the animal welfare practices of our pet food vendors.
- Use judgment when tying dogs up outside the coop or anywhere else. It can be physically and emotionally stressful for dogs to be left on the street (and tied-up dogs have actually been stolen in the area). If your dog is calm about being left outside, make sure to only leave them for a short time, with plenty of water and shade.
- If you are considering getting a new pet, foster or adopt from one of the many amazing organizations that help place homeless companion animals in foster homes and permanent homes.
- As you think about the welfare of your household pets, also consider the welfare of animals raised for food or kept in testing labs.

The Animal Welfare Committee provides members with clear, unbiased information about animal welfare as it relates to Coop products. Find all our guides and resources on our blog at <http://psfcanimals.blogspot.com/p/awc-guides.html>  
[email] psfcanimals@gmail.com

 Park Slope Food Coop Animal Welfare Committee

 @psfcanimals



★ **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.

**OFFICE DATA ENTRY**

**Friday, 3:30 to 6:15 p.m.**

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

**ENTRANCE DESK**

**Thursday, 5:45 to 8:00 a.m.**

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

**OFFICE SET-UP**

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

Need an early riser with lots of energy to do a variety of physical tasks including: setting up tables and chairs, buying food and supplies, labeling

and putting away food and supplies, recycling, washing dishes and making coffee. Sound like your dream come true? This job might be for you. Please speak to Mary, Jana or Cynthia in the Membership Office for more information.

**POST-ORIENTATION SQUAD**

**Wednesday, 11:15 a.m.**

Work with a small, dedicated team to facilitate new members joining the Coop after orientation. Attention to detail skill a plus. Must have excellent attendance and Membership Office experience. Please contact Jana Cunningham in the Membership Office.

**KITCHEN CLEANING**

**Wednesday, 9 to 11:00 a.m.**

Deep clean all three kitchens in the Coop: childcare, meeting room and staff room. You will work independently to clean countertops, cabinets, drawers, kitchen equipment, sinks and refrigerators. Must be reliable as you are the only person coming to do this job on your day. Please speak to Mary, Jana or Cynthia in the Membership Office if you are interested.

**STORE EQUIPMENT CLEANING**

**Friday, 6 to 8:00 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.

**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.



**ecokvetch**  
the environmental  
committee blog

**Tip of the  
MONTH!**

**We all love our plants and our gardens—but beauty shouldn't come at the cost of our health or the health of the planet that is our home. Miracle Grow and similar fertilizers destroy our soil, water and air—while supporting the world's worst agribusinesses. Use compost and other organic, slow release, organic fertilizers.**

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

**THANK YOU!**

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

William Akers	Rebecca Forgac	Corey Jacobs	Sarah Moon	Jessica Scheer
Jacob Asslaender	Nora Fried	Chris Juby	Barry Nass	Lou Schiro
Zivar Amrami	Jeremy Frindel	Sydney Kinnear	Jennifer Naylor	Amelia Schonbek
Veronica Becco	Brit Fryer	Juliana Kreinik	Okasana Nekoz	Libbat Shaham
Allison Behringer	Victoria G.	Gabriel Kruis	Donnell Oakley	Dalit Shalom
Ezra Bookman	Ana Gallo	Ruth L.	Marisa Ohara	Andrea Silverman
Ewan Burns	Michael Gam	Colin Lee	Michael Paritsky	Alexis Soloski
Ariela Canter	Julia Gartland	Hyunjeon Lee	Nicholas Passarelli	Harold Strickland
Wendi Carlock	Nigel Gillis	Luke Legowski	Kate Petty	Christopher Taylor
Sarah Castille	Marie-C Giordano	Michelle Lerer	Angelo Polo	Fern Vernon
I-Hsuan Chen	Meli Glenn	Rebecca Lescure	Ann Powell	Juliana Weissbein
Laura Comerford	Arnie Grad	Bobbi Lin	Natalie Reinhart	Bassi Werde
Stephan Crump	Léla Groom	Sam Linton	Anthony Richter	Yoko
Alexis Cuadrado	Petra Grueger	Chaya Lipkind	Samantha Riley	Melanie Zarabi
Ashley D'Arcy	Kristine Halker	Akemi Martin	Michal Roberge	Jean Zile
Julia De Vito	Jennifer Halliday	Arielle Meier	Isa Rosenbloom	Winnie Zwick
Peter Demos	Rebecca Harshbarger	Daniel Meyer	Alison Rona	
Lilah Dougherty	Jia He	Jake Miles	Alex S.	
Julie Duverge	Romi Hefetz	Chris Miller	Gina S.	
Julia Elsas	Justine Horton	Catherine Montesi	Marcela Salas	



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