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Volume LL, Number 19

September 28, 2017

State of the Start-Ups

The PSFC Helping Start Other Co-ops



PHOTO BY GREENE HILL FOOD CO-OP

The Greene Hill Food Co-op has an inviting produce and bulk section.

By Taigi Smith

A Saturday afternoon trip to the PSFC can be a true test of endurance. Shoppers compete with one another for space—both mental and physical—in a grocery store so packed it sometimes takes an hour or more to reach a cashier. It's not uncommon for shoppers to aggressively push stuffed carts through gridlocked aisles while worker-members re-stock shelves. Cortisol levels rise, nerves fray and irritable children fidget and whine, while teetering on the brink of Coop-induced meltdowns. At some point in time, we've each asked ourselves, "What the hell I am doing here?" only to accept moments later, that there really is nowhere else in the Tri-state area we'd rather shop. Let's face it. Outsiders find it odd that we stand in line for hours at a time to spend money in a place that doesn't even give out shopping bags. (For the record General Coordinator Joe Holtz says with the new check-out process, long waits are not that common.) But most members will agree, there's really no place else on the planet quite like our beloved Coop. As the Coop bursts at its seams, several groups have actually tried to replicate the model, in hopes of recreating the vibe, energy, and

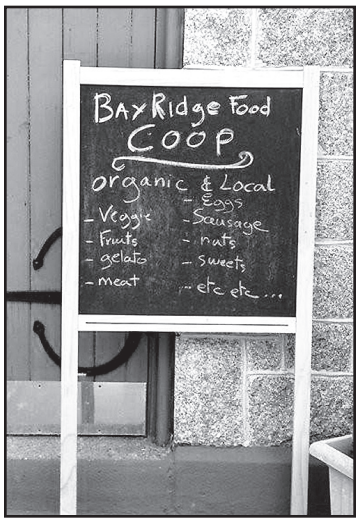


PHOTO BY GREG BERNARDI

Bay Ridge Food Co-op is currently housed in the Union Church on Ridge Blvd. between 79th and 80th Streets.

sense of community we've cultivated at the PSFC.

Coop Dream in New Jersey

When Dan Becker moved to New Jersey two and a half years ago, he found himself in what he calls a "nutritional wasteland." In fact, Dan still travels to Brooklyn at least twice a month because as he sees it, there's nowhere in New Jersey that can provide him with the shopping experience he's grown accustomed to after being a member of the Coop for almost five years. Becker survives by supplementing his twice monthly shops with trips to Trader Joe's and Fairway, but for Becker, there's no place like the Coop. Becker, who has a background in health, healing, and Chinese medicine, sees our Coop as a highly developed health food store. "You may see some organic foods in the supermarkets," but that's about it, says Dan, who calls his trips to Trader Joe's fun, but says shopping at TJ's is "not getting down to the fundamentals of the food for sustaining a healthy diet."

He also finds the lack of fresh fruits and vegetables at his local health food stores



PHOTO BY GREENE HILL FOOD CO-OP

"Getting to know our member-owners has been a joy," says Greene Hill Food Co-op's Board member Chris Gollmar.

unappealing. "Your typical health food store in small-town America has been degraded to sort of a vitamin shop. The first thing to go is produce. That's hardly what the educated, progressive, healthy consumer really wants and needs. The true functioning health food store is all about fruits and vegetables. You need to get your nutrients from real foods," and not supplements, says Dan. It has been almost two years, but Dan still can't shake the memories of his first trip the neighborhood health food store, "I saw a non-functioning juice bar and a few sweet potatoes."

No longer content with living in a "food wasteland," Dan Becker is hoping to start a coop based on the PSFC model in northern New Jersey. There's just one problem—Becker's idea hasn't taken off. "We need to have a critical mass of people who are informed, interested, and able to participate. It's very difficult to start a critical mass. When I'm Brooklyn, I meet people who are sympathetic to my plight, but they live right around the corner in Brooklyn."

CONTINUED ON PAGE 2

La Louve in Paris: It's a Coop, not a Museum!



By Heidi Brown

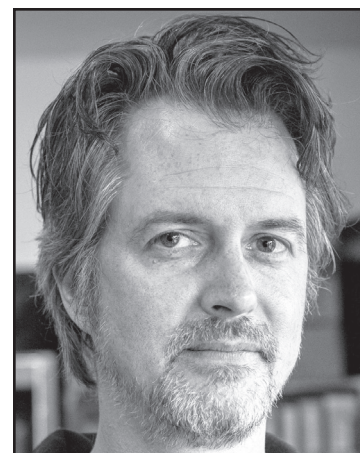
You might think La Louve is the famous art museum in Paris featuring a glass pyramid obscuring the original entrance. Not quite. La Louve (as opposed to Le Louvre) is a food coop that opened just last year in the French capital's 18th Arrondissement, or borough. Meaning "she-wolf," or female wolf, in English, La Louve came to life thanks in large part to the vision of two Americans living in Paris who were inspired by our thriving 17,000-member PSFC.

Tom Boothe, originally from Indiana, is a former wine buyer for "an organic/gourmet supermarket" in the U.S. He first visited the PSFC in 2009 with friends who were members. Boothe and Minnesota native Brian Horihan, an independent filmmaker, had become disillusioned by the proliferation of the same food-shopping challenges in Paris that grocery shoppers in New York face: mediocre products at conventional supermarkets, and high prices and elite attitudes at the "all-natural" food shops. A coop in Paris seemed like a great alternative.

France did have a coop heritage. Back in the late 19th and early 20th century, coops existed in England and France, but they functioned under a different model: Members were charged prices similar to for-profit stores, and at the end of the year, any profits the coop generated were distributed to the member-owners. But Horihan and Boothe preferred the PSFC model—in which all products were sold every day at steep discounts—and everyone works.

To get the necessary PSFC wisdom, Boothe and Horihan have weekly Skype consultations with Joe Holtz and Ann Herpel.

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Co-founder Tom Boothe



Co-founder Brian Horihan

PHOTOS BY EMANUEL BOVET

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Start-Ups

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The Bay Ridge Food Co-Op

Stefania Vasquez can't believe it's almost been 10 years since she and a handful of other people started the Bay Ridge Food Co-op. Also a member of the PSFC, Stefania remembers wishing she didn't have to leave Bay Ridge to procure the fresh, wholesome, organic food she loved so much. "We started a market that would open once every two weeks," remembers Stefania. The Bay Ridge Food Co-op is typically open twice a week and also hosts pop-up shops to sell unsold produce, but currently no markets are scheduled. Back when Bay Ridge Co-op first started, local churches were gracious enough to host the coop. "We knew there were a lot of people in Bay Ridge who would go to the PSFC to shop," remembers Stefania. But, today, the Bay Ridge Food Co-op sells many of the items one can find at our coop. "We see a lot of the same products that you see at the PSFC—meats, grains, dairy, nuts, dry fruits, honey."

As the Bay Ridge Co-op approaches its 10th year, it's hoping to grow beyond its current 270 members. Stefania also wants members of the PSFC to consider joining Bay Ridge, too. "Joining other

coops will alleviate overcrowding at the PSFC. You can shop with us three times before becoming a member," says Stefania, who adds that while there is no work requirement, there is a \$200 membership fee. "It's higher than the PSFC, but we needed to do that because we need money," she says, adding that it takes a lot of hard work to keep a food cooperative financially stable. As the members of the Bay Ridge Co-op look to the future, they dream of renting an actual storefront one day. Currently hosted by the Union Church of Bay Ridge, on Ridge Blvd. and 80th Street, members are hoping for a brick and mortar location someday soon. "We'd love a sweetheart deal in rent. It's hard to run an organization when you don't have a space."

While it may be easy to identify the need for fresh, healthy food in certain communities, starting a viable food cooperative is more difficult than most people think. General Coordinator Ann Herpel says it often takes years—not months—to get a cooperative up and running. "It's hard to do this, especially as you try to fit in into other parts of your life. Many of them (food cooperatives) take six, seven, or eight years to start," says Ann.

Still, there's no doubt that the PSFC is arguably one of the most successful models in the United States. Because of



PHOTO BY DAVID MARANGIO

The Bay Ridge Food Co-op is in its 10th year and dreams of opening a store front one day.

this, says Ann, the leadership of the PSFC has always been open to helping other coops get started. "We are not paid consultants, but we make ourselves available. We're not a professional firm, but we see helping other coops as part of our job. We make time to have the conversations," says Ann pointing to the assistance the PSFC gave La Louve, a thriving new food coop based in Paris. "They leaned heavily on the PSFC for help. They learned from us." They even spent a few weeks in New York observing how the Coop works. (Check out the article on the Paris Coop in this issue.)

The Greene Hill Food Co-Op

The PSFC is so eager to help new cooperatives succeed that it has established a \$60,000 loan fund to assist qualified, developing food cooperatives take off. Surprisingly, the Greene Hill Food Co-op in Fort Greene was the first—and only—food cooperative to take advantage of this loan. In fact, says Ann, it's actually difficult to lend the money out. "The loan committee has tried different strategies to get people interested in the loans, but nothing seemed to work. The committee was almost like loan officers at a bank. These are fairly generous loans for start-up coops that can be used to buy equipment, inventory, to help facilitate paying for a space to house the coop," still very few groups have applied for the money and Herpel thinks she knows why. "It takes blood, sweat, tears, and a lot of focus on the ups and downs. You need to have a strong, diverse group of people doing it," for a new coop to be successful.

It's challenge that Dan Becker is hoping he can convince a committed group of people in New Jersey to take on. "We need to have a critical mass of people who are informed, interested, and able to participate. We need people with business acumen and some people who understand whole food. I need a group of at least 10 informed, interested, brilliant people."

We reached out to Greene Hill board members Chris

Gollmar and Sarah Chinn to find out how things are going over at that coop.

LG: How many years has Greene Hill been in existence?

CG: We incorporated as an owner coop in 2009 and opened our doors six years ago.

LG: How many members does your coop have?

CG: We've broken our record of 500 working and shopping members in recent months. Much like Park Slope Food Coop, we also have members who are not currently active.

LG: Have you experienced growing pains?

SC: Oh yes! In the beginning we had no paid staff and everything was done by members. It was a huge amount of work. There was also a significant learning curve for all of us. Initially we didn't have a good POS (point of sale) system, so it was hard to track how fast various items were selling, and we often over-ordered or ran out of things. Members have also experienced burn-out from overcommitting themselves and then having to pull back their involvement.

There's no doubt that the PSFC is arguably one of the most successful models in the United States. Because of this, says Ann, the leadership of the PSFC has always been open to helping other coops get started.

CG: In the time that I've been a member, the coop has gone from being open just a few days a week to being open every day. This has been huge for us—our sales are up, and we're able to keep more products in stock—but has sometimes been challenging for us to hit our stride. Our member-owners have really had to step up to the plate in order to keep our doors open and our shelves stocked every day.

LG: What has been the biggest challenge faced by Greene Hill?

SC: Staffing shifts has been a major challenge. It's definitely helped that PSFC members can do their shifts at Greene Hill, especially as our

hours have expanded. I think, too, that since many members have PSFC as their model for a coop, they don't realize how much time it takes to develop into a smoothly running store. When I joined Park Slope in the early 1990s, it was one storefront that opened at 3 in the afternoon, had no coolers for produce or freezers at all. It took decades to PSFC to get to where it is now.

LG: What has been the most rewarding aspect of starting this coop or becoming involved with it?

SC: Working collaboratively with people to come up with a model of what we want to do and how we want to do it.

CG: This is going to sound hokey, but getting to know other member-owners more closely as we've worked together has been such a joy.

LG: As you write today, what is the status of the Greene Hill Food Co-op? What does the future of the coop look like to you?

SC: Actually we're sort of at a crossroads. The family that owns the building we're in is looking to sell and more likely than not we'll have to find another location. Because things are so uncertain, we don't feel like we can make major decisions about directions we want to go in or spend on equipment improvements.

CG: I really have to commend the dedicated member-owners who poured hours upon hours into scouting potential sites for a new store. Figuring out how to uproot and relocate a retail business was a huge, unforeseen challenge. We've paused our relocation project for the time being, if only to catch our breaths and take stock in what we've learned. Our doors are still open at 18 Putnam.

LG: Any advice or wisdom for other communities attempting to start their own food cooperatives?

SC: Be realistic about what you think you can achieve. Don't overextend yourself—divide the work equitably and make sustainable commitments to what you can get done. Work with community-based organizations to make meaningful relationships with your neighbors, especially in gentrifying communities. Have fun!

CG: As your coop grows, the needs, vision, and strengths of its membership will also change. It's important to build a culture of flexibility, trust, and openness to change in order to survive. At the same time, solid systems of accountability and communication between member-owners are absolutely vital. ■

LINEWAITERS' GAZETTE

seeks members with InDesign knowledge for the production teams.



Be one of a four-member team that works every eight weeks on Sunday at the Coop. You must have extensive knowledge of InDesign for print.

Please send inquiries to annetteATpsfcDOTcoop.

La Louve

CONTINUED FROM PAGE 1

Through these conversations, they realized that certain guidelines that had developed ‘organically’ at the Coop—through error and success—are the very elements that have made it one of the few, if not the only, coop to have survived the idealistic 1970s when work-to-shop coops in the U.S. were popping up with a commitment that shopping together meant working together.

“No other coop in the U.S. has this model,” says Boothe. “We were very careful to ask why this model works but not others.” Things like making the coop a one-stop shop, and not a boutique; strict make-up policies on missed work; and a significant amount of autonomy among paid staff are all necessary, he realized, to keep any coop functioning.



In 2011, armed with this knowledge—plus a little can-do American spirit—Boothe and Horihan started gathering support for a Parisian coop closely modeled on the PSFC. Boothe, who’s also a filmmaker, made a short film about the PSFC that he showed to officials at the Paris mayor’s office and the mayor of the 18th Arrondissement. They were immediately sold. “We had a small advantage,” Boothe said wryly during a recent telephone interview. “It’s very mainstream here to hate chain supermarkets. People have a romantic connection to the idea of the French farmer. The Paris mayor’s housing deputy is a Communist.” The officials helped secure a commercial



La Louve has between 4,000 and 5,000 members and seven paid staff.

space with subsidized rent for nine years.

Then the Americans raised nearly 1.5 million euros in loans, grants and subsidies, including member investments. The governing region of Île-de-France subsidized part of the salary of a staff member for three years, and the Paris mayor’s office awarded the “friends of La Louve” (the early participants in what would become La Louve) a prize of 25,000 euros. In a 21st-century twist, La Louve even ran a crowdfunding campaign, on the KissKiss-BankBank website, where it exceeded its goal and raised more than 40,000 euros from 1,000-plus contributors. (Incentives included getting your name on a plaque on a coop shopping cart or a private wine tasting with Boothe.) The group also attracted 400,000 euros in financing from an organization called France Active, a respected nonprofit that seeks to encourage entrepreneurship and innovation, 400,000 euros from its partner, Caisse des Depots, plus some 40,000 euros from another nonprofit called La Fondation Macif. Banks also loaned several hundreds of thousands of euros.

In 2012, a “buying club” of dry goods took shape. A year later, small working groups focused on various aspects of launching a real

coop formed, and planning began.

By 2014, the Friends of La Louve had organized into 14 different committees, essentially a virtual cooperative. The group signed a lease in 2015. In November 2016, it started operating in the large, deeply discounted retail space that the coop procured from a nonprofit. That nonprofit was assigned by the city of Paris to manage and rent out the city’s coveted few commercial spaces and plentiful public housing.

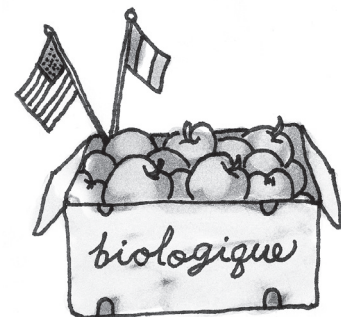
“One of the things we learned from Joe is that the coop must be a one-stop shopping place to make it worth it.”

—Tom Boothe

La Louve’s members have aimed to make their coop a place where a heterogeneous mix of members can find products they want to buy. Says Boothe, “One of the things we learned from Joe is that the coop must be a one-stop shopping place to make it worth it.” Like the members of the PSFC, they order products from local growers and producers, as well as organic-foods companies. La Louve similarly sells its products at a steep discount—anywhere from 15% to 40% lower than local retail prices.

But La Louve is proud that, like PSFC, it also sells conventional products. In a November 2016 interview in the Paris edition of *Time Out*, Boothe said, “It’s the members who discuss which products can, or can’t, be sold in the market. For some [members], organic is the priority, for

PSFC evolved. “The whole complex system that is the Park Slope Food Coop was not invented by a few people sitting around a table. It was discovered by thousands of people, by trial and error, feedback, votes and staff decisions over the years. PS started without a requirement to work. Then they learned that didn’t work. It’s a real culture now.”



ILLUSTRATIONS BY BRIANNA HARDEN

Today, La Louve is very much on its way. It has between 4,000 and 5,000 members and a much sleeker website than the PSFC. Boothe and Horihan are among the seven paid staff members. Approaching a year since its opening, La Louve has received bemused and fascinated press coverage from around France, even from mainstream French-language publications like *Le Figaro*. “It’s like jazz in the 1950s,” jokes Boothe. “This is more popular here [in France] than it is in the U.S.” La Louve may not be the eminence grise that the Park Slope Coop is, but the future sure looks très jolies for this young coop. ■

EDITOR’S NOTE

In the August 31, 2017, issue of the *Gazette*, the article “Controversial Anti-BDS Law Could Affect PSFC and Its Members” contained a paragraph that the editors must retract. It attributed certain views to Coop member Barbara Mazor without substantiation. We apologize that during editing, we failed to catch the inclusion of this previously deleted paragraph. The editors are in the process of reviewing sourcing guidelines to prevent its happening again. ■

Sudoku

Sudoku is a puzzle. You are presented with a 9x9 grid of squares, and that grid is divided into 3x3 zones.

You solve the puzzle by filling the empty squares with single-digit numbers so that every zone, column and row uses each of the numbers from 1 to 9.

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

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



The Coop's phones are our route to our paging system.

By Gayle Forman

If the Park Slope Food Coop is a microcosm of Brooklyn, then the pages that constantly blare out over the intercom are a sonic representation of the Coop. Throughout the day, the intercom buzzes with Coordinators calling to one another, instructions for squads, phone calls, notices of crying babies in childcare needing parents, and members wanting to know where the kombucha is.

The intercom is a very particular part of the Coop's culture. "I have an official mental feeling about how the Coop is doing based on how many people are saying, 'Do you have any ground pork in the basement?' versus 'Do we have any ground pork in the basement?'" says General Coordinator Joe Holtz.

For new members, picking up that phone and speaking into the void the first time can be very intimidating. The tendency to speak too fast, too soft, to forget to breathe is not uncommon. (For the basics on Paging, see box below.) For Coordinators, for whom the pages are a constant soundtrack, the misfires can be a source of mirth.

We asked members and Coordinators to recount some of their funniest pages. Here's what we got.

Cat Litter For Dessert?

The Coop is noisy. It can be hard to hear. Sometimes a request for salsa sounds like a request for seltzer. A request for hoisin sauce sounds like a request for poison sauce. But perhaps the most common mix-up is between the pie, a very tasty dessert, and Feline Pine, a brand of cat litter. Many a member has requested one only to have the other sent up lift.

(Helpful Hint: Members wanting pie might try paging Steve's Key Lime Pie for clarity. Steve does not make a brand of cat litter. Also of note: the Coop does not sell poison sauce.)

The Funny Pages

What We're Hearing on the Coop Intercom

ILLUSTRATION BY TOMMY KANE



Paging Ann Purple

Members answer most of the phones at the Coop so names of Coordinators get confused so frequently that General Coordinator Jess Robinson keeps a list of name mangling. Joe Holtz has been paged out as Joe Ho, Joe Oates. Receiving Coordinator Ron Zisa has been paged as Rob Zita, Ron Zebra, Ron Caesar, and Ron Pizza. General Coordinator Ann Herpel has been called Ann Purple as well as Ann Harpo. Robinson herself has had relatives doubt she actually works at the Coop because members answering the phone don't seem to have a clue who she is.

Airing Dirty Laundry (or Diapers)

The pages have their own version of TMI, with members inadvertently getting personal. One man paged for help in selecting diapers and tampons. He said if he didn't bring home the "right stuff," he would be in "big trouble."

Panic Over The PA

Shopping in the Coop can be stressful at the best of times. Sometimes that stress carries over into pages. One time-pressed member was looking for an item, called out: "911, code blue," for help and said they needed assistance

"stat." More than one hospital employee shopping at the time heard the pages and thought the member was actually having a medical emergency.

Another member was having a Thanksgiving freak out about pie. A page went out for crystallized ginger and a staff member paged back that crystallized ginger was in aisle seven, and also in bulk with the spices, to which the panicked member replied: "Why are there two kinds? Which kind should I use for a pecan pie?" To which a squad leader with a southern twang offered: "You should never put crystallized ginger in Pecan Pie; meet me in aisle three." To which the member cried out: "But Martha Stewart..."

(Helpful Hint: Martha Stewart's Classic Pecan Pie does not, in fact, call for crystallized ginger.)

Dumb Questions

One member paged to ask if the meat was humanely treated. To which a Coordinator replied, "Well, they did kill the animal."

In the middle of winter, another member paged, in a rather snippy voice, wanting to

know why the Coop didn't have more local produce.

One member paged to ask if the meat was humanely treated. To which a Coordinator replied, "Well, they did kill the animal."

(Helpful Hint: The Coop does have meat from humanely raised animals. The Animal Welfare Committee has info on how our meat is raised. See <http://psfcanimals.blogspot.com>. Generally speaking, the Coop does not have local produce in the middle of winter because it's hard to grow things in frozen soil.)

Condom Pages Are Hilarious!

Because we are all seventh graders at heart, some of the most amusing pages pertained to condoms.

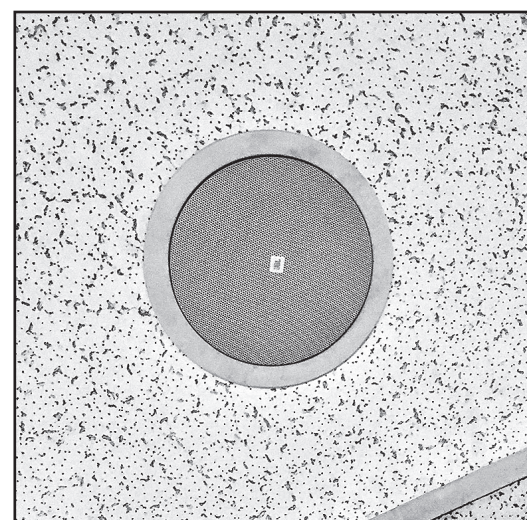
One member paged asking for a case of condoms (around twelve dozen) because she was going on a cruise.

Another member paged, repeatedly, looking for condoms. Maximum size condoms.

The maximum was emphasized.

Another member fretted about the price of the condoms, at the time 97 cents a box, because with a price that low, there had to be something wrong with them.

(Helpful hint: Condoms are in aisle four, hanging above the supplements, and cost between \$2.31 and \$7.72 a box. Multiple sizes available.)



Ceiling speakers are all over the Coop.

PHOTOS BY ROD MORRISON

So Are Double Entendres

One Coordinator's favorite: Requests for "a case of the clapp."

Another Coordinator got hung up once while requesting "bone sucking... sucking... sauce."

And the always favorite page, "meat coming up the rear."

(Helpful Hint: Clapp is a type of pear. It's called Bone Sucking Sauce. Meat coming up the rear? No comment, Coordinators!)

Maybe at the Boulder, Colorado Food Coop?

It's hard to know what the Coop does and does not carry but hope springs eternal. One recent member, possibly stressed out by the busy shopping floor, paged the location of "edible lollypops." A Coordinator asked for clarification. "Edible lollypops?" The member explained, via a page. "Marijuana lollypops. I could really use one right now." The entire shopping floor erupted in laughter.

(Helpful Hint: Recreational marijuana is not yet legal in New York State.)

All In Good Fun

While the Coordinators do seem to get a laugh out of paging snafus, they also enjoy members who take the time to have fun with their pages. Robinson shares some of her favorites, such as this particularly poetic page from a gentleman in the produce aisle.

"What's up with the small melons?

There just don't seem to be any around this year.

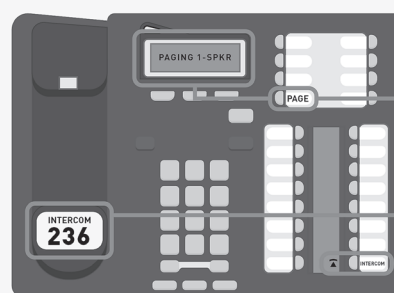
Giant Watermelons.

Cantaloupe, Cantaloupe!"

Longtime General Coordinator Mike Eakin is so fond of the soundtrack of pages that he has a fantasy that "when I retire next spring I'll somehow be able to get a feed of the Coop page into my home." ■

How to Use the Paging System

Only one person can page at a time.
If you hear someone's voice on the loudspeaker, you must wait until they are finished.



- Press the **PAGE** button. While you are paging, the LCD display will say **PAGING 1-SPKR**
- Lift receiver and speak clearly at a normal, conversational volume. Your first word should be "Paging", as in "Paging the Membership Office..."
- Be succinct. Repeat your message twice.
- If you want to be called back at this phone, end your page with: "call me at **INTERCOM 236**"
- Hang up the phone immediately.
- Listen for a response page. Feel free to repeat your page if there is no response after 1 minute.
- If you are waiting to be called back at this phone, look for the **FLASHING BLACK TRIANGLE** next to the "Intercom" button and pick up the receiver.

Heavy Pre-Dawn Work at the Coop with "The Lifters"

By Hayley Gorenberg

Of course it's dark at 5 a.m. Outside the Coop, but the hustle-bustle of stocking the store is well underway. Box trucks and tractor-trailers disgorge up to 1,700 boxes and cases of produce and dry goods per day, and specialized receiving squad members and staff use the three-hour window before opening to break up massive deliveries, parcel them out to color-coded coolers and pull what we need from the Coop depths to stock the shelves efficiently and appealingly before shoppers show up.

Key to this daily morning ritual are the Lifters. These Coop members have stepped up ready to pick up boxes and parcels containing, for example, 48 one-pound bags of

carrots at a time. They lift box upon 40-pound box of bananas. When they sign up for the shift they are specially flagged as willing and able to lift. The Coop needs more of them.

On a recent pre-dawn Friday, Receiving Coordinator David St. Germaine was in his usual spot on the sidewalk, organizing and strategizing the movement of box upon box of packaged quiches and desserts and 10 large boxes of Nature's Yolk cage-free veggie-fed eggs, just unloaded from a nearby tractor-trailer, one of three big trucks slated to show up in the early part of the day. He says he appreciates the Coop's earliest shift and the members' special aptitude for the job, "We want to have people who like to lift and don't mind getting their hands dirty."



Trucks lined up for deliveries.

Receiving squads mark the change of season with what shows up for lifting. This morning it was the end of the season for boxes heavy with peaches and nectarines. Pallets into lifts, u-boats heading down to the basement, it's Friday morning and "coolers are choked to the gills for the weekend," according to St. Germaine.

Key to this daily early morning receiving squad ritual are the "Lifters." These Coop members have stepped up ready to pick up boxes and parcels containing, for example, 48 one-pound bags of carrots at a time. The Coop needs more "Lifters."

The small space in Coop coolers and storage areas makes it a challenge to handle the tonnage of food our high-turnover business demands. The job requires calculated and precise choreography to quickly place items where they need to be and can be reliably found again. St. Germaine described the need to "put same with same," calling the plan "a jigsaw in small areas, using lots of people." He professed great respect for produce coordinators running the game in the basement, and as the Lifters lifted, he said, "We're doing the easy stuff, getting it downstairs."

Most mornings the Coop receives its first tractor-trailers around 4:30 a.m. Trucks arrive from Four Seasons, UNFI (United Natural Foods, Inc.) and Alberts at various times. The behemoths carry produce, mixed items and dry goods. Interspersed are large box trucks, including deliver-

ies of produce from Hepworth Farms.

Busy Tuesdays and Thursdays make for particularly heavy traffic on the sidewalk. St. Germaine strives to ensure the work stays lively, because those days are particularly rich in temperature-sensitive items like meats and yogurt.

A truck will arrive from Hunts Point with produce that mostly isn't organic and has been ordered from a list Coop produce buyers give to John Jedda, the Coop's oldest purveyor of produce. Jedda started working in this capacity with Coop co-founder and first General Coordinator Joe Holtz in the early days of the PSFC. Now Jedda's son or associates often help out, all of them seeking to match the Coop list but using their judgment to select for Coop-level quality.

Receiving sets a goal of

having all produce in the building before 8 a.m.

Next up, St. Germaine expects a large dry goods delivery from United Foods: cereal, cheese, prepackaged dairy and many other items. St. Germaine says Krasdale will bring a similarly large load, and "Tuesdays are huge for eggs!"

Watermelons show up in summer. "That's a big endeavor!" said St. Germaine. And in fall, apple season, we're loaded down with many boxes of each variety of a day. "Huge!" he emphasized.

After nine years as a member and three years as a receiving coordinator, St. Germaine's office is now the sidewalk. "This is where I pretty much live when I'm here," he said. In cold weather, that means he's running snow

CONTINUED ON PAGE 9

PLASTIC PACKAGING COLLECTIONS

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

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

Expanded Plastic Collection for Coop members

Please be prepared to show your Coop membership card.

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

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

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

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

We continue to accept the following from all community members:

Pre-sort and separate according to the categories below.

Toothbrushes and toothpaste tubes (any brand/size)

Baby food pouches and caps (any brand)

Energy bar wrappers (any brand)

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

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

Cereal and cracker box liners (any brand)

Food residue and paper labels OK.
No shopping bags.

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

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

For more information about Terracycle, visit terracycle.com

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



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.

Friday, October 20, 8:00 p.m.

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



PROSPECT CONCERTS



Spirit Family Reunion began singing together on the street corners and in the subways of New York City in 2009. Since that time they have travelled the highways of America delivering raw, high-energy, honest music. They have shared the stage with musical heroes such as Pete Seeger and Levon Helm and have given notable performances at festivals including Stage Coach, Austin City Limits, Hardly Strictly Bluegrass and the legendary Newport Folk Festival. Coop members in the band are: **Maggie Carson, Nick Panken, Or Zubalsky.**

Haleh Liza (vocals) and **Matt Kilmer** (percussion) share propulsive, earthy, and soulful tunes. Haleh has been deeply influenced by the mysticism of her Persian heritage via the poet Rumi, as well as by the animism expressed in South American medicine songs she learned in the Amazon. Two very different worlds, but both carrying a reverence for the earth and an unshakable love expressed through English, Persian, and Spanish-sung melodies and driving beats.



www.facebook.com/ProspectConcerts

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

RETURN POLICY



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

REQUIRED FOR ANY RETURN

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

CAN I EXCHANGE MY ITEM?

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

CAN I RETURN MY ITEM?

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

**NEVER
RETURNABLE**

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

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

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

RETURNABLE

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

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WELCOME!

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

James Amenta Deborah April Peter Aronoff Fariel Asmat Ludovic Baussan Satyam Bee Esther Bernstein Elohim Bey Suhaib Bingaradi Philip Blankenship Maya Brodzia Angela Butel Julien Capmeil Mary Castillejos Michael Castillejos Elise Caves Joseph Celentano Pamela Celentano	Ofer Chen Jennifer Covington Alexander Cushen Francesca De Ferrari Oliver Demers Zoe Dunn Christine Elliott-Negri Luke Elliott-Negri Isabelle Engelsted Adi Fine Katherine Flahive Elif Franco Michael Franco Smith Freeman Ian Fried Suzanne Fuhrman Sam Galison Lena Gloekler	Max Gottlieb Nicholas Grof Quelet Guillaume Mattias Gunneras Rose Haag Hunter Hager Heather Hogan Ashley Horn Maria Jamie Paul Johansen Kathryn Johnson Celine Karout Tamar Karpus Rebecca Kaye Charlotte Kelberine Jacqueline King Jackie Krasnokutskaya Alycia Kravitz	Joshua Krigman Naomi Krupinsky Wernham Sebastian Kunz Vanessa Kunz Erica Lang The Le Madeleine Leonard-Rose Emilia Levitas Rachel Linderman Shuping Liu Sarah Lucie Alice Mackenzie Donald Mackenzie Hejab Malik Aarti Monteiro Anna Montgomery Isaac Morris	Rachel Moskowitz Matt Mowers Li Murphy Romy Northover Peter Ohara Omotayo Olaiya Nicolette Osborn Christopher Padovano Zahra Pars Victoire Patouillard Michael Persson Jay Pillitteri Amy Potter Sarah Jane Raymundo Christina Reyna Shannon Rice Gavriel Rosenfeld-Barnhard	Jake Rothenberg Cameron Rowland Mark Sammons Sarah Sanders Rebecca Schoenblum Aucher Serr Dharmesh Sethi Merav Shaviv Chaya Simon Alexander Singer Karl Snyder Marion Spencer Kate Stanley Matt Stern Michael Stivers Adam Sullivan Bryan Susman Jessica Tanenbaum	Samantha Thomson Idalia Tienda Caroline Todd Shmuel Toron Pilar Trivelli Anne Van Driel Michael Vang Morgan Vo Lauren Waine Anna Walden Nedav Yesod Isabel Zeitz-Moskin Adrienne Zhou Gabriel Zimmer Richard Zuckerman
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COOP CALENDAR

New Member Orientations

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

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

The Coop on the Internet

www.foodcoop.com

The Coop on Cable TV

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

General Meeting Info

TUE, OCTOBER 3
AGENDA SUBMISSIONS: 7:30 p.m.
Submissions will be considered for the October 31 General Meeting.

TUE, OCTOBER 31
GENERAL MEETING: 7:00 p.m.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:
Oct 12 issue: 12:00 p.m., Mon, Oct 2
Oct 26 issue: 12:00 p.m., Mon, Oct 16

CLASSIFIED ADS DEADLINE:
Oct 12 issue: 7:00 p.m., Wed, Oct 4
Oct 26 issue: 7:00 p.m., Wed, Oct 18

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, October 31, 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.

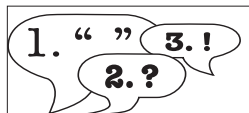
We welcome all who respect these values.

park slope
FOOD COOP

calendar of events

oct 3
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.

The October General Meeting will be held on Tuesday, October 31, 7 p.m., at St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.

oct 5
thu 7:30 pmFood Class:
Peace Offerings

Feeding the Self-Attacking Body. Research shows there is a clear connection between diet and autoimmune disease, and many have used these principles to heal their bodies from these debilitating conditions and their accompanying symptoms. Learn about the Autoimmune Protocol—what it is, why it works, and which foods you should eat and avoid while on the elimination diet. We will make a sampling of simple, delicious recipes using nutrient-dense whole foods that will heal and nourish you without the stress, or the blandness, of an allergen-free diet. Chef **Annie Kunjappy** is a dietary consultant, chef, and teacher. She trained at the Natural Gourmet Institute for Health and Culinary Arts and taught there in the Chefs' Training Program for three years. Her approach to food and healing is informed by Ayurveda, Traditional Chinese Medicine, Macrobiotics, and western nutritional science. *Menu includes: roasted cauliflower and hemp seed pilaf with star anise-infused "bacon"/toasted dulse; savory bone broth "noodle" soup with shiitake mushrooms and bitter greens; aromatic coconut, yam & taro root pudding.* **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 September 21.**

Materials fee: \$5. To inquire about leading a Food Class, contact parkslopefoodclass@gmail.com.

oct 6
fri 7 pm

Film Night: Newtown



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

To book a Film Night, contact Gabriel Rhodes, gabrielrhodes@me.com.

oct 10
tue 7 pmSafe Food Committee Film Night:
Juliette of the Herbs

Juliette of the Herbs is a beautifully filmed lyrical portrait of the life and work of Juliette de Bairacli Levy, world-renowned herbalist, author, breeder of Afghan hounds, friend of the Gypsies, traveler in search of herbal wisdom and pioneer of holistic veterinary medicine. Juliette lived with and learned the healing arts from Gypsies. Juliette's classic herbals for animals and children have been a vital inspiration for the present day herbal renaissance. Juliette's extraordinary life story is as colorful and as exciting as her tremendous wealth of knowledge. *Juliette of the Herbs* is an inspiring portrait of a remarkable healer.

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.

oct 13
fri 7 pmWordsprouts: Reverend Billy &
the Stop Shopping Choir

In this time of the Earth's crisis, what are we going to do to fight consumerism, militarism, and the advance of climate change? Take action NOW! Wordsprouts is proud to present **Reverend Billy and the Stop Shopping Choir**—an over 15-year-old New York City-based radical performance community—for a night of inspirational, motivational, and practical words and songs which will show you how to be an agent of positive change in the world. They'll be sharing work from *The Earth Wants YOU* (City Light Books), a motivational handbook for Earth activists, filled with inspired visions of a wild, creative, Earth-led cultural revolution. Reverend Billy and the Church of Stop Shopping offer up a heady mix of humor, insightful critique, passionate commitment, emotional catharsis, and example after example of vibrant direct action. They are, in the words of legendary musician Laurie Anderson, both "transcendent" and "down-to-Earth." Come out and be inspired! Earthalujah! Reverend Billy is, with director Savitri D and 40 singers and musicians, a believer from the Church of Stop Shopping. The activists-who-sing are in residence at Joe's Pub at the Public Theater. Twice a week since last spring, the troupe has escorted small groups of the faithful up into Trump Tower, where a little-known public garden remains open by law. There, the Stop Shoppers are creating exorcisms, blessings, and hexes.

Bookings: John Donohue, wordsproutspsc@gmail.com.

oct 14
sat 1 pmBuying Real Estate in
Brooklyn 101

Come learn the ins and outs of buying a home in Brooklyn. Hear from experts in the real estate industry including Coop member **Jacki Esposito**, licensed real estate broker in Park Slope, Christine Wong, attorney-at-law, and Janet Younkman, private mortgage banker. Our workshop will walk you through the buying process step-by-step from offer to closing and answer questions about credit issues, applying for a mortgage, down payments, "bidding wars," contract negotiations, and closing costs. Coop member Jacki Esposito is a real estate broker in Park Slope with experience helping residential buyers and sellers. Christine Wong is an experienced New York real estate attorney with her own practice. She represents purchasers and sellers of coops, condos, and houses in New York. Janet Younkman (NMLS ID 404396) has 29 years experience in residential mortgage lending. Janet's experience includes single-family, multi-family, coop and condo lending, including new construction.

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.**

Pre-Dawn

CONTINUED FROM PAGE 5

removal and storage. When it rains, he organizes tents and other cover for pallets.

He cooperates (of course) with the Squad 1 fire station, which he takes very seriously. "It's imperative that we keep their response area clear," he said. "We try to be the best neighbors we can." That includes leaving extra space on September 11 for access to the first responders' memorial, and helping clear snow or using the Coop snow blower to remove drifts from the firehouse sidewalk.

St. Germaine typically works with two receiving squad members outside, while four squad members buzz about just inside the door.

On one recent morning, squad member Corey Roberts was stationed at the top of the conveyor belt receiving a steady stream of boxes from the basement and lifting each onto a u-boat or Hollywood cart. Roberts, who joined the Coop around 2008, enjoys completing his work shift early on a weekday, well out of the way of commitments during the day, nights and weekends. Plus, after 2-3/4 hours lifting, he grinned that he would "feel good about Friday night pizza!"

He hefted parcels of 48 pounds of carrots at once, alternating with a few lighter boxes marked "exotic mushrooms." He and coworker Gretchen Ostheimer set them strategically on a cart, Ostheimer admiring avocados, corn and asparagus as they filled the u-boat cart till Roberts offered, "I think that's ready to roll before it gets unwieldy."

Ostheimer, a receiving squad member for one year, though a member since 2004, called her part of the shift "a pretty mindless task and super-fun. It's a good core workout. And we like each other." The name of the game, according to Ostheimer, is to "try and cram as much as you can onto the carts." She credited Roberts with being "the master of the jigsaw puzzle."

One jigsaw of banana boxes was not cooperating. Rob-

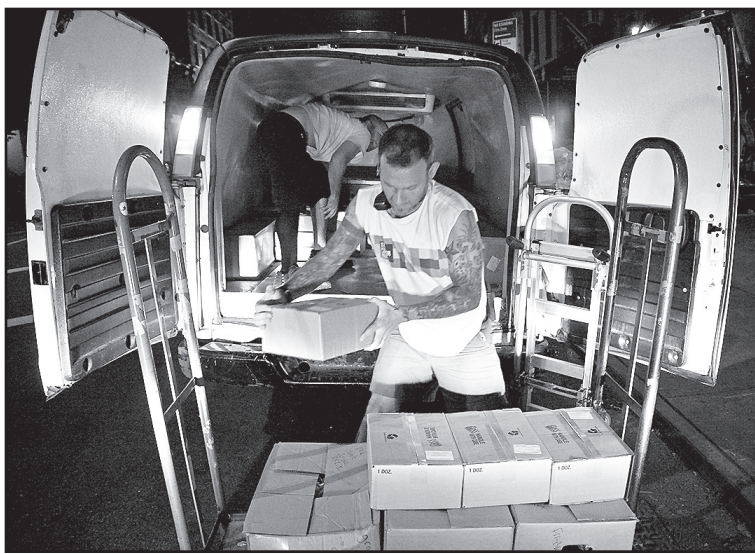


PHOTO BY KEVIN RYAN

David St. Germaine unloading a morning meat delivery.

erts and Ostheimer inspected a stacked u-boat, "I know it's not right," she said. Roberts responded, "Yeah, not right at all." They went about restacking the ten 40-pound open-lidded boxes of bananas to distribute the weight by overlapping box ends to avoid crushing the fruit. Satisfied, Ostheimer rolled the cart away.

From sidewalk pallets, downstairs to be organized and broken up appropriately for the aisles, then back up again, Roberts remarked of the dance, "Nothing goes straight from trucks to the aisles. It could come back up in a half-hour, but it's all going down first."

Squad member David Levine works the receiving shift two Fridays per month, covering his wife's shift as well. He's become a loyal receiving squad member over the seven years he's worked the shift, after first joining because the work slot was the only one available to him. "I've come to love it," he said sincerely.

One squad member says he enjoys readying the chilly produce aisle in early hours.

"The lovely thing about working here this shift is... no shoppers. They get in your way. I don't envy people who work Sunday afternoon!"

Levine, who had enjoyed a charmed bike ride over from Fort Greene ("Only five minutes; no lights today!") has absorbed and is glad to share produce-handling tips: "Rotate. That's a big word." He's developed expertise in culling ("That's part of the food business"), divining what goes to the CHiPS food kitchen and what constitutes compost. ("The initial question is, 'Would you buy it?'" If not, and it's "probably pretty good but doesn't look so good," off to the soup kitchen it goes). It seemed he'd come to com-

mune with the nature of the produce, describing lettuces that must be handled with care, and even so will come apart, sighing, "That's just what lettuces do."

Levine enjoys readying the chilly produce aisle in the early hours. "The lovely thing about working here this shift is...no shoppers," he said. "They get in your way. I don't envy people who work Sunday afternoon!"

He waxed further, calling the squad "very collegial" and remarking that the produce aisle is "very beautiful at 7:59 before the hordes come in. A lot of colors. A lot of geometry."

Walking past the cardboard box-crusher, hand-labeled "Boxzilla," and through the doors into the produce aisle, one could find more receiving squad members at work. Two were tackling carts of watermelons and moving them into accessible areas for members to purchase. They scrutinized the melons for shelf-worthiness, debating together and concluding with seriousness about one, "Yeah, I would buy it." The melon-lifting and placement involved lots of deep bends, and one squad member was heard to remark of her melon workout routine, "I feel like I got mine for the day."

Meanwhile Receiving Coordinator Julie Gabriel scrambled over as a member wheeled a cart by, nabbing and saving a watermelon pricing sign that had stuck to the side. She instructed how to cut down the watermelon box to allow shoppers easy sightlines and access, and suggested how to organize freshly delivered lemongrass while another Coop member arranged several boxes marked "cooking organic pumpkins." Eagle eyes help, since the Coop does lots of what Gabriel termed "double marketing" of the same types of fruits and vegetables, both organic and not. "Every morning I come in and something's mixed up," she said.



ecokvetch

the environmental
committee blog

Tip of the MONTH!

Nobody wants bugs devouring their butternut squash, beetles killing their roses or poison ivy savaging their skin. That said, Roundup and similar pesticides poison our soil, water and air—while supporting the world's worst agribusinesses. Plant pest-resistant, native species and hand pull weeds. Think of it as exercise!

Learn more at:
ecokvetch.blogspot.com

New member Kelty Niles, a shift trainee, carefully reviewed a pastel green sheet of training instructions called "An Introduction to Working in the Produce Aisle." Tips included a warning to avoid mixing up similar-appearing apples (Spartan or Cortland), citrus (tangelos or oranges) or potatoes (white or Yukon). As for displays, "Make it look nice. Handle with care."

Instructions for trimming and culling included, "Pluck an occasional yellow stem from the parsley, or yellow leaf from the radishes" and "Remove significantly bruised or wilted fruits and vegetables from display. This can be tricky, since quality is in the eye of the beholder. You do not want to prevent good food from being restocked because

bruised or wilted produce is crowding the display, but on the other hand, you do not want to 'give away the store.'"

A final instructional section on "Organic Integrity" included keeping organic and conventional items from touching, including preventing ice and water on conventional produce from dripping onto organic items. "To ensure the maintenance of this integrity, be absolutely certain not to mix organic and conventional items together... Be absolutely certain, or do not unpack the item." Finally, "We will choose to lose money and not integrity. This is not just a good idea, it's also the law."

Would you like to be a Lifter? Contact the office at 718-622-0560 or sign up in the office on the second floor. ■



ILLUSTRATION BY TOMMY KANE

SAFE FOOD COMMITTEE REPORT

Plow-to-Plate Movie Series Presents: *Juliette of the Herbs*

By Adam Rabiner,
Safe Food Committee

The *Linewaiters' Gazette* ran an earlier version of this review on May 20, 2010 for a screening of *Juliette of the Herbs* on June 8, 2010. Since its inception in the fall of 2009 the Plow-to-Plate film series has presented over 70 films and this is one of our favorites, hence the reason we are bringing it back for a second screening. This is not a film you can see on Netflix or Amazon Prime.

I rarely attend official screenings at the Coop since I watch the films at home in order to review them before they are shown to the public. In this case I may very well make an exception and take my gardening and herb-loving children along with me. It's truly a film worth catching.

It is 1998 and an elderly English lady, in her mid-80s, lives alone on Kythira, a Greek island, without running water or electricity, lovingly tending her olive tree and reminiscing on her remarkable life. She is Juliette de Bairacly Levy, a pio-



Juliette de Bairacly Levy, grandmother of herbal medicine.

neer of holistic veterinary medicine; whose book *The Complete Herbal Handbook for Farm and Stable* and other texts have had considerable impact on animal husbandry, farm management practices and the herbal renaissance movement. While today her ideas are widely accepted and hardly radical, when Juliette first began to express her beliefs, she was a lone crusader for herbal medicine. *Juliette of the Herbs* follows Juliette and her Afghan hound for seven

years, from 1991 to 1998, as she restlessly wanders the globe. The documentary is filmed in Greece, Spain, France, Portugal, Switzerland, England and America. To the end Juliette was an intrepid nomad and explorer. After the cameras stopped rolling, she would live another 11 years, dying in 2009 at the ripe old age of 96.

Born in 1912 to a Turkish father and an Egyptian mother, Juliette is best known for her groundbreaking books on herbs, but she also had a veterinary practice, raised and sold Afghan dogs, and wrote novels and poems (some of which are read in the film).

By far though, her greatest accomplishment is her free-spirited life; it is the way she chose to live that makes this story worth telling. After suffering the devastating loss of a puppy as a child, Juliette

was determined she would grow up to become an animal healer. Many years later, after studying veterinary medicine at the Universities of Manchester and Liverpool in her youth, she embarked in the 1930s on a wondrous 60-year journey living among and adopting the simple nomadic lifestyles of European gypsies,

North African Berbers in Morocco and Tunisia, Mexican peasants, Afghan tribesmen, and Israeli Bedouins, with a stint in the 1940s in California.

From their oral traditions, and her own observations of nature, she learned how herbs, plants, and flowers keep animals and people healthy and also have the power to heal. She became adept at making medicines out of leaves, roots, barks, and other things found in nature like spider webs. Modestly, Juliette refuses to take credit for recording the oral traditions of her adopted cultures and documenting the lessons she learned from the natural world. She says she is just a messenger; a scholar-gypsy. The true teachers, she says, are the animals and the plants.

Juliette likes to tell incredible stories where nature plays

the starring role: a salve of rosemary that cured the gangrenous leg of a patient; a syrup made from poppies that saved her dying newborn daughter from typhus and almost certain death; an incident in which her faithful Afghan hound and traveling companion saved her life by bolting suddenly from under a fig tree where they had been sleeping moments before it collapsed.

Over the course of the film you grow fond of Juliette, who is gentle and kind. Collecting herbs, Juliette plucks only a handful of leaves, taking pains to thank the bush for its bounty and generosity, a custom she learned from the gypsies. Juliette calls her garden her teacher and her friend. Her love for animals, plants and people is strong and her excitement and passion for life runs deep. You could do worse than spend 75 minutes in the company of this exceptional human being who personified the belief that the world itself is the ultimate classroom. ■

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.

Juliette of the Herbs will be presented on Tuesday, October 10, 7 p.m. at the Park Slope Food Coop, 782 Union St., 2nd floor. Free and open to the public. Refreshments will be served.



ILLUSTRATION BY TOMMY KANE

OBITUARY

Peter West

By Thomas Rayfiel

Peter Armstrong West died of cancer on August 18. He was fifty-five. Peter joined the Coop in 2003. He was co-squad leader for the 8 a.m. shopping squad on Wednesdays, D week. A lighting designer, Peter collaborated with many well-known directors, lighting dramatic productions by The Shakespeare Theater, Berkeley Rep, The Spoleto Festival, The American Dance Festival, and countless other companies, both here and abroad. He lit over sixty productions for The Julliard School of Drama. He was also very active in his union, the United Scenic Artists, Local 829.

Jesse Berger, founder and artistic director of Red Bull Theater, writing in American

Theater, recalls how, fifteen years ago, he and Peter "... began a rare creative partnership I think most directors dream of having with a lighting designer. I never worried about what Peter was doing during tech. I knew he was sculpting light and color in rhythm and space, and I could count on his artistry to make the most of what we were all creating together...I can't imagine any of the productions we made together being half of what they were without Peter's illumination and always generous collaboration."

At the Coop, Peter's friend and fellow squad member Joshua Starbuck tells how Peter "...lived the idea of being an educated, liberal, artistic citizen of the world. He loved the communal spirit triumphing in this most capitalistic of cities. Wednesday

mornings were filled with great rhythms, both musically and on the shift, where peace, fairness, and mindfulness reigned."

Peter's wife, Katherine Hood, adds: "Peter always looked forward to his monthly shift. It was never a burden, annoying, or something he looked to get out of. For months, friends urged him to take advantage of disability leave as his physical limitations became more pronounced. But Peter would have none of it. Even though there was not enough space for him to maneuver his walker behind the main counter, he never complained, and made it work. He would have been there in a wheelchair but finally decided to take a leave this spring. Taking a leave broke his heart. He wondered if they would ever let him ride the freight ele-



vator down to the basement so he could do a make-up on my food processing shift. This was a month before he passed! He greatly enjoyed the camaraderie of his fellow shift-mates. He enjoyed being of service and support to other members, and he loved grooving to the music jams! He took pride in his role as a co-squad leader

and treated everybody with his characteristic kindness and care."

In addition to Katherine, Peter is survived by his mother Lindsay West, his brother Roger and sister-in-law Debbie West, his sister Susan and brother-in-law Bill Marmagas, and his five nephews and nieces, Nicholas, Daniel, Tyler, Tasia and Elektra. ■

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.

THU, SEP 28

7 p.m. Community Dialog on NAFTA 2. Rules for Trade among 3 North American Nations. Bring your questions, concerns and comments to the Brooklyn Society for Ethical Culture (BSEC) on Prospect Park West at Second St. Background information is available on the blog: CoopITES.wordpress.com. All welcomed.

SAT, OCT 7

8 p.m. Tret Fure; Liz Hershon & the Living Room Singers at the

Peoples' Voice Cafe. Community Church of New York Unitarian Universalist, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

SAT, OCT 14

8 p.m. Professor Louie & the Lewis Family at the Peoples' Voice Cafe. Community Church of New York Unitarian Universalist, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation

\$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

SAT, OCT 21

8 p.m. Bill & Eli Perras; George Mann at the Peoples' Voice Cafe. Community Church of New York Unitarian Universalist, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

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

THE HOUSE ON 3RD ST, serving Park Slope for over 20 yrs. Large floor-thru, located between Fifth and Sixth Aves. Parlor floor, sleeps 4-5, private bath, deck, AC, wifi, kitchenette, 12' ceilings! houseon3rd.com, or call Jane, 718-788-7171. Grandparents are our specialty.

MERCHANDISE-NONCOMMERCIAL

ADOPT SAMMY. Lovable Red Hook rescue cat needs a home. Sammy is a healthy neutered male brown and white tabby approx. 10-12 months old. He loves to play ball! Contact Hilary for pics or to schedule a visit hilarybasing@gmail.com. 917-609-9429

SERVICES AVAILABLE

RESTORATION Did you break a special vase or chip enamel jewelry? I restore pottery and small objects (antique or just treasured) made of enamel, ivory, horn, tortoise, some plastics and wood, etc. Estimates cheerfully given. References available. Near the Coop. Roberta: 718-623-6777 or rrgordon42@gmail.com.

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 Ave. 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.

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.



ILLUSTRATION BY TOMMY KANE

Solution to this issue's sudoku puzzle

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

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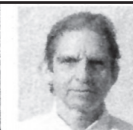


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★ EXCITING WORKSLOT OPPORTUNITIES ★

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 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.

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.

PARM Squad

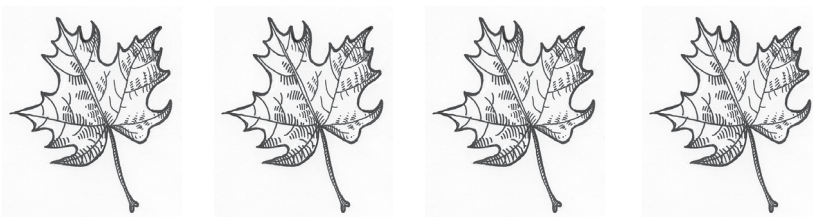
Thursday, Friday, Saturday, Sunday, various times

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.

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.



THANK YOU!

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

Noam Bar-Zemer	Myrta Echevarria	Amanda Macdougald	Philip Sommer
Jennifer Beeson	Erika	Deborah Magocsi	David Spence
Esther Bernstein	Natalie Rae Good	Jeffrey Mason	Summer Stephanos
Fiona Bicket	Summer Greenstein	Kristiana Parn	Yotam Tubul
Josh Bisker	Michal Hershkovitz	Diane Paxton	Oded Tzur
Lara Brodsky	Jeanne Hodesh	Grace Pickering	Jennie Uleman
Margaret Butler	Jordan Jacobs	Chaydha Pleasant	Danielle Varga
Isabel C.	John Jordan	Tatiana Reis	Celina Vicioso
Sarah Cantler	Melissa Kantor	Yves Rene	Katherine Voskressensky
Caro	Gabriel Kruis	Barbara Rosenthal	Lenora W.
Charlotte Cerf	Bex Kwan	Robert Roth	Alice Wang
Hirondelle Chatelard	Thomas Lax	Christian S.	Abby Weiss
Emily Clark	Janani Lee	Marta Sanchez	John Wilson
Sara Clark	Susan Lee	Julia Schuette	Rebecca Youngerman
Steve Dacey	Marisa Lerer	Kenneth Simmons	
Nathalie Defrenne	Nicholas Licalzi	Nathaniel Elijah Sivin	
John Doing	Tyler Lyle	Antje Sommer	

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.

FOOD CLASS ASSISTANTS

The Coop's Food Class needs to add two assistants to its team.

Tasks include:

Preparing and pre-cooking ingredients for the recipes demonstrated in class • Preparing and serving food samples • Cleaning up after the event.

The assistant should be familiar with cooking and should be proficient in basic knife skills. Professional training is not required.

Requirements:

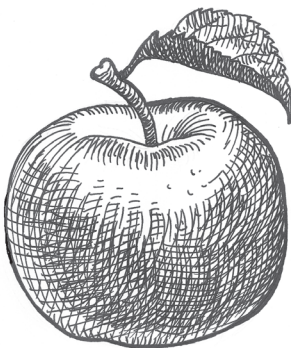
Hair cover and closed-toe shoes to be worn during shift • Punctuality • Timely responses to team communication outside of class • Excellent attendance record at your current Coop shift.

Shift times:

Every first Thursday of the months September through June (10 months) between the hours of 5:45 p.m. and 9:30 p.m. This is a seasonal shift. Credit applied as FTOP.

If interested, please tell us about yourself, explaining your interest in this shift. Please include your member number and contact information for a short interview by a current team member.

Send materials to: parkslopefoodclass@gmail.com



ILLUSTRATIONS BY TOMMY KANE