

# LINEWAITERS' GAZETTE

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## Corporate Acquisitions and the Coop Food Supply



MARKETWATCH PHOTO ILLUSTRATION/ BLOOMBERG

By Frank Haberle

Several years ago, when we learned that Whole Foods Market was opening a state-of-the-art grocery store on the Gowanus Canal, many Coop members worried that the business would draw members away from our store. These fears did not come to fruition. Then we learned that Whole Foods was purchasing a high volume of produce from some of our major local food providers. Many worried that competition for suppliers would increase our prices and decrease our access to healthy foods. This also has not come to pass.

Then came the news, in August 2017, that Amazon purchased Whole Foods for \$13.7 billion. While it is still too early to tell what the long-term

impact of this move will have on the Coop and its suppliers, it seems fair to ask: Should we be worried now? The *Gazette* spoke with Produce Buyer and Receiving Coordinator Ana Gallo and the leaders of our two biggest suppliers—Gail and Amy Hepworth of Hepworth Farms, and Casey Spacht from the Lancaster Farm Fresh Coop, to learn more about their perspective of the Amazon-Whole Foods relationship, and what it might mean for local, organic farms and the Park Slope Food Coop.

Established in 1818, Hepworth Farms is a seventh-generation family farm in the Hudson Valley with 400 acres of Northeast Organic Farming Association (NOFA)-certified production land yielding more than 400 varieties of organic

vegetables. Lancaster Farm Fresh Coop is a nonprofit organic farmer's cooperative of over 100 family farmers headquartered in Lancaster County, Pennsylvania. The two institutions are traditionally the top two leading providers of fresh produce to the Park Slope Food Coop, and both value the strong relationship they have with the Coop.

As one of the Coop's Receiving Coordinators, Ana Gallo served as a produce buyer who was in constant communication with both Hepworth Farms and Lancaster Farms to determine what is available, what is coming up, and what is ending its season. Ana, who has since left the Coop to move with her family to Vermont, pointed out that

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## Longer Hours, More Opinions



ILLUSTRATION BY DEBORAH TINT

By Heidi Brown

"You want to talk to us about the longer hours on Sundays?" an Inventory squad member with a beard and long brown hair asked on a recent Sunday at around 8:45 p.m. He shoved a container of raw oats back onto its shelf with enough force to crack a wall. "Don't ask me. I'm too busy working to comment."

He juttied his chin further into the aisle, towards the bagged spices and nuts. "Ask Amy." A tall, dark-haired woman methodically placing bags of spices into their assigned bins gritted her teeth and not only declined to give her name; she refused to make eye contact as she turned to make notations on a clipboard.

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### Next General Meeting on November 28

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The November General Meeting will be on Tuesday, November 28, at 7:00 p.m. at **St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.**

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

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**Thanksgiving shopping hours**  
Thursday, November 23  
8:00 a.m. - 12:00 p.m.

## Corporate

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the Coop is one of both providers' top three buyers. "The Coop has had a very strong, long-standing relationship with both of these providers. Thanks to us, they have been able to expand their businesses over the years."

### A Positive View of Whole Foods

Both Hepworth Farms and Lancaster Farm Fresh Coop also have a large business relationship with Whole Foods Markets, supplying their stores with produce throughout the metropolitan region. While the two institutions are completely different in terms of business models, they both share a positive perspective on their working relationship with Whole Foods.

"With us, Whole Foods will always be a huge player," Casey said. "It is because of the scale of the work they do. It helps us, as a Coop. We have 120 member farms, all small farms. With this amount of demand we can take on more farms, which means we're preserving more farms and farmland."

"Our relationship with the Whole Foods staff is very similar to the one we share with the Coop staff. We have a great relationship with people at the store level. For us, the Whole Foods relationship has been a really good thing. It means we can take on more farms, and help more farmers."

"Many people don't realize the impact that Whole Foods has had on the whole healthy foods industry," Gail stated. "To be a Whole Foods grower, you are held to a very high standard. They have changed how people think about providing health food, in a holistic way. To be a

grower, you have to package your food better. But they don't say, 'give us a higher-quality product, and we'll pay you less for it.' They actually pay better than most markets, because they know if it's high-quality, they can sell it.

*"Many people don't realize the impact that Whole Foods has had on the whole healthy foods industry... They actually pay better than most markets, because they know if it's high-quality, they can sell it."*

—Gail Hepworth

"We knew that they were have troubles with finances, but we also knew it was because they hold such high standards, and because they were committed to local providers," Gail added. "We were worried, at first, when we heard that Amazon had bought them. But we know that Amazon has a lot of money, and they clearly will be helped by that."

### The Amazon Equation

When asked about Amazon's potential impact on Whole Foods' business model, Gail said, "Amazon is going to be interested in automation, increased technology and in lower prices. They are definitely interested in having Whole Foods cut out local specialty food providers. Before, a local entrepreneur could sell his Salsa at the local Whole Foods, set up a display case and it was well received. Amazon is looking to cut this practice out. A technology advance we expect is that customers will be able to enter the store with a card in their pocket and get automati-

cally scanned for their purchases as they walk out the door, so people won't have to stand in lines to pay."

Asked about the Amazon impact on Hepworth Farms, Gail went on to say that their concern was price suppression. "They are looking to keep prices down, plain and simple. We're not seeing anything alarming yet but, overall, the selling price of our food has not increased in several years, while our expenses—from wages to the cost of food cartons—have all increased. To make up the difference we're growing more, but the potential for price suppression worries us. We will not be able to grow organic food at Walmart prices."

*"They [Amazon] are looking to keep prices down, plain and simple... We will not be able to grow organic food at Walmart prices."*

—Gail Hepworth

### Hoping for a Silver Lining

Gail's sister Amy says that "it will be hard to follow the Whole Foods model of quality food at a price that supports local farmers. Amazon has said they want to lower prices but this has to do with other costs, not just offering the lowest price to farmers. That kind of cost model is not sustainable. I'm hopeful that maybe they'll just run a tighter business model. Hopefully we'll still be in the game. If not, we'll have to downsize.

"There may be a good side to all this," Amy concluded. "This might make healthy organic food more accessible to a broader population of people."

"We are such a huge provider for Whole Foods," Gail said.

"We believe that people are going to want locally grown, healthy food. People either buy into local food providers, or they don't. Hepworth Farms is a farm-to-table operation, and this is important to the Hudson Valley, to the local economy. We think we are here to stay."

From Ana's perspective, the Amazon purchase might bring good developments to our providers and by extension, to the Coop membership. "I think it is a positive thing that they are

able to sell to more people, other than us. Supporting local farmers is an important way to promote local economies and agriculture."

"What Amazon might bring into the equation is more technology," Casey added. "Is that a good thing? We just don't know yet."

"People think that when change happens, it's catastrophic," Gail said. "But there is a good side and a bad side to every change that happens." ■

## Crossword Puzzle

1	2	3	4	5	6	7	8	9	10	11	12		
13				14		15			16				
17					18				19				
20				21				22		23			
			24	25					26				
27	28	29						30					
31				32	33	34	35	36	37	38	39		
40				41					42		43		
44			45		46						47		
	48			49					50	51			
52					53	54	55	56	57				
58				59						60	61	62	63
64			65		66					67			
68					69				70				
71					72					73			

### Across

- Like someone who scores 30.0 or above on the body mass index
- Nincompoop
- '80s rocker Ford
- Flu sufferer's soother
- Overseer of NYC's subway system
- How many TV shows are now shown
- Biblical character who cannot tell a lie?
- \_\_\_ fee
- Letter-shaped construction beam
- Masseuse's offering
- \_\_\_-la-la
- "Hey, SNL cast member from 2005-12, want to play Super Mario Bros.?"
- Lugs
- "Your watching privileges are revoked because you didn't finish your homework!"
- Mao's successor
- Sandwich packed with a juice box, perhaps
- Most-watched TV series of 2012-13
- Bookie's venue, briefly
- Creedence Clearwater Revival hit about an NFL VIP?
- Chop
- Lopsided win
- One sharing the marquee
- Word that appeared as an answer more times (36) than any other in New York Times crosswords in 2015
- \_\_\_ fee
- George Orwell's "Such, Such Were the Joys," e.g.
- Applying corporal punishment to a former Speaker of the House?
- Make a mistake
- Result after the leadoff batter whiffs
- "Gotcha!"
- Farrow and Hamm
- Modern political cause ... or an apt description of what's been applied to 17-, 24-, 41- and 52-Across
- Sch. or hosp.
- Bush spokesman Fleischer
- NFL career rushing leader Smith
- Court postponement
- Removable locks?
- \_\_\_ New Guinea

### Down

- "Funny meeting you here!"
- Nincompoop
- It's called Muncibeddu in Sicilian, meaning "mountain"
- "Tristram Shandy" novelist
- Some MIT grads
- Mosey along
- Strict
- "To your health!"
- Lucy of "Elementary"
- Cracking up
- Cannes site
- "What \_\_\_!"
- Like \_\_\_ of bricks
- Island in the Thames
- \_\_\_ vivant
- AOL and Verizon, for two
- Took gold
- God with a day of the week named after him
- Unavailable, as a book
- Clean slate
- Tampa Bay player, for short
- Kind of dye
- Sue Grafton's "\_\_\_ for Noose"
- Police dept. rank
- John Adams : \_\_\_ :: George H.W. Bush : GWB
- What many rulers hold
- Use a coffeemaker
- Farmer's \_\_\_
- Result of a Pacquiao punch, perhaps
- Hester Prynne's "A," e.g.
- Tourney round
- Acquired relative
- Film vamp linked to Valentino
- Pull out all the stops
- Screwball
- Word repeated in a French Hamlet's soliloquy
- Overnight, maybe
- Dying words, in Shakespeare
- Spanish 101 verb
- Dump
- Mischievous kid

Puzzle author: David Levinson-Wilk. For answers, see page 13.

# COMPOST HAULERS NEEDED

If you don't mind working outdoors, getting your hands dirty, love saving the planet from food scraps, this is the job for you.

Work in a team of two. Openings for members with a truck (preferred), or be willing to walk with a U-boat to our garden partner on Union Street.



E-mail: [annette@psfcDOTcoop](mailto:annette@psfcDOTcoop)

## Longer Hours

CONTINUED FROM PAGE 1

Shoppers taking advantage of the Coop's extra half-hour of Sunday opening hours may not realize that some members aren't as receptive. Later shopping hours on Sundays now mean later work hours for the evening Inventory and two-hour Maintenance shifts. The 7:00 p.m. Maintenance shift now starts at 8:30 p.m., while the former 8:00 p.m. shift now starts at 9:00 p.m. Inventory has moved from a 7:30 p.m. start time to 8:15 p.m. (the length of the shift remains the same). Squad members washing chicken racks at a time when they would normally be doing laundry at home have found that working 45 to 60 minutes later at night can impact their ability to get ready for the week ahead (and sometimes, their sleep schedule).

Still, the change is enormously beneficial for most of the PSFC's 17,000 members, according to General Coordinator Elinoar Astrinsky, who planned and implemented the change in collaboration with the other general coordinators. "We have tremendous pressure on us to have longer shopping hours—it's the No. 1 request from members," Astrinsky, who has thick dark hair streaked with silver in a long bob, said in an impromptu interview on a recent Sunday night in the PSFC offices, as the usual exhortations from squad leaders to "please sign in" echoed over the Coop's paging system.

And although the shift changes were not implemented via consensus, the general coordinators tried to communicate the changes well in advance to all of the affected squad members (even the grumpy ones). The Inventory and Maintenance squad members had the chance to speak to membership coordinators during their shifts—instead of having to attend a meeting, for example—about the changes. They were also assisted in changing shifts if the new hours did not work for them, according to Astrinsky. She added that the Sunday evening Maintenance and Inventory squads would welcome new shift members.

Clearly, the expanded Sunday hours are mostly popular. An informal survey on a recent Sunday night yielded positive reactions from shoppers and other shift workers. Laura Shmishkiss, a member since 2003 who was loading

her groceries at around 8:20 p.m., said she was grateful she could shop after 8 p.m. on Sundays now. "I would not have made it to the Coop until [this] Thursday if I couldn't have come now," she said, noting that she avoids shopping at the Coop in the daytime over the weekend.

Gersh Kuntzman, a cashier for the last 20 years and creator of 2016's hit Fringe Festival musical "Murder at the Food Coop," said he is more productive now. Before, he and the other cashiers "used to sit around with nothing to do for 45 minutes," after shopping ended, waiting for their shift to finish. To pitch in while waiting, Kuntzman claimed, he used to walk around the store looking for things to clean, such as the coffee grinder. "Have you ever seen that thing on a Sunday night?" he asked. "It's a disaster." Now, Kuntzman says, he spends his time checking people out, and he's happy he can help members get their shopping done a bit later (although, pointing to the kale leaves and other detritus from a shift's worth of shopping, he noted with some regret that he no longer has time to wipe down his work station for maintenance squad members).

*"We have tremendous pressure on us to have longer shopping hours—it's the No. 1 request from members."*

—Elinoar Astrinsky

Astrinsky wasn't surprised to hear that there is a faction that is resistant. She said, in fact, that she is aware of it. Before implementing the new hours, she said, "I spent three to four months trying to communicate with the leader of every affected squad, especially Maintenance—Inventory—less so," she allowed. "I was really worried about Maintenance." When she spoke to the Sunday night Maintenance squad leaders, she found that these groups had set routines, as well as cohesive groups of 22 to 28 people per squad, who had been working together for as long as 20 years.

Her conversations with those squad leaders also touched on the way these members do their jobs. She learned that some maintenance squads weren't able to finish their work before shift's end and were leaving

it for the following maintenance shift. Talking about the work itself gave Astrinsky insights on improving effectiveness in those late-evening shifts. "It's very critical that their work gets done in two hours," she said. "Did they need more help? Could they suggest ways of doing things differently?" she recalled.

Expanding Sunday hours also gave Astrinsky the ability to adjust shift start times—making shopping and working easier. Before the change, Sunday evenings saw nearly 100 members of various squads on the floor just as shoppers were trying to finish and get in line. "You had 20 or 25 people from Receiving in the store trying to restock while the Maintenance shift was ripping the produce section apart and the Inventory crew was also trying to count," Astrinsky recalled. "You couldn't get your cart through. Staff was stressed out trying to restock as much as possible before it all got ripped up."

The new hours have also been good for the PSFC as an institution, according to Astrinsky. "We haven't had to hire new staff or add new shifts" to lengthen Sunday hours, Astrinsky said. "The Coop is also seeing more sales. People may not care about that, but it's our job. More sales means we can employ people, bring prices down, sell more goods, and ensure this is a thriving business. We're concerned about the health of the Coop and its sustainability." Astrinsky said there had been discussion about putting the change up for a vote at a General Meeting, but that idea was ultimately dismissed. (She was in favor of a vote.)

## PLASTIC PACKAGING COLLECTIONS

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

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

### Expanded Plastic Collection for Coop members

Please be prepared to show your Coop membership card.

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

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

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

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

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

Pre-sort and separate according to the categories below.

Toothbrushes and toothpaste tubes (any brand/size)

Baby food pouches and caps (any brand)

Energy bar wrappers (any brand)

Water filters (Brita and other brands) and other

Brita branded filter products

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

Cereal and cracker box liners (any brand)

Food residue and paper labels OK.  
No shopping bags.

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

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

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

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



Greg Selig, a Maintenance squad leader on the 8:00 p.m. Sunday night shift, said that after the change, he "probably lost 80-85% of our squad." Selig himself was at first not so thrilled with the later hours, but he has now realized

he can spend more time with his elementary-school-aged kids on Sunday evenings. On nights when he had his Coop shift, "I used to have to leave during dinner," he recalled. Now he can finish the meal with his family. ■

## HAPPY THANKSGIVING FROM THE ANIMAL WELFARE COMMITTEE!



Before you select your Thanksgiving turkey, find out how it was treated with the Animal Welfare Committee's handy "Shopper's Guide to Turkeys." We break down the animal welfare practices of each vendor that supplies turkeys to the Coop. You can find the "Shopper's Guide to Turkeys" posted in the Coop and on our blog at [psfanimals.blogspot.com/](http://psfanimals.blogspot.com/). The "Shopper's Guide to Turkeys" also introduces the Coop's meatless turkey alternatives.



# Should Hydroponics Be Classified as Organic?

By Alison Rose Levy

Food writer Michael Pollan urged eaters to “know where your food comes from.” Today, that can be GMO agriculture, acres of mono-crops, livestock shuttled through assembly lines, plants suspended in water tracks of plastic pipelines in urban food factories, as well as organic farms. A range of production techniques, a far cry from traditional farming, aim to improve on nature, increase production, lower costs, and produce more profits. But in many cases there’s a failure to assess the full range of health and environmental impacts. Even an apparently positive innovation, like hydroponics, may create unanticipated downsides.

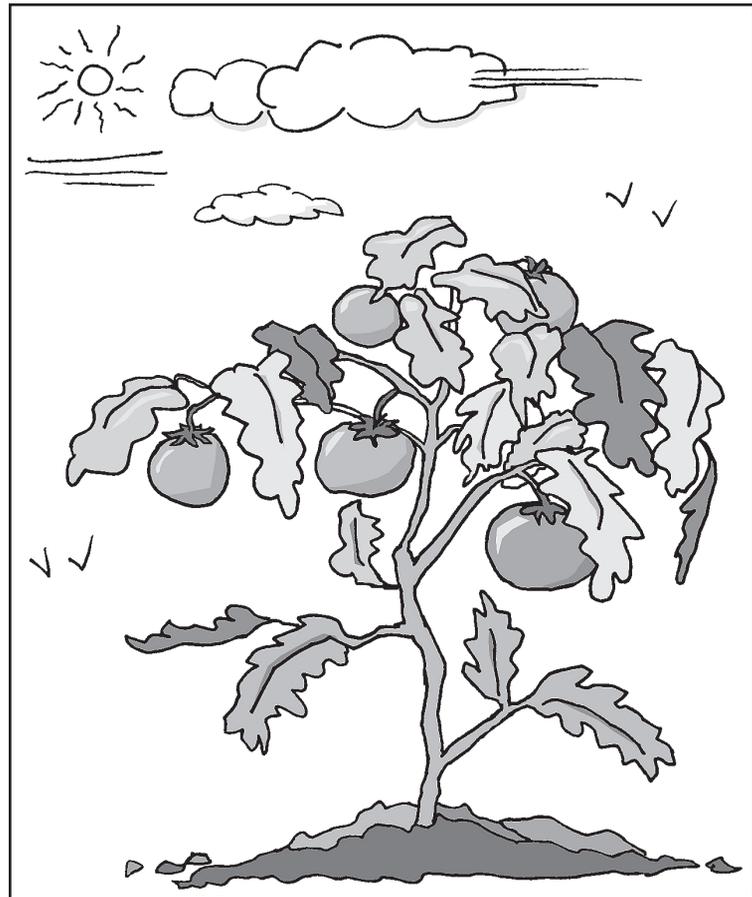
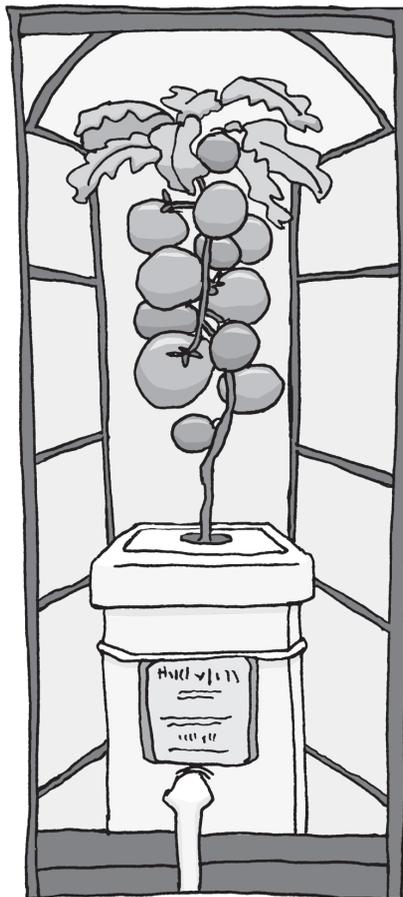
Despite all the new technological innovations, based on centuries of use, earth-based farming was the original method for cultivating organic food—the basis for the development, growth, and success of organics. Food organizations like the Organic Consumers Association, along with farmers and sustainability advocates

want to keep it that way.

Organics have burgeoned into a \$47 billion industry, according to data from 2016. With this success, major corporations have wanted a piece of the organic pie. Buying organic gives food conglomerates entrée to the USDA’s National Organic Standards Board (NOSB) that regulates the rules governing organic standards. As a result, major companies get to vote on changes to the Organic Standards that could compromise the integrity and the future of the organic food supply.

A vote at an October 31–November 2 meeting of the NOSB will determine whether or not hydroponic foods can continue to be designated as organic. After this all-important vote, some organic pioneers, like Frances Thicke, will cycle off the board, and their replacements will be Trump-era appointees.

“The system we already have in place is the one we need. Organic farmers are the people creating a sustainable future for future



ILLUSTRATIONS BY LYNN BERNSTEIN

generations. They are building up the soil and protecting the water and our seed supply,” says Lisa Stokke, a co-founder of Food Democracy, whose new organization, Next7 ([www.next7.org](http://www.next7.org)), is one of the organizations leading the fight to protect organic farming through organizing a petition and rallies across the country.

“When the USDA got involved in organic certification, they created an advisory board to guide the USDA. When the Organic Program Act (OPA) was created, organics were defined as a system based on soil fertility. The language was explicit,” explains Dave Chapman, a Vermont farmer and co-founder of the advocacy group Keep the Soil in Organic. In 2010, “The National Organics Program’s (NOPA) Citizens Advisory Board spent several years investigating and taking public testimony about whether hydroponics should be admitted.” The vote went overwhelmingly (14 – 1) against hydro in organic. “That recommendation went to NOPA,” says Chapman. “They ignored it for four years, and during that time there was an explosion of hydroponic certification.”

Even though qualified organic certifiers won’t certify hydroponic foods, Chapman says that, “some people will. In 2014, NOPA, just to make it clear, said it was allowed.”

From a “no” vote, to back

door certification, to approval of certification, hydroponics gained back-door organic designation.

Some hydro players are big companies. The biggest is Driscoll’s, the berry company. “They have over a thousand acres that are certified as organic right now. Prior to two years ago no one knew this was happening. It was a secret. They knew they were gaming the system, but they did it anyway, Chapman says. “These are enormous players, they have a tremendous amount of influence, and well-paid lobbyists. They are part of a coalition of hydro producers—and it’s very hard to go up against them. If it were not for a few producers like Driscoll’s, this would have been resolved 7 years ago. But it isn’t.”

As of this writing, the NOSB vote is imminent. Chapman says the outcome is unclear as to whether the hydro industry will get the 2/3 vote it needs to become formally designated as organic. He considers the hydroponics move a coup d’etat.

## Nutrient Values

Can’t organic foods and hydroponic foods co-exist peacefully? Yes, but not under the organic label, organic advocates say.

“Organic farming is a systems-based form of agriculture and the foundation is always healthy soil. If you care for and feed the life in the soil, then you will end up

with healthy plants, healthy soil, healthy animals, and healthy people. Hydroponic is the perfect crystallization of conventional agriculture. You feed the plant and ignore the rest of the processes. If you do that right, you get a high yield,” explains Dave Chapman.

*After this all-important vote [on whether to classify hydroponics as organic], some organic pioneers, like Frances Thicke, will cycle off the board, and their replacements will be Trump-era appointees.*

Because hydroponic foods don’t pull nutrients from the soil, they must be fed by liquid vitamin-fertilizer mixes that don’t provide (or yield) the same nutrients as earth grown plants. Using these liquid inputs gives hydroponic greens a lower price point than plants grown on farms cultivated throughout the seasons. Given the growing scale of the hydroponic industry, Stokke calls hydroponics, “a threat to the spirit of organic as developed over three to four decades, because organic farmers cannot compete with the lower costs of hydroponic growing.”

The insistence that organics be soil-based is more than sentimental and economic.

“Soil is so complex that for us to try to imitate that is hubris,” says Maya Shetreat-

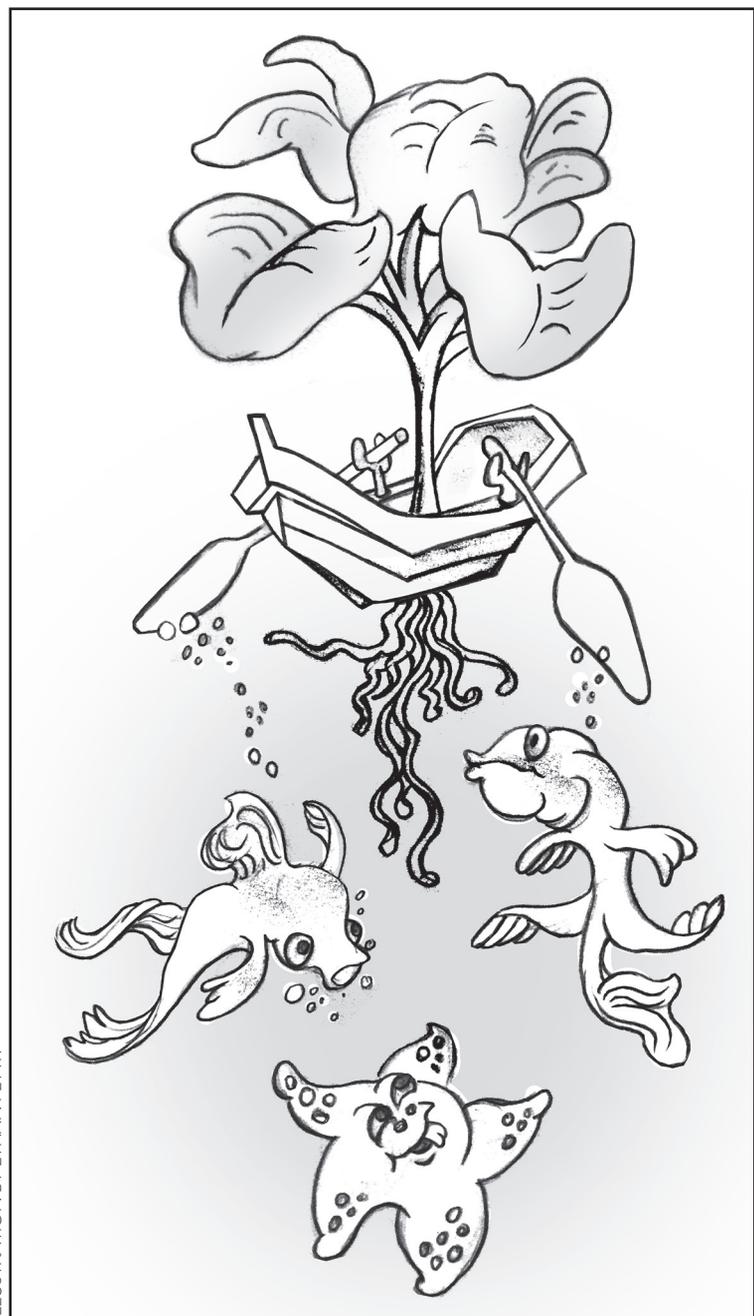


ILLUSTRATION BY ETHAN PETTIT

Klein, MD, the pediatric neurologist and author of *The Dirt Cure*. "In one teaspoon of soil there are as many organisms as people on the planet. Soil is home to 25% of the world's biodiversity because it holds a rich array of organisms, vitamins, minerals, (and) compounds." Shetreat-Klein maintains that consuming earth-grown organic food "with all of the complex array of influences that have evolved over time is critical for animal and human health."

Future food resilience and protection from climate change both depend on the soil, contends Fred Kirschenmann, a distinguished fellow at the Aldo Leopold Center for Sustainable Agriculture, and the President of the Board of the Stone Barns Center for Food & Agriculture in New York. "For organic to go in a different direction would be a huge mistake."

"A biologically healthy soil cultivated through organic farming absorbs more rainfall and retains more moisture," Kirschenmann explains. Earth-based organic agriculture does more than grow plants—it repairs the top soil depletion produced by drought and poor soil management.

"We need to think ahead 20-30 years from now," Kirschenmann points out. "Most of the inputs in the intensive conventional food

system are non-renewable. They are in the process of becoming depleted. It's not just fossil fuels, but it's rock phosphate, fresh water resources. 70% of our fresh water resources are being used just for agricultural irrigation."

*"Because hydroponic foods don't pull nutrients from the soil, they must be fed by liquid vitamin-fertilizer mixes that don't provide (or yield) the same nutrients as earth grown plants."*

—Dave Chapman

Kirschenmann continues: "We need so much water because we have not paid attention to the biological health of the soil so it would absorb more rainfall." Kirschenmann points out that all the inputs various forms of industrial agriculture use to grow food are becoming depleted. Costs are rising and will steadily increase. "We are going to have to transition now from an input intensive food system to a regenerative food system." As the NOSB deliberates, the European Union (EU) "is formalizing the organic farming must take place in soil," says Dave Chapman. "The U.S. is the rogue nation on this." ■

*This just in: On November 1, 2017, the National Organic Standards Board voted 8-7 to allow hydroponics to be verified organic.*

## FUN COMMITTEE REPORT

# Pumpkin Decorating Event

By Dalienne Majors

On Saturday, October 21, the PSFC FUN Committee held its Pumpkin Carving/Decorating Event in the PSFC Meeting Room. For more than two hours, approximately 50 children and adults enjoyed the magical supplies of pumpkins (\$2), paint, markers, glitter, yarn, and cut-outs to create incredible personal pumpkin fantasies. Free refreshments included cider, popcorn, apples, and cookies. Here are just a few photos taken by the FUN Committee to show the exciting event that will definitely be held annually in the years to come. The FUN Committee's next event will be its annual Holiday Card Making on Sunday, December 3, 12-2:30 p.m., in the PSFC Meeting Room. ■



Join us for our first annual  
**PUMPKIN  
DECORATING  
EVENT**

3-5 pm on October 21, 2017  
in the meeting room  
second floor of the food coop



Small pumpkins will be available for \$2  
or you can BYOPumpkin, if you choose

Apple cider, muffins & cookies will be served  
and live & recorded kid-friendly Halloween music will be heard  
Participants under 16 must have an adult accompany them!

**THIS EVENT IS FREE  
AND OPEN TO ALL**



## Special Ordering Temporarily Suspended



We will not be taking  
special orders  
11/13/17 through 1/4/18  
(special orders resume 1/5/18)

Vitamins/Supplements special orders  
are suspended indefinitely and will not  
resume on 1/5/18

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

## 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.



## BUY YOUR TURKEY EARLY! SMALLER SIZES GO QUICKLY

NO RESERVATIONS. FIRST COME, FIRST SERVED

**PLAINVILLE FARM TURKEYS PA** **ARRIVES 11/15 & 11/20**  
FRESH 8 - 18 lbs \$2.84 / lb

**PLAINVILLE BONE-IN TURKEY BREASTS** \$5.25 / lb  
FRESH

**McDONALD FARM HERITAGE BREED NY** **ARRIVES 11/16**  
PASTURED FRESH 10 - 14 lbs \$4.96 / lb

**DARTAGNAN MN** **ARRIVES 11/16 & 11/20**  
ORGANIC FRESH 8 - 16 lbs \$4.60 / lb

**KOCH PA** **ARRIVES 11/15 & 11/18**  
FRESH 10 - 18 lbs \$2.84 / lb

**WISE PA** **ARRIVES 11/13**  
KOSHER ORGANIC FROZEN lbs TBD \$5.76 / lb

**HIDDEN CAMP FARM NY** **ARRIVES 11/17 & 11/18**  
PASTURED ORGANIC FRESH 8 - 16 lbs \$5/14 / lb

**SNOWDANCE FARM NY** **ARRIVES 11/18**  
PASTURED FRESH 8 - 15 lbs + \$6.05 / lb

**LANCASTER FARM FRESH PA** **ARRIVES 11/17 & 11/20**  
PASTURED FRESH 8 - 16 lbs \$4.83 / lb

ALL BIRDS ARE HORMONE AND ANTIBIOTIC FREE

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



PARK SLOPE FOOD COOP MEMBERS ARE INVITED TO SHOP  
AT GREENE HILL FOOD CO-OP.

GREENE HILL FOOD CO-OP IS OPENING ITS DOORS TO PSFC MEMBERS.  
JUST SHOW YOUR PSFC MEMBERSHIP CARD AT THE DOOR.

park slope  
FOOD COOP

&

GREENE  
HILL  
FOOD  
CO-OP

Greene Hill Food Co-op is open for shoppers:

Mon - Fri, 3pm - 9pm

Sat & Sun, 10am - 6pm

18 Putnam Ave., Brooklyn (bet. Grand Ave. & Downing St.)  
[greenehillfood.coop](http://greenehillfood.coop)



## INTERNATIONAL TRADE EDUCATION SQUAD REPORT

## Congress Should Reclaim Its Authority in Global Trade Negotiations

By Chris Marshall, International Trade Education Squad

In 2015, Congress passed the Trade Promotion Authority (TPA) and thereby ceded much of its authority to manage international trade relations to the executive branch. TPA was passed in order to enable President Obama, who was promoting free trade, to negotiate the Trans-Pacific Partnership (TPP). The TPP failed, but the TPA survives, and is only set to expire July 1, 2018, unless Congress extends it to July 1, 2021. Meanwhile, the situation is now reversed with Pres. Trump as protectionist-in-chief, and Republicans and several Democrats in Congress promoting free trade.

The U.S. Constitution gives Congress the authority to “regulate commerce with foreign nations.” It also gives Congress the power to “lay and collect taxes, duties, imposts, and excises.” But the U.S. Congress has a long history of grappling with its duty to oversee international trade relations.

In 1930, Congress passed the protectionist Smoot-Hawley Act that imposed about 20,000 different protective duties on a wide range of imported goods. This precipitated a trade war with other industrial nations, and it is widely believed to have contributed to the Great Depression. With protectionism hence discredited, Congress was blamed, and in response, it allowed the president, for the first time, to pursue free trade policies without Congress micromanaging the process. But this was still

limited to a period of three years.

Confronted with the forerunner of the EU, President Kennedy then requested renewed negotiation authority. Though Congress pushed back, and eventually refused, President Nixon later argued “our negotiators cannot be expected to accomplish the negotiating goals...if there are no reasonable assurances that the negotiated agreements would be voted up-or-down on their merits.”

Under Nixon, the Fair Trade Act of 1974 created the so-called “fast-track” authority, which allowed the president to negotiate trade agreements while Congress agreed that it would not amend them and that it would pass them by an up-or-down vote, with a simple majority vote in the Senate. But Congress would still set negotiation objectives and would also have to renew the authority every few years. Over the years, Congress refused to renew fast-track authority on several occasions. (See “Congress Has the Power on Trade.” Stephen Mihm, January 27, 2017 Bloomberg View.)

In 2015, Congress again provided President Obama with “fast-track” authority (TPA) to negotiate the TPP, the largest multi-lateral free trade agreement ever contemplated. In the run-up to the 2016 election, however, the TPP was derailed, and eventually newly elected Pres. Trump abandoned it.

As a part of the 2016 presidential campaign, the effect of free trade agreements and the 1994 North American Free Trade Agree-

ment (NAFTA) in particular on the U.S. economy was discussed extensively, and the issue has risen to the fore of U.S. politics. Jobs are seen as having gone to Mexico where wages are lower, and labor protections are practically non-existent (<http://www.fairlabor.org/report/protection-contracts-mexico>). Provisions to protect the environment were added to NAFTA post-hoc, but lacked any real enforcement provisions. (See “The NAFTA Environmental Side Agreement: Implications for Environmental Cooperation, Trade Policy, and American Treaty-making.” Steve Charnovitz, 1994. Temp. Int'l & Comp. L.J. 257.)

Following his campaign, President Trump has set out to renegotiate NAFTA with the Canadian and Mexican governments. However, from what we know of these negotiations, the Trump administration is now pursuing very similar goals as the TPP, which were heavily favored by multinational corporations, and that would have further exacerbated wage problems and diminished environmental protections. (See “Upgrade with a dab of TPP may be U.S. recipe for NAFTA revamp.” Lesley Wroughton, July 14, 2017. Reuters, Business News.)

Meanwhile, the Canadian negotiators are urging better salaries for Mexican workers, and demanding an end to U.S. “right to work” laws that undermine labor unions and put Canadian businesses at a disadvantage. (See “Sharp differences over labor sur-

face at NAFTA talks in Mexico.” Dave Graham & Sharay Angulo, September 3, 2017; Reuters, <http://www.cnn.com/2017/09/29/opinions/nafta-canada-broken-labor-policies-warren-opinion/index.html>.)

These divisions will be hard to bridge. In 2018, elections will be held in the U.S., Canada, and Mexico, which will make negotiations even more difficult, and it is expected that the current round of negotiations will collapse.

But President Trump will not be able to unilaterally abandon NAFTA since it would devastate the U.S., Canadian, and Mexican economies. (See “The Art of Breaking The Deal: What President Trump Can and Can't Do About NAFTA.” Jon R. Johnson, January 2017. C.D. Howe Institute publications, Commentary # 464.) Simultaneously, NAFTA is widely agreed to require significant improvements with regard to labor and the environment.

Most recently, Republican Representatives Donovan (NY), Fitzpatrick (PA), and Joyce (OH) suggested that the renegotiated NAFTA should not contain the Investor-State Dispute Set-

tlement (ISDS) clause that would restore sovereignty to each of the member nations and provide greater flexibility to their federal and local governments to enact regulations and protections as they see fit. (See “GOP moderates urge dumping of NAFTA dispute provision.” Sean Higgins, October 19, 2017; Washington Examiner.) Thus, this critical aspect of international trade policy is already no longer necessarily a partisan issue.

International trade agreements will be needed to regulate the international flows of goods, labor, and capital. But in order for future trade agreements to correct the problems that have arisen due to imbalances in current agreements, it will be necessary to devise policies and agreements that protect both labor and the environment and restore sovereignty to member nations.

Congress must therefore reclaim its authority to regulate international trade and develop such policies and agreements. Renewing the fast-track authority (TPA) when it expires in July 2018 would be a tremendous disservice to voters, and an irresponsible abdication of responsibility. ■

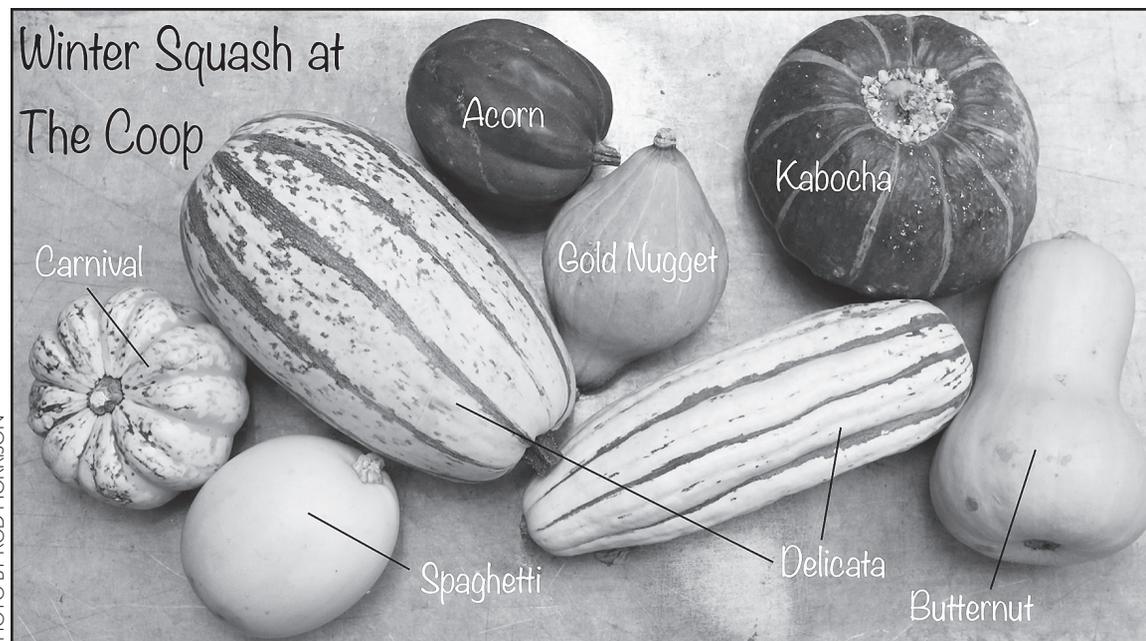


PHOTO BY ROD MORRISON



### TIP OF THE MONTH: Slaughter Information

No one likes to think about the slaughter necessary to turn animals into food, but from a “humane practices” perspective, how an animal dies is as meaningful as how it has lived. In our buyers’ guides to meat, eggs, and dairy, we include information about the animals’ transport to slaughter and the method by which they are slaughtered.

Regardless of what may be farmers’ best intentions for their animals’ welfare, there are some inherent problems in the U.S. slaughter system. It’s a three-part problem:

1. The USDA’s regulatory framework favors large-scale (industrial) slaughterhouses, putting smaller, independently-owned slaughterhouses out of business. Those slaughterhouses may be a great distance from where the animals have been raised, causing them extreme stress and injury due to crowding, heat, or freezing temperatures during transport.
2. In these slaughterhouses, USDA inspectors routinely overlook violations of the Humane Slaughter Act, which requires that animals be stunned (rendered unconscious) prior to slaughter. “Ineffective stunning” rates are high.
3. Therefore, the high standards most small farmers have had for their animals’ well-being end once those animals leave their farms for slaughter.

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](mailto:psfcanimals@gmail.com)

 Park Slope Food Coop Animal Welfare Committee

 @psfcanimals

# 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

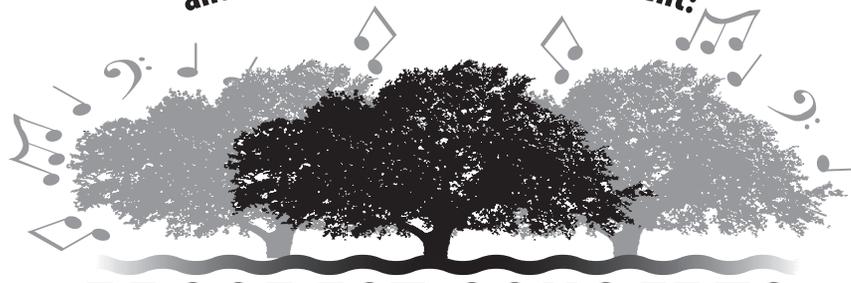
Submissions to the *Gazette* must not be hateful, racist, sexist, otherwise discriminatory, inflammatory or needlessly provocative. They may not be personally derogatory or insulting, even when strongly criticizing an individual member's actions.

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, November 17, 8:00 p.m.

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



## PROSPECT CONCERTS



Come join **Barry Bryson**, bandleader and trumpeter of the **Swing Street Orchestra**, and fabulous Coop jazz musicians for a night of big-band swing-dance music.

**Barry Bryson**—Trumpet/Leader; **Emily Asher**—Trombone; **Lisa Parrott**—Alto Sax; **Jenny Hill**—Tenor Sax; **Cynthia Hilts**—Piano; **Alexis Cuadrado**—Bass; **Rob Garcia**—Drums; **Todd Isler**—Percussion; **Stephan Bauer**—Vibes; **Vinnie Raniolo**—Guitar



There will also be free dance lessons with professional dance instructors **Arturo Perez** and **Carolynn Murphy**.

[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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Final Proofreader: Nancy Rosenberg

Index: Len Neufeld

## WELCOME!

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

Mark Aaronson	Nina Bergold	Ian Ellasante	Emile Gevers	Stefano Iacono	Yana Mayevskaya	Nathaniel Needham	Catherine Steindler
Bielecki Andreej	Tyler Brogan	Sheba Extavour	Rachel Glicksman	Cassandra Iglesias	Leslie McIntyre	Claire O'Laughlin	Alex Stubbs-Trevino
Akane Arimitsu	Jordan Burke	Isabel Feldman	Ziporah Gottesman	Marcos Iglesias	Carla McKirdy	April Ransome	Ioulia-Vasileia
Michio Arimitsu	Ayana Case	Bridgid	Sydney Greene	Steve Johnson	Timothy McKirdy	Michael Reilly	Theodoridou
Chris Armatys	Cynthia Castano	Fitzmaurice	Caitlin Griffin	Uzma Kaleem	Emily Mello	Anjum Rokadia	George Tsiveriotis
Alexander Arzon	Shani Cohen	Aidan Fontana	Sophia Hadi	Susan Kim	Lianna Mendelson	Ben Rooney	Nadine Valme
Claire Arzon	Rebecca Crawford	Noa Fort	Inbal Hasbani	Kelsey Knight	Eric Meyer	Susannah	Anna Vomacka
Heather Axworthy	Katie Crisona	Dianne Gallo	Kate Hind	Claire Laporte	Ayelet Mintz	Rosenfield	
Lenore	Everett Defieux	Melissa Gamwell	Trevor Hobbs	Laura Liu	Sarah Mullin	Binnie Sen	
Champagne Beirne	Noah Diamond	Caroline Gangware	Christoffer Horlitz	Julie Malahi	Lucy Mulloy	Mara Silvers	
Paul Beirne	Mallory Dunlap	Joyce George	Amanda Huelse	Hugo Manassei	Audrey Murray	Ivan Simanovich	
Noah Benezra	Jackson	Christopher Gerding	Jacquelyn	Steve Mandl	Michael Neece	Eric Spencer	
Brooke Bergen	Dunnington	Elizabeth Gerding	Huntington	Jessica Masarek	Amanda Needham	Stephen Sprott	

## 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, NOVEMBER 28

GENERAL MEETING: 7:00 p.m.

## TUE, DECEMBER 5

AGENDA SUBMISSIONS: 7:30 p.m.

Submissions will be considered for the December 19 General Meeting.

## Gazette Deadlines

## LETTERS &amp; VOLUNTARY ARTICLES:

Nov 23 issue: 12:00 p.m., Mon, Nov 13  
Dec 7 issue: 12:00 p.m., Mon, Nov 27

## CLASSIFIED ADS DEADLINE:

Nov 23 issue: 7:00 p.m., Wed, Nov 15  
Dec 7 issue: 7:00 p.m., Wed, Nov 29

## 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, November 28, 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

nov 10  
fri 7 pmWordsprouts: A Night of  
Poetry and Verse

Join us in welcoming three accomplished poets for a night of readings and discussion. All three will be presenting new verse, then talking about their life, work, and process. It will be an inspiring and exciting night sure to delight all lovers of language, art, and life. **JC Hopkins** is a poet, novelist, screenwriter and Grammy-nominated songwriter. He curates the monthly poetry reading series "Things As They Are" and "Poetry 99." He is the managing editor of the pulp-fiction journal *Noir Nation* and of the poetry anthology *Love In The Time Of Larceny*. **Lyon Kennedy** was raised in the Philadelphia region, the 11th of 13 children. After two years of college, he became a paratrooper in the 82nd Airborne. Later, he graduated from St. Joseph's University with a Bachelor's Degree in English Literature. He has worked as a professional writer since the year 2000. **Robert Thompson** has been present in Brooklyn since 1983. Before that, he lived in Milwaukee and Indianapolis. He is the author of a chapbook, *A Pear Tree's Winter* (Intuflo/ Groundwater Press), and a book, *City of Water* (ahadada, 2008). He has spent many years teaching English at Touro College.

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

nov 11  
sat 11 am

## Detox: Why, When &amp; How

This 90-minute workshop covers what you need to know to detox safely and effectively for health, beauty, and success. The information will represent both East Asian and Western Medicine viewpoints and will draw parallels between ancient wisdom and current scientific knowledge. **Dr. Enensauas Rastrygina** became a member of the Coop in 2010, shortly after her passion for lifestyle of wellness took over. She proudly holds a Doctor of Acupuncture degree and is dedicated to spreading holistic medicine wisdom and wellness practices.

nov 12  
sun 12 pm

## Paid Family Leave

Know your rights: training and discussion. Starting January 1, 2018, New Yorkers will now be able to take up to eight weeks of job-protected paid family leave to bond with a new child or care for a seriously ill relative. Join us for this educational discussion event on exactly how you and your family can benefit. This is an ideal workshop for expectant families, families who are expecting to expect, and brand-new parents, as well as workers who anticipate needing to take time off to care for parents and other relatives in the near future. Coop member **Allegra Fishel**, founder and executive director of the Gender Equality Law Center, and **Eric Williams**, campaigns director, New York Paid Family Leave Coalition.

nov 14  
tue 7 pmSafe Food Committee Film Night:  
Fish Tail

*Fish Tail* is a beautiful documentary from Joaquim Pinto and his husband Nuno Leonel that is an intimate portrait of local community and a loving ode to a quickly disappearing way of life. Rabo de Peixe (literally translated as "fish tail") is the name of a village in the

Azores that is home to the largest collection of artisanal fisheries on the whole archipelago. The residents, mostly small-scale fishermen and their families, who have relied on these waters for generations, introduce the filmmakers to the rhythms of their labor-intensive routines and artisanal traditions that face extinction in the global 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).

nov 17  
fri 8 pm

## Swing Street



Come join Barry Bryson, bandleader and trumpeter of the Swing Street Orchestra, and fabulous Coop jazz musicians for a night of big-band swing-dance music.

**Barry Bryson**—trumpet/leader; **Emily Asher**—trombone; **Lisa Parrott**—alto sax; **Jenny Hill**—tenor sax;

**Cynthia Hilts**—piano; **Alexis Cuadrado**—bass; **Rob Garcia**—drums; **Todd Isler**—percussion; **Stephan Bauer**—vibes; **Vinnie Raniolo**—guitar. There will also be free dance lessons with professional dance instructors **Arturo Perez** and **Carolynn Murphy**.

Concert takes place at the Brooklyn Society for Ethical Culture, 53 Prospect Park West (at 2nd St.), \$10, doors open at 7:45. *Prospect Concerts* is a monthly musical fundraising partnership of the Coop and the Brooklyn Society for Ethical Culture.

nov 28  
tue 7 pm

## PSFC NOV General Meeting



Items will be taken up in the order given. Times in parentheses are suggestions. More information on each item may be available on the entrance table at the meeting. We ask members to please read the materials available

between 7 and 7:15 p.m.

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

I. Member Arrival and Meeting Warm-Up

II. Open Forum

III. Coordinator and Committee Reports

IV. Meeting Agenda

**Item 1: Dispute Resolution Committee Election** (20 minutes)

**Election:** Two potential new members to the DRC will stand for election. DRC members work on a FTOP basis and serve three-year terms. In order to adequately handle the work of this committee we would like to bring on two additional people as soon as possible.

—submitted by Grace Protos of the Dispute Resolution Committee

**Item 2: Creating a Walker Squad** (25 minutes)

**Discussion:** To separate the walkers from the Shopping Squad and make them their own entity. Walkers need their own squad. Shopping SLs cannot keep track of where anyone is or even how many walkers are on hand. A walking squad would need two SLs and could be run more effectively than with Shopping SLs who are stuck inside managing vast affairs.

—submitted by David Bijur

**Item 3: Proposal to Temporarily Boycott Tom Cat Bakery Products** (45 minutes)

**Discussion:** To conditionally cease purchase of Tom Cat Bakery products in solidarity with former Tom Cat immigrant workers who have specifically asked the Coop to support their fight for justice. After unjustly losing their jobs following a DHS ICE audit in April, which the bakery kept hidden from workers, veteran immigrant workers of Tom Cat Bakery are fighting for fair and dignified severance and the adoption of workplace safety procedures to protect immigrant workers still inside the factory. The workers have called on the Coop and all customers of Tom Cat to show support by temporarily ceasing purchase of Tom Cat bread until the bakery addresses these outstanding issues. By heeding the workers' call and dropping Tom Cat bread, the Coop will lead the local food sector in setting a precedent for how NYC stands with the immigrant community under attack in the Trump era. Many Coop members are already aware of and in support of the Tom Cat workers campaign.

—submitted by Erika A. Inwald, Nancy Romer, David Pratt, Genna Cherichello

V. Board of Directors Meeting

VI. Wrap-Up. Includes member sign-in for workslot credit.

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

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

# nov 10–dec 12 2017

nov 28  
tue 7:30 pm

## Meet Your Mind

A Class in Basic Meditation. The fundamental nature of our mind is stable, strong and clear—yet these qualities become obscured by the stress and speed of our lives. Meditation opens and calms the mind. This is a basic meditation class for beginners, and for anyone who would like a renewed understanding of the technique. **Allan Novick** has practiced meditation since 1975. He is a meditation instructor at the New York Shambhala Center and Nalandabodhi New York and has taught meditation at corporate venues. He lives in Park Slope, has been a Coop member for many years, and is a retired school psychologist.

dec 1  
fri 7 pm

## Film Night: Fix It: Healthcare at the Tipping Point



*Fix It: Healthcare at The Tipping Point* is a powerful documentary that reaches across the political and ideological divide. It takes an in-depth look into how our dysfunctional healthcare system is damaging our economy, suffocating our businesses and discouraging physicians, while remaining unaffordable for a third of our

citizens. The film was two years in the making, with more than 40 voices advocating for reform, including: activists, health-policy experts, economists, physicians, nurses, patients, business and labor leaders.

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

dec 3  
sun 12 pm

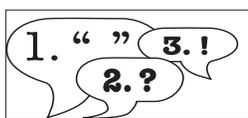
## Holiday Card-Making Party



Bring family and friends of all ages to a Holiday Card-Making Party in the Coop's Meeting Room. We'll supply the glue, markers, paper, and some fun art-making tips. You supply the rest! Bring any other special art materials you would like to use or contribute. Seasonal refreshments will be available!

dec 5  
tue 7:30 pm

## Agenda Committee Meeting



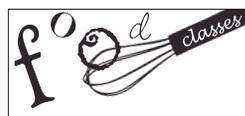
The Committee reviews pending agenda items and creates the agenda for future General Meetings. Drop by and talk with committee members face-to-face between 7:30 and 7:45 p.m. Before submitting an item, read "How to Develop an Agenda Item for the

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 December General Meeting will be held one week early on Tuesday, December 19, 7 p.m., at John Jay High School, 237 Seventh Ave., between Fourth and Fifth Sts.

dec 7  
thu 7:30 pm

## Food Class: Hanukkah Cooking for a Blended Family



The working title of this collection is "Seders by Baldassano, Recipes for a Blended Family." The demonstration will be a Hanukkah-themed class inspired by Chef **Sue Baldassano's** own blended

family. A long-time Coop member, Baldassano created the Coop's Food Class in 1997, and continues today as a team member. For 25 years she was employed by the Natural Gourmet Institute as a chef instructor, and director of the Chefs' Training Program. She was also the head chef of Angelica Kitchen, and has been a private chef as well. In order to pursue her interest in legacy cooking, she led tours for 20 years through her company, "To Grandmothers House We Go" cooking tours. These tours included cooking classes with grandmothers in New York City, Mexico, Italy and Turkey. Currently she is a part-time culinary instructor at the Natural Gourmet Institute, and retreat chef with First Descents, an organization that sponsors adventure trips for young cancer survivors. Her most recent culinary project includes putting together a collection of recipes, stories, and drawings based on her culinary experiences.

*Menu includes: Grandma Sue's latkes; applesauce with lemon & Mexican cinnamon; green beans with fried chickpeas; pickled red onions & roasted garlic tahini dressing; dark chocolate date bar with toasted coconut & golden raisins.*

ASL interpreter available upon request, please contact: [jason\\_weiner@psfc.coop](mailto:jason_weiner@psfc.coop) by November 23.

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

dec 8  
fri 7 pm

## Wordsprouts: Stay Cool, Calm, & Connected This Holiday



**Dian Killian**, PhD and a Certified Trainer with the International Center for Nonviolent Communication, is the author of two books, *Urban Empathy: True Life Adventures of Compassion on the Streets of NY*, and *Connecting across Differences: How to Connect with*

*Anyone, Anytime, Anywhere* (now in its third edition, and in German). She's also a certified life coach (a graduate of the Coaching for Transformation program) and the founder and former director of the Center for Collaborative Communication. She offers coaching and training via her company, Work Collaboratively, to diverse organizations from small and large NGOs to multinational and Fortune 100 companies. She also leads the annual East Coast Women's Retreat and has regularly offered public programming at Kripalu, the 92nd St Y, Omega, the NY Open Center, NVC Academy, and in the Bahamas and Europe.

Free for all Coop members & non-members. Refreshments will be served. Bookings: [John.Donohue@wordsproutspfc.com](mailto:John.Donohue@wordsproutspfc.com).

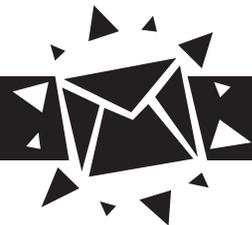
## still to come

dec 9 Headaches

dec 10 Move Better, Feel Better

dec 9 Detecting Early Symptoms of Dementia

dec 12 Plow-to-Plate Film



## PROPOSAL TO CEASE PURCHASE OF TOM CAT BAKERY PRODUCTS

### MEMBERS,

Following an I-9 audit from the DHS ICE earlier this year, the first in New York City in over a decade, Tom Cat Bakery fired more than two dozen immigrant workers without support. Many workers had spent 10 to 16 years building the artisanal bakery into an elite business first sold to two investment firms in 2008 and now owned by Yamazaki Baking Co., a \$9 billion multinational corporation based in Tokyo, Japan. Tom Cat Bakery supplies bread to New York City's top food establishments, including the Coop, and immigrant workers who were fired from Tom Cat have asked the Coop directly for its support.

Although the workers who were fired as a result of the I-9 audit no longer have their jobs at the bakery, they still demand, and deserve, a fair and dignified severance package that recognizes their years of hard work building the bakery into the stronger business that it is today. In order to protect immigrant workers still at the factory, workers also demand that

Tom Cat officials adopt simple, widely accepted best practices for dealing with immigration audits, such as asking to see a warrant before allowing ICE into the factory. After workers and allies organized, Tom Cat Bakery finally did offer a severance package that was signed by Local 53 of the Bakery, Confectionery, Tobacco Workers and Grain Millers' International Union, which represents the workers still currently employed by Tom Cat. This severance package, however, was not considered fair by workers and did not include an agreement to implement policies, such as the ones recommended by the National Employment Law Project (NELP) and National Immigration Law Center (NILC), for dealing with immigration issues. Defying numerous calls by the organized workers and their allies, Tom Cat has discontinued amicable dialogue and refuses to address the demands of the workers.

Until Tom Cat officials agree to the above conditions, a group of workers are calling on the Coop, and all of Tom Cat's customers, to temporarily cease buying and serving Tom Cat bread products. Murray's Cheese Bar and Le Bernardin have already cancelled

their Tom Cat accounts. As industry leaders of ethical and sustainable food purchasing, the members of the Park Slope Food Coop now have the chance to leverage our purchasing power in support of justice for these dedicated workers. This fight is not only about Tom Cat workers and their families. It is about how immigrants, who are the backbone of the entire food industry, are treated in the face of unjust immigration policies. By standing with Tom Cat workers, the Coop will help to set a precedent for how New York City stands with the immigrant community in the Trump era.

Erika A. Inwald

## SUPPORT FARMWORKERS RIGHTS BY BOYCOTTING WENDY'S

### TO THE GAZETTE,

For many decades, farmworkers have been struggling for decent treatment on the job. Excluded from most of the legal protections for most workers (enacted at a time when most Southern farmworkers were the direct descendants of slaves), most farmworker organizing has been sporadic and only successful in a few regions (such as the limited but important successes in California led by the Chicano and Filipino workers in the United Farm Workers union).

However, in the last decade, tomato workers in Florida have worked hard to create a new model for organizing for power, based on boycotts of major fast food chain buyers of tomatoes—which initially won their fight at Taco Bell.

For over two decades, the Coalition of Immokolee workers has been winning better working conditions in Florida. After winning 14 agreements with major food retailers over the course of the past 17 years, the CIW has established a groundbreaking new model for social responsibility in agriculture which brings together growers, buyers, and farmworkers to enforce human rights in the fields: the Fair Food Program.

This fall, they are opening a new fight to get the support of the Wendy's burger chain, and are having a major march in

NYC on Nov. 20. It will begin at 5:30pm, at Wendy's HQ, at 45th St. and 3rd Ave.

I encourage Coop members concerned about the fair treatment of farmworkers to participate, and to learn more about this important trend in advancing the struggle to improve the lives of America's most abused food workers—the people who grow our food.

Eric Frumin

## EXPANDING THE COOP

### MEMBERS,

Growth is not necessarily a formula for success. It is often fumbled and its downside ignored. A glance at the overcrowding of subways, the snarling of city traffic, and the spin out of retail vs. the Internet all indicate that the thing in itself can morph into something unplanned. In all this economic palaver, sustainable is often ignored.



The winners in this scheme do not inevitably produce benefits for the all. The level of inequity in America establishes this beyond a reasonable doubt.

We have been conditioned to believe that bigger is better; that competition makes the market fair, that somehow it will all work out. The food service industry, of which the Coop is a unique part, is undergoing massive transition in a rapidly changing market.

Food delivery services and even pre-prepared ingredient food service, recipes included, have begun to flood the market. Most of the people supporting these trends have neither the time nor the wish to shop, much less take on work at a high quality food store for the advantages it offers. The PSFC cannot compete against these new service entities.

Into this mercurial mix, the Park Slope Food Coop has ventured into the notion of expansion. We will create a great new place; we will be bigger and better. Even though the food service market is moving away from traditional models, there seems to be an inevitable creep towards an elusive goal.

The history of the PSFC is one of an accretion in a unique neighborhood with a special set of circumstances that fostered its expansion. It did not arrive fully developed. The product line and business transitioned with the locale.

To expect that expansion will produce triumph in some other location is to take a giant leap into the unknown. The PSFC is successful, but it pushes its own limits by taking on more members than the store can support. At times it is overcrowded and unpleasant. It essentially creates its own downside. Limiting

membership would actually improve the store to what is sustainable in its existing location. The core would be more attentive; there would be fewer turnovers.

Present membership will not benefit, per se, from expansion. And the probability that the new location will become the favored sibling to the less favored older sister is inevitable. The fact is, even if we build it, they may not come.

The food shopping Shangri-La is not in some other place, it already exists and to think it can be replicated without long-term study and serious consideration is inappropriate. The goal is not to simply justify a move; it's to determine if it is wise to do so in the first place. It's time for a report of this, before any further work on the project. Members should decide.

Rodger Parsons

## 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.

# THANK YOU

for participating in the CHiPS Food Drive,  
October 21 & 22.



We collected a total of **58.5**  
heavy banana boxes  
full-to-the-brim of food  
PLUS \$808.53 in cash donations.

# EXCELLENT!



**ecokvetch**

the environmental  
committee blog

## Tip of the MONTH!

Worried about  
climate change?  
Spend three minutes  
each day writing or,  
even better, calling  
one of your elected  
officials. Then, go  
check the air in your  
tires; it's safer and you'll  
use less fossil fuel.

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

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

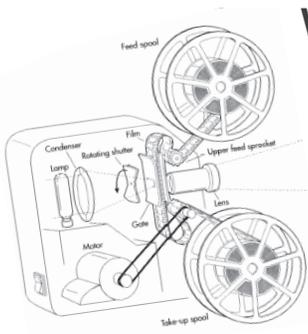


PHOTO BY ROD MORRISON

## Crossword Answers

O	B	E	S	E		A	S	S		L	I	T	A			
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S	T	A	Y		W	I	G					P	A	P	U	A

## ARE YOU A BROOKLYN-BASED FILMMAKER?



Would you like to screen your work at the Coop?

Then submit your film for possible inclusion in the Coop's Friday Film Night Screening Series.

If you're a Coop member you'll receive one FTOP credit for screening and offering a Q+A with your film. If you're not a member, it's still a chance to spread the word about your work and build your fan base by screening for a local audience.

We accept documentary and fiction, both features and shorts (we program shorts as a group).

**Please e-mail Gabriel Rhodes for details at [gabrielrhodes@me.com](mailto:gabrielrhodes@me.com).**

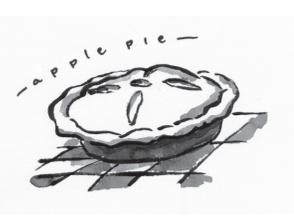
# WORD SPROUTS

THE PARK SLOPE FOOD COOP'S READING SERIES

**Are you a writer? Do you want FTOP credit?**

**Wordsprouts, the Food Coop's reading series, is looking for you, for its monthly events in the second-floor meeting room.**

**Please contact the organizers at [wordsproutspfc@gmail.com](mailto:wordsproutspfc@gmail.com).**



## COMMUNITY CALENDAR

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

### SAT, NOV 11

8 p.m. Tsibele; Diane Perry. 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](http://peoplesvoicecafe.org).

### SAT, NOV 18

8 p.m. Anne Price; Sharon Goldman. 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](http://peoplesvoicecafe.org).

### SAT, DEC 9

8 p.m. Thea Hopkins; The Peace Poets. 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](http://peoplesvoicecafe.org).

### SUN, NOV 12

Hands In Gluten Out: Kids Get Cooking for the Holidays. Gluten-free cooking class for kids ages 7-10. Nov. 12 and 9 in Park Slope. Learn gluten-free cooking skills and seasonal dishes. [tinyurl.com/GFKidsCook](http://tinyurl.com/GFKidsCook).

### SUN, NOV 19

3 p.m. Undocumented. Unaccompanied. Unwelcome. Valeria Luiselli will read from her book *Tell Me How It Ends*, followed by a panel discussion of immigration issues and a volunteer fair. CBE Sanctuary Building, 274 Garfield Pl., Brooklyn.

### SAT, DEC 16

8 p.m. Gloria Matlock & Michael Nix; Jeremy Aaron. 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](http://peoplesvoicecafe.org).

### SAT, NOV 18

11 a.m. Prospect Park 5K Fun Run/Walk/Bike. At 15th St. and Prospect Park West entrance. Rain or shine. To benefit Helping Hands Food Pantry. To register, visit [staugustineparkslope.org/5K](http://staugustineparkslope.org/5K) or email [helpinghandsfp@gmail.com](mailto:helpinghandsfp@gmail.com).

### SAT, DEC 2

8 p.m. Charlie King; Rick Burkhardt. 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](http://peoplesvoicecafe.org).

### SAT, DEC 23

8 p.m. Tribes Hill Holiday Showcase (joint fundraiser for Tribes Hill & 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](http://peoplesvoicecafe.org).



PHOTO BY ROD MORRISON

**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! [houseon3st.com](http://houseon3st.com), or call Jane, 718-788-7171. Grandparents are our specialty.

Army Plaza. Celebrate the 10th anniversary of Friends of Oaxacan Folk Art (FOFA) Friday 11/10 6-9 p.m. and be first to shop (\$100 entry fee) or shop Saturday 11-4. No CHG [www.fofa.us](http://www.fofa.us) 718-859-1515.

**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.

**EMPLOYMENT**

SEEKING PERSONAL ASSISTANT. Computer literate, light housekeeping, cooking. Schedule appointments, bills, shop errands. Ideally full time. Car available. 917-519-8194.

**MERCHANDISE**

Mexican Folk Art Sale to benefit Oaxacan folk artists, Friday Nov. 10-Sat Nov. 11 at home of Amy Mulvihill, 20 Plaza St. at Grand

HAIRCUTS HAIRCUTS HAIRCUTS. Color, low lights, highlights, oil treatments. Specialist in autistic and special needs children and adults. In the convenience of

your home or mine. Children \$25-30. Adults \$35-40. Call Leonora, 718-857-2215.

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

**VACATION RENTALS**

Rent a charming one bedroom apartment in Paris from long-time Coop members. Located in a lovely residential neighborhood on the top floor of a classic building with elevator and quintessential views of rooftops. Wi-fi, cable TV, DW, W/D. Reasonable rates Info/pics: 718-768-6122 or email [magisson@gmail.com](mailto:magisson@gmail.com).

**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.

SENSHO WAGG, CPC  
[sensho@senshowagg.com](mailto:sensho@senshowagg.com)  
347-596-0153

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with intuitive support

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*Teaching locally since 2006  
Adaptable to different learning styles*

(917) 671-6490



info@  
[russellhollandguitar.com](http://russellhollandguitar.com)

**WELDER NEEDED**

to repair uboats, flat carts and shopping carts for FTOP credit.

Required:

- License
- Facility or Personal Shop
- Transportation

Please contact  
**Jonathan Cruickshank**  
by calling the Coop at  
**718-622-0560,**  
**Friday-Tuesday evenings.**



**STATEMENT ON THE COOPERATIVE IDENTITY**

**DEFINITION**

A cooperative is an autonomous association of persons united voluntarily to meet their common economic, social, and cultural needs and aspirations through a jointly owned and democratically controlled enterprise.

**VALUES**

Cooperatives are based on the values of self-help, self-responsibility, democracy, equality, equity and solidarity. In the tradition of their founders, co-operative members believe in the ethical values of honesty, openness, social responsibility and caring for others.

**PRINCIPLES**

The cooperative principles are guidelines by which cooperatives put their values into practice. The International Cooperative Alliance adopted the revised Statement on the Cooperative Identity in 1995.

They are as follows:

1. Voluntary and Open Membership
2. Democratic Member Control
3. Member Economic Participation
4. Autonomy and Independence
5. Education, Training and Information
6. Cooperation Among Cooperatives
7. Concern for Community

REFERENCE: [ICA.COOP](http://ICA.COOP)



PHOTO BY ROD MORRISON

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☆ ☆ ☆ ☆ ☆ ☆ EXCITING WORKSLOT OPPORTUNITIES ☆ ☆ ☆ ☆ ☆ ☆

### Invoice Scanning Saturday Daytime Flexible

This job entails scanning about 125-175 documents per week. This is a detail-oriented job, ideal for someone who can carefully follow instructions, and likes working independently. You will mostly be standing, and also using a staple remover to remove about 150-200 staples from the documents. Start time of this shift is flexible. As training will be necessary, a six month commitment is required. Please contact Terry Meyers at [terry\\_meyers@psfc.coop](mailto:terry_meyers@psfc.coop) or 718-622-0560 before signing up for this workslot.

### Environmental Issues Committee-TERRACYCLE Saturday, 1:30 to 4:30 p.m.

Enthusiastic, dedicated workers needed to join our Terracycle Collection Squad. At least 6 months of Coop Membership required prior to signing up. Must be reliable and willing to work outside in front of the Coop during all seasons. Workers will be trained to sort though acceptable used product packaging for purposes of Up-cycling into new products via TerraCycle. Please contact Membership Coordinator Cynthia Pennycooke via phone, Monday to Friday, 8 a.m. to 12:30 p.m., or via email at [cynthia\\_pennycooke@psfc.coop](mailto:cynthia_pennycooke@psfc.coop), prior to being assigned to this shift.

### Schedule Collating Wednesday, 6 to 8:30 p.m.

You will work on a small committee to collate and staple printed committee schedules used by members to keep track of their work shifts. The squad is also responsible for distributing new schedules to various areas in

the Coop using a checklist and replenishing the supply of schedules in the Membership Office. Low-key workslot for members who like to work in a small group and also show attention to detail.

### 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 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.

### 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](mailto:britt_henriksson@psfc.coop).



## THANK YOU!

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

David Adelson	Rachel Eberhart-	Emily Huber	Minami Matsumoto	Sarah Shapiro
Joshua Bee Alafia	Beauregard	Olga Itkin	Rebeca Matthews	Antje Sommer
Allison	Tanya Ellman	Philip Jacob	Blandine Mercier-	Scott Stamper
Ann Ballentine	Ethan	Sam Jaffe	McGovern	Christopher Stoddard
Thomas Barger	Dinah Finkelstein	Evan Johnston	Karen Miller	Joanne Swanson
Stacy Bergener	Nicholas Fortier	Andrea Juda	Albert Misak	Hanayo Takai
Michelle Billies	Brit Fryer	Richard Kahn	Nedda	Angela Taormino
Silja Blomqvist	David Gabriel	Prudence Katze	Katherine Nickel	Jacob Tempchin
Elise Bonner	Tara Gallagher	Keerthi Reddy	Kelsea Norris	Marianne Tober
Emma Bowen	Veronique Gambier-Davis	Sarada Krishnamurthy	Hilary North	River Tobias
Sara Brooks	Charlotte Gauthier	Christine Leahy	Sarah Nusbaum	Michael Uys
Kirsty Bruce	Natasha Gilberti	Karen Lepri	Sarah O'Brien	Cathy W.
Ethan Calabrese	Jackie Goodrich	Ben Lerner	Elizabeth Otte	Kelsey Wasserman
Kate Cavanagh	Joan Gottesman	Ruiqi Li	Emily Parler	Diana Wayburn
Griet Cattaert	Tsipora Gottesman	Eliot Linton	Ping	Julian Weller
Ofer Chen	Dynishal Gross	Malika M.	Steve Poppick	Matthew Wilkes
Casey Court	Malika H.	Michael M.	Molly Claire Rappaport	Morgan Wright
Roxanne Crocker	John Hamilton	Shumin Ma	Allison Repke	Winnie Zwick
Ashley Davis	Anthony Harb	Rebecca MacDonald	Michelle Reyf	
Jan De Preter	Arielle Hartman	Lauren Maltese	Sam Sadtler	
Lena DeGloma	Robyn Hasty	Sita Mani	Zoe Schacht-Levine	
Thomas DeGloma	Zakia Henderson-Brown	Felipe Martinez Vara De	Molly Schaffner	
Sophie Demenge	Lauren Herget	Rey	Delphine Selles-Alvarez	
David Dini	Elizabeth Hetterly	Jeffrey Mason	Emilia Shapiro	