

Established
1973

LINEWAITERS'

GAZETTE

100%
SOY BASED
Ink System
Contains no solvents or

Volume LL, Number 25

December 21, 2017

Brownsville Community Culinary Center Serves Brunch with a Side of Life Skills



Malik Jones (left) with a fellow participant and BCCC co-founder Lucas Denton.

By Leila Darabi

On a recent Sunday afternoon, Malik Jones, a 26-year-old with a warm smile, checked in on one of his tables to ask if they needed a refill on coffee or anything else to eat before he brought the check?

Jones is no ordinary waiter: He's a student completing a 40-week culinary training program at the Brownsville Community Culinary Center

("BCCC"), which has a cooking school. The Center also hopes to serve as a gathering place for local Brownsville residents. Housed in a former dollar-merchandise store at 69 Belmont Avenue, it was launched by the renowned restaurateur Claus Meyer—co-founder of the Danish restaurant Noma, which was named best restaurant in the world four times on the "World's 50 Best

Restaurants" list. (See the January 19, 2017 issue of the *Linewaiters' Gazette* for more background). Interestingly, the BCCC has worked hard to keep the profile of their culinary school and cafe under the radar, so it will primarily serve out its purpose as a community resource—as opposed to largely becoming a destination magnet for hipsters and foodies.

CONTINUED ON PAGE 2

November GM—Tom Cat Vote and a Visit to Paris

By Rene Brinkley

At the November GM, agenda items included a vote to temporarily boycott Tom Cat Bakery products, the election of two members to the Dispute Resolution Committee, a discussion about creating a walker squad, and a photographic journey to France to visit La Louve—a Food Coop in Paris modeled after the Park Slope Food Coop.

Open Forum

The open forum started with a member, who did not want to be identified, describing how she received an unsolicited call about the vote to temporarily boycott Tom Cat Bakery products happening later in the meeting. The ban was proposed in response to the bakery's decision to fire 21 undocumented workers earlier this year. She pointed out that Coop phone numbers are easily available to arrange shift swaps, but the numbers shouldn't be used to "lobby folks about a topic." She wanted to know what the Coop could do to stop unwanted calls like this?

General Coordinator Joe Holtz came up to address the issue. He stated that several members called the Coop

to complain about receiving similar calls regarding the Tom Cat boycott vote. Members were concerned and wanted to know if the Coop was selling their names to a third party? In response to the member calls, Holtz wrote a letter to Brandworkers, the food worker nonprofit that has organized protests against Tom Cat. He read the letter to the audience in which he outlined the abuse of Coop member phone numbers, and asked if they were aware of the calls?

Holtz received a call from a member of Brandworkers in response to the letter. He was told the calls were a "mistake," and no more would be made. Holtz assured members that the coordinators were taking this issue very seriously, and they are discussing ways to protect member information from unsolicited calls in the future.

Other Issues Brought Up During the Open Forum

Naomi Brussel of the Diversity and Equality committee wrote a letter to the *Gazette*, and received a standard response stating that her letter would not appear due to

CONTINUED ON PAGE 3

Next General Meeting on January 30

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The January General Meeting will be on Tuesday, January 30, at 7:00 p.m. at **St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.**

For more information about the GM and about Coop governance, please see the center of this issue.

Coop Event Highlights

Thu, Jan 4 • Food Class:

Eating Right For Your Blood Type 7:30 p.m.

Fri, Jan 5 • Film Night: *The Magic Bomb* 7:00 p.m.

Tue, Jan 9 • Plow-to-Plate Film: *Wild Plants* 7:00 p.m.

Fri, Jan 12 • Wordsprouts: *A Night of New Fiction* 7:00 p.m.

Sun, Jan 14 • Auditions For Our Coop Kids' Variety Show & Sat, Jan 20 See Calendar of Events for specific times.

Look for additional information about these and other events in this issue.

IN THIS ISSUE

Listening to the People Behind Our Products.....	4
Coordinators' Corner.....	5
Letters to the Editor.....	7
Welcome.....	9
Coop Calendar, Mission Statement, Governance Information.....	9
Calendar of Events.....	10
Exciting Workslot Opportunities.....	12
Classifieds.....	12
Community Calendar.....	12

Brownsville

CONTINUED FROM PAGE 1

The brunch shift served as part of his culinary education, where he learns parts of the trade like knife skills, food preparation and front-of-the-house customer service. For the final 10 weeks of the course, he will shadow chefs at a professional kitchen.

For Jones, the program represents a huge opportunity not just for him, but for his wife and their five children. He learned about the course while staying at a nearby homeless shelter.

"I've always wanted to cook. Cooking is my passion," he said. "My mom is a chef, so you know she's always tried to train me a bit along the way, and I've always wanted to do culinary [work]."

Jones is one of 31 participants in the BCCC Culinary Training Program, 16 men and 15 women, ranging in age from 18 to their mid-forties. Of those, six live in public housing, eight are what the city defines as housing insecure, and nine are actively on probation or parole, or have been in conflict with the law. Most had no high school diploma, GED or much work experience to speak of prior to joining the culinary program.

BCCC's Co-founder, Lucas Denton, says that they avoided riding on Claus Meyer's name as they opened the center, and abstained from doing a lot of publicity.

"We totally relied on word of mouth to get people from the neighborhood to come in," he said. He added, "It was a bold strategy. We did not know if it was going to work, but we have built a strong client base from neighborhood regulars."

Housed in a former dollar-merchandise store at 69 Belmont Avenue, it was launched by the renowned restaurateur Claus Meyer—co-founder of the Danish restaurant Noma...

Most customers come for weekday lunch. Weekend business remains slow, in part because sit-down restaurants haven't existed in Brownsville in decades. People eat fast food, or they eat at home. BCCC eventually hopes to draw the after-church crowd to the cafe on Sundays, but it may take time to build up that customer base.

Part of truly serving the

local community means reflecting that community in the food that is served. "People don't want to walk in and see white hipsters," says director of special projects, Nicole Taylor.

The decor around her is eclectic, and something of a cultural fusion. A cloth rendering of the American flag stitched together from kente cloth and other colorful fabrics hangs over an open kitchen where students stand at attention, ready to grill up orders. Along one wall, murals produced by local artists depict scenes from the African diaspora. Those warm colors fall in contrast with the Scandinavian-style blonde wooden chairs and tables that give the eatery the feel of a high-end IKEA cafeteria.

Taylor and the food scholar Dr. Jessica Harris developed the eatery's menu (the restaurant pointedly has no name, it's just the spot at the BCCC). "It totally speaks to the black experience around the world," says Taylor. She is also proud of how they have worked to build on classic soul food with a healthy twist.

"Our menu is very indicative of the folks that live in Brownsville, so you'll see a lot of Caribbean and American South touches being used. We have biscuits, obviously," she said, but is quick to note that they aren't made entirely from white flour. "We're grating our own wheat here. We have a kale biscuit. We wanted to give a healthy alternative to the bacon, egg and cheese. We don't have bacon, we use turkey sausage."

The eatery charges just \$3 for a sausage, egg and cheese sandwich, with a half off discount for local residents—a price not even fast food chains could beat.

Local City Councilman Rafael L. Espinal, Jr., is a big fan of this initiative to bring not only job training but nutritional education to his constituency.

"It's no secret that Northeast Brooklyn, Brownsville and East New York, are neighborhoods that are food insecure, and because of that, residents experience a lot of health issues in their lifetimes," he said. He added, "Obesity and diabetes are most prevalent in these neighborhoods compared to the rest of the city, and there needs to be more education—more access." The Councilman added, "I think that the Brownsville Culinary Center is bridging the community to, one, food

access, and also education of how food can play a major role in your health and your lifestyle."

Creating something sustainable takes real investment, BCCC Executive Director Philip Hoffman explained.

"This is not just a culinary academy. We do life skills, financial training, [and] conflict resolution," he said. He elaborated, "All kinds of challenges are dealt with." To



ensure the success of their participants, BCCC employs two full-time social workers.

Social services director April Grigsby said she views her role as more of a coach than anything else. On a day-to-day basis, she deals with more complex issues than the average culinary school administrator.

That coaching goes for the chef instructors as well. "The chefs are all industry professionals. They need help slowing down, to kind of match to where the participants are," she said. "In a professional setting, when you tell one of the sous chefs to do something, there's no discussion.



PHOTOS BY CAROLINE MARDOK

BCCC
BROWNSVILLE COMMUNITY CULINARY CENTER

But our participants may be like, 'Why?' 'OK, uh-huh.' It's the nuance."

Anger management, erratic attendance, and other issues that might get a student booted immediately from another culinary school all constitute issues for discussion at BCCC. Grigsby and a second social worker spend time talking to students, understanding their challenges, and intervening when they can.

"This program does not cater to people who would have made it without us," Grigsby said.

Recently, a participant in public housing got trans-

ferred to a far-flung residence, making his commute long, requiring that he pay a subway fare each way to attend classes, and forcing him and his partner to take turns missing work to get their kids to school and doctor appointments. The social work team provides regular counselling to the participant to help him navigate decision-making around how best to support his family, and address any challenges—both those he can change, and those he cannot.

For Malik Jones, this extra level of support and understanding could be the boost he needs to keep his family in stable housing, and ensure he never has to go back to low paid, back-breaking warehouse jobs. He hopes, instead, to become a line cook, like his mother.

"She always showed her love through her cooking. There's a lot of people who knew my mom through her cooking," he said. "You should pursue something you want to do. My goal is for my kids. I want them to do and pursue what they want." ■

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:
annetteATpsfcDOTcoop

November GM

CONTINUED FROM PAGE 1

one of nine possible reasons. She said the response left her “mystified,” and she suggested the *Gazette* get more people to read letters.

Secretary Jesse Rosenfeld encouraged members to follow the debate on health-care and tax cuts. He said members should call their representative in Congress and voice their opposition to pending legislation.

La Louve

The Coordinator Report took an international spin with details on a trip two Coop staff members took to Paris to visit the coop, La Louve. Joe Holtz explained that part of the Park Slope Food Coop (“PSFC”) mission as a Coop is to help other coops. In the spirit of cooperation, the PSFC has played a significant role in helping to establish La Louve. While most of the advice and mentoring over the last five years has been via Skype, Holtz and General Coordinator Ann Herpel went to Paris November 5 – 11 for an in-person visit prior to La Louve’s official opening. Herpel recalled, “They wanted us to be on site to see their operation and have discussions about things they need help with.” La Louve was so eager for the expertise of PSFC leadership, they paid airfare and provided free housing.

The Coordinator Report took an international spin with details on a trip two Coop staff members took to Paris to visit the coop, La Louve.

Herpel told the audience that the journey of the French coop began as a movie about the PSFC titled *The Food Coop*. The film, released in

France last year, has yet to be released in the U.S. Herpel remarked “The filmmakers came with the intention of making a movie about us, and ended up starting a coop.” She went on to explain that La Louve was founded in 2012, but officially opened its doors on November 14, 2017—as it had taken them several years to officially raise the capital needed to launch. It has six full time staff members, 5,100 members and is projected to have \$6 million in sales this year.

If imitation is the sincerest form of flattery then PSFC members should be very flattered by La Louve. Herpel recalled, “They copied us all the way. They have an entrance and exit desk. They have cards with photos. They have visitor passes.” Other similarities include a child care room, the format of the General Meeting, and of course the mandatory work shift. “Members work three hours every four weeks on a[n] ABCD week schedule. If you are on A’ week here in Brooklyn you are on ‘A’ week in Paris, France!” Herpel noted.

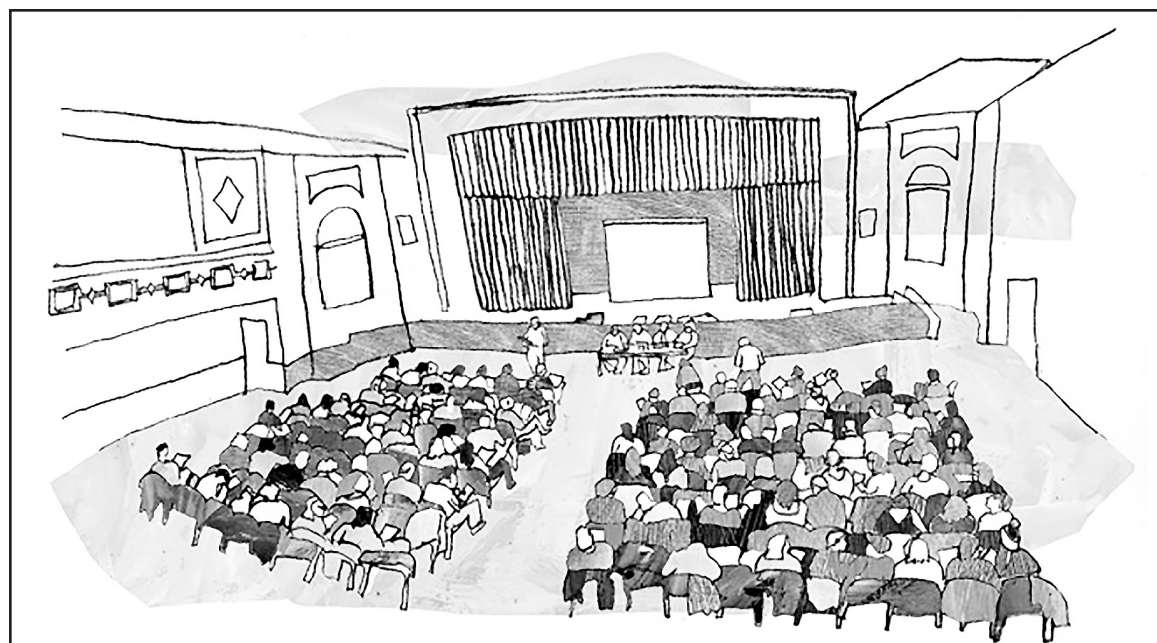
However, there are differences between La Louve and PSFC. Besides the language, Herpel said, La Louve sells wine and liquor, and—not surprisingly—it devotes far more space to cheese.

Herpel encouraged PSFC members visiting Paris to check out La Louve but she also warned, PSFC members are not allowed to shop!

Tom Cat Vote

Once again discussion around Tom Cat Bakery dominated talk at the General Meeting. However, the stakes were even higher, since members would be voting whether to temporarily ban Tom Cat products at the PSFC.

Erika Inwald, Coop member and National Coordinator of the Domestic Fair Trade



Meeting from bird's-eye point of view.

Association, started things off. She stated that a vote “yes” for the ban would be a vote to support undocumented workers, and continue the Coop legacy of supporting immigrant workers. Inwald said a vote “no” would be a vote against immigrant workers, who she described

as “under attack, and [they] have no protection and support.” She went on to review the details whereby Immigration and Customs Enforcement did an audit of Tom Cat Bakery and this resulted in the termination of 21 workers who could not provide work documentation.



David Moss, Tim Platt and Charley Rogers at the General Meeting.

resistance” as well as “make a statement” that we are a community that supports immigrants. Those in opposition to the ban included General Coordinator Joe Holtz, who focused on the severance package Tom Cat gave the terminated workers. Holtz pointed out that 40% of companies do not provide any severance. Another member read a statement from the union representing the Tom Cat immigrant workers. In the statement, the union voiced opposition to the boycott. Dave Moss, chair committee member, asked if the Coop voted for the ban, would the Coop boycott other suppliers who don’t meet these standards? Another Coop member argued that the Coop

could make a powerful statement by asking 100% of our suppliers to support a document outlining how they protect workers. In the end, the boycott did not secure the votes needed to pull Tom Cat products off the shelf. The final tally: 59% of members voted for the ban, but 75% was needed for the ban to take effect.

could make a powerful statement by asking 100% of our suppliers to support a document outlining how they protect workers.

In the end, the boycott did not secure the votes needed to pull Tom Cat products off the shelf. The final tally: 59% of members voted for the ban, but 75% was needed for the ban to take effect.

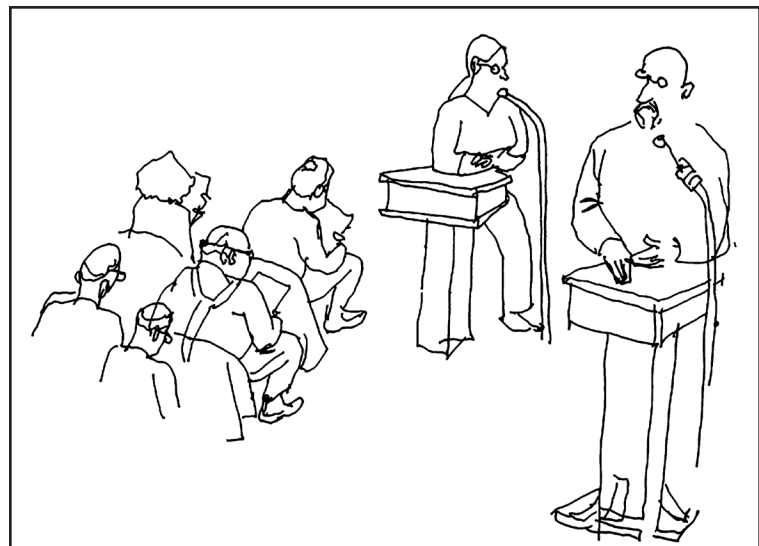
Walker Squad

A discussion item to separate the walkers from the Shopping Squad, and make them their own entity, provided insight into challenges faced by the Shopping Squad Leaders. David Bijur, the Shopping Squad Leader who submitted this issue, described the outdoor duties of the Shopping Squad as being in a state of chaos. He pointed out that the Shopping Squad Leader focuses on what is happening in the store, and doesn’t know what is going on outside with the walkers. He offered to help organize a new walker squad that would operate more efficiently.

Once the floor opened for discussion, several walkers came up to profess their love for the shift, and noted the absence of chaos on it. Walker Mark Armstrong went further and stated that “walkers are a natural part of the shopping squad,” and he found the proposal “unnecessary bureaucracy.” Bijur assured everyone that he was not trying to vilify the walkers, but he was trying to find a way to make things run more smoothly.

Dispute Resolution Election

Two new members, Kyla Levin-Russell and Daniel Weiss, were elected to join the Dispute Resolution Committee (DRC). DRC members serve three-year terms. ■



Joe Holtz discussing trip to Paris and anonymous person at the podium.

Listening to the People Behind Our Products: The Park Slope Food Coop's New Labor Committee

By Karen Gardner

There are Park Slope Food Coop General Meetings that go down in history, ones that you hear about from time to time, whose outcomes and repercussions echo through Coop policy or through the store itself. One that has been making the rounds—though it may be apocryphal—is the General Meeting where someone gave a long soliloquy on why the Coop needs more love. (On Sunday evenings when some of us have left shopping to the last minute and the Coop is packed to the gills, this speaker's point really resonates.) Probably the most famous (or infamous, depending on who you ask) General Meeting was to vote on whether or not we should have a vote on Coop products imported from Israel. That particular meeting rippled through the Coop community—leaving lasting conversations, sometimes tension, and, some say, marked changes in how the Coop reacts to potentially contentious decisions today.

On the day Erika Inwald was interviewed for this piece, she seemed tired. She also seemed frustrated. She began to talk about the Park Slope Food Coop's new Labor Committee, of which she is a member. In October, Erika brought a proposal to the Coop to cease purchasing products from Tom Cat Bakery until the bakery's workers and management had come to a mutually agreeable solution to their dispute.

Inwald shared: This April, Tom Cat Bakery (in Long Island City) informed its workers that the bakery had been audited by the U.S. Immigration and Customs Enforcement (ICE). She said it is unclear how long the bakery had known about the I-9 audit, but some workers think it may have been several months. Twenty-six employees' paperwork did not show that they were legal to work in this country, and they were given 10

days to produce correct paperwork. Those who were not able to produce said paperwork within the time allotted were fired. Tom Cat Bakery gave the workers severance, but has refused further discussions with workers who asked for better packages.

The employees of Tom Cat Bakery worked with Brandworkers, a Queens-based nonprofit that assists local food production workers to organize for their rights, to begin a campaign. This campaign, among other actions, asked customers of Tom Cat Bakery to temporarily cease purchasing from the bakery in order to influence the bakery to come to the negotiation table with its former workers. The restaurant Le Bernardin signed on to the campaign, and agreed to temporarily cease purchasing Tom Cat Bakery's products—and The Spotted Pig signed on subsequent to the GM meeting. The Coop's new Labor Committee was in the process of forming in the spring, when the workers' campaign asked for the Coop's support. However, it wasn't until October that Inwald formally began the process to galvanize Coop support for a boycott. It eventually led to the vote on whether or not to cease purchasing of Tom Cat Bakery's products at the most recent General Meeting.

The Committee

The Coop's Labor Committee was formally approved by the GM on May 17 of this year, but has historical roots in the Brooklyn Food Coalition. Nancy Romer, who helped found and lead the Coalition, told me that the Coop and Coalition collaborated successfully on several labor issues. For instance, years ago Murray's (a poultry farm and processor from which the Coop purchases chicken) increased the speed of chicken processing based on new rules from the Department of Agriculture allowing them to do so. After the speedup, a processor worker was killed by machinery at the plant. It's still inconclusive whether the increase in speed led to the worker's death. The workers at Murray's, who were already unionized, transitioned to a new union, United Food and Commercial Workers (UFCW). However, Romer said that the

workers were stonewalled for more than a year. As a large buyer, possibly the largest at the time, the Coop received a call from the Brooklyn Food Coalition. Joe Holtz called Murray's immediately and, within eight days, a contract was ready. This,



ILLUSTRATIONS BY VALERIE TRUCCHIA

Nancy said, is what being an ally looks like. She noted, "We don't organize workers—that's not our job. We receive requests from organized workers."

When the Brooklyn Food Coalition folded in 2015, Romer and others realized that the labor committee within it had played a really significant role, as few other local organizations were focusing on being a labor ally within the food industry. So Romer, Eric Frumin and Richard Mandelbaum proposed a labor committee to the Park Slope Food Coop.

In October, Erika brought a proposal to the Coop to cease purchasing products from Tom Cat Bakery until the bakery's workers and management had come to a mutually agreeable solution to their dispute.

Romer emphasized that there's a lot of great work to be done. She noted the importance of supporting campaigns, and addressing how the Coop can ally with workers who are organizing themselves and making their own decisions about their needs, rather than imposing decisions onto said workers. Romer talked about how dairy workers in central and western New York have been organizing under dairy worker centers. Dairy work can be particularly dangerous, she said, because you're working with live animals that can be aggressive, along with year-round weather difficulties. She observed that the fact that dairy workers are orga-

nizing and speaking for themselves is a game-changer.

Richard Mandelbaum agreed with Romer's emphasis on being a supportive ally. Mandelbaum stated that "overwhelmingly, the purpose of the committee is to educate Coop member about workers' struggles in the food system, and secondly to support those struggles—to stand in solidarity, rather than organizing ourselves." He says it's important to recognize that when workers reach out to request our assistance, they are going out on a limb, possibly endangering their livelihoods.

The Vote

Several workers from Tom Cat Bakery were outside of the most recent General Meeting, advocating for their cause. They wanted to speak to the assembled members themselves, but were not able to, due to their status as non-members. Inside, the Labor Committee presented the proposal to temporarily suspend purchasing of Tom Cat Bakery's products, as people spoke for and against the proposal. Finally, the decision went to a vote. Almost 60% of the members assembled voted to support the workers'

campaign. The clear majority said yes, we want to stand with these workers.

So What Comes of this Vote?

The Coop's current boycott policy calls for a 75% vote in order to put a boycott in place. This is why Inwald sat frustrated on the day of the interview. This is why the Coop still stocks Tom Cat Bakery's products. Despite a majority vote in favor, no change will be made.

Inwald, who has basically been a member since she was born (her parents are members), said she had left the city for a few years, and wasn't around when this policy was put in place, in January of 2016. However, she assumes it was connected to the contention around the proposal to boycott products from Israel and the Occupied Territories.

Mandelbaum does not believe that signing on to the Tom Cat Bakery campaign should be considered a boycott. He emphasized that this is one specific company, which the committee was asking the Coop to stop purchasing from until the company rectified some issues, rather than a broad-based boycott of a whole product or country. There is a sharp difference between temporarily discontinuing a



PHOTO PROVIDED BY THE PSFC LABOR COMMITTEE

PSFC Labor Committee members (partial list) Clockwise from: Jen Chapin is the woman with the sign, Genna Cherichello, David Pratt, Erika Inwald, Maritza Silva-Farrell, Nancy Romer, Richard Mandelbaum.



supplier and a “boycott with a capital B,” Mandelbaum remarks, and maybe the democratic process should reflect that.

In the meantime, the committee is regrouping and discussing next steps. Inwald and Mandelbaum both told me that receiving a majority of the vote on the Tom Cat Bakery campaign gives them hope. Inwald told me that



she believes deeply in the necessity of this committee, that in a Coop, which has an Environmental Committee, a Recycling Committee and an

Animal Welfare committee, it's deeply important to have a committee advocating for the people who are producing our food. She said, “These are real people, who help to build our economy, who work every day to make sure that we can eat the delicious food that we all like to eat—and all they're asking for is some semblance of fairness.” ■

THE ORIENTATION COMMITTEE NEEDS YOU!



The Orientation Committee is looking for Coop members who have a group teaching and/or training background to lead Orientation sessions. Potential orientors should be articulate, well-organized and able to present a large amount of information in a personable and accessible way to a diverse group in a short period of time.

Orientors lead sessions every six weeks, and on the week midway between sessions, must be available as backup for emergency coverage. Regular slots are on Sunday afternoons, Monday evenings or Wednesday mornings. You must have at least two years of Coop membership and an excellent attendance history to be

considered for the Orientation Committee. There is an initial group interview for this committee, after which there are three trainings for workslot credit. An annual meeting of the Orientation Committee is part of the work requirement.

We seek Orientors who reflect the diversity of the Coop. To apply, please send an email with your name, member number and contact information with a subject line of Coop Orientation to karen_mancuso@psfc.coop.

COORDINATORS' CORNER

Changes in the Meat Producers the Coop Carries

By Joe Szladek, General Coordinator, and Margie Lempert and Alex Walsh, Meat Buyers

As of October 11, 2017, the Coop no longer carries McDonald Farm's beef. We discovered that since April 2015, McDonald Farm had been providing us with Schrader Farms' beef, which receives a diet of 80% pasture and 20% grain. A vote by the General Meeting in February, 2002, mandated that we carry beef and lamb that have been raised exclusively on grass. We moved as quickly as possible to discontinue our beef from McDonald/Schrader Farms, while ensuring we continue to have adequate supply from other producers for our membership.

In the wake of farm owner Peter McDonald's death, his wife and children had to downsize the farm, and they began to source beef raised by their processor Schrader Farms, an Animal Welfare Approved facility. They also began sourcing their lamb from Whiskey Hill Farm and pigs from Howard Gleason. This change was not communicated to

Coop staff until recently, an unfortunate result of a difficult transition after Peter's death.

*...the Coop
no longer carries
McDonald Farm's beef.
We discovered
that since April of 2015,
McDonald Farm
had been providing us
with beef that receives a
diet of 80% pasture and
20% grain.*

Schrader Farms is a small, family operation with a herd size of 50 steers that are raised primarily on pasture and finished on grain. (www.schrader-farms-meat-market.com). Whiskey Hill Farm is an Amish farm in Seneca Falls that currently raises about 300 ewes on over 100 acres of pasture. Howard Gleason raises his hogs near Trumansburg.

Willie Schmucker, of Whiskey Hill Farm, was supplementing his lamb's diet with apples and barley; at the Coop's request, Willie removed the barley. How-

ard Gleason's hogs already meet Coop standards; they are pastured and receive supplemental organic corn and soy that are grown and milled on the farm. We are pleased to be able to continue our relationship with these farmers, as well as McDonald Farm; we have stopped carrying the beef from Schrader Farms.

In response to the change in our producers, we currently purchase two whole steers from Slope Farm each week, and continue to supplement with Hardwick Beef and Thousand Hills—all 100% grass-fed suppliers. We are also working to add a new grass-fed producer to our whole steer program.

Coop staff have at times made farm visits when possible to better understand our producers' practices so that we can communicate as much information as possible to our membership. We will endeavor to increase the frequency of these visits to reduce the likelihood of this kind of lapse in communication in the future.

Thank you for your understanding. ■

PLASTIC PACKAGING COLLECTIONS

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

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

Expanded Plastic Collection for Coop members

Please be prepared to show your Coop membership card.

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

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

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

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

We continue to accept the following from all community members:

Pre-sort and separate according to the categories below.

Toothbrushes and toothpaste tubes (any brand/size)

Baby food pouches and caps (any brand)

Energy bar wrappers (any brand)

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

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

Cereal and cracker box liners (any brand)

**Food residue and paper labels OK.
No shopping bags.**

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

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

For more information about Terracycle, visit terracycle.com

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



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

MEMBER SUBMISSION

Ring in 2018 in the Neighborhood! Member Excitement for Brooklyn Contra Dance Event

By Emma Wade

An invite to Brooklyn Contra's New Year's Eve Dance—a spirited evening of folk dance and live music.

It makes sense that about the same time I became a Coop member I also joined the organizing team at Brooklyn Contra, a volunteer-run organization that hosts music and social dance events in Brooklyn. I wanted to participate in my sustenance. It seemed like a good pairing to begin with both a community about nourishing bellies and an organization about fun times for the soul. I write to you, readers of the *Linewaiters' Gazette*, to share a bit about the latter, and to invite you to come out for Brooklyn Contra's New Year's Eve Dance.

It's about dancing together, with enough structure for all to participate and have a good time!

Contra dancing is a folk dance with origins in northern Appalachia that is now found all over the world. Dancers in long lines weave through and swing with each other, making mesmerizing patterns led by the simple and clear instruction of a "caller," and—my favorite part—accompanied by live music. Bringing a partner is not necessary—you can always find one on the dance floor. It is a rare dance form that is simultaneously friendly to both beginners and advanced dancers. It is a social event.

I was first introduced to contra dancing when I was a teenager. It began as something I enjoyed doing with my mom. In those awkward years, it was awesome to find a particular thing to do with her that we both loved. We looked forward to getting bundled up on cold snowy nights and making our way to the community grange to be greeted by a furnace of happy people and lively music. Everywhere I live I find myself seeking out social dance and experience it as always a centering and beneficial activity for my general well-being, and my sense of people and place.

Accompanying my own

experience with contra dancing are a few perspectives from Food Coop members:

"Like the Food Coop I find contra dancing is an inclusive community where anyone who wants to join is welcome. It's great physical exercise, wonderful music, and it doesn't matter if you're not coupled with anyone. Going to a contra dance for New Year's Eve is a way to usher in the New Year in community."—Anonymous Member

"Say farewell to 2017 with everything you're craving, and a few things you didn't know you needed: human intimacy, eye contact, honoring consent, and live music that makes it impossible to sit still. Be the dance you wish to see in the world."—Sarah Chandler, Squad: TerraCycle (Environmental Committee)

"Contra Dancing brings community together in many of the same ways as the Park Slope Food Coop: It's people of every class, age, and walk of life coming together in community, creativity, and dance. It's probably my favorite way to spend an evening, and about the easiest thing to get started in. If you can make your way down the produce aisle you can contra dance for sure."—Joe Rinehart, Squad: Produce (Receiving)

The Invitation: Brooklyn Contra's third-annual New Year's Eve dance is on Sunday, Dec. 31, 2017 at 8:30 p.m. All are welcome. Beginners to contra dance are encouraged to attend an introductory lesson at 8:00 p.m. Come with friends or alone—no partner necessary. There will be bubbly beverages provided—alcoholic and non-alcoholic—during a midnight toast.

Live music will be by Grand Picnic, with dance instruction by Linda Leslie. Grand Picnic combines the rhythmic drive of old-time Southern fiddling with traditional New England and Quebecois tunes. Based in New York and beloved by the dance community for over 30 years, Grand Picnic includes musicians Marco

Coop Job Opening: General Coordinator: Finance *Revised*

Founded in 1973, the Park Slope Food Coop (PSFC) is the largest single-store cooperative in the country with over 17,000 worker/owner members and sales expected to reach \$56 million this year. PSFC's full-time staff of 75+ employees and the extensive member-labor system enable the Coop to achieve sales per square foot 16 times the national average.

The coop movement that emerged in the early 1970s had two main principles: "Food for People, Not for Profit" and "Cooperation Means Working Together." Striving to express and maintain these goals, the PSFC has evolved into a vibrant community institution. Sustaining the commitment to affordable good food through our participatory work requirement and ensuring PSFC's solid foundation for the future present unique challenges to its management team.

Eight General Coordinators (GC) comprise the PSFC senior management team and oversee over \$9 million in annual operating expense. They are responsible for all aspects of running this successful and growing business, including daily operations, finances, purchasing, hourly staff supervision/hiring/development, management of the member-labor system, building maintenance and insurance.

The impending retirement of the senior GC in charge of finance offers an exciting opportunity to the qualified candidate to become a member of the three-person GC team who together head the financial decision-making and accounting activities while also contributing to or taking the lead on varied non-financial projects essential to the Coop's continued growth and innovation.

Responsibilities include:

- Management of key financial activities including: the accounting system (Acumatica); operations and financial data analysis; financial statement and audit preparation; shared oversight of three bookkeepers; development of internal financial policies; financial presentations to PSFC members at monthly General Meetings; interfacing with city/state/federal agencies and banking institutions
- Shared responsibility for all Coop operations plus willingness to take the lead on non-financial projects
- Collaborative long-range planning for the Coop

Experience & Skills Required:

- Degree in a business field
- Minimum of 5 years work experience in business, including financial statement preparation and financial data analysis and presentation
- Self-starter and critical thinker with significant experience in managing financial infrastructure
- Senior level financial decision making for complex, mid-sized organization and/or business
- Comprehensive knowledge of accounting principles
- Leadership and supervisory skills built on strong communication and personal organization
- Ability to manage multiple priorities and projects, work under pressure, and meet tight deadlines
- Facility with numbers and proficiency in advanced Excel techniques

Desired:

- Experience in the grocery industry
- Experience in a cooperative or collective organization

Work Schedule

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

Salary & Benefits:

The General Coordinator salary is \$91,988. Generous benefits package including a defined benefit pension plan, health/dental coverage, and 5 weeks annual vacation. No payroll deduction for benefits.

How to Apply

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

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

The Park Slope Food Coop is an equal opportunity employer.

Brehm (bass), Michael Gorin (fiddle), Jody Kruskal (concertina), Bill Peek (piano), and Sam Zygmuntowicz (fiddle). Dances will be called by sought-after Linda Leslie of Massachusetts, who has been calling dances across the country and internationally for more than 25 years.

The event will be held at Brooklyn Contra's home venue: Camp Friendship, 339 Eighth Street (between Fifth and Sixth Avenues), in Park Slope.

General admission tickets are available at the door and online for \$25. To purchase tickets online, go to Brown Paper Tickets: <https://www.brownpapertickets.com/event/3169325>

Need additional reasons on why to spend your New Year's Eve with Brooklyn Contra? Brooklyn Contra offers a joyful, warm, and welcoming New Year's Eve experience. Dance in the New Year in the company of friends—old and new! ■

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

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

OH, NO! NOT AGAIN, PLEASE!!**TO THE EDITORS:**

The letter you chose to print in the last issue from a frequent contributor identifying herself as a BDS supporter is completely irrelevant to the Coop.

It serves only as yet another attempt to vilify Israel—and therefore is disrespectful, offensive, and hurtful to many Coop members.

BDS has been officially denounced by government officials in numerous countries besides US senators, including Canada, France, Germany, Switzerland, and Norway. Locally, the NYC Council condemned all efforts to delegitimize the state of Israel.

The Pope, addressing a World Congress delegation, has stated, “To attack Jews is anti-Semitic, but an outright

attack on the State of Israel is also anti-Semitism.”

The *Gazette* regularly includes a list of its principles, including one titled “Respect,” and the statement that the *Gazette* is intended to reflect the values of the Coop. As long as the editors continue to publish letters promoting BDS, we can only wonder what they believe those values are.

Ruth Bolletino

GENERAL MEETING NOV 28**HELLO,**

I attended the General Meeting on November 28, and was very taken aback by the obstructive behavior of the Board and General coordinators. On the docket was a proposal suggesting a boycott of Tom Cat Bakery in response to their treatment

of immigrant workers following an ICE audit, and from the beginning the coordinators used their positions of power to undermine the vote in several ways:

1. Materials in favor of the proposal were distributed too late in the meeting for members to read and adequately understand them. They were submitted a few hours later than the stated deadline, but they could have been distributed as soon as they were available near the beginning of the meeting. Instead they were distributed right as the discussion of the proposal began, leaving members attempting to listen and read at the same time. Many questions brought up were addressed in the materials, and more time was spent answering those questions instead of on discussion.

2. One coordinator used his platform prior to the proposal

presentation to read his personal email declaring that those submitting the proposal abused access to member information.

3. Comments were constantly cut short due to time constraints despite spending much of the meeting on less critical issues. Comments made by the coordinators against the proposal, however, were not cut short.

4. As was suggested, leaders at the Coop should identify themselves as such when making comments: It is clear they hold more sway than when other members speak, and are afforded more opportunities to do so.

5. Finally, although 59% of members voted in favor of the ban, the minutes were specifically asked to reflect only that the Board voted in line with a “no” recommendation of membership—a Trumpian shading of facts. I would also mention that the threshold to pass a boycott was recently changed from a 51% vote to 75%. Should this issue be revisited?

Coordinators were predisposed against the ban and were using their positions to

insert their personal stance into the process, and I found it completely unacceptable.

Moving forward, I urge members to continue this fight. Last night we failed migrant workers who are looking for help in an increasingly hostile environment. They have been put out of jobs and offered pitiful severance packages. All we are asking of Tom Cat is to implement simple policies that fall within the law to prepare for future government action, and to meet at the table with their employees. Opponents of the ban, including the coordinators, last night called for different measures, such as sending a letter to all suppliers asking them to implement these policies. Let’s hold them accountable for dissuading one solution at the behest of another. Coop members want to see that these policies are: 1) being implemented at the Coop and 2) also being asked of the Coop’s many suppliers. Let’s keep up this pressure. The Coop should be a leader, and right now, it is failing.

Sincerely,

Gabriel Herrera, Receiving



The Coop will be closing early for shopping at 5:00 p.m. on Sunday, January 28, so that we can conduct our annual Coop-wide inventory.

Some shifts will be affected, others will not.

Please help inform our membership about this early closing by telling your Coop housemates and friends.

Members whose shifts are affected by the closing will be contacted by the Membership Office.

WINTER HOLIDAY HOURS

December 24: 6 am to 5 pm

December 25: Coop closed

December 31: 6 am to 5 pm

January 1: 10:30 am to 10 pm



The Membership Office is closed on Dec 24, Dec 25, Dec 31 and Jan 1.



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

Requirements:

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

If interested, contact Ann Herpel at

718-622-0560 or ann_herpel@psfc.coop.

The Committee will interview applicants before submitting candidates to the GM for election. We are seeking an applicant pool that reflects the diversity of the Coop’s membership.

LINEWAITERS' GAZETTE

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

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

SUBMISSION GUIDELINES

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

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

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

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

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

Letters: Maximum 500 words.

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

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

LETTERS, ARTICLES AND REPORTS SUBMISSION POLICIES

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

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

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

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

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

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

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

FAIRNESS, ANONYMITY AND RESPECT POLICIES

In order to provide fair, comprehensive, factual coverage:

Fairness

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

Anonymity

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

Respect

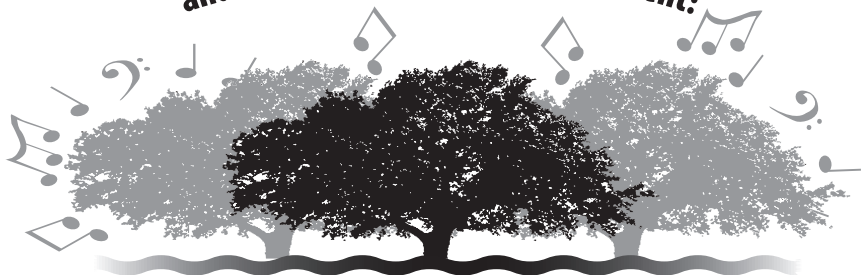
Submissions to the *Gazette* must not be hateful, racist, sexist, otherwise discriminatory, inflammatory or needlessly provocative. They may not be personally derogatory or insulting, even when strongly criticizing an individual member's actions.

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

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

Friday, January 19, 8:00 p.m.

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



PROSPECT CONCERTS



Jay Rodriguez and Sofrito.
A Latin Soul Mambo Dance Party/Concert, featuring vocalist Jose Joaquin Garcia; percussionist Urbano Sanchez; Alexis Cuadrado, bass; Adam Klipple, keyboards; Charles Burst, drums; Sean Moran, guitar; Natasha Kosviner and other special guests. A serious mambo/salsa/soul dance party covering everything from Bob Dylan to Celia Cruz via the Latin Mambo experience. Dance instruction with Arturo Perez and Carolynn Murphy.

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:

Coordinating Editors: Carl Arnold
Alison Rose Levy

Editor (development): Petra Lewis

Reporters: Rene Brinkley

Leila Darabi

Karen Gardner

Art Director (development): Deborah Urra

Illustrators: Caty Bartholomew
Valerie Trucchia

Photographers: Caroline Mardok
William Farrington

Thumbnails: Mia Tran

Preproduction: Kim Chinh

Photoshop: Adam Segal-Isaccson

Art Director (production): David Mandl

Desktop Publishing: Joe Banish

Dana Faconti

Erin Sparling

Editor (production): Lynn Goodman

Final Proofreader: Lisa Schorr

Index: Len Neufeld

WELCOME!

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

Myriam Abdelaziz	Lorenzo Cionin	Andrew Greene	Janet Konz	DeVon Nolt	John Schuler	Stephen Townley
Luca Ackerman	Kenya Clarke	Naomi Heishi	Julie Kupfer	Henry O'Kill	Stephen Selman	Giuliana Vaccarino
Amanda Aikman	Tim Coates	Yukito Heishi	Steve Kupfer	Rebecca O'Kill	Kathleen Semanski	Geary
Eva Akerman Borje	Nicholas Commins	Lynn Hepler	Robert Lambeth III	Kenneth Olguin	Cyrus Shapar	Alan Vaughn
Michael Altfield	Nicholas DeBaun	Elwood Hill	Levi Lew	Dana Petsun	Jessica Shapar	Alana Verdejo
Peter Angelica	Lauren DeFrancisci	Gabriel Hoffman	Elena Light	Eftychios Phevmatikakis	Hannah Sheldon-Dean	Leonardo Villegas
Maggie Barrett	Christopher Dols	Allen Huffman	Michelle Lopez	Julia Polentes	Stephany Shigekuni	Jonathan Weinstein
Audre Bennett	Mary Dorce Ruby	Lisa Hughes	Peter Lysiak	Megan Pulliam	James Shipp	Tami Woronoff
Iris Bennett	Nicole Dupre	Peter Hughes	Carolyn Maher	Sari Ramzan	Melanie Stephenson	Daniel Wyatt
Brett Berg	Danny Mauricio	Adam Johnston	Shazeda Maminakis	Anna Roth	Aziz Sunderji	Talia Zberman
Caroline Blitz	Florez Paz	Reuben Karchem	Jameelia Matheson	David Rowley	Matthew Swager	
Johan Borje	Rebecca Fries	Iyad Kheirbek	Rachel Matthews	Michael Ruby	Daphna Thier	
Rochelle Brown	Alec Galambos	Daniel Koch	Catlin McCurn	J Schild	Hadas Thier	
Juan Cabrera	Max Goldberg	Suzy Koch	Clare McLay	Elizabeth Schuler	Crystal Thomas	
Johannah Chase	Christina Gonzalez	Benjamin Kogan	Rosemarie Mientka			

COOP CALENDAR

New Member Orientations

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

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

The Coop on the Internet

www.foodcoop.com

The Coop on Cable TV

Inside the Park Slope Food Coop

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

General Meeting Info

TUE, JANUARY 2

AGENDA SUBMISSIONS: 7:30 p.m.
Submissions will be considered for the January 30 General Meeting.

TUE, JANUARY 30:

GENERAL MEETING: 7:00 p.m.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Jan 18 issue: 12:00 p.m., Mon, Jan 8
Feb 1 issue: 12:00 p.m., Mon, Jan 22

CLASSIFIED ADS DEADLINE:

Jan 18 issue: 7:00 p.m., Wed, Jan 10
Feb 1 issue: 7:00 p.m., Wed, Jan 24

ALL ABOUT THE GENERAL MEETING

Our Governing Structure

From our inception in 1973 to the present, the open monthly General Meetings have been at the center of the Coop's decision-making process. Since the Coop incorporated in 1977, we have been legally required to have a Board of Directors. The Coop continued the tradition of General Meetings by requiring the Board to have open meetings and to receive the advice of the members at General Meetings. The Board of Directors, which is required to act legally and responsibly, has approved almost every General Meeting decision at the end of every General Meeting. Board members are elected at the Annual Meeting in June. Copies of the Coop's bylaws are available on foodcoop.com and at every General Meeting.

Next Meeting: Tuesday, January 30, 7:00 p.m.

The General Meeting is held on the last Tuesday of each month.

Location

St. Francis Xavier School, 763 President Street, between Sixth and Seventh Aves.

How to Place an Item on the Agenda

If you have something you'd like discussed at a General Meeting, please complete a submission form for the Agenda Committee. Forms are available in the rack near the Coop Community Corner bulletin board and at General Meetings. Instructions and helpful information on how to submit an item appear on the submission form. The Agenda Committee meets on the first Tuesday of each month to plan the agenda for the GM held on the last Tuesday of the month. If you have a question, please call Ann Herpel at the Coop.

Meeting Format

- Warm Up (7:00 p.m.)** • Submit Open Forum items • Explore meeting literature
- Open Forum (7:15 p.m.)** Open Forum is a time for members to bring brief items to the General Meeting. If an item is more than brief, it can be submitted to the Agenda Committee as an item for a future GM.
- Reports (7:30 p.m.)** • Financial Report • Coordinators' Report • Committee Reports
- Agenda (8:00 p.m.)** The agenda is posted on foodcoop.com and may also appear elsewhere in this issue.
- Wrap Up (9:30-9:45)** • Meeting evaluation • Board of Directors vote • Announcements, etc.

Attend a GM and Receive Work Credit

Since the Coop's inception in 1973, the General Meeting has been our decision-making body. At the General Meeting (GM) members gather to make decisions and set Coop policy. The General-Meeting-for-workslot-credit program was created to increase participation in the Coop's decision-making process.

Following is an outline of the program. For full details, see the instruction sheets by the sign-up board.

• Advance Sign-up required:

To be eligible for workslot credit, you must add your name to the sign-up sheet in the elevator lobby or sign-up at foodcoop.com. The sign-ups sheet is available all month long, except for the day of the meeting when you have until 5 p.m. to sign up. On the day of the meeting, the sign-up sheet is kept in the Membership Office.

Some restrictions to this program do apply. Please see below for details.

• Two GM attendance credits per year:

Each member may take advantage of the GM-for-workslot-credit program two times per calendar year.

• Squads eligible for credit:

Shopping, Receiving/Stocking, Food Processing, Office, Maintenance, Inventory, Construction, and FTOP committees. (Some Committees are omitted because covering absent members is too difficult.)

• Attend the entire GM:

In order to earn workslot credit you must be present for the entire meeting.

• Signing in at the Meeting:

After the meeting the Chair will provide the Workslot Credit Attendance Sheet.

• Being Absent from the GM:

It is possible to cancel without penalty. We do ask that you remove your name if you know cannot attend. Please do not call the Membership Office with GM cancellations.

Park Slope Food Coop Mission Statement

The Park Slope Food Coop is a member-owned and operated food store—an alternative to commercial profit-oriented business. As members, we contribute our labor: working together builds trust through cooperation and teamwork and enables us to keep prices as low as possible within the context of our values and principles. Only members may shop, and we share responsibilities and benefits equally. We strive to be a responsible and ethical employer and neighbor. We are a buying agent for our members and not a selling agent for any industry. We are a part of and support the cooperative movement.

We offer a diversity of products with an emphasis on organic, minimally processed and healthful foods. We seek to avoid products that depend on the exploitation of others. We support non-toxic, sustainable agriculture.

We respect the environment. We strive to reduce the impact of our lifestyles on the world we share with other species and future generations. We prefer to buy from local, earth-friendly producers. We recycle. We try to lead by example, educating ourselves and others about health and nutrition, cooperation and the environment.

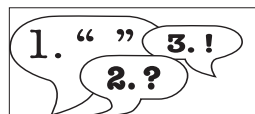
We are committed to diversity and equality. We oppose discrimination in any form. We strive to make the Coop welcoming and accessible to all and to respect the opinions, needs and concerns of every member. We seek to maximize participation at every level, from policy making to running the store. We welcome all who respect these values.

park slope
FOOD COOP

calendar of events

jan 2
tue 7:30 pm

Agenda Committee Meeting

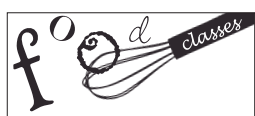


The Committee reviews pending agenda items and creates the agenda for future General Meetings. Drop by and talk with committee members face-to-face between 7:30 and 7:45 p.m. Before submitting an item, read "How to Develop an Agenda Item for the General Meeting" and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at foodcoop.com.

The January General Meeting will be held on Tuesday, January 30, 7 p.m., at St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.

jan 4
thu 7:30 pm

Food Class: Eating Right For Your Blood Type



This class gives an introduction to the Blood Type Diet and demonstrates a few simple dishes that inspire a transition from a plant-based diet to an omnivorous diet based on bio-individuality for healing unresolved health issues resulting from a vegetarian or vegan diet. Note: This class will be most beneficial if you come with the knowledge of your blood type. There are blood type testing kits (eldon cards) available at your pharmacy. You can also request the blood type test specifically from your physician or obtain the information for free when you donate blood. "Eat Right Chef" **Louisa Wah** is an Integrative Nutrition Health Coach and a health-supportive chef who specializes in teaching people how to eat and live according to their bio-individuality—specifically, their blood types and genetic attributes. *Menu includes: Homemade Ghee; Everyday Eggwich; Bright Vegetable Stir-Fry with Fish; Creamy Squash Dessert with Ghee*

ASL interpreter available upon request, please contact Jason Weiner in the Membership Office.

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

jan 5
fri 7 pm

Film Night: The Magic Bomb



The Magic Bomb is about a Mexican-American dreamer who gets enmeshed in a plot to nuke Manhattan on his wedding day. Conrad Lopez, the main character, struggles to stay in this country while an invisible all-powerful group uses him as a pawn to commit the most destructive act imaginable. **Randy Gordon-Gatica** was born in Los Angeles. He's been making films since he was in high school. This is his first feature. He lives in Prospect Heights with his wife and two children. He is Mexican-American.

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

jan 6
sat 3 pm

Happy Tummy, Happy Life

The 90-minute workshop will talk about the digestive system, the way we can improve our digestion and feel better about ourselves in general. The phrase "you are what you eat" is especially true when it comes to modern-day life when many kids don't recognize real fruits and vegetables and the whole society in general doesn't know the difference between whole food and junk. Presenter **Victoria Grager** has been a Coop member since 2005. She is a doula, student midwife, and an herbalist. Being around women and children all her life has taught her that nature can take care of us better than modern medicine.

jan 7
sun 12 pm

Don't Make Pain the Enemy

Led by Coop member **Dan Cayer**, an Alexander Technique and meditation teacher, this workshop will teach you how true pain relief and sustainable posture are not the result of struggle and vigilance. In fact, our efforts to micromanage our pain and posture only make things worse. You will learn how to tap into your body's natural structure and wisdom through group exercises and individual hands-on adjustments. Creating an attitude of openness and curiosity paves the way for true healing. By learning to not micromanage our body, we discover our body's natural intelligence and posture. The Alexander Technique and mindfulness will be applied to help you directly contact innate healthiness and ease, without having to try to be "better." These are practices and an attitude shift that you can take with you long after the class. The goal is not to stay the same forever, rather that when we stop resisting the present moment, we truly begin to change.

jan 9
tue 7 pm

Safe Food Committee Film Night: Wild Plants



Wild Plants is a documentary about nature and the people that inhabit it. People's associations with flora goes back a long way, to our own roots as well as to new ways of life and creative potential. The film takes us to urban gardens in Detroit, to Native American philosopher Milo Yellow Hair in Wounded Knee, to the wild plantations of Zurich's legendary "Guerilla Gardener" Maurice Maggi, and to the innovative horticulture cooperative "Les Jardins de Cocagne" in Geneva. The film depicts how nature can prevail in wastelands, and how plants germinate and flowers blossom to create a new life environment.

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

jan 12
fri 7 pm

Wordsprouts: A Night of New Fiction



Now more than ever, we need literary fiction—to enlighten, to entertain, and to hold a mirror up to our society, revealing both its flaws and its virtues. Wordsprouts is proud to present two novelists whose work does just that.

Sam Graham-Felsen and **Joanna Hershon**. In his debut *Green*, Sam Graham-Felsen—former chief blogger for the Obama campaign—tells the story of a white boy in Boston attending a nearly all Black high school in the early '90s, in the process tackling race, privilege, and the struggle to make it in America. Joanna Hershon's latest novel, *A Dual Inheritance*, explores the American Dream in a different context: following the lives of a hard-working Jewish man who came from nothing, and a WASPy man of privilege born with the world at his feet, as they form a friendship in the early '60s but become bitterly estranged later in life. We hope you'll join us for what is sure to be a thrilling evening of reading and conversation. Graham-Felsen was born and raised in Boston. He was the chief blogger on Barack Obama's 2008 presidential campaign, and his nonfiction writing has appeared in *The New York Times Magazine*, *The Nation*, *Mother Jones*, *New York*, the *Washington Post*, the *International Herald Tribune*, and *Buzzfeed*. *Green* is his first novel. Hershon is the author of four novels: *Swimming*, *The Outside of August*, *The German Bride*, and *A Dual Inheritance*, for which she recorded the audiobook with Random House Audio. Her writing has appeared in (among other places) *Granta*, *The New York Times*, *One Story*, *The Virginia Quarterly Review*, the literary anthologies *Brooklyn Was Mine* and *Freud's Blind Spot*, and was shortlisted for the 2007 O. Henry Prize Stories. She's an adjunct assistant professor in the Creative Writing department at Columbia University and is currently working on a novel.

Free for all Coop members & non-members. Refreshments will be served. Bookings: John Donohue, wordsproutspfc@gmail.com.

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

All events take place at the Park Slope Food Coop unless otherwise noted. Nonmembers are welcome to attend workshops.
Views expressed by the presenter do not necessarily represent the Park Slope Food Coop.

jan 2–feb 9 2018

jan 14
sun 11 am–2 pm

Auditions For Our Coop Kids' Variety Show



Coop members ages 4-18 may audition on Sunday, January 14, 11 a.m.-2 p.m. or Saturday, January 20, 2-5 p.m. Contact **Martha Siegel** at 718-965-3916 or msiegel105@earthlink.net to reserve an audition time and confirm audition location. You must audition to be in the show. Polished act not required for audition; we can help you polish it. Singers and other musicians, poets, jugglers, stand-up comics, rappers, dancers, magicians, gymnasts, etc. (no lip-syncing please). Performance date is Saturday, March 10. Show time is 5 p.m. at the Old First Church. We look forward to hearing from you!

Another audition takes place on Saturday, January 20, 2-5 p.m.

Performance date is Saturday, March 10, 5 p.m., at Old First Church.

jan 21
sun 12 pm

Demystifying Weight Loss & Rejuvenation

This 90-minute workshop explains the causes of weight gain and such signs of aging as wrinkles, "age spots," dehydrated and loose skin. It reveals why many weight loss and rejuvenation strategies don't work, and presents inexpensive and reliable methods that do work. **Dr. Enensaauas 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.

jan 26
fri 7:30 pm

Buddhism 101

This will be an overview of the essential teachings of Shakyamuni Buddha, shorn of the ritual and cultural accretions that arose when Buddhism migrated from India to Tibet, China, Japan and Southeast Asia. Arriving in the West in the late '60s–early '70s, it has now become a more-or-less familiar presence, particularly with respect to the "mindfulness" practices and the notion of karma (often misunderstood) that are part of its heritage. If Buddhism is indeed a "science of mind" rather than a religion, as some teachers assert, what makes it so? **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.

jan 17
wed 7 pm

Learn About Cheese At the Coop

Cheese education at the Coop continues with another tasting session led by Coop member and American Cheese Society Certified Cheese Professional **Elena Santogade**. This month we'll be tasting cheeses from Parish Hill Creamery in Vermont. Cheesemaker **Peter Dixon** will be here to answer questions and talk about his process and products.

jan 19
fri 8 pm

Jay Rodriguez & Sofrito



A Latin Soul Mambo Dance Party/Concert, featuring vocalist Jose Joaquin Garcia; percussionist Urbano Sanchez; Alexis Cuadrado, bass; Adam Klipple,

keyboards; Charles Burst, drums; Sean Moran, guitar; Natasha Kosviner and other special guests. A serious mambo/salsa/soul dance party covering everything from Bob Dylan to Celia Cruz via the Latin Mambo experience. Dance instruction with Arturo Perez and Carolyn 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.



jan 27
sat 1 pm

The ABCs of Selling Your Home in Brooklyn

Come learn the ins and outs of selling a home in Brooklyn. Hear from experts in the real estate industry, including Park Slope Food Coop member **Jacki Esposito** who is a licensed real estate broker in Park Slope, **Christine Wong**, attorney-at-law, and **Janet Younkman**, private mortgage banker. Our workshop will walk you through the selling process step-by-step, from readying your home for the market to the closing table, and answer questions about when to list your property, pricing strategies, when to pull out equity, etc.

jan 20
sat 2–5 pm

Auditions For Our Coop Kids' Variety Show



Coop members ages 4-18 may audition on Saturday, January 20, 2-5 p.m. Contact **Martha Siegel** at 718-965-3916 or msiegel105@earthlink.net to reserve an audition time and confirm audition location. You must audition to be in the show. Polished act not required for audition; we can help you polish it. Singers and other musicians, poets, jugglers, stand-up comics, rappers, dancers, magicians, gymnasts, etc. (no lip-syncing please). Performance date is Saturday, March 10. Show time is 5 p.m. at the Old First Church. We look forward to hearing from you!

Performance date is Saturday, March 18, 5 p.m., at Old First Church.

jan 30
tue 6:45 pm

Navigating School Accommodations

Navigating School Accommodations & Special Education. Are emotional, learning or physical issues interfering with your child's success in school? Do you suspect the school could do more to help? How do you know when it is time to evaluate your child and seek formal accommodations or special education services? What then? Coop member and education rights attorney **Miriam Nunberg** and neuropsychologist **Claire Golden** will provide an overview of the legal and practical process for working with DOE and charter schools to assess your child's needs and develop strong, individualized education plans.

still to come

jan 30

PSFC JANUARY General Meeting

feb 2

Film Night

feb 1

Food Class

feb 9

Wordsprouts

★ EXCITING WORKSLOT OPPORTUNITIES ★

Receiving Produce

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

Start your day early with a workout and a sense of accomplishment! Work side-by-side with our paid staff receiving daily fresh produce deliveries. If you are willing to get your hands a little dirty, lift and stack boxes, and work in our basement coolers, then you'll fit right in. We promise your energy will be put to good use. Boxes usually weigh between 2–30 lbs, but can weigh up to 50 lbs.

Office Set-up

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.

PARM Squad

**Thursday, Friday, Saturday, Sunday,
Various times**

This shift requires extensive training with a member of the paid staff, and therefore requires a six-month commitment. You must have good attendance to join this squad and must be a member for at least six months. As a member of the PARM Squad, you'll prepare designated cheeses for sale. You should be fit enough to cooperate with

other members to lift 90 lbs. (a wheel of parmesan). Involves also cutting hard cheese, moving in and out of the cooler. All members of the squad must follow the hygiene and safety guidelines as stipulated in the Food Processing manual. Please provide your e-mail address to be added to the shift-swapping contact list. Interested members must speak to Britt before joining this squad: britt_henriksson@psfc.coop.

Store Equipment Cleaning

Friday, 6 to 8 a.m.

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

Bathroom Cleaning

Tuesday, 12 to 2 p.m.

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

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
347-596-0153

Make the changes you long for
with intuitive support

Transform your life

TRANSFORMATION COACH
senshowagg.com

COMMUNITY CALENDAR

Community calendar listings are free. Please submit your event listing in 50 words or less to GazetteSubmissions@psfc.coop.

Submission deadlines are the same as for classified ads. Please refer to the Coop Calendar in the center of this issue.

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.

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

SUN, JAN 14

4 p.m. BPL Chamber Players: Benjamin Hochman, piano Raman Ramakrishnan, cello. At the Dr. S. Stevan Dweck Center for Contemporary Culture Central Library, Brooklyn. Free.

SAT, JAN 6

8 p.m. Reggie Harris; Pat Wictor. Community Church of New York Unitarian Universalist, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

SAT, JAN 20

8 p.m. Martin Swinger; The Raging Grannies. Community Church of New York Unitarian Universalist, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

SAT, JAN 13

8 p.m. John O'Connor; Lindsey Wilson & the Human Hearts Trio. Community Church of New York Unitarian Universalist, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation

SUN, JAN 21

4 p.m. BPL Chamber Players: Imani Winds. At the Dr. S. Stevan Dweck Center for Contemporary Culture Central Library, Brooklyn. Free.

CLASSIFIEDS

BED & BREAKFAST

BED & BREAKFAST, THE HOUSE ON 3RD ST, serving Park Slope for over 20 yrs. Large floor-thru, located between Fifth and Sixth Aves. Parlor floor, sleeps 4-5, private bath, deck, AC, wifi, kitchenette, 12' ceilings! houseon3st.com, or call Jane, 718-788-7171. Grandparents are our specialty.

HOUSING AVAILABLE

FULLY RESTORED HISTORIC MID-CENTURY HOME Ft. Pierce, Florida. Minutes to pristine beaches. Walk downtown, cafes, marina, theatre. 2BR, original bath, kitchen, hardwood floors, fireplace. Attached garage/workshop. Private porch, patio, garden. Arts community. Midway W. Palm Beach, Orlando. \$265K negotiable. Cathy 347-265-7117.

3 BR APT \$2500/month incl elec, heat, water. 1 bathroom. Basement apt, Harman St., rowhouse, quiet working-class block, Bushwick.

Avail thru Jun. Pay rent on time thru May and Jun rent is free. Perfect for students doing NYC spring semester or internship. We can leave kitchenware and some furniture. Beth 347-533-0986.

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.

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.

HAIRCUTS HAIRCUTS HAIRCUTS. Color, low lights, highlights, hot

oil treatments. Specialist in autistic and special needs children and adults in the convenience of your home or mine. Kids \$20-up. Adults \$35+up. Call Leonora, 718-857-2215.

SERVICES-HEALTH

I would like to recommend a certified home health aide. She is an excellent caretaker, supports me and is helpful. She is a good cook, shopper and cleaner. She also does child care. Contact Lorraine 917-213-7535.

VACATION RENTALS

HISTORIC 2BR COTTAGE, Ft. Pierce, Florida. Minutes to white sand beaches. Walk downtown, cafes, Sunrise Theatre. Period bath and kitchen. Fireplace. Porch. Garage/workshop. Laundry. Wifi. National parks, water sports, kayak, yoga, artists community. Pets considered. Long-term rental welcome. 347-265-7117 or newyorkrescue@yahoo.com.

LINEWAITERS' GAZETTE

will not be published on January 4. The next issue will be published on January 18.