

Established
1973

LINEWAITERS'

GAZETTE

100%
SOY BASED
Ink System
Contains no solvents or

Volume MM, Number 4

March 1, 2018

Immigrant Rights and Local Farms

By Frank Haberle

For generations, the success of the American agricultural economy has relied on the hard work of immigrants. "Immigration is a critically important issue for farmworkers," reflects the nonprofit organization Farmworker Justice. "Over one-half of the approximately 2.5 million seasonal workers on U.S. farms and ranches lack authorized immigration status. These farmworkers, like millions of Americans before them, immigrated to the United States to find opportunities and create a better life for their families. Farmworkers, who work extremely hard, often in hazardous conditions and for very low wages, make great contributions to our economy and deserve a common-sense path to citizenship."

bers, the Worker Justice Center, an advocacy organization headquartered in Central New York State, estimates that New York State's migrant seasonal and dairy farmworkers number 80,000 to 100,000. Despite decades of advocacy and great advances in the treatment of farm workers, in some places these workers still do not share the rights of fair wages or collective bargaining.

At every step of the food chain—including the farm workers who plucked the apples and green peppers, who milked the cows and tended the chickens—there are migrant workers who are many thousands of miles from home, to bring this food to the Coop's shelves.

In the past year, aggressive anti-immigration policies and procedures have put additional pressure on these undocumented and non-citizen workers. In addition to health and safety concerns, many are at great risk of incarceration and deportation. For generations, workers have come to this country—some illegally—to fill these critical low-wage jobs because they represent better wages and living conditions than what they could secure in their home countries. Here in New York State and across the country, Immigration and Customs Enforcement (ICE) raids and anti-immigrant legislation is now taking root. The threat or reality of arrest and deportation is more real than ever, making it harder and more dangerous for this enormous, important workforce to work.

A Local Example, A National Struggle

One of the Coop's largest food providers, Hepworth Farms, is a family-owned and operated 500-acre farm in the Hudson Valley. Hepworth Farms has a longstanding commitment to including all of their workers as partners, and a 100% retention rate for farm workers reflects this commitment.

This year, in addition to the challenges of planning and running their farm business, Gail

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Local Producers Please PSFC Shoppers

By Heidi Brown

The Coop prides itself on supporting local farmers. Did you know that this support goes beyond agriculture? Several items are from producers who are so local, their stuff comes from Brooklyn. There are even a few producers who are also Coop members. Oliver Dessyn is one. He makes his authentic croissants and colorful macarons in a Brooklyn facility and, with his wife and PSFC member Natalie, owns two French pastry shops in Manhattan. Their shops go by the name Mille-feuille ("meel-foy")—a custard-filled, flaky pastry that many Americans know as a Napoleon.

Dessyn, who now lives in Windsor Terrace with his family, spent much of his career in IT in Paris, but in 2001 he took a year-long class in pastry making. He trained with pastry masters in Paris and formally changed careers from IT to pastry in 2010, when he and Natalie moved to New York with their two kids and opened their first shop in Greenwich Village. A few years later, they opened another one on the Upper West Side.

Dessyn and his family joined the PSFC soon after. Just before the holidays in 2016, at the suggestion of friends who were also members, Dessyn started offering some of his products at the Coop.

At first, the experience wasn't smooth as mousse. Excited to offer his macarons and frozen pastries to his fellow Coop members at prices far below retail, Dessyn printed up 2,000 labels just

CONTINUED ON PAGE 3



PHOTO COURTESY OF MILLE-FEUILLE

Olivier Dessyn, executive chef and owner of Mille-feuille at his Brooklyn facility. The bakery is committed to producing authentic and all-natural baked goods.

Next General Meeting on March 27

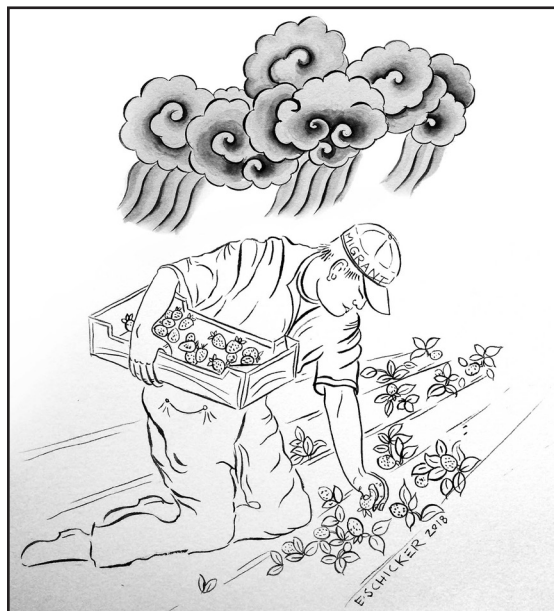
The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The March General Meeting will be on Tuesday, March 27, at 7:00 p.m. at **St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.**

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

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ILLUSTRATION BY EVA SCHICKER



At the Park Slope Food Coop, the produce and other food products we receive are reasonably priced, fresh, often organic and in many cases grown within a hundred miles of Brooklyn. At every step of the food chain—including the farm workers who plucked the apples and green peppers, who milked the cows and tended the chickens—there are migrant workers who are many thousands of miles from home, to bring this food to the Coop's shelves. In terms of num-

Coop Event Highlights

Thu, Mar 1 • Food Class:

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

Fri, Mar 2 • Film Night: Long Strange Trip 7:00 p.m.

Fri, Mar 9 • Wordsprouts:

An Introduction to Bengali Literature 7:00 p.m.

Tue, Mar 13 • Plow-to-Plate Film Series:

The Apple Pushers 7:00 p.m.

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

Immigrant

CONTINUED FROM PAGE 1

Hepworth, Amy Hepworth and Gerry Greco are increasingly involved in helping and supporting farm workers who have been with them for years, and now face additional challenges with immigration issues. In the past month Gail has travelled to Jamaica, and then Guatemala to help individual workers secure new visas. "We consider this a part of what we have to do now, in the new environment in which we are operating," Gail says. In another recent incident, Willy, a longtime worker, was picked up by the police for a minor incident. He has been held in jail for 5 months, in one of New York State's most notorious county prisons, and faces either deportation or a very long sentence. "He is absolutely innocent, and it's probable that the DA knows he's innocent but wants him to accept a plea deal," Gail says. "It's a very terrible situation."

Her sister Amy adds that "to watch somebody as talented as Willy, and as important to his community, be treated this way is just unbelievable. There may be justice for him some day, but really, there will never be any sense of justice for him after what has happened

here." The Hepworths have contributed and raised over \$35,000 in legal fees to provide attorneys for Willy and his wife.

What Hepworth Farms is facing in terms of helping its longtime migrant workers is playing out on farms across New York State and America where migrant farm workers, the great majority foreign-born, play a pivotal role in our food supply. As stated by National Farm Worker Ministries, a national farm workers rights organization, "while farm workers run the gamut of being U.S. citizens, legal permanent residents, seasonal laborers on special guest worker visas, or undocumented workers, most are affected by immigration status; it is estimated that at least 6 out of 10 of our country's farm workers are undocumented (Southern Poverty Law Center). The vast majority of workers—78%, according to the most recent National Agricultural Workers Survey— is foreign-born and crossed a border to get here (NAWS, Farmworker Justice)."

ICE and the Increased Risk of Deportation

In the new political climate, immigrants in New York State and across the country face additional threats of harassment and deportation from agen-

cies like the Immigration and Customs Enforcement Agency (ICE). In an August 25, 2017 article in the *Washington Post* ("After ICE arrests in Saratoga Springs, Some Migrant Workers Fear Showing Up for Racing Season," Emma Dohrman), it was stated that "In response to a query about the recent wave of raids in upstate New York, ICE spokesman Khaalid Walls said his agency has increased enforcement actions by about 40 percent nationwide this year. According to statistics provided by Walls, there has been an average of 115 arrests per month by ICE agents in upstate New York in the nine-month period ending June 30. "ICE focuses its enforcement resources on individuals who pose a threat to national security, public safety and border security," Walls said. However, he added: "No one in the United States illegally is exempt from arrest or removal."

The nation's agriculture industry has relied on immigrant labor for generations, and great advances have been made in the fair treatment of migrant farm workers, improving wages and work conditions. Amy points out that, even in the current climate, there is a



ILLUSTRATION BY EVA SCHICKER

strong sense of optimism about the work that farm workers do. "There are lots of happy, well compensated farm workers," Amy points out. "And there is a great sense of positivity among farm workers today. Farm workers are farmers," she adds. "We work with nature." ■

To learn more about the rights of Migrant Farm workers in New York State and nationally, please visit National Farm Workers Ministry (nfwm.org) or the Rural and Migrant Farm Ministry (New York State) www.ruralmigrantministry.org.

PLASTIC PACKAGING COLLECTIONS

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

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

Expanded Plastic Collection for Coop members

Please be prepared to show your Coop membership card.

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

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

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

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

We continue to accept the following from all community members:

Pre-sort and separate according to the categories below.

Toothbrushes and toothpaste tubes (any brand/size)

Baby food pouches and caps (any brand)

Energy bar wrappers (any brand)

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

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

Cereal and cracker box liners (any brand)

Food residue and paper labels OK.
No shopping bags.

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

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

For more information about Terracycle, visit terracycle.com

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



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

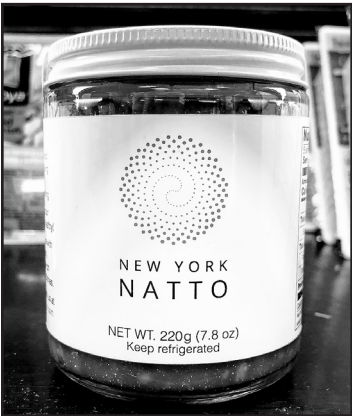
Please send a cover letter, résumé, and three professional references to pc.psfco@gmail.com and go to <http://bit.ly/FinanceGC> to complete a short questionnaire.

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

The Park Slope Food Coop is an equal opportunity employer.

Local

CONTINUED FROM PAGE 1



Natto, a traditional Japanese fermented dish, is known for its health benefits and is made in small batches in Williamsburg.

for his Coop-bound macarons. He never got close to using all of the labels. It turned out that one of the macaron flavors contained an artificial food dye—forbidden at the Coop, no exceptions—and all of the macarons were pulled from the shelf. In addition, he tried selling his frozen lemon meringue tart and ready-to-bake goodies, such as a king cake. But between slow sales of his goods and a transition between Coop buyers, Dessyn's orders dwindled, and he gave up.

However, after the *Linewaiters' Gazette* recently contacted Dessyn, he began discussions with Receiving Coordinator Ev Ruch and worked out issues that had been preventing his pastries from selling well. For example, the Coop now stocks his frozen products, a chocolate mousse, almond cake and a lemon meringue, in the ice cream freezer, instead of “next to the chicken nuggets.” He also developed a simple, but appealing, brown box for the frozen goods. Dessyn says he is pleased to be able to sell his products to members once again, and according to Ruch, the quality is truly exceptional.



Authentic French baker Mille-feuille's frozen meringue sells in the ice cream case.

Ann Yonetani is not a Coop member, but she might as well be. In 2015, Yonetani, a Japanese-American microbiologist,

began making small batches of a fermented soybean dish called natto. Beloved in Japan for its health properties, but little-known in the U.S., natto is a traditional food Yonetani ate as a child (and gradually learned to love) when visiting her aunt in Japan in the summertime. A few years ago, while working as a professor in food studies at The New School, Yonetani started making trips to Japan to conduct onsite research into the artisanal production of natto.

Soon after, she secured a production space in Long Island City at the Organic Food Incubator and began hand-delivering (via public transportation) jars of her natto, under the New York Natto brand, to clients on demand. Then she was ready to go pro. “The Coop was the first place we sold to [starting in 2017],” Yonetani recalled in a recent conversation. She was surprised at the number of PSFC shoppers who

Yonetani is fascinated by the science behind natto. The bacteria which ferment the soybeans are from the bacillus family, but unlike kimchi and sauerkraut, it is not lactobacillus, but rather bacillus subtilis, which she has to import from Japan. This different bacteria lends natto an entirely different ferment: Instead of the sour acidity of kimchi, think stinky cheese.

Like mushrooms, miso and seaweed, natto also offers the ineffably pleasurable taste known as umami in Japanese—a flavor that is neither sweet, bitter, salty or sour.

Coop shoppers seem to appreciate access to fresh (if you can call it that) natto. “We are selling up to two cases [nearly 50 units] per week” to the Coop, says Yonetani, who now has a



Atlantic Avenue-based Tripoli operates a restaurant and sells packaged falafel, tabouli, baba ghanoush, and many other Middle Eastern delicacies.

were already familiar with—and excited about—natto and its benefits. According to GC Ev Ruch, it turned out that Japanese members were requesting that the Coop stock natto. Ruch was pleased to find Yonetani's: it is made with local, non-GMO soybeans. As is frequently the case with new vendors, the Coop also helped Yonetani provide the correct information on her packaging, such as the UPC labels. (New York Natto is available in the Coop in the same refrigerated case as the miso and kimchi, near the store entrance.)

Natto claims a variety of beneficial health properties, such as a higher variety of flora in the gut microbiome and an usually high density of the micronutrient K2—good for bone and cardio health. Like mushrooms, miso and seaweed, it also offers the ineffably pleasurable taste known as umami in Japanese—a flavor that is neither sweet, bitter, salty or sour. The food is also not a typical texture for U.S. diners, as the beans become enveloped in a mucousy film as they ferment (which, of course, is desirable to natto eaters).

dedicated space in Williamsburg. According to General Coordinator Ruch, it's been very serendipitous. Previously, natto eaters at the Coop had to eat frozen product imported from Japan, but the cold temperature destroyed the health properties. Now members have fresh, hand-delivered natto (including two new flavors: mild and turmeric) from Brooklyn.

Another local Coop vendor has been around for a while now—decades, in fact. The family who owns Tripoli restaurant on Atlantic Avenue are veterans of the food business. The Salems, who hail from Tripoli, Lebanon and opened their restaurant just feet from its current location 45 years ago, started selling the Coop their packaged falafel, tabouli and baba ghanoush about 8 years ago, General Coordinator Joe Szladek reckons. Like Yonetani and Dessyn, the Coop worked with the owners to make sure its packaging was appropriate and contained the necessary information for checkout, such as UPC labels. The Coop also guided the Salems (who were not available for comment) on which

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			

- Across**
- Nursery school, informally (and an apt description of the answers to 17-, 25-, 43- and 57-Across)
 - Zoe Saldana's role in 2009's "Star Trek"
 - Turns abruptly
 - Like unwashed hair
 - "Saturday Night Live" alum ____ Pedrad
 - "Well, Someone's Gotta Play ____," Screams Frustrated Band Teacher" (Onion headline)
 - Desired response from a focus group
 - LAX posting
 - Words of compassion
 - Roll named after a Polish city
 - "Rhinestone Cowboy" singer Campbell
 - Vegetable soup vegetable
 - Timepiece popularized by a 19th-century song with the lyrics "But it stopped short -- never to go again / When the old man died"
 - Prompt again
 - "Hud" director Martin
 - energystar.gov.org.
 - Bldg. units
 - National League's 2012 Rookie of the Year ____ Harper
 - Den
 - B'way sellout sign
 - What mobsters pack
 - "Rome ____ built in a day"
 - Outback order
 - Thesaurus entry: Abbr.
 - River featuring steamship service from Cairo to Aswan
 - "Looking ____ is great -- if you're sixty": Joan Rivers
 - Cathedral recesses
 - Seller of Squishees on "The Simpsons"
 - Philip Roth novel whose title features the name of a Shakespeare character
 - Spanish 101 verb
 - Worry about, in slang
 - Object of adoration
 - Dove, e.g.
 - Argentine grassland
 - "I Feel Bad About My Neck" author Ephron
- Down**
- Francis, for one
 - Pussy ____ (Russian girl group)
 - Character who sings "Let It Go" in "Frozen"
 - 1991 Nobel Peace Prize winner Aung San Suu ____
 - Agency originally formed to provide supplies for child victims in World War II
 - Capital city whose highest point is the 358-foot-tall Jose Marti Memorial
 - Kind of fee
 - In great supply
 - Letters in some church names
 - Collection of signs
 - "Mamma Mia!" group
 - Aim
 - Cabinet position: Abbr.
 - Mark in Spanish class
 - First person to win a Pulitzer Prize for film criticism, 1975
 - ____ papers (answer to the joke that asks "What do animals read in zoos?")
 - Seeger who won a Grammy in 2009 for his album "At 89"
 - Get
 - Copy, for short
 - Washington, for one
 - ____ understand ..."
 - Minute Maid brand
 - Bare minimum
 - Think out loud
 - Magna ____
 - Capital of Switzerland
 - "Go team!"
 - Zap
 - 2003 hit song Rolling Stone magazine called "a genre-humping blur of acoustic guitars ... and Andre 3000's funkstastic charm"
 - Like Dylan Thomas, by birth
 - Feature of some high heels
 - Start to remove a baby's onesie, say
 - Reason for hanging a "Cerrado" sign in one's shop window
 - The Hatfields and the McCoys, e.g.
 - ____ facto
 - It's often called pickled cheese because it's cured and stored in brine
 - Bygone Japanese audio brand
 - "I was reading the dictionary. I thought it was a ____ about everything": Steven Wright
 - Designer Gucci
 - Indigent
 - Pac-12 school that's the answer to the joke "What happens when the smog rises in California?"
 - Recipe amt.
 - Yang's counterpart

Puzzle author: David Levinson-Wilk. For answers, see page 12.

products to prepare for sale. “We asked for certain products because we know what will sell well,” Szladek added. “Some companies that are starting up don’t know about things like that.” He emphasized that the Coop tries to work with smaller vendors just starting out—including businesses such as

Faux Gras, a vegan foie gras product owned by a member, and Runner & Stone, the bakery on Third Avenue. As for the owners of Tripoli, the relationship seems completely symbiotic. Says Szladek: “They’re great guys. They use wonderful ingredients and their food tastes amazing.” ■

Humanity's Biggest Infrastructure Challenge

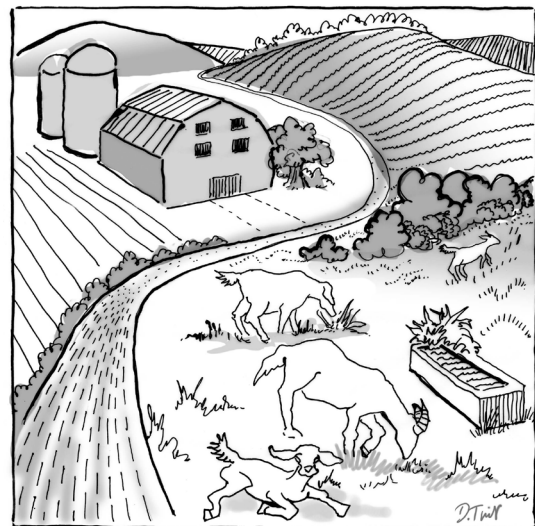
By Alison Rose Levy

Although most Coop members know that organic and minimally treated food is more nutrient-dense and largely uncontaminated with toxic pesticides, many people may not be aware that our choices about how our food is grown also make a huge difference as to whether the conditions on planet earth can support human life in the near and long-range future. Leading observers of the current food system warn that we are approaching the end of industrial agriculture, a system reliant on petroleum products and cheap labor. Although it's not possible to say precisely when the final demise will arrive, there is little doubt that the conventional food agricultural system is unsustainable.¹

While hopefully this system will be replaced by a leaner ecological model, it's hard for the average person to imagine what that would look like. But we don't have to imagine it, because all along as organic farmers have been growing our healthy food, they have been developing that very model and making the discoveries and refining the practices that, if implemented, can produce a healthy and sustainable food supply and offer crucial climate protection and mitigation.

Keeping Our Planet Blue and Green

Geologist David Montgomery, the author of *The Hidden Half of Nature*, compares what he calls "the blue-green planet," Earth to "the red planet," Mars, which new space programs, costing hundreds of billions of dollars seek to



explore. At a farmer's conference sponsored by the Bionutrient Food Association I attended, Montgomery showed slides of these two planets and asked the audience which one they preferred to live on. Hands lifted for the blue-green planet. The audience of organic farmers were necessarily more intimate with the biological basics that technological enthusiasts can sometimes lose sight of: earth and water are two of the fundamental factors that support human life. Earth is blue-green because it has water and earth. On Mars, there is no soil, nor known certainty of the presence of water and therefore Mars appears red. Both Montgomery and others whom I interviewed for this article sadly note that Earth's water and soil have been severely damaged over many centuries. That is

why Montgomery and others maintain that restoring the earth's soil and farming lands, lost to erosion and harmed by industrial chemicals, is "humanity's biggest infrastructure challenge." And they have evolved a whole host of practical ways to undertake that restoration.³

Although many are aware of the climate-altering impact of fossil fuel use, a report produced by Healthy Soils Australia assessed that over the past 300 years, humankind has "cleared and burnt forests, oxidized soils and created over 5 billion hectares of man-made desert. This activity has greatly altered the capacity of over 70% of the land surface, diminishing its ability to infiltrate and retain rainwater, shade, cool and protect soil surfaces from solar heating and erosion and sustain its former transpiration, cooling and cloud dynamics."

In recent years, conventional farming practices have also made a significant contribution to the soil erosion and water loss that threaten both the future food supply, and planetary ecological stability. According to research published in 1995,⁵ from WWII until the mid-1990s, the earth lost some 430 million hectares of land that can no longer be farmed due to soil degradation. How much land is that? This area is equivalent to a third of all current cropland, the size of China and India combined.

Today, more than 30 years later, the loss of productive and usable farmland continues. Montgomery cites the most recent UN assessment, which found that the current rates of "3% a year of our food production capacity are lost to soil degradation," putting us on track to add "another 30% of degraded crop land. Adding that to the already degraded 2/3 of our growing capacity just as the population increases by 50%," Montgomery projects. "When you think about long term, it's fast."

Loss of Natural Capital

How do we understand this loss? The analogy is to "principal and interest in a bank account, but here the source of wealth is not money, but earthly resources. Soil (and the water it holds) are our natural capital," says Mark D. Cohen, a wildlife biologist and certifier and inspector for the National Organic Program for the last 27 years.

"It's essential to assure that when we grow or harvest, we avoid drawing down the principal. That means not eroding the soil, not causing the water to evaporate, and not eliminating pollinators or thousands of other biological organisms," Cohen says.

Conventional agricultural practices do deplete that natural capital. "We've turned Kansas into a place that erodes like the Himalayas," says Montgomery. "In conventional farming, soil erosion is outstripping soil growth by several orders of magnitude. The good news is that there are ways to farm that slow down erosion. The problem is that we tend to call those methods "alternative agriculture."

Montgomery, Cohen, and other advocates of sustainable farming maintain that simple methods developed by organic farmers, sometimes referred to as "regenerative agriculture" could be implemented on a global scale—adopted by small farms to rebuild, rather than deplete that capital. 72% percent of the world's farms are small farms, under 2½ acres. Despite the claim that industrialized agriculture feeds the world, the reality is that "chemicalized agriculture feeds the developed world. Small diversified farms feed most of the world, putting out more foods per acre," says Montgomery. Organic methods can also increase crop yields, Montgomery maintains. "The increased yields we've seen in the last few decades have been due to traditional crop breeding in both GMO and non-GMO varieties," refuting the oft-touted PR claim that industrial agriculture is needed to feed the world.

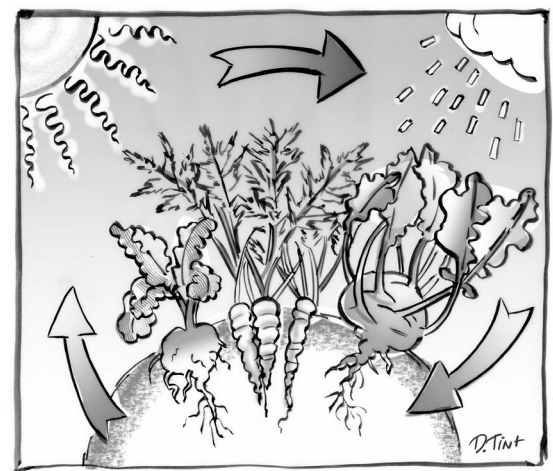
All along as organic farmers have been growing our healthy food, they have been developing that very model and making the discoveries and refining the practices that, if implemented, can produce a healthy and sustainable food supply and offer crucial climate protection and mitigation.

Building Natural Capital Through Feeding Plants

To see how a regenerative cycle works to reinvest, rather than spend down capital, let's first remember that to feed us, plants must first consume the right nutrients to thrive. In comparing organic to conventional nutrient feeding methods, the conventional nutrient model relies on chemical fertilizers. Along with increased fertilizer use comes a mounting need for pesticides. Montgomery hypothesizes that through interrupting the natural process of plant nutrition, fertilizer use altered biology in conventional plants. No longer needing to work for their nutrients and easily satiated, the plants devoted less energy than their organic cousins to putting out strong roots into the soil. And their roots shrank.

In Montgomery's view, conventional agriculture "disarmed our plants' defense system. They turn into couch potato crops." In contrast, getting nourishment from healthy soil encourages plants to develop a more robust root system. "When you think of roots, you imagine things that suck up nutrients from the soil. But it turns out that plant roots are also putting some things out into the soil," says Montgomery. "Plants push out carbohydrates, proteins, and even lipids. What does that sound like? It sounds like food!"

This example shows how natural capital gets reinvested. A well-nourished and bio-diverse soil feeds plants. And plants give back to the soil—a net increase in natural capital. That is how natural bio-ecological processes, and the methods that build them, work. They



ILLUSTRATIONS BY DEBORAH TINT

work cooperatively to mutual benefit.

As detailed in an earlier *Gazette* article, these are some of the reasons that last fall many farmers united in opposition to giving hydroponic growing methods organic certification. In hydroponics, plants are fed fertilizer inputs while suspended and grown in water. These lower cost, less nutrient-rich methods don't build natural capital.⁷

Unfortunately, at a National Organic Standards Board meeting in early November, the farmers lost. "Because of the lobbying efforts of Driscoll's, the world's largest hydroponic grower of berries, Wholsum Harvest, CCOF and even the Organic Trade Association, soil is no longer required for organic certification," says Lisa Stokke, of RealOrganic.⁸

"Producing nutrient-dense food can only be done by enhancing the soil," says Cohen, and other farmers share his view. Devices, like certain types of refractometers, can measure nutrient values.⁹ Once similar lower cost devices become available to consumers, people will be able to take home their produce, cut it open, and measure its nutrients, validating what the farmers, common sense, and our own taste buds report.

Regenerative Agriculture

Introducing climate and soil friendly practices translates to smaller scale farms, cover cropping, reduced tilling, the proper type of crop rotations, and grazing rotations for livestock that optimize health and soil biodiversity. "Regenerative agriculture," this body of holistic cultivation and farm management practices, fulfills the following aims through cooperative synergies: it builds plant and human health, increases the nutrient density of foods, restores and rebuilds the soil, increases the soil's capacity to hold water, and enriches the biodiversity of organisms in the soil.

Ultimately, whether the resulting food is labeled as regenerative, beyond organic, bio-dynamic or just plain organic or minimally treated, the same practices should be used to attain these varied benefits, says Cohen. All of these growing processes also increase the soil's "organic matter," which furthers the soil's capacity to hold water and carbon, preventing water erosion and carbon from seeping into the atmosphere.

According to Rodale's Organic Lifewebsite: "Organic matter is a term that encompasses a wide variety of living or dead plant and animal material, ranging from kitchen wastes and shredded leaves to well-rotted manure and compost." Adding organic matter to

CONTINUED ON PAGE 5

SAFE FOOD COMMITTEE REPORT

Plow-to-Plate Movie Series Presents: *The Apple Pushers*

By Adam Rabiner,
Safe Food Committee

The Apple Pushers, March's featured documentary for the Plow-to-Plate movie series, is narrated by Edward Norton, and written and directed by Mary Mazzio. This film, showing for free (and with refreshments) at the Coop on Tuesday, March 13 at 7:00 p.m., weaves together two stories, a contemporary one about the prevalence of obesity in the United States, particularly in poor and minority inner cities, and the other thread, as old as the country itself, the story of immigration, as told through the recent experiences of five immigrants.

Currently 72.5 million American are obese. This alarming health statistic extracts a terrible cost in public health dollars. Spending on obesity related health care due to heart disease, cancer, diabetes, high cholesterol and high blood pressure are about \$146 billion per year and are projected to rise to \$343 billion by 2020. Compounding all of this is the fact that 23.5 million Americans do not have a supermarket within one mile of their home.

This film features five "apple pushers," migrants who work as part of New York City's relatively new Green

Cart program, whose purpose is to bring fresh fruits and vegetables to New York City's "food deserts," neighborhoods with a surfeit of corner bodegas, alcohol and tobacco shops, but lacking supermarkets with healthier options. These neighborhoods are "district[s] with little or no access to foods needed to maintain a healthy diet but often served by fast food restaurants."

The five featured immigrant street vendors include Jacob from Siberia, whose engineer parents fled to Russia due to anti-Semitism. Jacob arrived to the U.S. as a kid speaking no English and only began to feel truly American after serving in Iraq after 9/11. Bardo, the film's lead, hails from Guerrero, Mexico. As a fifteen-year-old teenager, he walked through the arid desert to reach the U.S. After working a series of menial jobs for a few years, he managed to save \$50,000 which he used to start a business to import fruits and vegetables from Mexico. Unfortunately, his early shipments spoiled in transit due to lack of refrigeration, and he lost everything and had to start over.

Gloria came from Ecuador, leaving behind her one-year-old son and three-year-old

daughter. Once here, she worked as a seamstress and sent all her money home to support her family. After four years, she saved enough to bring her children to New York. Shaheen, a badminton player from Bangladesh, went to the United States at his father's urging, in order to offer the family financial support. He landed in the United States with only \$200 in his pocket. Like Bardo, he worked a series of small jobs and eventually saved \$80,000 that he used to open a small corner store in the Bronx. Sarahi, from Puebla, Mexico, worked from the age of eight alongside her parents in the cornfields. After she turned fifteen, Sarahi's father insisted she seek better economic opportunities in the U.S. Her first job as a maid working for a family on Long Island earned her a mere \$40 per day (\$4.00 per hour). She used much of her earnings to pay back the coyotes who helped her enter this country. All five of the immigrants, whether they came to the United States legally or illegally, subsequently obtained legal status.

The Apple Pushers describes how "white flight" in the 1970s and the changing dynamics of the supermarket industry both contributed to the development of food deserts. There

is also a fascinating segment about the heated debates that took place in the New York City Council over the Green Cart legislation. As the film's title implies, the plot line that receives the most time and attention is the immigrant experience. Like many who came before them and thought that the "streets were paved with gold," they had preconceived, naïve ideas of a fairytale of castles and princesses, a "land of milk and honey" where men smoked big cigars, lived in nice houses and worked in big buildings; where money could be found on the streets, in garbage bags. It did not take them very long to learn otherwise.

Every apple pusher, while lucky to receive a coveted Green Cart permit, has to overcome five major challenges: location, neighborhood competition, a old legacy of animosity towards street vendors, a plethora of rules and regulations, and the challenge of obtaining produce from wholesalers. Each of these five obstacles is described in colorful and sometimes painful detail, such as a "landlord" illegally charging an apple-pusher \$300 a month in "rent" to use the sidewalk in front of his shop or a street cop doling out a \$100 fine for selling peanuts, a fruit rather than a vegetable.

The Apple Pushers, while an insightful commentary on food access and entrepreneurship, is ultimately a celebration of immigrants. It successfully makes the case

that these hard working, gritty and determined individuals make their communities more vibrant, improve the economy by paying taxes, employing others, and sometimes founding important companies such as Kraft Food, Goldman Sachs, Google and Bloomingdales. That this country is made better by their pluck and presence, is an important and necessary message to hear right now.

Every Plow-to-Plate screening is followed by a Q&A, often led by the filmmaker, a committee member, or a subject matter expert. This month's Q&A features Joel Berg who appears in *The Apple Pushers*. Berg is the CEO of Hunger Free America, wrote *All You Can Eat: How Hungry Is America?* and *America We Need to Talk: a Self Help Book for the Nation*. He is a nationally recognized leader and media spokesman in the fields of domestic hunger, food security, obesity, poverty, food-related economic development, national service, and volunteerism. ■

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.

The Apple Pushers will be presented on Tuesday, March 13, 7 p.m. at the Park Slope Food Coop, 782 Union St., 2nd floor. Free and open to the public. Refreshments will be served.

Infrastructure

CONTINUED FROM PAGE 4

soil through composting enriches the nutrients in plants, stores water in soil, helps drainage, and increases soil micro-organisms which enrich nutrient density in food.¹⁰

As an Organic Inspector assessing some of the same farms over nearly three decades, Cohen has seen first-hand improvements in the soil produced by these techniques. "Organic matter gauges the legacy of the foods we are growing and eating. If we erode those soils we are damaging the next generation's ability to eat," says Cohen. "Organic growing should always be regenerative." And that's why it's about so much more than antioxidants in your leafy greens.

"Organic matter builds soil by pulling back down into the earth the carbon released into the atmosphere by fossil fuel use, poor agricultural practices, and other forms of land and water misuse," Cohen says. "A one percent addition of organic matter increases the retention of carbon in each acre of soil equivalent to 27,000 gallons of water storage. It's like a sponge. In heavy rains, if the carbon in your soil soaks up water, the water is not running off and leading to erosion and depletion. In dry seasons, the moisture in the sponge slowly evaporates, further protecting the soil and its crops."

Instead of facing climate crises, food and water

shortages, toxicity, and declining health, the potential to use this growing body of regenerative agricultural practices to supply energy, food security, water security, energy, and health benefits, both supports humans and mitigates climate damage. "What I find most exciting is that there are solutions to all of the major problems we have globally. Our local microclimates can be altered. It doesn't have to go one way," says Cohen. "We can come in at any point and do it with better ecological integrity. Our home decisions matter. We can collectively make large changes with whatever we have. I don't think that anyone should think it doesn't apply to me. Rather than watching the news and seeing these global problems increasing, and feeling we are incapable of addressing any of it, people can realize that it's actually happening because we leave it to these large homogenous industries. We have better options." ■

¹ Radio Interview with Fred Kirschenmann, September 2, 2017: connectthedots.podbean.com/e/connect-the-dots-guest-fred-kirschenmann-090617/

³ iirp-cdn.multiscreensite.com/d6b81fb6/files/uploaded/2017%20-%20Restoring%20water%20cycles.pdf

⁵ Science.sciencemag.org/content/267/5201/1117

⁷ Levy, *Linewaiters' Gazette*, November 9, 2017

⁸ Email communication.

⁹ www.google.com/search?client=safari&rls=en&q=refractometer&ie=UTF-8&oe=UTF-8

¹⁰ www.rodalorganicle.com/garden/organic-matter

STATEMENT ON THE COOPERATIVE IDENTITY

DEFINITION

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

VALUES

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

PRINCIPLES

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

They are as follows:

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

REFERENCE: ICA.COOP

LINEWAITERS' GAZETTE

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

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

SUBMISSION GUIDELINES

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

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

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

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

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

Letters: Maximum 500 words.

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

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

LETTERS, ARTICLES AND REPORTS SUBMISSION POLICIES

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

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

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

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

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

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

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

FAIRNESS, ANONYMITY AND RESPECT POLICIES

In order to provide fair, comprehensive, factual coverage:

Fairness

1. The *Gazette* will not publish hearsay—that is, allegations not based on the author's first-hand observation.

2. Nor will we publish accusations that are unnecessary, not specific or are not substantiated by factual assertions. The *Gazette* will not publish gratuitous personalization. That is, no unnecessary naming of Coop members in polemical letters and articles. Writers must address ideas not persons.

3. Submissions that make substantive accusations against specific individuals, necessary to make the point of the submission and within the Fairness, Anonymity and Respect policies will be given to those persons to enable them to write a response, and both submissions and response will be published simultaneously. This means that the original submission may not appear until the issue after the one for which it was submitted.

Anonymity

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

Respect

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

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

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

Friday, March 16, 8:00 p.m.

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



PROSPECT CONCERTS



Virginia native **Janie Barnett** is an Americana artist, freelance musician, producer, and educator. She's made a name for herself in the freelance world, singing on film, TV and commercials, as well as singing backup for the likes of Linda Ronstadt, Celine Dion, and Rickie Lee Jones. Barnett's 2017 release, "You See This River" was included on several "Best Of" DJ lists and has enjoyed regular play on independent Americana and Folk radio since its release.



Since 2009, **Clay Ross** has pioneered an original sound as a founding member of the bands Matuto and Ranky Tanky. With these groups he has recorded albums for venerable jazz labels such as Motema and Ropeadope, and performed more than 1,000 shows around the world, including tours across Africa, Asia, the Middle East, Europe, and South America. While spending these countless days on the road each year, Clay's wife begrudgingly works his Coop shifts. Tonight is his chance to redeem himself and your opportunity to dance to an uber-talented band of Coop members rocking the sounds of "Brazilian Bluegrass!"

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

Editors (development): Nancy Rosenberg
Carey Meyers

Reporters: Heidi Brown
Frank Haberle
Alison Rose Levy

Art Director (development): Eva Schicker

Illustrators: Lynn Bernstein
Ethan Pettit
Deborah Tint

Photographer: Rod Morrison

Thumbnails: Kristin Lilley

Preproduction: Helena Boskovic

Photoshop: Fanny Gotschall

Art Director (production): Dilhan Kushan

Desktop Publishing: Yuke Li
Aron Westman
Oliver Yourke

Editor (production): Jean Gazis

Puzzle Master: David Levinson-Wilk

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.

Michael Albaeck	Kimberly Davis	Husband Gold	Jim Kuras	Carlotta Manaigo	Grace Petrie	Kenan Rubenstein	Becky Straw
Stefanie Albaeck	Julyne Derrick	Oriana Elisa	Bruno Lagrange	Mariel Marmol	Danielle Pittman	Robert Santiago	Karlee Thomas
Oleksandr Barbul	Jacob Drab	Gonzales	Stephanie Lee	Jose Marquez	Valentina Radon-	Enrica Sarotto	Frank Ticker
Christopher Bate	Adrian DyMarczyk	Geraldine	Ali Levin	Peter Mckay	Enriquez	Adriane Schneider	Roulhac Toledano
Melissa Boo	Dan Edelstein	Gonzalez	Stephanie Levin	Max Mecklenburg	Nathan Ramos	Carol Schoenberg	Benjamin
Jeff Brozena	Joel Epstein	Caitlyn Hall	Alison Lewis	Mehrafza Mirzazad	Daniel	Ben Schornack	Tomassetti
Karen Jillienne	Kathleen Ernsting	Garland Harwood	Carmel Lobello	Barijugh	Reichenberg	Jenna Schornack	Emanuel Tschopp
Buena	Dacia Faison-Roe	Megan Henszey	Maren Lord	Can Misirlioglu	Aaron Richardson	Aurora Segura	Gillian Walsh
China Camacho	Mila Filatova	Sam Hockley-	Ramon Lozano	Britt Myers	Adwoa Robinson	Esther Sibiude	Anne Weyand
Lindsay	Brian Flescher	Smith	Sonia Lozano	Molly Narloch	Marcy Robinson	Nick Siewert	Hana Yoo
Carpentier	Katelyn Fletcher	El Johnson	Emily Lui	Keiko Niccolini	Elizabeth	Kristin Slaney	Younghoon Yun
Delia Casa	Alida Garcia	Sam Kim	Julie Madlin	Molly Orlovich	Rohrbaugh	Michelle Snow	Jenna Zeigen
Janet Choi	Kevin German	Daniel Kofoed	Aaron Madow	Laurie Ellen	Ingrid Ivanna	Matt Stevens	Layla Zuckerman
Carly Davis	Sabrina German	Mara Kofoed	Antonio Mallia	Pellicano	Romero	Ronald Stockwell	

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, MARCH 6

AGENDA SUBMISSIONS: 7:30 p.m.

Submissions will be considered for the March 27 General Meeting.

TUE, MARCH 27:

GENERAL MEETING: 7:00 p.m.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Mar 15 issue: 12:00 p.m., Mon, Mar 5
Mar 29 issue: 12:00 p.m., Mon, Mar 19

CLASSIFIED ADS DEADLINE:

Mar 15 issue: 7:00 p.m., Wed, Mar 7
Mar 29 issue: 7:00 p.m., Wed, Mar 21

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, March 27, 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

mar 1
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 inspiring a transition from a plant-based to an omnivorous diet given bio-individuality for healing unresolved health issues resulting from a vegetarian or vegan diet. This class will be most beneficial if you know your blood type. Blood type testing kits (eldon cards) are 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. 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 the Membership Office.

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

mar 2
fri 4 pm

People's Alliance Federal Credit Union Sign-Up

Representatives from People's Alliance Federal Credit Union will be at the Park Slope Food Coop in the Meeting Room to sign up members for credit union membership. Learn about: \$5 minimum savings balance; loans starting at 1.74%; holiday club account; debit/Visa cards; mobile/text message banking; no-fee checking; internet banking; kids' accounts; vacation club account. Any new member to open an account, any existing member to add a PAFCU product, or any member to refer a new member to the credit union will be entered to win a gift.

mar 2
fri 7 pm



Film Night: Long Strange Trip

The Grateful Dead rejected conventional notions of fame and power and transcended the world of rock and roll to become a vital American cultural force. Yet their commitment to improvisation and spontaneity only brought Jerry Garcia and the Dead more of the kind of adulation they hoped to avoid. **Amir Bar-Lev's** *Long*

Strange Trip explores the Grateful Dead's unlikely success story, and the tensions and paradoxes of a life in pursuit of artistic freedom. This epic four-hour documentary will be screened over the course of three Film Nights at the Coop. Director Bar-Lev will be present for a q&a after each screening. Bar-Lev's directorial credits include *Fighter* (2001), *My Kid Could Paint That* (2007), the Emmy Award-winning *The Tillman Story* (2010), *Happy Valley* (2014) and *Long Strange Trip* (2017). Bar-Lev also co-produced the 2009 Academy Award Nominee *Trouble The Water*.

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

mar 3
sat 10 am

People's Alliance Federal Credit Union Sign-Up

Representatives from People's Alliance Federal Credit Union will be at the Park Slope Food Coop in the Meeting Room to sign up members for credit union membership. Learn about: \$5 minimum savings balance; loans starting at 1.74%; holiday club account; debit/Visa cards; mobile/text message banking; no-fee checking; internet banking; kids' accounts; vacation club account. Any new member to open an account, any existing member to add a PAFCU product, or any member to refer a new member to the credit union will be entered to win a gift.

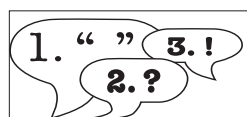
mar 3
sat 1 pm

Financial Health Intro

What is a financial-health check-up? **Suzanne Meadows** encompasses a holistic approach to include emotional and spiritual well-being. She provides a down-to-earth and comfortable space to discuss one's finances based on mutual trust, respect, and honesty. Align with your goals to reduce debt, save more, take a vacation, buy a home, pay for a wedding, support a college fund, or grow a biz. Explore root blockages and simplify your lifestyle! Suzanne Meadows has been a Coop member since 2003, has an MS in Finance from Baruch College, and worked internationally before returning to Brooklyn.

mar 6
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 March General Meeting will be held on Tuesday, March 27, 7 p.m., at St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.

mar 9
fri 7 pm

Wordsprouts: An Introduction to Bengali Literature



For many Western readers, the vast treasures of Bengali literature are completely unknown. **Dr. Partha Banerjee**, a first-generation immigrant from Calcutta (now Kolkata), is on a mission to change that. Wordsprouts is proud to welcome Dr. Banerjee back to the stage for a reading from his

newly published collection *Music Box and Moonshine*, an English-language translation of 18 Bengali short stories. After reader selections from the book, Dr. Banerjee will discuss how Bengali's rich literary history, music, and movies are comparable to those from France, Italy, and Spain. He will also share tales from his life and varied work. Originally a scientist, at the age of 40 Dr. Banerjee switched careers to journalism, penning numerous pieces of memoir and reportage about the often-untold tales of a new immigrant's life in America: its isolation, emotional struggle, and economic and political exploitation by Trump-like powers. We hope you will join us for what is sure to be an enlightening and moving night. Dr. Partha Banerjee is a first-generation immigrant from Calcutta (now Kolkata), who never spoke in English before coming to America. He did his Ph.D. in biology from Southern Illinois University, and holds a Master's Degree from Columbia University Graduate School of Journalism. He has worked as a scientist, writer, humanities teacher, immigrant rights activist, and labor educator. Partha is the author of a Bengali-language memoir *Ghoti Kahini*, and *Music Box and Moonshine*, an English translation of 18 Bengali short stories.

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

mar 10
sat 2 pm

Conscious Relaxation, Guided Meditation

This class will teach you how to put yourself into a deeply relaxed state within a few minutes. Anyone can learn to meditate quickly and easily. Deep relaxation is extremely beneficial for physical, mental and emotional health and well-being. There will also be a guided meditation to take you deeper into your subconscious mind to help you connect more deeply to your spirit. **Marcy J. Gordon** is an experienced shaman with two certifications in Reiki and three certifications in ARCH (Ancient Rainbow Conscious Healing—an ancient Hawaiian huna technique for instantaneous healing).

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.

mar 1–apr 3 2018

mar 10
sat 5 pm

Coop Kids' Variety Show



Event takes place at Old First Church, Carroll St. & Seventh Ave. Performers in alphabetical order: Jude Batiste, Siobhan Boon-Devlin, Lily Colón, Remi Costas, Kenji Denaro, Finley Dreyer, Tilly Fein, Penelope Hinchey, Mirabelle Thea Hoffman, Anita-Mae Kahan, Abigail Tsion Konigsberg, Leia Aura Konigsberg, Eli Jort, Antonia King, Asmara Lance, Gianluca

Lance, Ben Landfield, Josie Levin, Maia Levin, Naomi Levy, Ajaya Aisha McClure, Ronan Meils, Evan Miksis, Charlie Mitkowski, Isaac Norman-Sokoll, Vivian Oseep, Julian Raheb, Ryder Rosen, Keira Shear, Alex Watkins, Gus Watkins. Types of acts include: jokes, riddles, ballet, modern dance, magic/comedy, violin, singing, Taekwondo, beat boxing, piano, rock'n'roll, cellos. Refreshments for sale. Nonmembers welcome.

Event takes place at Old First Church, Carroll St. & Seventh Ave. Admission: \$12 adults; \$7 seniors; \$7 kids 12-18; free kids under 12.

mar 13
tue 7 pm

Safe Food Committee Film Night: The Apple Pushers



The Apple Pushers, a film at the intersection of food access, immigration, and entrepreneurship, follows immigrant street vendors selling fresh fruits and vegetables in the inner cities of New York (where finding a fresh red ripe apple can be a serious challenge).

Through their powerful and deeply personal stories, the film examines issues of food access, obesity, immigration, entrepreneurship, and what it takes to achieve the American Dream. The film not only addresses food deserts where low-income residents have little access to fresh fruits and vegetables—but also the issue of immigrants and what they do for our country. Joel Berg, nationally recognized leader and media spokesman in the fields of domestic hunger, food security, obesity, poverty, food-related economic development, national service, and volunteerism, appears in the film and will be present at this event.

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.

mar 16
fri 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.

mar 16
fri 8 pm

Janie Barnett; Clay Ross



Virginia native **Janie Barnett** is an Americana artist, freelance musician, producer, and educator. She's made a name for herself in the freelance world, singing on

film, TV and commercials, as well as singing backup for the likes of Linda Ronstadt, Celine Dion, and Rickie Lee Jones. Barnett's 2017 release, "You See This River" was included on several "Best Of" DJ lists and has enjoyed regular play on independent Americana and Folk radio since its release. Since 2009, **Clay Ross** has pioneered an original sound as a founding member of the bands Matuto and Ranky Tanky. With these groups he has recorded albums for venerable jazz labels such as Motema and Ropeadope, and performed more than 1,000 shows around the world, including tours across Africa, Asia, the Middle East, Europe, and South America. While spending these countless days on the road each year, Clay's wife begrudgingly works his Coop shifts. Tonight is his chance to redeem himself and your opportunity to dance to an uber-talented band of Coop members rocking the sounds of "Brazilian Bluegrass!"

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.



mar 17
sat 4 pm

From.MeToo.WeRise

Time to heal the world from sexual assault. Sexual assault/harassment/incest is a bigger discussion for healing than the workplace. Accepted worldwide in a pandemic of manipulation and suppression, they are a human problem at home, worldwide everywhere in all history... in battles, genocide and every day. The time for healing is NOW. Discussion, non-judgmental and frank. How can we heal ourselves and can we expand that healing into the rest of the world which we reach out to in our lives? **Sensho Wagg** is a Certified Professional Coach in Transformation Coaching, trained specifically to use deep intuition without offering consulting, advice or instruction. With tools from other industries (natural foods and products, birthing and breastfeeding, speech therapy and cochlear implants, music and profound Buddhist practice), Sensho offers big experience and sensitive awareness to all who wish a full life and (!) joy.

mar 18
sun 12 pm

Freeze Your Rent

This event will give you a chance to meet with experts who can help you use this amazing benefit. SCRIE freezes the rent for head-of-household seniors 62+ who live in rent-regulated apartments and whose household income is \$50,000 or less. DRIE does the same for the disabled. Landlords get tax abatement credit equaling tenant exemption. We'll speed the process if you please bring copies of documents in addition to originals: proof of age showing your date of birth, such as U.S. passport, driver's license, or other government ID; proof of 2016 income for all household members, including yourself and co-tenants. **Raul Rothblatt** is a musician, father of two, activist and Coop member of 20+ years.

still to come

mar 27 **PSFC MARCH General Meeting**

mar 31 **Food + Fitness**

mar 28 **Cheese Class**

apr 3 **Agenda Committee Meeting**

WORDSPROUTS REPORT

Dr. Partha Banerjee Will Read at Food Coop

By Sarah Pipunkin

Activist, writer, musician, Coop member, Dr. Partha Banerjee will be reading from his poetry and recent writing at the Friday, March 9, Wordsprouts. Please come join us at 7 p.m. There will be homemade Indian delicacies, our usual tasty treats and succulent conversation.

Dr. Banerjee holds a Ph.D. in plant biology; more recently, in 2005-2006, New York Civil Liberties union chose Dr. Banerjee as one of its five plaintiffs on a nationally publicized lawsuit to challenge the post-9/11 subway bag searches run by the New York Police Department.

Dr. Banerjee entertained a few questions from

Wordsprouts:

SP: What do you see as the value of the written word in today's videocentric universe?

PB: I believe the value is to educate and inspire the intellectual leaders of the society to think and analyze, using in-depth information—something that you don't get on TV or video clips. Our role is to create a leadership of people who can in turn educate and inspire their own circles and audiences. It's a slow and steady process, vis-a-vis instant sound bytes. In reality, written and spoken words are direct resistance to the onslaught of, what I call the Era of Post-Reason.

suppression of thoughts and Noam Chomsky for his objective analysis of how the global powers have taken over the world.

These writers are in a way complementary to one another, and they helped me to understand what human civilization and intellect are built on, and how the ruthless people in power keep taking the intellectual and political freedom away from us.

I definitely would also mention Bengali storyteller Bibhuti Bhushan Banerjee (author of Satyajit Ray's famous movie Pather Panchali)—for his humanistic, down-to-earth writing. He was also a pioneer naturalist writer who spoke about the environment in a literary way. It is a school of writing that is purely Bengali, and I believe I belong to that school. My new book has three of his short stories.

SP: What would you be doing and how would you be living—if you had a TOTALLY different life than this life you are living?

PB: I would be free of all socially dictated norms that confine people into econom-

ic and moral servitude. And educate people on equality, peace, social justice, and a science-driven free lifestyle—not to be extremely individualistic, but to build a loving and caring society that runs itself democratically, free of the clutches of the one percent. Utopia? Maybe. Isn't that how we should envision future? Absolutely! In that futuristic social environment, Trumps and Modis and Talibans and KKKs and Hitlers don't happen. They don't thrive.

SP: What is your greatest regret?

PB: I did not have a mentor in my life who could guide me to pursue my natural,

God-given strengths. I wasted 25 years of my life doing things that I never understood or loved. And also the fact that I spent more than fifteen years with RSS, which is like India's Hindu KKK. (Don't hate me for it: I didn't know!) I came out, and wrote volumes against them, including a book.

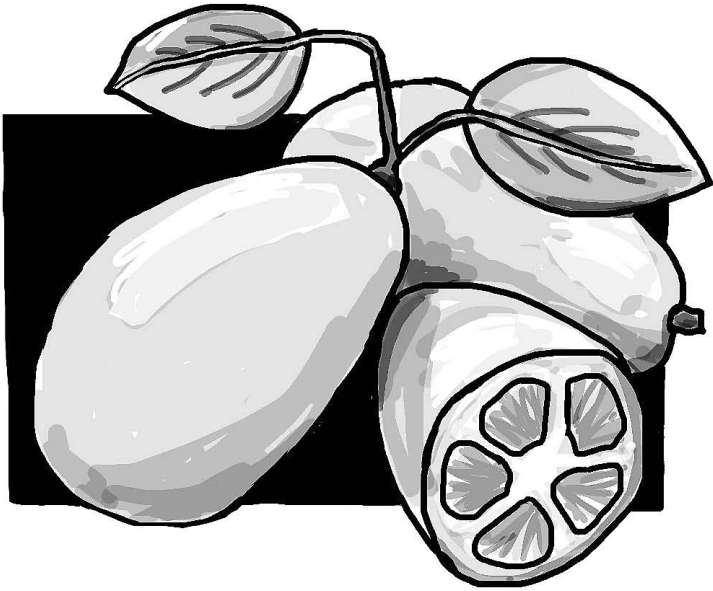
SP: What is your secret pride?

PB: Really, to show myself from where to where I came—in one life! It's an unbelievable journey! (Who's going to listen?)

SP: What do you wish you'd known when you were getting started as a writer and thinker?

PB: Focus on one thing at a time, and that "less is more." ■

ILLUSTRATIONS BY LYNN BERNSTEIN



Here is an Amuse Bouche of Dr. Banerjee's Poetry

Door

Doors open,
Doors close.

Men, women, bus drivers, pimps
Miniskirts and assorted legs,
Porn shoes,
Big breasts,
iPhones,
Stethoscopes with no heartbeats,
Smelly lettuce at MacDonald's,
Stinking-fatty French fries.

Manhattan chortles,
Brooklyn crackles,
Picking nose
Like pre-school kids on a drab-yellow school bus.

All too transparently feigning.

Once I was
In the city of
Calcutta
Like a bowl of raw
red lentils laid,
Unwashed,
Out on the hot cement roof,
Small, plump nervous insects
Crawling out,
In silent scream.
I even squished,
and chewed on a few.

New York.
Fifth Avenue.
Times Square.
Here they sell Sachs
and sex—

Giggle, glum
Wired and wireless,
Big-breasted youth,
They put love in a bell jar,
And look at in meditative awe.
Reports New York Times:
"Yoga is all about sex."

Here, the governors museum their sex.
Or, Madame Tussauds it.

My grandmother had
Thirteen children,
Seven died before puberty.
My mother died soon after.
Then I left Calcutta.
The last time I saw the old women
She was singing a Tagore song,
Even though
I perfectly knew
She couldn't find enough rice,
Singing Grace
Door to door.

Door to door.

Doors revolve.

Doors close.
Door has seen
Guests.

CLASSIFIEDS

EMPLOYMENT

DIABETIC LOW-CARB FOOD PREP available. I'm interested in part-time work with a local family. Responsibilities could include cheffing, pet care, travel companion. After a long career in advertising, I'm pursuing my personal interests in diabetic food preparation. Call Karen @ 718-638-6037.

SERVICES AVAILABLE

EXPRESS MOVES. One flat price for the entire move! No deceptive hourly estimates! Careful, experienced mover. Everything quilt padded. No extra charge for wardrobes and packing tape. Specialist in walkups. Thousands of satisfied customers. Great Coop references. 718-670-7071.

HAIRCUTS HAIRCUTS HAIRCUTS. Color, low lights, 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.

PHOTO SCANNING SERVICES—I can scan the negatives, slides & old prints that you've been meaning to but never got around to on my V750 Epson scanner. Any DPI & file size. Color correct & cleanup if you'd like. Contact Fred Becker 347-661-6634. fbeckerphoto@gmail.com.

VACATION RENTALS

We are subletting our 1-week timeshare in Lake Harmony PA (Westwood Villas)-\$900. You pick the week. 2BR/SPLT-LVL/FULL KITCH/WIFI/2 1/2 BTH/FRPLC/JACUZZI TUB. Near all Pocono mtn attractions. Includes access to Split Rock Resort facilities (indr/ outdr swimng & more). Contact German at GANSO361@gmail or 718-483-2843.

COMMUNITY CALENDAR

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

THU, MAR 1

6 p.m. LET'S DANCE! Dancing Through the Decades—Join friends and neighbors and celebrate in style. DJ Tony Cortez - R&B Music. Happy Hour 6-7:30. A fun-filled night of dancing. Kings Beer Hall, 84 St. Marks Pl. Tickets \$20, bit.ly/2DQknwi. 718-638-2059. Proceeds benefit ImaniHouse.Org programs.

FRI, MAR 2

7:30 p.m. Brooklyn Contra Dance. If Swing and Square dancing met in a bar, you'd get Contra. Live music, bringing a partner is not necessary. A great way to meet new people! @ Camp Friendship, 339 Eighth St. Brooklyn. \$15 General / \$12 Student / Volunteer, Dance Free. www.brooklyncontra.org.

SAT, MAR 3

8 p.m. Grassroots Harmony; Chris Seymour. Peoples' Voice Cafe, 40 East 35th Street, NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

SAT, MAR 10

8 p.m. International Women's Day: Pat Lamanna; Sharleen Leahey; Lydia Adams Davis. Peoples' Voice Cafe, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

SAT, MAR 17

8 p.m. Irish Women's Voices for Peace and Equality: Dian Killian; Alice Farrell; Alison Kelley. Peoples' Voice Cafe, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

SAT, MAR 24

8 p.m. Colleen Kattau and Dos XX; John Ziv and Tom Weir. Peoples' Voice Cafe, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

SAT, APR 7

8 p.m. Emma's Revolution. Peoples' Voice Cafe, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

SUN, APR 8

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

SAT, APR 14

8 p.m. An Evening with Holly Near: A Talk with Song. Peoples' Voice Cafe, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

SAT, APR 21

8 p.m. Fourth Annual Ray Korona Song Night. Peoples' Voice Cafe, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

8 p.m. Fourth Annual Ray Korona Song Night. Peoples' Voice Cafe, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

SAT, APR 28

8 p.m. David Dodson and Mary Kate Small; Ben Tousley. Peoples' Voice Cafe, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

8 p.m. David Dodson and Mary Kate Small; Ben Tousley. Peoples' Voice Cafe, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.



To Submit Classified or Display Ads:

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

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

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Attorney Carol Lipton has been practicing law for decades with Barton L. Slavin, with offices in mid-town. We represent Accident Victims for Car Accidents, Slip and Falls and Construction Accidents; Sellers and Buyers of Co-ops and Condos; Estates and Wills, Guardianship, Business Litigation, Bankruptcy, and Civil and Family Court Appeals. We concentrate only in these areas of law.
718-436-5359 or 212-233-1010 www.nycattorneys.com

Imani House, Inc. presents...

LET'S DANCE!

Dancing through the Decades

March 29, 2018

HAPPY HOUR
6 - 7:30pm

KINGS BEER HALL
84 Saint Marks Place
Brooklyn

TICKETS \$20 advance (Eventbrite: bit.ly/2DQknwi)
\$25 at door

Info: 718.638.2059

Imani House, Inc. 501(c)(3) is a youth, family & immigrant education & health nonprofit

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.



JS GARDENS

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New York Ski Club is looking for New Members!
Our cabin is located in Center Berlin, New York; we ski at Jiminy Peak, 20 minutes away

The Affordable way to ski and enjoy the Berkshires year-round -Kind of Like Indoor Camping w/friends
Guest Weekend is St. Patrick's Day weekend
FMI call Paul 908-723-3706

☆ EXCITING WORKSLOT OPPORTUNITIES ☆

Store Equipment Cleaning

Monday, Friday, 6 to 8 a.m.

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

Bathroom Cleaning

Monday, Tuesday, Thursday
12 to 2 p.m.

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

Office Post-Orientation

Wednesday, 11:15 a.m.

Work with a small, dedicated team to facilitate new members joining the Coop after orientation. Attention to detail skill a plus. Must have excellent attendance and Membership Office experience. No new members. Contact Jana Cunningham in the Membership Office at 718-622-0560 within 48 hours of signing up for this shift.

Receiving Produce

Monday through Friday,
5:00 to 7:30 am

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

Parm Squad

Thursday, Friday, Saturday &
Sunday- various times

This shift requires extensive training with a member of the paid staff, and therefore requires a six-month commitment. You must have good attendance to join this squad and must be a member for at least six months. As a member of the PARM Squad, you'll prepare designated cheeses for sale. You should be fit enough to cooperate with other members to lift 90 lbs. (a wheel of parmesan). Involves also cutting hard cheese, moving in and out of the cooler. All members of the squad must follow the hygiene and safety guidelines as stipulated in the Food Processing manual. Please provide your e-mail address to be added to the shift-swapping contact list. Interested members must speak to Britt before joining this squad: britt_henriksson@psfc.coop.



Crossword Answers

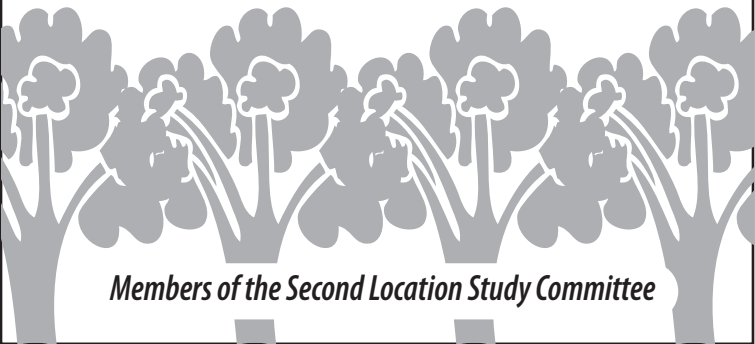
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HOW MIGHT THE PARK SLOPE FOOD COOP GROW AND CHANGE IN THE FUTURE?

We are studying the possibility of a
second location and need your input.

Please take 15 minutes to fill out
this community-wide
survey and share your thoughts about
a second Coop location.

www.foodcoop.com/coop-location-survey
Thanks for your time and cooperation!



Members of the Second Location Study Committee

THANK YOU!

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

Masami Adachi	Christina De Gersdorff	Arnie Grad	John Leeper	Paulo Quilca	Matthew Twomey
Yael Arnoff	Julie Deluty	Sophia Green	Leigha	Michael Romanos	Erin V.
Miraela B.	Pauline Downey	Samuel Greenhoe	Linda	Joshua S.	Mariana Valencia
Violet Baron	German E.	Steven Guidi	Travis Lloyd	Julie Schwartzberg	Benjamin Walton
Brandon Barnett	Liesl Eigenberger	Raffaele Hanley	Barri Malek	Scott	Will Warren-O'Brien
Nicole Baum	Rachel Elson	Genevieve Harley	Margaret	Chloe Sehr	Rachel Weinberger
Janna Beckler	Theresa Elwell	Maite Hierro	Madeleine May	Matthew Singleton	Anneke Werner-Gavrin
Tanja Berjan	Emi	Gary Holtan	Neeta Menon	Matthew Smith	Yuna
Elise Bloustein	Sue Epstein	Kim Holtan	Kusi Merello	Hayley Smith	Gilly Youner
Scott Bodenner	Tasso Feldman	Sonjia Hyon	Ryan Milov-Cordoba	Daniel Sole	Nancy Young
Matteo Boffo	Melissa Fitzpatrick	Wendy Kaplan	Mary Mullally	Warren Spielberg	Sean Zimmer
Jonathan Bound	Eric Frumin	Laurie Kellogg	Kiril Orenstein	Robert Taylor	Kate Zuckerman
Denise Canter	Lauren Godfrey	Molly Kerker	Sarah Peck	Karina Totah	
Chad Carpenter	Keri Goldberg	Nicole Krauss	Sharon Peters	Laura Tucker	